



## NOMINATE YOUR BLUE FLAME PRODUCT OF THE YEAR!

The Product of the Year Award is awarded to one appliance manufacturer typifying the best in new or improved gas technology. The Product of the Year Award recognizes outstanding technology &

innovation in the Gas Foodservice Industry. With GFEN members located throughout North America, winning the GFEN Blue Flame Award effectively showcases your product and demonstrates how your company is leading commercial foodservice efforts in research, development and market acceptance.

Please e-mail the form with supporting documentation on your natural gas-fueled product: Photo(s) specification sheets, brochures, etc. to GFEN. Submit all entries to Tina Read at [tread@escenter.org](mailto:tread@escenter.org) or mail them to 400 North Capitol St., 4th Floor, Washington DC 20001 by the closing date.

### APPLIANCE INFORMATION

Appliance Name\*

Model #\*

Suggested Retail Price\*

Date Marketed\*

Brief Product Description\*

Features and Benefits\*

Will this product be on display at:

NAFEM     NRA     Other Show

### MANUFACTURER INFORMATION

Company Name\*

Address\*

## **SALES AND ECONOMIC IMPACT (20 %):**

### **Marketing\***

Marketing- Describe the success of any marketing efforts to date. Include any marketing plans for promoting the appliance. List any customers utilizing the appliance.

### **Economic Impact\***

Describe the appliance's impact on the economy. Discuss the use of raw materials, productivity and efficiency gains, market share, etc.

## **INNOVATIVE PRINCIPLES (40%):**

### **Marketing\***

Describe how this appliance is unique from other appliances providing the same or similar functions.

### **Technology\***

Describe how new technology or existing technology is applied in a new way and/or how novel engineering principles have been incorporated into the appliance design.

### **Quality\***

Describe how this appliance is superior in its construction, reliability, maintainability, and how it impacts on equipment warranties.

### **Environmental\***

Describe environmental type impacts such as: reduced emissions, electric demand, water conservation, etc.

## TECHNOLOGY IMPROVEMENTS (30%):

### Savings\*

Describe financial savings in total costs over the life of the appliance, savings to end users, savings to the environment in its production or use, or savings over previous appliances performing the same function. Talk about installation savings, impact on operating labor costs, cleaning costs, etc.

### Productivity\*

Describe design efficiencies and controls that improve food production. Detail increased efficiency or ease of use resulting from additional functions over that of a previous appliance.

### Energy\*

Provide savings in use of energy during pre-heat, idle, production, or cool down (measured in Btu's). Include ASTM standard performance documentation, if available. Share how energy efficiency gains have been documented.

### Safety\*

Describe improved safety measures and controls to end user of the appliance.

## APPLICANT INFORMATION

### Name\*

### Title\*

### Organization\*

### Address\*

### Phone\*

### Email\*