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FOOD SERVICE EQUIPMENT: Estimated Number of Units by Kind of Business

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MAR 24 1972

500 17th St., SW. Room 505
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**Economic Research Service
U.S. Department of Agriculture**

PREFACE

Data in this report were obtained from a survey of the market for food away from home, a joint effort of the U.S. Department of Agriculture and the food industry. The industry's efforts were spearheaded by the Institutional Foodservice Manufacturers Association, the National Restaurant Association, and the National Association of Food Equipment Manufacturers.

This report provides selected statistics on the number of units of operable food service equipment available in the kinds of businesses represented in the survey.

A delineation of the market for food service equipment by kind of business is of concern to producers and processors of foodstuffs, manufacturers of food service equipment and supplies, and distributors who serve the away-from-home market for food.

For other statistics from this survey, see: Van Dress, Michael G., and William H. Freund, The Food Service Industry: Its Structure and Characteristics, 1966, U.S. Dept. Agr. Statis. Bul. No. 416, Feb. 1968, 370 pp.

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FOOD SERVICE EQUIPMENT: ESTIMATED NUMBER OF
UNITS BY KIND OF BUSINESS

by

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INTRODUCTION

The food service industry is a major outlet for the food produced on our Nation's farms. Although it is an integral part of the food industry, this outlet has its own requirements for food, equipment, and many other supplies and services.

Recognition of the growing importance of this segment of the total food market and its specialized requirements is reflected in the study of this outlet by the food industry and the U.S. Department of Agriculture.

Findings produced in this report delineate the market for food service equipment by kind of business. Data should assist food producers and processors, equipment manufacturers, and distributors of products and services in assessing their individual markets and in more effectively meeting the needs of the food service industry.

PROCEDURE

Data are from a survey which examined the structure of the food service industry and economic and physical characteristics of establishments which comprise it. The details of methodology are covered fully in Statistical Bulletin No. 416 and are not repeated here. ^{1/} The information was collected through personal interviews during August and September of 1966 from representatives of over 6,000 food service operations selected from a stratified national and regional area probability sample frame. All operators in the selected areas were asked to participate in the survey except those associated with elementary and secondary schools, the military services, correctional institutions, commercial passenger carriers, Federal hospitals, and boarding houses--kinds of businesses for which some data were already available from secondary sources.

^{1/} See preface for complete citation.

The section of the questionnaire concerned with food service equipment was developed in consultation with the National Association of Food Equipment Manufacturers. It covers about 100 different types of equipment classified by four functions: receiving and storage; food preparation and cooking; serving; and sanitation and maintenance. Respondents were asked to indicate the type and number of individual items of equipment that were on the premises and in operating condition. The equipment did not have to be in current or daily use.

RESULTS

Demand for food service equipment is a function of many factors, including the types of foods and services offered by eating places, the cost of equipment, and availability of food service personnel. Changes at any time in one or more of these factors or in the number of eating places could substantially affect the potential market for a given type of equipment. Conversely, the number and types of equipment available in food service establishments could affect the amount of foods purchased and stored, the form in which foods are purchased, and the extent to which they are processed.

More than 371,000 establishments of the types included in the survey provided food service in 1966. Approximately 93 percent were classified as public eating places. The other 7 percent were institutions, such as hospitals, colleges and universities, and homes for the aged, the handicapped, or the mentally ill. Separate eating places are establishments whose primary function is the sale of food for on-premise or immediate consumption. They are the largest single segment of the food service industry, accounting for 59 percent of the public eating places, or 54 percent of all the establishments.

Establishments which comprise the industry are highly diversified, although an emerging trend towards standardization is apparent, especially in outlets of multiunit and franchise concerns. For the most part, however, eating places vary by kind of business, type of food service and foods offered, size of operation, and in many other ways. Each has its own requirements for preparing and serving food to people, and these requirements are sometimes reflected in the types of food service equipment on hand.

Public eating establishments generally had a substantial share of the market for most items of equipment simply because of the large number of establishments in this category and the diversity of foods and services offered. In many instances, however, their share of the market was less than might be reflected by the number of such establishments.

Receiving and Storage Equipment

The number of reach-in refrigerators in establishments of the types surveyed was estimated to be about 735,000 (table 1). More than 93 percent of all surveyed establishments reported having at least one unit in operable

condition. 2/ The percentages ranged by type of business from 75 percent for factories, plants, or mills to 99 percent for sanatoriums and convalescent or rest homes. Separate eating places accounted for 410,000 units, 56 percent of the total number of reach-in refrigerators.

While institutions comprised only 7 percent of the establishments that offered food service, they accounted for a relatively larger share of the market for many items of equipment. For example, in the receiving and storage category, institutions had 17 percent of the estimated 177,000 walk-in refrigerators and 34 percent of the 211,000 hand trucks and carts. These proportions reflect the needs of institutional eating places which often have larger operations than their public counterparts.

Food Preparation Equipment

The wholesale value of food and nonalcoholic beverages served by public eating establishments and institutions was estimated at \$9.8 billion. 3/ The types of foods received and their processing and preparation requirements are often demonstrated in the diversity of food preparation equipment reported. For example, less than 10 percent of all establishments reported the estimated 18,000 bread slicers, 32,000 power meat saws, 21,000 tenderizing machines, and 16,000 dough dividers.

Hotels, motels, or tourist courts had over 12 percent of the power meat saws, and drug or proprietary stores had 10 percent of the 93,000 meat choppers. Institutional kinds of businesses accounted for 18 percent of the 244,000 food mixers and beaters.

Electric Cooking Equipment--With few exceptions, proportionately more institutions reported electric cooking equipment than public eating places. Consequently, institutions represented a larger share of this market than might be indicated by the number of such establishments. They accounted for 10 percent or more of the market for 23 of the 27 types of electric cooking equipment for which data were gathered (table 2).

Institutions averaged nearly three times as many daily individual consumer transactions as public eating establishments. The 2,636 daily consumer transactions in colleges and universities were more than 10 times as many as in separate eating places. Indicative of the mass feeding operations associated with institutional feeding, institutions had over 30 percent of the market for the estimated 30,700 deck-type roasting ovens, 32,800 deck-type baking ovens, 8,000 convection ovens, 15,400 steam jacketed kettles, and 16,900 conveyor-type toasters.

2/ Data on the percentages of establishments having specified types of equipment and nonfood supplies by kind and by size of business are published in tables 97-99 of Statistical Bulletin No. 416. See preface for complete citation.

3/ For latest accounting year, which for most establishments was calendar year 1965.

Food service operations in factories, plants, mills, hotels, motels, and tourist courts accounted for more than 20 percent of the estimated 7,700 electronic (microwave) ovens (size 1KW, 2KW). Separate drinking places, drug or proprietary stores, and other retail stores had 5,500 of the estimated 12,400 infra-red ovens.

Gas Cooking Equipment--Food service operators in institutions often need to serve many people in a relatively short period of time. This requirement is evident in the fact that institutions accounted for one-third of the 36,000 gas steam jacketed kettles and 8,000 gas conveyor-type toasters (table 3).

Conversely, public eating establishments had 96 percent of the open hearth char broilers and 98 percent of the pressure fryers. Separate eating places alone had 80 percent of the 13,500 pressure fryers.

Serving Equipment

Counter service was offered by 96 percent of the drug or proprietary stores, and about the same percentage reported having soda fountains. Serving equipment that may be associated with establishments that offer counter service includes beverage dispensers, hot chocolate dispensers, and fudge warmers.

About 50 percent of the estimated 60,000 insulated food carriers were in institutions (table 4). Hospitals had the largest share with 20,000 units. Institutions also accounted for about 17 percent of the food warming and holding equipment, drop-door type. Except for these two items, however, public eating places represented the major market for most types of serving equipment.

Sanitation and Maintenance Equipment

Because of their large number of daily transactions, institutions, particularly hospitals and colleges, might be considered prime markets for certain types of sanitation and maintenance equipment. As a group, institutions had 29 percent of the 6,900 automatic pot and pan washers and about one-third of the estimated 65,900 power food waste disposers. They also had 20 percent or more of the market for silver washers, dishwashing machines, and scraping and prewash equipment.

Public eating establishments accounted for a smaller share of the market for sanitation and maintenance equipment than might be suggested by the number of such establishments. For instance, public eating places, although 93 percent of all the establishments, had only 66 percent or 43,000 of the estimated 65,900 power food waste disposers.

Nevertheless, given kinds of businesses within the public sector often accounted for significant market shares. For example, hotels, motels, or tourist courts, only 5 percent of the total number of establishments, had nearly 21 percent of the market for silver burnishers, estimated at 12,000.

Table 1.--Receiving and Storage and Food Preparation Equipment: Estimated number of units by kind of business,
United States, 1966 1/

Food service equipment	: Thousands									
	Separate eating places	Separate drinking places	Drug or proprietary stores	Retail stores	Hotels, motels, or tourist courts	Recreation: and amusement places	Civic, social, or fraternal associations	Factories, plants, or mills	Other public eating places	Total public eating places
Receiving and Storage										
Reach-in refrigerators	410.4	81.1	18.6	37.8	45.3	34.9	7.3	10.4	16.7	662.6
Walk-in refrigerators	93.0	18.1	.3	5.2	14.0	7.4	2.2	3.0	2.8	146.2
Freezers, holding, ice cream	204.5	13.2	20.5	36.4	18.1	20.6	3.0	6.4	7.4	330.0
Freezers, holding, low temp. (not ice cream)	149.5	25.2	5.4	11.8	18.6	11.7	3.6	3.2	5.8	234.7
Freezers, production (quick freeze)	44.8	6.1	1.5	1.9	4.4	2.5	.5	.4	1.4	63.5
Scales	149.7	14.6	3.9	20.8	15.8	8.9	2.8	5.2	5.8	227.6
Hand trucks and carts	72.9	8.9	2.1	9.6	18.4	9.5	3.9	8.4	5.8	139.5
Food Preparation										
Bread slicer	8.9	1.4	.2	2.2	1.6	.9	2/	.4	.1	15.7
Power meat saw	18.1	2.3	.3	1.0	4.0	1.3	.2	.2	.5	28.0
Slicing machine	116.9	20.6	2.9	14.1	12.3	8.4	2.7	3.5	4.1	185.4
Tenderizing machine	12.4	1.2	---	.6	1.9	.8	.2	.3	.3	17.7
Patty maker, manual or automatic	37.3	9.1	1.1	4.1	3.9	2.9	1.0	.4	1.2	61.1
Meat chopper	48.4	7.7	.9	3.0	8.1	3.5	1.3	1.8	1.7	76.3
Vegetable choppers, slicers, dicers	66.5	8.2	1.9	5.0	9.0	4.1	1.3	2.3	2.6	101.0
Peelers	62.7	10.2	1.2	3.1	8.0	4.0	1.2	1.9	1.9	94.3
Food mixers and beaters	123.8	14.0	6.5	13.5	19.1	9.2	3.2	5.3	5.7	200.3
Dough dividers	9.8	.2	2/	1.1	1.5	.3	.1	.2	.4	13.8
Ice making machines	113.1	19.8	6.8	9.6	16.7	13.3	3.0	2.6	4.5	189.3
Can openers (manual or electric)	243.5	54.5	13.4	23.3	25.7	19.5	5.7	7.5	8.9	401.9
Work tables (wood or stainless)	419.6	66.4	13.0	35.2	46.3	32.3	9.7	13.7	15.9	652.0
Sinks, stainless or other	474.1	98.5	28.7	49.2	48.0	41.0	10.8	13.9	19.5	783.8

Continued--

Table 1.--Receiving and Storage and Food Preparation Equipment: Estimated number of units by kind of business,
United States, 1966 1/--Continued

Food service equipment	Hospitals	:Homes for children,:			:Colleges,:		:Total	:Grand
		:Sanatoria, :convalescent, :or rest homes	:the aged, handi- :capped, or :mentally ill	:professional or :normal schools	:Other :institutions:			
----- Thousands -----								
Receiving and Storage								
Reach-in refrigerators	23.0	11.1	9.6	12.0	16.5	72.2	734.9	
Walk-in refrigerators	12.4	2.4	3.7	8.5	3.6	30.7	176.9	
Freezers, holding, ice cream	10.3	3.8	2.5	6.8	5.6	29.0	359.0	
Freezers, holding, low temp. (not ice cream)	7.4	3.9	3.7	4.8	7.0	26.9	261.6	
Freezers, production (quick freeze)	1.4	1.2	1.4	.7	3.3	8.0	71.6	
Scales	11.3	4.2	3.4	7.7	5.0	31.5	259.1	
Hand trucks and carts	27.0	9.7	8.2	17.9	8.7	71.4	210.9	
Food Preparation								
Bread slicer	.3	.4	.3	.4	1.0	2.3	18.0	
Power meat saw	1.5	.6	.6	.8	.6	4.2	32.2	
Slicing machine	5.8	2.6	2.2	4.9	5.6	21.1	206.4	
Tenderizing machine	1.0	.4	.6	.8	.2	2.9	20.6	
Patty maker, manual or automatic	1.3	.6	.6	1.1	1.6	5.1	66.2	
Meat chopper	4.4	3.4	2.9	2.2	3.6	16.5	92.9	
Vegetable choppers, slicers, dicers	5.7	4.0	3.4	3.4	5.9	22.4	123.4	
Peelers	4.9	2.4	3.3	2.8	5.4	18.9	113.2	
Food mixers and beaters	12.6	7.1	6.2	7.4	10.6	43.9	244.2	
Dough dividers	.4	.2	.2	1.0	.6	2.4	16.1	
Ice making machines	7.9	2.1	2.0	4.5	1.8	18.3	207.6	
Can openers (manual or electric)	14.4	7.9	6.8	7.9	15.0	51.8	453.7	
Work tables (wood or stainless)	28.6	11.7	14.1	19.6	20.3	94.4	746.4	
Sinks, stainless or other	32.9	14.2	14.3	20.9	24.8	107.2	890.9	

1/ Due to rounding, detail may not add to totals.
2/ Less than 100 units.

Table 2.--Electric Cooking Equipment: Estimated number of units by kind of business, United States, 1966 1/

Food service equipment	Thousands									
	Separate eating places	Separate drinking, proprietary places	Drug or stores	Retail stores	Hotels, motels, or tourist courts	Recreation: and amusement places	Civic, social, or fraternal associations	Factories, plants, or mills	Other public eating establish- ments	Total public eating places
Roasting ovens, deck type . . .	9.8	1.6	0.3	0.9	3.4	1.7	0.3	1.9	0.4	20.3
Baking ovens, deck type	12.8	1.4	.4	1.3	2.9	2.2	2/	1.2	.6	22.9
Convection ovens, floor or counter	2.0	.3	.2	.3	.8	.6	---	.5	.8	5.5
Rotary ovens	1.1	.1	.2	.1	.1	2/	---	---	---	1.6
Electronic (microwave) ovens: (size 1KW, 2KW)	3.8	.5	2/	.2	.8	.2	2/	.8	.4	6.9
Infra-red ovens	3.7	3.1	1.2	1.2	.3	1.7	2/	.9	.2	12.4
Rotisseries	3.2	.9	.4	.9	.6	.3	---	---	.3	6.6
Ranges	15.1	3.0	.9	1.8	4.4	2.7	.5	2.5	2.0	32.9
Griddles and grills	33.8	4.6	3.9	7.9	4.5	6.5	1.2	1.8	1.9	66.2
Broilers, counter top type . .	6.2	1.7	.9	.7	1.5	.7	.2	.6	.3	12.9
Broilers, salamander type . . .	1.0	.2	---	.1	.7	.4	.4	.1	.1	2.9
Open hearth broilers (char broilers)	1.8	---	2/	.3	.4	.4	---	.1	---	3.1
Deep fat fryers, floor type . .	25.1	1.9	.4	1.2	3.3	1.8	.2	1.8	.9	36.6
Deep fat fryers, counter type	73.2	8.8	3.0	8.2	6.7	6.8	2.2	1.5	2.9	113.4
Deep fat fryers, other	7.0	1.6	.1	.6	.4	.2	---	---	.3	10.0
Pressure fryers	3.5	.3	---	2/	.3	.4	---	2/	---	4.5
Steam jacketed kettles	3.4	.5	.2	1.2	1.9	.7	.7	.6	.3	9.4
Steam cookers (5 psi)	4.3	.4	.5	.7	1.1	.8	---	.7	.1	8.6
Pressure cookers (15 psi) . . .	3.8	.4	.1	.5	1.1	.4	.8	.4	.2	7.6
Automatic coffee makers	94.9	17.6	8.0	12.2	12.8	12.3	2.0	3.3	4.8	167.9
Coffee urns	39.1	6.4	1.6	5.4	6.6	7.1	2.5	3.8	2.8	75.4
Tea makers	16.1	.9	.8	1.9	2.5	1.4	.3	.4	.9	25.3
Toasters, pop-up type	178.6	29.4	10.7	19.6	25.6	14.9	2.9	4.6	8.0	294.2
Toasters, conveyor type	6.8	.4	.4	.7	1.9	.3	.1	.2	.3	11.1
Waffle irons	22.3	1.8	.5	.9	7.8	1.7	.4	.2	.5	36.0
Hot plates	50.6	5.8	4.6	7.4	13.1	8.2	.9	1.2	2.9	94.7
Counter model food warmers for 12" x 20" pans	30.2	1.0	.6	2.4	5.1	5.3	.5	2.5	1.0	48.6

Continued--

Table 2.--Electric Cooking Equipment: Estimated number of units by kind of business, United States, 1966 1/--Continued

Food service equipment	Hospitals	Sanatoria, : convalescent, : or rest homes	:Homes for children,:		Colleges, : universities, : professional or : normal schools	: Other : institutions:	: Total	: Grand
			: the aged, handi- : capped, or : mentally ill	:				
----- Thousands -----								
Roasting ovens, deck type ...	3.0	0.7	1.2	2.9	2.6	10.4	30.7	
Baking ovens, deck type	3.2	1.0	.6	1.8	3.3	9.9	32.8	
Convection ovens, floor or counter	.9	.2	.3	.2	1.0	2.5	8.0	
Rotary ovens	---	---	---	.1	.3	.3	2.0	
Electronic (microwave) ovens (size 1KW, 2KW)	.6	.1	---	.2	---	.8	7.7	
Infra-red ovens	.8	---	2/ 2/	.1	.1	1.0	13.4	
Rotisseries	2/ 3.9	---	2/ 1.1	---	.3	.3	6.9	
Ranges	3.9	.8	1.1	1.7	3.9	11.4	44.3	
Griddles and grills	3.9	.8	1.0	3.6	3.4	12.8	78.9	
Broilers, counter top type ...	1.1	.2	2/ 2/	.1	.4	2.0	14.8	
Broilers, salamander type	.3	.1	2/ 2/	.4	.1	.9	3.7	
Open hearth broilers (char broilers)	.1	---	2/ 2/	.1	.3	.5	3.7	
Deep fat fryers, floor type ...	1.4	.2	.3	2.4	1.0	5.3	41.9	
Deep fat fryers, counter type	1.2	.5	.6	1.5	1.1	4.8	118.2	
Deep fat fryers, other	2/ 2/	.2	.3	.1	.5	1.1	11.1	
Pressure fryers	.1	.1	2/ 2/	.1	.2	.5	5.0	
Steam jacketed kettles	1.8	.6	.4	2.9	.3	6.1	15.4	
Steam cookers (5 psi)	1.4	.2	.2	1.1	.1	2.9	11.5	
Pressure cookers (15 psi)	1.0	.4	.1	.8	.3	2.5	10.2	
Automatic coffee makers	5.8	4.5	3.0	1.4	6.9	21.6	189.5	
Coffee urns	5.9	1.3	2.3	4.2	3.8	17.6	93.0	
Tea makers	.9	.2	.2	1.2	.8	3.2	28.5	
Toasters, pop-up type	16.6	7.7	5.9	5.6	7.2	43.0	337.3	
Toasters, conveyor type	1.8	.5	.9	2.3	.3	5.8	16.9	
Waffle irons	1.1	1.5	1.1	.4	1.9	6.1	42.1	
Hot plates	6.2	2.4	1.0	2.4	3.0	15.1	109.8	
Counter model food warmers for 12" x 20" pans	6.5	1.2	.7	4.0	2.4	14.8	63.4	

1/ Due to rounding, detail may not add to totals.

2/ Less than 100 units.

Table 3.--Gas Cooking Equipment: Estimated number of units by kind of business, United States, 1966 1/

Food service equipment	Thousands										
	Separate eating places	Separate drinking places	Drug or proprietary stores	Retail stores	Hotels, motels, or tourist places	Recreation: and amusement places	Civic, social, or fraternal associations	Factories, plants, or mills	Other eating establish- ments	Total public	Total
Roasting ovens, deck type . . .	76.3	12.0	0.9	4.2	11.8	7.6	1.9	1.3	2.9	119.0	
Baking ovens, deck type	68.2	10.9	1.5	5.1	9.6	5.5	2.3	1.1	2.0	106.1	
Convection ovens, floor or counter	15.5	2.4	.3	.5	2.0	1.1	.3	.6	.6	23.5	
Rotary ovens	1.4	---	---	.8	.4	---	---	.1	.1	2.8	
Rotisseries	2.3	.4	2/	.4	.4	.1	.1	---	.1	3.9	
Ranges	177.0	38.5	3.0	10.7	21.0	11.0	5.2	3.7	5.4	275.4	
Griddles and grills	167.1	28.5	4.5	12.0	16.3	11.5	2.6	2.4	5.3	250.3	
Broilers, counter top type . . .	33.1	6.3	.6	1.1	6.4	3.5	.8	.3	.8	52.9	
Broilers, salamander type . . .	13.6	1.9	.1	.3	2.5	1.5	.2	.2	.6	20.8	
Open hearth broilers (char broilers)	16.9	1.6	.5	.5	2.6	2.1	.3	.1	.4	25.1	
Deep fat fryers, floor type . .	86.7	9.7	.2	2.8	7.5	4.0	1.4	1.6	2.2	115.8	
Deep fat fryers, counter type	60.6	8.8	2.1	3.3	3.9	4.0	.3	.5	1.5	85.0	
Deep fat fryers, other	12.5	3.6	.2	.2	1.0	.3	.2	.2	.6	18.7	
Pressure fryers	10.9	.4	---	.4	.8	.5	---	---	.2	13.2	
Steam jacketed kettles	16.4	.8	.8	.7	1.8	.6	.6	.7	1.0	23.4	
Steam cookers (5 psi)	8.2	.9	.2	.2	1.5	.7	.3	.2	.4	12.7	
Pressure cookers (15 psi) . . .	17.6	2.6	.1	.4	2.1	.8	---	.1	.7	24.4	
Automatic coffee makers	35.5	7.8	1.4	2.1	4.2	3.4	.6	.5	1.0	56.6	
Coffee urns	72.2	7.1	1.4	4.6	6.9	5.4	2.1	2.0	2.2	103.7	
Tea makers	11.0	.9	.2	.6	1.2	.4	.2	.1	.3	15.0	
Toasters, conveyor type	3.4	.3	2/	.5	.6	---	2/	---	.3	5.1	
Waffle irons	2.8	.5	2/	.4	.8	.1	---	---	---	4.6	
Hot plates	17.4	3.3	.6	1.3	1.7	1.8	.7	.2	1.3	28.3	
Counter model food warmers for 12" x 20" pans	18.5	2.7	1.0	1.1	2.2	.9	.9	.6	.3	28.2	

Continued--

Table 3.--Gas Cooking Equipment: Estimated number of units by kind of business, United States, 1966 1/--Continued

	Hospitals	Sanatoria, : convalescent, : or rest homes	Homes for children, : the aged, handi- : capped, or : mentally ill	Colleges, : universities, : professional or : normal schools	Other : institutions:	Total : total : institutions:	Grand : total
Food service equipment				Thousands			
Roasting ovens, deck type . . .	6.6	2.1	2.0	3.5	4.0	18.2	137.1
Baking ovens, deck type	4.3	2.2	2.5	4.4	4.4	17.8	123.9
Convection ovens, floor or counter	.9	.8	.7	1.8	1.6	5.8	29.3
Rotary ovens	.3	.2	.1	.3	---	1.0	3.8
Rotisseries	.1	.1	.1	.1	---	.3	4.2
Ranges	9.2	5.2	5.9	6.0	8.4	34.8	310.2
Griddles and grills	5.1	3.5	3.0	4.9	5.0	21.6	271.8
Broilers, counter top type . . .	2.2	1.0	.5	.5	1.5	5.8	58.7
Broilers, salamander type . . .	1.0	.3	.1	.6	.3	2.4	23.2
Open hearth broilers (char broilers)	.2	.2	---	.3	.2	.9	26.0
Deep fat fryers, floor type . .	2.8	.4	1.2	3.9	1.2	9.6	125.4
Deep fat fryers, counter type	.9	.2	.3	.9	.5	2.8	87.8
Deep fat fryers, other	.2	.2	.1	---	.8	1.3	20.1
Pressure fryers	.2	.1	2/	---	---	.3	13.5
Steam jacketed kettles	4.8	1.5	1.4	3.5	1.8	13.0	36.3
Steam cookers (5 psi)	2.7	.4	.5	1.9	1.4	6.9	19.6
Pressure cookers (15 psi) . . .	.8	1.8	.7	.9	.9	5.2	29.6
Automatic coffee makers	1.1	.9	.4	1.4	1.7	5.7	62.3
Coffee urns	3.9	1.6	1.0	3.4	2.6	12.5	116.3
Tea makers	.6	.4	.1	.3	.4	1.8	16.8
Toasters, conveyor type	1.1	.3	.9	.6	.1	2.9	8.0
Waffle irons	.2	---	---	---	.2	.3	4.9
Hot plates	.6	.3	2/	.2	.1	1.2	29.6
Counter model food warmers for 12" x 20" pans	1.7	.4	.2	.8	.2	3.3	31.5

1/ Due to rounding, detail may not add to totals.

2/ Less than 100 units.

Table 4.--Sanitation and Maintenance and Serving Equipment: Estimated number of units by kind of business,
United States, 1966 1/

	Separate eating places	Separate drinking places	Drug or proprietary stores	Retail stores	Hotels, motels, or tourist amusement	Recreation, and amusement places	Civic, social, or fraternal associations	Factories, plants, or mills	Other public eating establish- ments
	Thousands								
Sanitation and Maintenance									
Dishwashing machines	62.6	4.3	2.6	7.4	11.1	6.0	1.6	3.2	101.6
Glass washers	18.9	4.2	.6	.9	3.9	2.3	1.0	.3	33.5
Autom. - pot and pan washers	2.9	.2	.1	.2	.9	.3	.1	2/ 15.2	4.8 531.6
Dish racks	331.9	38.7	14.7	36.8	44.7	28.4	8.9	15.2	
Scraping and pre-wash equipment									
Silver washers	42.4	2.6	1.4	3.1	6.1	4.1	.5	1.7	1.2 63.0
Silver burnishers	12.2	.9	.2	1.0	2.2	1.1	.6	.5	.4 19.0
Silver burnishers	6.6	.3	---	.2	2.5	.7	.2	.2	.3 11.0
Fat filter equipment	36.3	2.5	.4	2.3	3.7	2.0	.5	.8	1.5 50.0
Hot water boosters	65.0	5.8	2.6	5.9	9.1	5.2	1.2	2.7	1.9 99.4
Power food waste disposers :	23.9	2.0	1.3	3.0	4.2	3.0	.9	3.0	2.1 43.3
Can and bottle crushers ...:	2.3	.9	2/ 7.1	.1	.4	.1	.1	2/ 5.7	.1 4.2 347.2
Range hoods and filters ...:	233.1	28.8	7.1	18.3	23.3	19.3	3.8	7.3	7.8 479.2
Exhaust fans	306.3	62.7	8.0	24.2	29.1	24.9	7.1	9.7	9.7 479.2
Floor maintenance machines :	48.0	12.9	1.6	3.0	9.2	9.8	3.0	1.7	2.2 91.4
Portable sink sanitizer ...:	7.6	2.2	.2	.9	.8	.8	.1	.2	.3 13.0
Serving									
Beverage coolers	165.1	71.8	7.8	18.2	18.1	20.7	6.0	2.6	8.3 318.5
Beverage dispensers	190.7	31.0	19.3	37.2	10.5	22.4	3.7	4.4	6.1 325.3
Service stations	145.3	19.3	3.9	9.3	15.3	13.7	2.6	2.8	4.1 216.3
Soda fountains	73.0	2.4	12.4	15.5	2.6	6.0	.2	.2	2.0 114.4
Milk dispensers	88.9	2.6	4.4	8.6	7.3	5.7	.4	3.2	3.2 124.2
Cream dispensers	42.4	1.4	2.2	4.6	4.1	2.7	.1	3.8	2.4 63.7
Ice tea dispensers	69.3	2.1	4.5	9.1	8.0	4.6	.7	2.7	3.1 104.1
Ice cream makers	39.9	.2	.4	2.4	.6	.7	---	.1	.3 44.5
Hot chocolate dispensers ...:	46.9	.7	4.1	5.6	2.3	5.2	2/ 1.2	1.2	1.2 67.2
Fudge warmers	40.1	.4	6.5	10.9	2.1	1.7	.1	.3	.5 62.6
Food warming and holding equipment (drop door type)									
Steam tables	31.9	2.0	1.1	2.4	5.1	3.1	.7	1.6	.9 48.8
Insulated food carriers ...:	121.0	11.8	4.0	8.1	14.7	7.8	2.6	4.3	4.2 178.5
Roll warmers	15.9	1.4	.3	.9	6.0	1.8	.2	2.2	1.4 30.0
Roll warmers	62.9	3.0	2.6	6.6	9.8	7.3	.9	1.3	2.2 96.6

Cont inued--

Table 4.--Sanitation and Maintenance and Serving Equipment: Estimated number of units by kind of business,
United States, 1966 1/--Continued

	Hospitals	Sanatoria, convalescent, or rest homes	Homes for children, the aged, handi- capped, or mentally ill	Colleges, universities professional or normal schools	Other institutions	Total	Grand
							total
----- Thousands -----							
Sanitation and Maintenance							
Dishwashing machines	9.0	4.4	4.4	5.0	4.9	27.6	129.2
Glass washers	1.4	.4	.9	.8	.9	4.3	37.8
Autom. - pot and pan washers	1.2	.3	2/	.4	.1	2.0	6.9
Dish racks	34.0	12.1	16.2	21.2	19.2	102.7	634.3
Scraping and pre-wash equipment	4.1	1.7	2.1	4.0	5.4	17.3	80.4
Silver washers	.7	.2	1.0	1.9	1.1	4.9	24.0
Silver burnishers	.3	2/	---	.3	.3	1.0	12.0
Fat filter equipment	1.5	.6	.4	2.1	.4	5.1	55.1
Hot water boosters	6.4	3.3	2.8	4.3	3.6	20.4	119.8
Power food waste disposers ..	8.9	3.1	2.0	5.9	2.5	22.6	65.9
Can and bottle crushers	.7	---	---	.3	---	.9	5.1
Range hoods and filters	13.1	5.1	4.7	8.6	7.0	38.6	385.8
Exhaust fans	13.6	6.6	5.9	8.6	10.5	45.2	524.4
Floor maintenance machines :	4.2	3.6	3.6	4.0	5.9	21.4	112.8
Portable sink sanitizer	.8	.4	.1	.3	.3	1.9	15.0
Serving							
Beverage coolers	2.9	1.0	1.3	2.1	3.2	10.6	329.1
Beverage dispensers	5.5	1.7	1.0	6.9	2.3	17.4	342.7
Service stations	6.1	1.4	1.6	6.3	2.3	17.6	233.9
Soda fountains	1.5	---	.1	1.6	.1	3.3	117.7
Milk dispensers	2.7	2.4	2.0	6.1	2.6	15.9	140.1
Cream dispensers	2.1	.3	.4	3.9	.4	7.0	70.7
Ice tea dispensers	4.5	.7	.5	3.2	.6	9.5	113.6
Ice cream makers	.3	.1	.1	.5	.5	1.5	46.0
Hot chocolate dispensers ..	1.5	.2	.3	3.8	.4	6.2	73.3
Fudge warmers	.9	---	.1	1.0	---	2.0	64.6
Food warming and holding equipment (drop door type)	4.2	.6	.3	4.3	.9	10.3	59.1
Steam tables	9.8	1.9	1.6	6.8	2.4	22.5	201.0
Insulated food carriers	20.2	3.0	3.2	2.9	.8	30.1	60.1
Roll warmers	1.6	.7	.4	1.6	.6	4.9	101.5

1/ Due to rounding, detail may not add to totals.
2/ Less than 100 units.

UNITED STATES DEPARTMENT OF AGRICULTURE
WASHINGTON, D.C. 20250

POSTAGE AND FEES PAID
U.S. DEPARTMENT OF AGRICULTURE

OFFICIAL BUSINESS

