



The Journal



**Food Service Equipment Market
Size to increase to \$84.96 Billion**



Montage Laguna Beach celebrates 20 years of luxury travel after an \$80M remodel

Laguna Beach California January 3rd, 2026: For 20 years, Montage Laguna Beach has welcomed discerning locals and tourists alike to the impressive, five-star resort. To toast to two decades of oceanfront luxury, Montage is celebrating with a variety of yearlong celebrations, special offerings and a newly renovated meeting and event space, which was completed in January of this year. When Alan Fuerstman, the founder, chairman and CEO of Montage International, set out to create a luxury resort 20 years ago, he knew Laguna Beach embodied the essence of what he sought to achieve.

“He knew that it was the perfect location to embody a true sense of spirit, of place,” Mary Rogers, area general manager and managing director of Montage Laguna Beach, says. “We have remained very true to our mission, though we have obviously evolved over the years.”

“I joined in 2021 and it’s been getting spectacular. I feel honored to lead the flagship hotel, and I certainly feel very honored to celebrate 20 years,” she adds.

In March 2019, the 260-room resort completed a full-revamp to the lobby, lobby lounge, guestroom designs and amenities, with an increased focus on sustainability. The beachfront accommodations at Montage Laguna Beach include a 20,000-square-foot spa, a fine art collection, destination dining at The Loft, outdoor recreation including three pools, beach and water sports; and more than 20,000 square feet of indoor and outdoor meeting spaces.



Montage Resort laguna Beach at night

“We also will be looking forward to continuing to improve our offerings and our services for upcoming renovations here in 2023. In the future we expect to do additional renovations and

also of course the reopening of Studio restaurant, which is going to be a very new and exciting concept,” Rogers says.



Oscartek as an integral part of the new remodel

What kept the guests coming back year-after-year? According to Rogers, it’s all about making the resort feel like a home away from home.

“Our guests feel very special when they come here and they feel taken care of,” Rogers says.

“When our guests stay with us here, they want to feel like this is their home away from home, and of course that would not be possible without our associates.”

“Our team here is incredible, every one of them. I really appreciate the associates that have been here since the very beginning and they really make guests feel like they’re at home,” she adds.

One of the special 20th anniversary offers for guests is a \$50,000 ‘Legendary Laguna’ package, which includes five nights in the luxe Catalina Suite, \$1,000 food and beverage credit, \$1,500 Spa Montage credit, whale watching for two, a private guided tour of Laguna Beach art galleries and a 20th anniversary gift collection. The anniversary gift collection features a bottle of Clase Azul Ultra and Montage XX Anniversary Tequila (1 of 300 produced), a Montage Laguna Beach custom brick building set and a Jonathan Simkhai Montage resort collection scarf, all housed in a Jimmy Choo limited-edition Laguna Beach tote.

“The Clase Azul Ultra bottle of tequila was created specially for Montage’s 20th anniversary, it is not available for sale, so if you are the collector this is a unique bottle for your collection,” Rogers says.

The custom Montage Laguna Beach brick building set allows guests to rebuild Montage Laguna Beach at home, brick by brick, with all proceeds benefiting the Hearts of Montage program. The program focuses on aiding Laguna Beach organizations that empower people and causes in need.

For luxury spa lovers, Montage unveiled a special anniversary treatment that evokes all five of your senses using VR technology. The Five Senses treatment is exclusive to Spa Montage, and it is the first spa in the United States to use VR+ technology from Natura Bissé. Focus on your breathing, mindfulness and all of your other senses through the 150-minute treatment that begins with a singing bowl and a taste of honey. Next enjoy a foot cleanse, detox mask for hands and feet, full body massage, anti-aging facial and a dark chocolate treat to round out the sensory spa experience.

Keep your tastebuds happy with the return of the Taste of Talay, a summer culinary pop-up at Montage Laguna Beach. Chef Marc Narongchai, Food & Wine Mexico’s Best New Chef of 2020, will bring Talay’s authentic Thai street food and signature cocktails to the resort. The pop-up experience will be open to guests and locals late June through early September.

Beyond the special offerings, luxury accommodations and exceptional views, Rogers says it is the service that Montage provides that makes it such a special place, for guests and locals alike.

“It really is our service that makes us stand out and keeps guests come back time and time again, year after year,” Rogers says. “It is now a tradition for many of our guests to return here, they come for the holiday cookie making and decorating, Christmas or just having drinks with their friends in the lobby lounge, our guests have created very special memories here and they keep coming back to create those memories.”

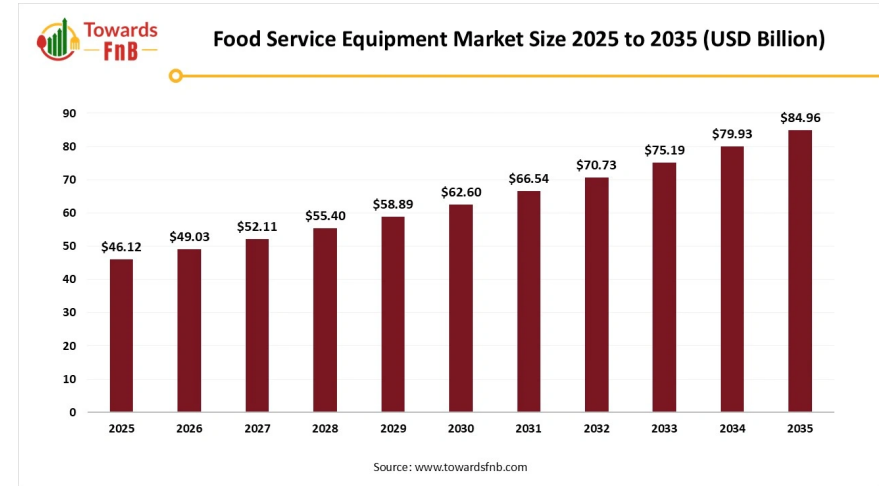
Food Service Equipment Market Size to Worth USD 84.96 Billion by 2035 | Towards FnB

According to Towards FnB, the global food service equipment market size is calculated at USD 49.03 billion in 2026 and expand to approximately USD 84.96 billion by 2035, registering at a CAGR of 6.3% from 2026 to 2035. This growth reflects a structural shift toward automated, energy-efficient, and digitally connected kitchen systems, as foodservice operators worldwide prioritize efficiency, food safety, and scalability amid labor shortages and rising operating costs.

January 06, 2026 08:01 ET | Source: Precedence Research

Ottawa, Jan. 06, 2026 (GLOBE NEWSWIRE) -- The global food service equipment market size stood at USD 46.12 billion in 2025 and is predicted to grow from USD 49.03 billion in 2026 to reach around USD 84.96 billion by 2035, according to a report published by Towards FnB, a sister firm of Precedence Research.

The market is expected to grow in the foreseeable period due to the expansion of catering services, food services, commercial kitchens quick-service restaurants, and other similar food service forms. The market is also experiencing growth due to a growing population which leads to higher demand for global cuisines.



Note: This report is readily available for immediate delivery. We can review it with you in a meeting to ensure data reliability and quality for decision-making.



Key Highlights of the Food Service Equipment Market

By region, North America led the food service equipment market with a revenue share of 42% in 2025, while the Asia Pacific region is expected to grow at the fastest rate during the forecast period. Europe is also projected to experience notable growth during the same period.

By equipment, the cooking equipment segment accounted for a major revenue share of 32.7% in 2025. However, the refrigeration equipment segment is projected to grow at the fastest CAGR between 2026 and 2035.

By end user, the Full-Service Restaurants (FSR) segment held the largest revenue share of 34.8% in 2025. On the other hand, the Quick Service Restaurants (QSR) segment is expected to grow at the fastest CAGR between 2026 and 2035.

By distribution channel, the dealers and distributors segment led the market with a significant revenue share of 62.3% in 2025, while the online retailers segment is projected to grow at the fastest CAGR during the forecast period (2026-2035).

By application, the commercial kitchen segment accounted for the largest revenue share of 54.5% in 2025. However, the cloud/ghost kitchen segment is projected to grow at the fastest CAGR between 2026 and 2035.

Higher Demand for Food Safety and Quality Aids the Growth of the Food Service Equipment Industry.

The food service equipment market observes growth due to growing dining experiences and higher demand for restaurants, quick service restaurants, and cloud kitchen. The market also observed growth due to the growing culture of food delivery by consumers with a hectic lifestyle. Higher demand for technologically advanced kitchens equipped with features such as AI and IoT also help to improve food quality, safety, and efficiency, propelling the growth of the market. Such features also help to manage energy resources and maintain sustainability.

Impact of AI in the food service equipment market

Artificial intelligence (AI) is influencing the food service equipment market by improving operational efficiency, equipment reliability, and consistency in commercial kitchens across restaurants, hotels, institutional catering, and quick service formats. In equipment design and operation, AI driven systems analyze usage patterns, load conditions, and cooking cycles to optimize the performance of ovens, fryers, grills, refrigeration units, and beverage dispensers. Sensors track temperature stability, energy consumption, and cooking time in real time, while machine learning models adjust settings to ensure uniform output and reduce human error during peak service hours.

Predictive maintenance is a key area of impact. AI models monitor vibration, heat buildup, and component wear in equipment such as combi ovens, mixers, and dishwashers. These systems identify early signs of mechanical failure and recommend maintenance before breakdowns occur. This reduces downtime, prevents service disruption, and lowers long-term repair costs for food service operators.

Technologically Advanced Equipment Aiding the Growth of the Food Service Equipment Market

Smart and Combi Ovens- Such equipment is multi-functional and can be used for various purposes, such as cooking, steaming, and retaining nutrients to enhance food quality and safety. They are also equipped with technological features such as sensors, programmed recipes, and convection, further fueling the growth of the market.

Kitchen Display Systems- Digital screens to keep a tab on cooking time, manage staff, and maintain the order alley, help to fuel the growth of the market and allow commercial kitchens to operate effortlessly.

IoT Sensors and Connected Fridges- The technologically advanced equipment helps to manage the shelf life of food and beverages, monitor temperatures, prevent spoilage, and alert managers about any kind of issues.

Recent Developments in Food Service Equipment Market

Product Category	Description or Function	Common Equipment Types or Variants	Key Applications or End-Use Segments	Representative Manufacturers or Supplier Types
Commercial Cooking Equipment	Equipment used for primary cooking and heat processing.	Ranges, ovens, grills, fryers, tilting pans	Restaurants, hotels, QSRs	Rational, Vulcan, Garland
Commercial Ovens	Thermal equipment for baking, roasting, and reheating.	Convection ovens, combi ovens, deck ovens	Bakeries, hotels, institutional kitchens	Rational, UNOX, Middleby
Commercial Refrigeration Equipment	Cold storage and display systems for food safety and freshness.	Reach-in refrigerators, freezers, walk-in coolers	Restaurants, supermarkets, cloud kitchens	True Manufacturing, Hussmann
Food Preparation Equipment	Equipment used for cutting, mixing, grinding, and portioning.	Food processors, mixers, slicers, choppers	Restaurants, catering, commissary kitchens	Robot Coupe, Hobart
Warewashing Equipment	Automated systems for cleaning utensils and cookware.	Conveyor dishwashers, undercounter dishwashers	Hotels, hospitals, large kitchens	Hobart, Meiko
Commercial Beverage Equipment	Equipment for preparing hot and cold beverages.	Coffee machines, juice dispensers, soda fountains	Cafés, bars, QSRs	La Marzocco, Franke
Cooking Automation and Smart Kitchen Equipment	Digitally controlled systems optimizing cooking consistency and labor efficiency.	Programmable fryers, smart ovens	Chain restaurants, QSRs	Middleby Innovation Kitchens, Rational
Food Holding and Warming Equipment	Equipment maintaining food temperature before service.	Holding cabinets, heat lamps, warming drawers	Buffets, catering services	Alto-Shaam, Hatco
Bakery Equipment	Specialized equipment for dough handling and baking.	Dough mixers, proofers, sheeters	Bakeries, pastry kitchens	Buhler, Rheon
Meat and Seafood Processing Equipment	Equipment for cutting, grinding, and portioning proteins.	Meat slicers, grinders, saws	Butcher shops, hotels	Bizerba, Marel
Ventilation and Exhaust Systems	Systems for air management and safety in kitchens.	Range hoods, grease filters	Commercial kitchens	Halton, CaptiveAire
Food Service Storage Equipment	Non-refrigerated storage solutions for ingredients and utensils.	Shelving systems, ingredient bins	Restaurants, catering kitchens	Metro, Cambro
Ice Machines	Equipment producing ice for foodservice and beverage use.	Cube ice makers, flake ice machines	Restaurants, bars, hospitals	Manitowoc Ice, Scotsman
Display and Serving Equipment	Equipment used for food presentation and service.	Buffet counters, display cases	Hotels, cafeterias	Vollrath, Cambro
Food Safety and Sanitation Equipment	Systems ensuring hygiene and regulatory compliance.	Handwash stations, sanitizer units	Institutional kitchens	Ecolab, Diversey
Energy Efficient Foodservice Equipment	Equipment designed to reduce energy and water usage.	ENERGY STAR certified appliances	Sustainable kitchens	Multiple OEMs
Modular and Mobile Kitchen Equipment	Portable and modular units for flexible operations.	Mobile cooking stations, food trucks	Events, pop-up kitchens	Mobile kitchen manufacturers
Institutional Foodservice Equipment	Heavy-duty equipment for large-scale meal preparation.	Bulk cooking kettles, tray lines	Hospitals, schools, prisons	Middleby, Ali Group

In July 2025, Hoshizaki America Inc. launched Valiance by Hoshizaki, a new line of refrigeration equipment. The company claims that the new line is a cost-friendly option for operators and was unveiled at the 2025 National Restaurant Association Show.

In July 2025, GoTo Foods signed a deal to develop 45 locations by 2033 in India for a concept called Moe's Casa Mexicana. It is a spinoff of Moe's Southwest Grill with international growth. The new concept will include Mexican cuisine with local preferences, flexible stores, and full-scale, in-line, dine-in, and kiosk options.

New Trends in the Food Service Equipment Market

Higher demand for enhanced food quality and safety is one of the major factors for the growth of the market.

Enhanced demand for food safety, sustainability, and energy efficiency also helps to fuel the market's growth.

Growing startups in the industry with high food safety, quality, and sustainability concerns also help to fuel the market's growth.

View Full Market Intelligence@ <https://www.towardsfnb.com/insights/food-service-equipment-market>

Food Service Equipment Market Dynamics

What are the Growth Drivers of Food Service Equipment Market?

Various factors, such as growing disposable income, rapid urbanization, and higher demand for food quality and safety, are some of the major factors for the growth of the market. The market also observes growth due to higher demand for technologically advanced equipment enhanced with features such as AI and IoT, further fueling the growth of the market. Enhanced food quality and efficiency in commercial kitchens also help to fuel the market's growth. Hectic consumer lifestyles leading to growth in food delivery services also help to fuel the market's growth. Such equipment is also energy efficient and sustainable, further helpful to propel the market's growth.

Higher Costs and Equipment Hampering the Market's Growth

Higher costs required for purchasing technologically advanced machinery are one of the major restraints in the growth of the market. Higher costs required for installation, maintenance, and the experienced labor required to operate the advanced machinery are also some of the factors hampering the growth of the food service equipment market. Hence, such factors altogether hamper the market's growth if not paid attention to at the right time by the industry.

Automation and Smart Kitchens are Helpful for the market's Growth

Smart and advanced kitchen setups and equipment help to fuel the growth of the market. Such equipment helps to manage the energy resources and also helps to maintain sustainability, which is helpful for the market's growth. Such equipment also helps to boost the growth of the market as it helps to enhance the food quality and quantity and manage efficiency. Technology-driven AI and IoT also help to improve efficiency and overcome labor gaps, further fueling the growth of the market.

North America led the Food Service Equipment Market in 2025

North America dominated the food service equipment market in 2025, due to growing demand for different types of food services in the region, such as cloud kitchens, quick service restaurants, and restaurants. Higher demand for technologically advanced equipment connected with AI and IoT also helps to fuel the market's growth. Such equipment helps to enhance food's quality, quantity, and efficiency, further fueling the growth of the market. The US has made a major contribution to the growth of the market in the region due to the higher demand for food in bulk quantities from different types of food service platforms.

Asia Pacific is observed to be the fastest-growing region in the foreseen period due to higher demand for technologically advanced kitchens and equipment. Such equipment helps to enhance efficiency in case of bulk preparations to feed the demands of the growing population. Equipment enabled with AI and IoT helps to enhance the food quality and quantity, along with aiding time management, further fueling the growth of the food service equipment market in the foreseeable period. Countries such as India and China have made a major contribution to the growth of the market due to factors such as growing disposable income, rapid urbanization, and higher demand for smart kitchens to maintain food quality and efficiency.

Europe is observed to have a notable growth in the foreseen period due to higher demand for smart kitchens and smart equipment in the region, fueling the growth of the market. Higher demand for food in bulk quantities, along with enhanced food safety, is another major factor for the market's growth. Higher demand for eco-friendly equipment and maintained sustainability also helps to fuel the market's growth. Germany has made a major contribution to the growth of the market of the region due to the growing popularity of food service platforms such as quick service restaurants, restaurants, and cloud kitchens.

Trade Analysis for the Food Service Equipment Market

Commercial cooking equipment, such as ovens, fryers, and grills, is typically declared under HS 8419 and HS 8516 depending on the heating method. Refrigeration and cold-storage equipment for foodservice use, commonly classified under HS 8418. Food preparation machinery, including mixers, slicers, and processors, is often cleared under HS 8438. Warewashing equipment, such as dishwashers and glasswashers, is generally declared under HS 8422. Spare parts, modules, and accessories are supplied separately, classified under corresponding machinery headings. Top Exporters (Supply Hubs)

China: Largest exporter of food service equipment globally, supported by large-scale manufacturing, competitive costs, and broad product coverage.
Italy: Major exporter of premium cooking, espresso, and food-preparation equipment, supported by strong engineering and hospitality-equipment clusters.
Germany: Exporter of high-efficiency cooking, refrigeration, and warewashing equipment, driven by precision engineering and regulatory compliance expertise.
United States: Exporter of branded commercial kitchen equipment and integrated systems for global foodservice chains.
Top Importers (Demand Centres)

United States: Largest importer of food service equipment due to extensive restaurant networks, replacement demand, and chain expansion.
European Union: Strong intra-EU and extra-EU imports driven by hospitality, institutional catering, and tourism sectors.
Middle East: High import demand linked to hotel development, tourism investment, and reliance on imported equipment.
Southeast Asia: Growing imports driven by urbanization, modern retail foodservice, and international franchise expansion.
Typical Trade Flows and Logistics Patterns

Finished equipment is shipped from manufacturing hubs in Asia, Europe, and North America to destination markets via containerized sea freight. Large or customized kitchen systems may ship in multiple consignments and require on-site assembly. Spare parts and replacement modules are often shipped by air to minimize equipment downtime. Regional distribution centers handle final configuration, compliance labeling, and after-sales logistics.

Trade Drivers and Structural Factors

Foodservice expansion: Growth of quick-service restaurants, cloud kitchens, and catering supports sustained equipment demand.

Automation and labor efficiency: Equipment with higher throughput and reduced manual handling gains preference.

Energy and water efficiency: Rising utility costs and regulations influence purchasing decisions.

Hygiene and safety standards: Enhanced sanitation requirements drive replacement and upgrade cycles.

Standardization by chains: Global restaurant chains prefer approved equipment lists, shaping trade concentration.

Regulatory, Quality and Market-Access Considerations

Food service equipment must comply with electrical safety, gas safety, pressure vessel, and food contact material regulations.

Energy efficiency and environmental standards affect market access in many regions.

Certification, conformity marking, and technical documentation are required prior to import.

Installation often requires local licensing and inspection, influencing delivery timelines.

Government Initiatives and Public-Policy Influences

Energy-efficiency standards and eco-design regulations influence equipment design and trade eligibility.

(Source: <https://www.iea.org/topics/energy-efficiency-standards-and-labelling>)

Hospitality and tourism development policies indirectly stimulate food service equipment imports.

Trade facilitation measures affect tariffs and customs procedures for capital equipment.

Food Service Equipment Market Report Scope

Food Service Equipment Market Segmental Analysis

Equipment Analysis

The cooking equipment segment led the market in 2025, due to the expanding food industry led by the growing population. Such cooking equipment helps to manage the food quantity, quality, efficiency of preparation, and time management seamlessly. Hence, such factors help to fuel the growth of the market. Commercial equipment, such as fryers, grills, and ovens, helps to enhance the efficiency of preparation and is also multifunctional in a commercial kitchen, further fueling the growth of the market. Commercial equipment also helps to streamline operations and manage efficiency, while handling a large quantity of food further fuels the growth of the market.

The refrigeration equipment segment is expected to grow in the foreseeable period, as the segment focuses on enhancing the food shelf life, quality, and safety of the prepared food options and ingredients. It helps to enhance the growth of the industry and also maintain complete safety. The segment plays a crucial role in hospitals, quick service restaurants, restaurants, and huge commercial kitchens, ensuring food safety and quality in bulk quantities, further fueling the growth of the food service equipment market.

End Use Analysis

The full-service restaurant segment led the food service equipment market in 2025, due to growing demand for global cuisines and food in large quantities to serve the growing population. Higher demand for technologically advanced equipment in different types of food service kitchens and restaurants is another major factor for the growth of the market. Such restaurants need high-tech equipment for the preparation and storage of food in bulk quantities to ensure its shelf life and safety, which is helpful for the market's growth.

The quick service restaurants segment is expected to grow in the expected timeframe due to their higher demand by consumers with a hectic lifestyle and those who are on a time crunch. Such restaurants have automatic dispenser machines, self-service kiosks, automated air fryers, and various other technologically advanced equipment to serve consumers on a large scale, further fueling the growth of the market in the foreseen period.

Distribution Channels Analysis

The dealers and distributors segment led the food service equipment market in 2025, as the segment bridges the gap between the operators and manufacturers, which is helpful for the market's growth. The segment also focuses on providing vital sales support, local expertise, and extensive product access to ensure consumer satisfaction and enhance product quality, further fueling the growth of the market. The segment also aids management of complex supply chains and helps startups and large food management services, which are helpful for the growth of the market.

The online channels segment is expected to grow in the foreseeable period due to high demand for high-tech and technologically advanced equipment, which is helpful for the growth of the food service equipment market. Higher demand to address digital demands, enhanced traceability, reduced waste, higher sales, improving consumer experience, enabling data analytics for improved efficiency, and increasing online orders also help to fuel the growth of the market. Technologically advanced equipment connected with AI and IoT to enhance efficiency also helps to fuel the market's growth.

Application Analysis

The commercial kitchens segment led the food service equipment market in 2025, due to rising demand for food due to the growing population. High demand for different types of food service outlets, such as quick service restaurants, restaurants, and cloud kitchens, leading to higher demand for enhanced food quality, quantity, and efficiency in food preparation, also propels the growth of the market. Technologically advanced equipment also ensures the maintenance of sustainability and manages resources, further aiding the market's growth.

The cloud kitchens segment is expected to grow in the foreseeable period due to higher demand for convenient options and growing food delivery services, which are helpful for the growth of the market. Higher demand for food delivery services by consumers with a hectic lifestyle is a major factor for the growth of the food service equipment market. Higher demand for cost-effective, data-driven, and efficient solutions also helps to aid the market's growth.