

# Why CFESA®?

CFESA promotes the highest standards of professional service

*Training*

*Certification*

*Maintenance*

*Installation*

## Technician Training

Knowledgeable technicians who can repair equipment swiftly, efficiently and professionally are the foundation of the food equipment industry. CFESA offers technician training programs from basic to advanced. Online training programs and hands-on courses ensure that technicians are able to repair a broad range of commercial foodservice equipment and are well-versed in safety precautions. CFESA trained technicians provide a faster first time fix rate and less downtime for your equipment.

## Technician Certification

To support quality service, CFESA has established a technician certification program where technicians are tested and certified only upon successful completion of an exam. CFESA offers certification in Electricity, Gas, Steam and Refrigeration. Once a technician has passed 3 of the 4 tests, they are awarded Master Technician Certification status. CFESA Certified Master Technicians are among the most knowledgeable technicians in the industry.

## Equipment Installation

Installation services offered by CFESA members range from the replacement of single pieces of equipment to the complete installation of new facilities. Don't gamble with equipment installation - improper installation can lead to voided warranties. Save time and trouble and protect your warranties - have your equipment installed by a factory-trained CFESA member.

## Preventative Maintenance

Preventative maintenance programs should be reasonable, clear and specific. Quality PM programs are customized to your establishment and equipment. They must be performed by qualified technicians. CFESA servicers offer dependable and reliable PM programs that can save you time and money.