

## ENERGY STAR in the Food Service Industry – Good for Your Budget and the Environment

Restaurants may obtain significant reductions in energy bills by changing purchasing policies to specify ENERGY STAR qualified products. The table below presents a typical basket of ENERGY STAR qualified products – refrigerators, hot food holding cabinets, fryers, and dishwashers - typically found in restaurants. These products can save you over \$79,000 in electricity costs (based on an electricity rate of \$0.103/kWh) <sup>(1)</sup> and prevent about 1,500 tons of carbon dioxide emissions over their lifetime compared to conventional products.

Action	Annual Energy & Maintenance Savings	Annual Savings CO2 (Tons)	Net Life-Cycle Savings	Life-Cycle Savings CO2 (Tons)
Use two ENERGY STAR qualified commercial refrigerators	\$200	2	\$1,700	22
Use two ENERGY STAR qualified hot food holding cabinets:	\$1,900	14	\$14,600	171
Use two ENERGY STAR qualified gas fryers	\$1,200	59	\$8,700	709
Use two ENERGY STAR qualified commercial dishwashers	\$4,400	29	\$54,100	582
<b>Totals</b>	<b>\$7,700</b>	<b>104</b>	<b>\$79,100</b>	<b>1,484</b>

(1) Figures obtained from calculators on the Purchasing & Procurement Web page; savings have been rounded to the nearest hundred for simplicity. Calculators may be downloaded (right-click) or used from the Web (left-click). Net life-cycle savings includes energy and maintenance savings and the purchase price of ENERGY STAR qualified products and conventional ones.

### To Learn More

The Purchasing and Procurement Web site ([www.energystar.gov/purchasing](http://www.energystar.gov/purchasing)) helps you locate ENERGY STAR qualified products by brand and model number, understand the differences between ENERGY STAR and non-ENERGY STAR products, and determine savings with ENERGY STAR. Additional savings would result from using ENERGY STAR fryers, freezers, and ice machines.

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