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ENERGY STAR®, a U.S. Environmental Protection Agency program, helps us all save money and protect our environment through energy-efficient products and practices. For more information, visit www.energystar.gov.

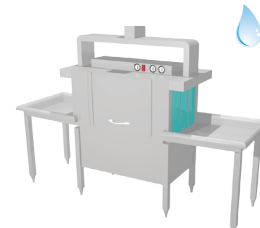
Look for the ENERGY STAR and Find Savings in Your Commercial Kitchen

There are eight types of commercial food service (CFS) equipment that can earn EPA's **ENERGY STAR**. Certified equipment models contribute to a cleaner environment by using less energy and less water than conventional CFS models. Since most commercial kitchen equipment lasts eight years or more, maximize your savings potential by choosing **ENERGY STAR** when replacing your equipment.

Compared to conventional CFS equipment, ENERGY STAR certified equipment could save you the following over their lifetimes:



PRODUCT TYPE	LIFETIME SAVINGS	BENEFITS/TECHNOLOGIES	INCENTIVES
Flight type Dishwashers/ Other eligible dishmachines	\$49,000/\$15,000	Low power mode during long idle periods, heat recovery, and dish load sensors	\$50-\$2,700
Standard Fryers/ Large Vat Fryers	\$1,100 (electric) or \$4,600 (gas)/ \$1,600 (electric) or \$5,200 (gas)	Quicker recovery for continuous production and improved thermostat accuracy	\$66-\$1,200
Griddles	\$1,100 (gas) or \$1,200 (electric)	Improved thermostatic controls and high production capacity	\$25-\$600
Hot Food Holding Cabinets	\$2,800	Addition of insulation and better temperature uniformity	\$50-\$900
Ice makers	\$800-\$1,000	Quicker ice harvesting through harvest assist devices	\$18-\$2,400
Convection Ovens/ Combination Ovens	\$1,100 (electric) or \$1,600 (gas)/ \$2,500 (gas) or \$6,800 (electric)	Improved gaskets for faster and more uniform cooking processes	\$100-\$2,600
Refrigerators and Freezers	\$560-\$700/\$1,700-\$3,300	Improved fan blade design and uniform cabinet temperatures	\$35-\$1,975
Steam Cookers	\$11,100-\$11,900	Reduced water consumption for connectionless models	\$70-\$3,200



Also saves water

Learn more at: www.energystar.gov/cfs

Look for the ENERGY STAR next time you are in the market for CFS equipment



OTHER ENERGY STAR CERTIFIED PRODUCTS

- **Lighting** — Install ENERGY STAR certified fixtures and light bulbs in your dining area and reduce energy consumption and heat output by **75 percent**. ENERGY STAR certified lighting also lasts **10–50 times longer** than incandescent lighting.
- **Televisions** — Turn your TVs green, even the big screens, by selecting ENERGY STAR certified televisions.
- **Audio/Video (A/V) Products** — Outfit the rest of your restaurant's entertainment system with ENERGY STAR certified A/V products, which include DVD and Blu-Ray disc players, receivers, amplifiers, and speakers.
- **Office equipment** — An office equipped with a desktop computer, LCD monitor, and multifunction device that have all earned the ENERGY STAR, and have power management enabled, can **save up to \$430** over the life of the products.
- **Heating and Cooling** — To save additional money in your restaurant, look for the ENERGY STAR for bathroom (ventilating) fans as well as heating, ventilation, and cooling (HVAC) units.
 - Ventilating fans: ENERGY STAR models use **70 percent less** energy than standard models.
 - HVAC: **save \$350 per year** or more than **\$4,200** over the equipment's lifetime.

For additional information, please visit the ENERGY STAR Web site at: www.energystar.gov/products and www.energystar.gov/cfs

ENERGY STAR would like to thank the PG&E Food Service Technology Center (FSTC) for their assistance with this fact sheet and for the use of their equipment images. The PG&E FSTC program is funded by CA ratepayers under the auspices of the California Public Utilities Commission (CPUC) Energy Efficiency Program. Learn more at: www.fishnick.com.



**Food Service
Technology Center**
Promoting Energy Efficiency in Food Service

Did You Know?

The annual cost to operate a single gas (or electric) fryer is often more than the annual gas (or electric) bill of an average U.S. house!



Join hundreds of other restaurants and work with ENERGY STAR to take part in the energy efficiency revolution:
www.energystar.gov/restaurants