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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](http://www.energystar.gov).

## BENEFITS OF ENERGY STAR® CERTIFIED COMMERCIAL FOOD SERVICE (CFS) EQUIPMENT

### Commercial Ovens

Commercial *convection* ovens that have earned the ENERGY STAR are approximately **20 percent more energy efficient** than standard models. ENERGY STAR certified *combination* ovens are about **30 percent more energy efficient**. To meet the strict efficiency requirements developed by the U.S. Environmental Protection Agency's ENERGY STAR program, manufacturers use high quality components and employ innovative designs.

**Eligible Products:** Food-grade commercial convection and combination ovens, as defined in the ENERGY STAR Version 2.0 specification. This includes half- and full-size electric convection ovens; full-size gas convection ovens; half- and full-size gas combination ovens with a pan capacity  $\geq 6$ ; half- and full-size electric combination ovens with a pan capacity  $\geq 5$  and  $\leq 20$ .

(Products must be third-party certified to NSF/ANSI Standard 4, Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment.)

**Ineligible Products:** Ovens that are not food-grade and/or ovens designed for residential or laboratory applications. The following oven types are ineligible: conventional or standard ovens; conveyor, slow cook-and-hold, deck, mini-rack, rack, range, rapid cook, and rotisserie ovens. Also, gas and electric combination ovens with a pan capacity other than listed above; 2/3-size combination ovens; dual-fuel heat source combination ovens; and certain hybrid ovens such as those incorporating microwave settings.

#### EXAMPLES OF TECHNICAL APPROACHES TO REDUCE ENERGY CONSUMPTION

- Direct-fired gas burners
- Infrared burners
- Improved insulation
- Improved gaskets
- Quality control features

#### EXAMPLES OF ADDITIONAL BENEFITS

- High production capacity
- Improved air circulation
- Faster and more uniform cooking processes
- Reduction in heat loss/cooler kitchen
- Extended product lifetime

*As part of the Version 2.0 specification, combination ovens became eligible for ENERGY STAR as of April 1, 2013.*

## ESTIMATED ENERGY AND COST SAVINGS FOR ENERGY STAR CERTIFIED MODELS

### Gas Models

\$150/\$250  
Convection/Combination  
Annual Savings

18/28  
Convection/Combination  
MBtu/year

\$1,600/\$2,500  
Convection/Combination  
Lifetime Savings\*



### Electric Models

\$100/\$700  
Convection/Combination  
Annual Savings

1,200/7,121  
Convection/Combination  
kWh/year

\$1,100/\$6,800  
Convection/Combination  
Lifetime Savings\*

\* Based on 12-year life and 4 percent discount rate. Actual savings will vary depending on use.

Incentives available for ENERGY STAR certified ovens range from  
**\$100-\$2,600**

Source: ENERGY STAR Commercial Food Service Incentive Guide



The eight ENERGY STAR CFS equipment categories include: griddles, ovens, hot food holding cabinets, fryers, steamers, dishwashers, ice machines, and refrigerators and freezers.

## ADDITIONAL ENERGY STAR HIGHLIGHTS

- Outfitting an entire kitchen with a suite of ENERGY STAR certified CFS equipment could save operators about 340 MBtu/year, or the equivalent of more than \$4,500/year. These energy savings would prevent about 34,000 pounds of greenhouse gas emissions annually.
- Models that have earned the ENERGY STAR meet strict guidelines set by the U.S. Environmental Protection Agency. Their performance is certified by third-parties based on testing performed in an EPA-recognized laboratory.
- ENERGY STAR qualified equipment is often a baseline for achieving credits from commercial kitchen and restaurant certification and rating programs.

## RESOURCES

- Overview of ENERGY STAR for Commercial Kitchens: <http://www.energystar.gov/cfs>
- CFS Product Specifications and Key Product Criteria: <http://www.energystar.gov/specifications>
- ENERGY STAR Partner List: <http://www.energystar.gov/partnersearch>
- Commercial Kitchen Equipment Savings Calculator: <http://www.energystar.gov/cfs>
- ENERGY STAR Where to Buy List: <http://www.energystar.gov/cfs/wheretobuy>
- CFS Incentive Finder and CFS Incentive Guide: <http://www.energystar.gov/cfs/incentives>
- ENERGY STAR Guide for Restaurants: [http://www.energystar.gov/ia/partners/publications/pubdocs/restaurants\\_guide.pdf](http://www.energystar.gov/ia/partners/publications/pubdocs/restaurants_guide.pdf)
- ENERGY STAR Training Center: <http://www.energystar.gov/training/cfs>

For more information, visit [www.energystar.gov/cfs](http://www.energystar.gov/cfs) or  
e-mail EPA's ENERGY STAR Commercial Food Service Program at [commercialfoodservice@energystar.gov](mailto:commercialfoodservice@energystar.gov).

Equipment images courtesy of PG&E's Food Service Technology Center (FSTC)