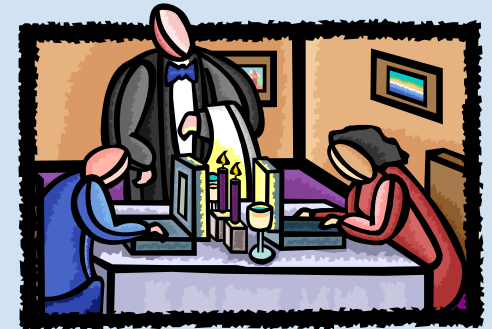


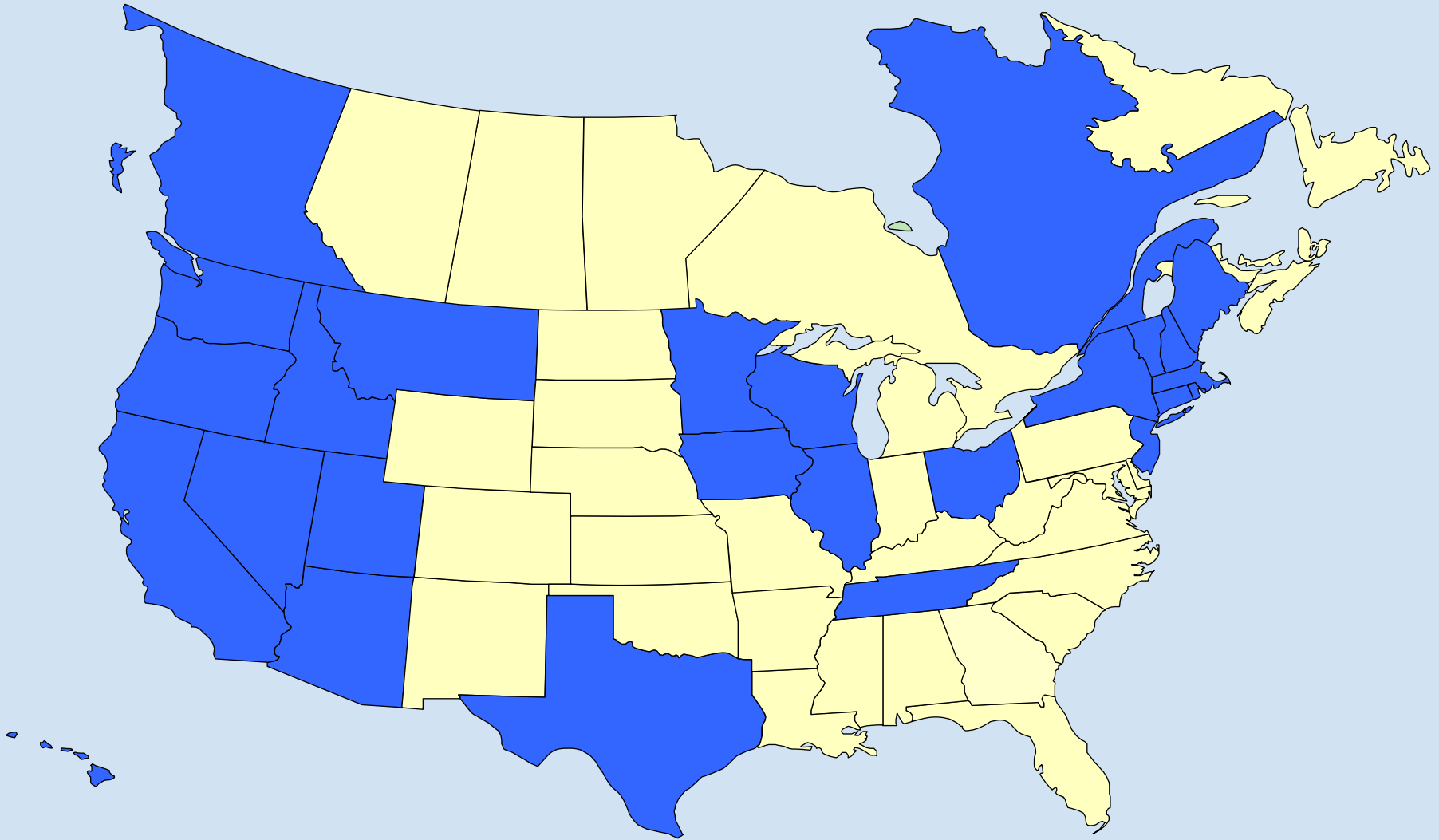
**ENERGY STAR Commercial Dishwasher**  
**Stakeholder Meeting**

# Consortium for Energy Efficiency's Commercial Kitchens Initiative

**Ted Jones, Consortium for Energy Efficiency**  
**McCormick Place, Chicago, IL**  
**May 22, 2006**



# CEE Members



# CEE's Mission

Serve the Public Interest by advancing Energy Efficiency through helping ratepayer-funded efficiency programs be more effective in assisting their customers save energy.

- Establish voluntary national specifications of high efficiency forging virtual national initiatives from independent individual member efforts
- Facilitate consensus on common issues to articulate efficiency program industry interests
- Provide a forum for working together as a virtual industry

# CEE members are enthusiastic ENERGY STAR stakeholders

- We share a common approach to energy efficiency
  - National
  - Voluntary
  - Market-based
  - Third-party credibility
  - Industry partnerships
  - Helping more consumers tap into the benefits of energy-efficiency...

# CEE members are enthusiastic users of the ENERGY STAR brand...

- ENERGY STAR is an excellent marketing platform for local and regional programs
  - On average, 63 percent of households recognize the ENERGY STAR label (2005):
    - 71 percent in areas with program support
    - versus
    - 53 percent in areas with no program support

# CEE members are also fairly large users of ENERGY STAR

- CEE members come from 28 states and 2 Canadian provinces
- CEE members direct over 90% of US ratepayer efficiency funding and maybe half of Canadian ratepayer funding
- Total 2005 U.S. Funding = \$1.7 Billion
- Significant Funding Increases Forecast – over \$2B this year
  - California, Illinois, New Jersey, and Pacific Northwest expected to post significant funding increases
  - Southwest has been coming on strong
  - Well-funded Canadian programs growing and national efforts too

# **Energy Efficiency Opportunities within Commercial Food Service Equipment**

# Background: Commercial Refrigeration Initiative in 2002.

**Purpose:** This initiative sought to maximize energy savings through increased market share of efficient commercial refrigeration equipment.

## **Specifications Developed:**

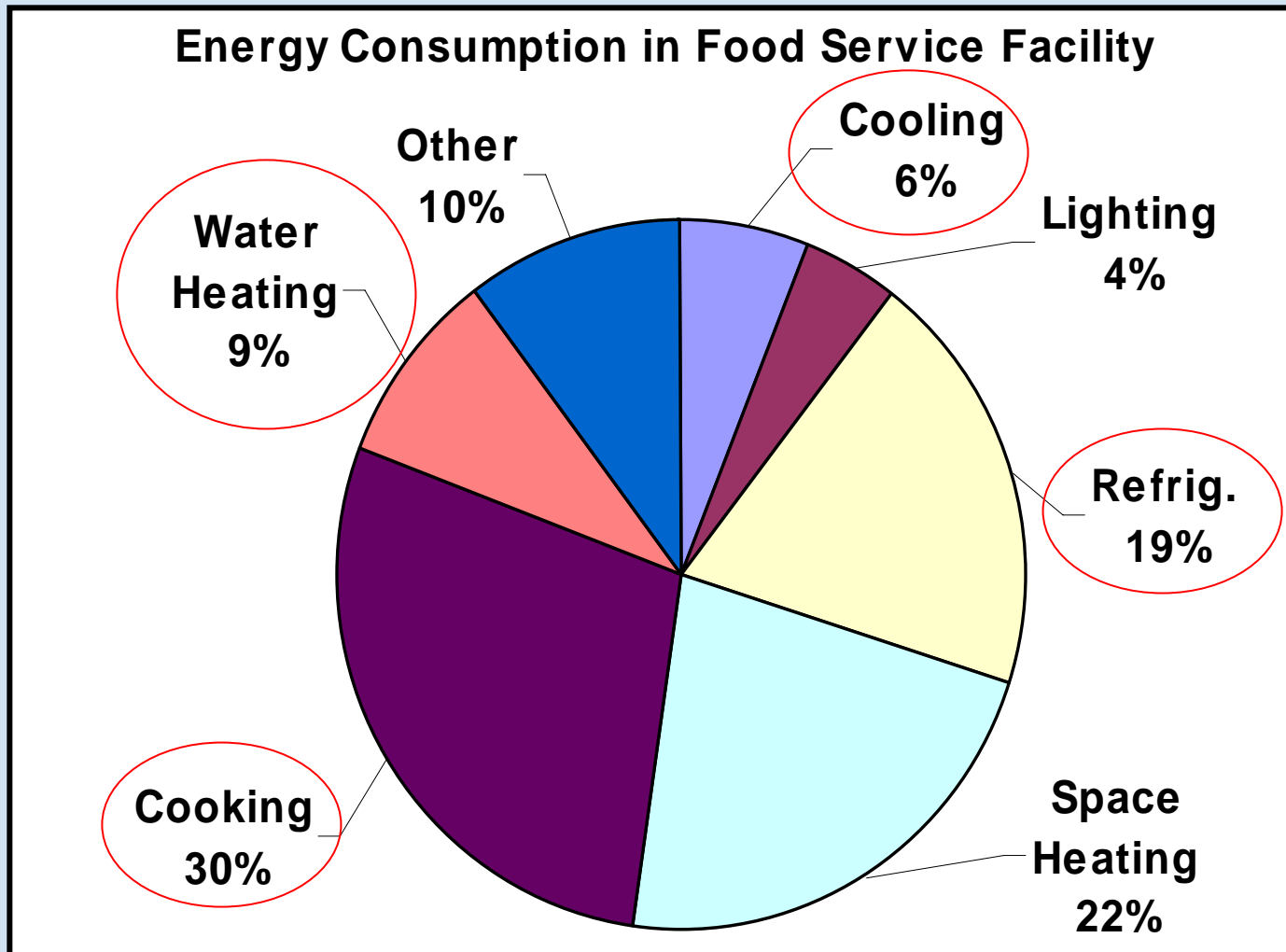
- Solid Door Reach-In Refrigerators and Freezers
- Glass Door Reach-In Refrigerators
- Ice Machines (Cube Type)

**Outcomes:** Programs promoting the Initiative were challenged on effective delivery to this to a large, complicated market.





# Broader scope of coverage.



# CEE's Commercial Kitchens Initiative

- **Goal:** To achieve cost-effective energy savings in the commercial food service market, “Commercial Kitchens”
- **Strategy:** Provide consistent definitions for a set of high performance commercial kitchen equipment (energy and water) and to focus them on key market sectors, initially restaurants

# Open, Deep-Fat Fryer Specification

## Gas Fryers\*

Heavy Load, Cooking Energy Efficiency >50%

Idle Energy Rate < 9,000 Btu/hr\*

## Electric Fryers\*

Heavy Load, Cooking Energy Efficiency > 80%

Idle Energy Rate < 1000 watts

- *Based on 15-inch nominal width, equivalent to ENERGY STAR Fryer specification*



# Air-Cooled and Water-cooled Ice Cube Machines (by harvest rate)

- Considered state and federal legislation, water agencies interests, latest performance data from ARI
- **Three Tiers Levels**
- Set potable water use limits for air-cooled and water-cooled units
- Only addresses water cooled units installed on a closed loop or remote evaporative condenser system only (omitting open-loop systems)



# Pre-Rinse Spray Valve Guidance

- Low-cost item with significant water and energy savings potential
- New national standard effective Jan. 1, 2006
- Significant retrofit and educational opportunities for programs
- 4-page guidance document on water- and energy-saving opportunities



# CEE Refrigeration Specifications

- Solid door, reach-in refrigerators and freezers (*performance levels unchanged*)
- Glass door, reach-in refrigerators (*performance levels unchanged*)



# How Will CEE and ENERGY STAR Work Together on Commercial Dishwashers?

- Review the ENERGY STAR draft spec and provide comments
- Work with ENERGY STAR to resolve any outstanding technical, market or program-related issues based on secondary research, committee experience and industry input
- Develop a recommendation and seek CEE Board approval to add it to the Commercial Kitchens Initiative
- Work with ENERGY STAR and industry partners to promote spec as part of a larger, coordinated effort

# CEE and ENERGY STAR: Working Toward Unity

## CEE

- Fryers
- Refrigerators
- Freezers
- Ice Makers
- Spray valves (Guide)

## ENERGY STAR

- Fryers
- Refrigerators
- Freezers
- Steamers
- Hot Food Holding Cabinets

### Exploring:

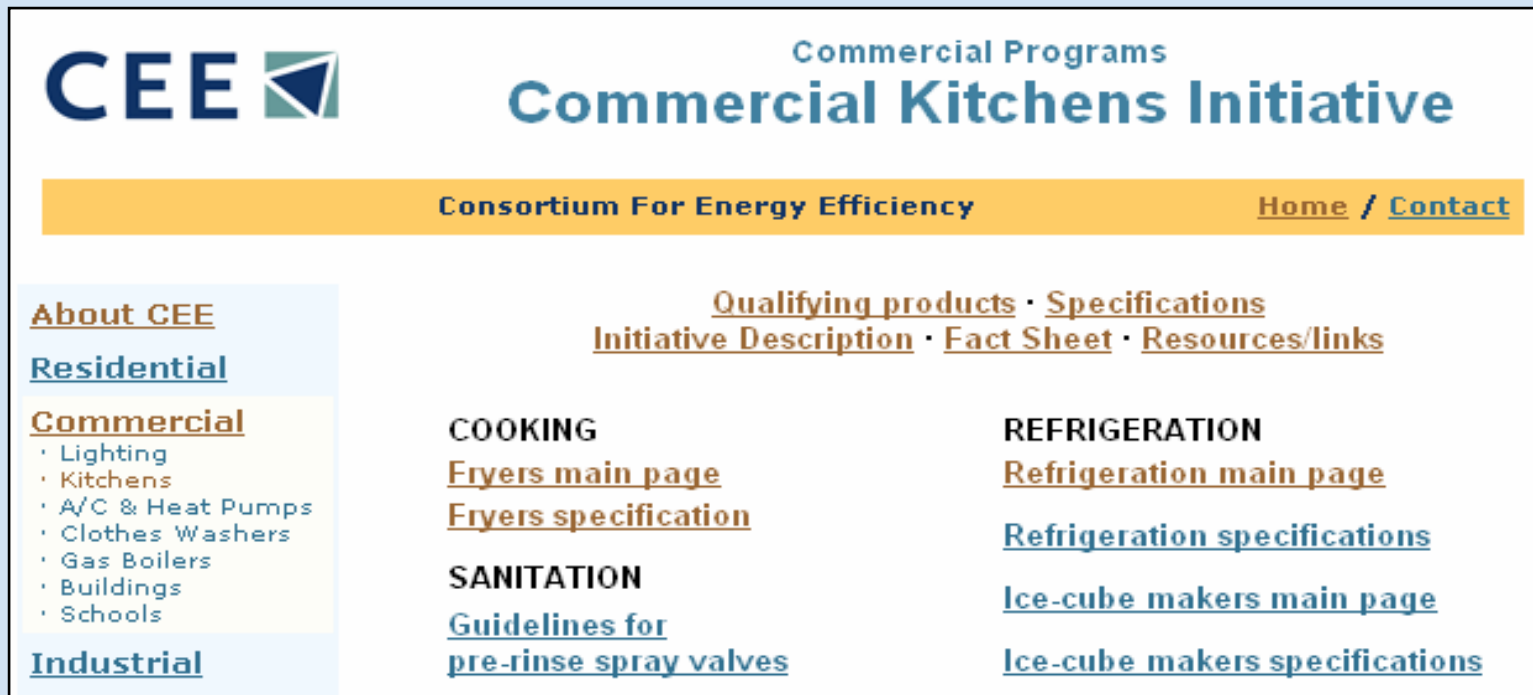
- Dishwashers
- Steamers
- Hot Food Holding Cabinets

### Exploring:

- Dishwashers
- Ice Makers



# For More Information:



The screenshot shows the CEE Commercial Kitchens Initiative website. At the top left is the CEE logo, and at the top right is the text 'Commercial Programs' and 'Commercial Kitchens Initiative'. Below this is a yellow navigation bar with 'Consortium For Energy Efficiency' on the left and 'Home / Contact' on the right. The main content area is divided into a left sidebar and a main body. The sidebar has sections for 'About CEE', 'Residential', 'Commercial' (with a list of categories: Lighting, Kitchens, A/C & Heat Pumps, Clothes Washers, Gas Boilers, Buildings, Schools), and 'Industrial'. The main body has a central header with links for 'Qualifying products', 'Specifications', 'Initiative Description', 'Fact Sheet', and 'Resources/links'. Below this are three columns of links: 'COOKING' (Fryers main page, Fryers specification), 'SANITATION' (Guidelines for pre-rinse spray valves), and 'REFRIGERATION' (Refrigeration main page, Refrigeration specifications, Ice-cube makers main page, Ice-cube makers specifications).

[www.cee1.org](http://www.cee1.org)

## CEE Staff

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Working Together, Advancing Efficiency