



## ENERGY STAR Overview



This presentation section provides an overview of the U.S. Environmental Protection Agency's (EPA's) voluntary partnership and the programs and products covered. It also summarizes the energy intensity and energy breakdown in restaurants and commercial kitchens.

## What Is ENERGY STAR?



- Voluntary climate protection partnership with the U.S. Environmental Protection Agency (EPA)
- Strategic approach to energy management, promoting energy efficient products and practices
- Tools and resources to help save money and protect the environment
- Influential brand recognized by over 80 percent of Americans



ENERGY STAR is a voluntary partnership between EPA and industry organizations. EPA started ENERGY STAR in 1992 to reduce greenhouse gas emissions through greater energy efficiency.

Today, EPA works with over 17,000 organizations and the ENERGY STAR label can be found on over 60 different types of products, as well as new homes and commercial and industrial buildings.

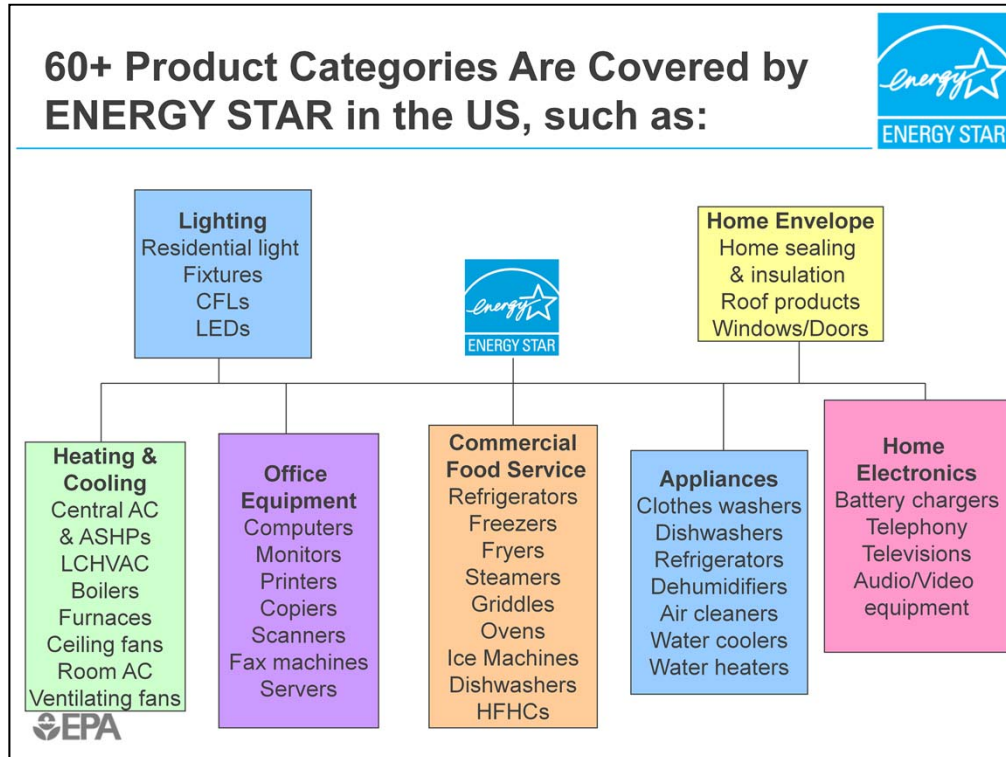
## The ENERGY STAR Product Label



- The ENERGY STAR label was established to:
    - Reduce greenhouse gas emissions and other pollutants caused by the inefficient use of energy
- AND
- Make it easy to identify energy-efficient products that offer savings on energy bills without sacrificing performance, features, and comfort.



ENERGY STAR helps your organization improve the energy performance of its portfolio and demonstrate its environmental leadership by providing guidance, tools, and other resources.



The ENERGY STAR label now appears across more than 60 product areas and is recognized by more than 80 percent of American consumers. This includes 8 commercial food service (CFS) product categories and the program continues to expand.

The ENERGY STAR also identifies superior energy performance for America's commercial and industrial buildings.

## Eligible ENERGY STAR Qualified CFS Equipment



Refrigerators and Freezers



Hot Food Holding Cabinets



Dishwashers



Ovens



Griddles



Fryers



Steam Cookers



Ice Machines



The ENERGY STAR program covers 8 commercial food service (CFS) product categories and continues to expand to cover wider scope of eligible products as EPA works to make energy efficiency in commercial kitchens a priority.

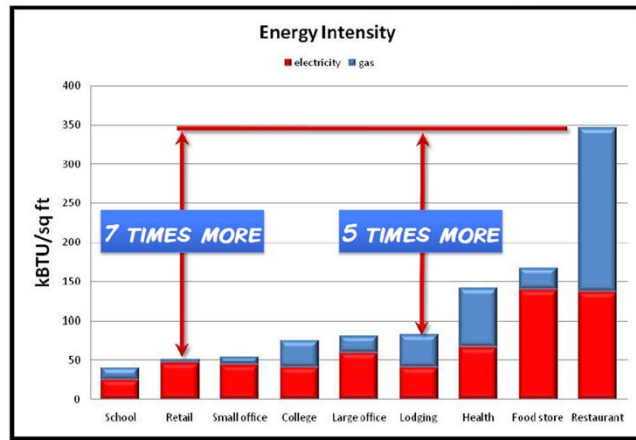
# Restaurants are Energy Intensive!



## Shaping Restaurants to Be Models of Efficiency

By LAURA NOVAK  
May 17, 2006

“If restaurants were automobiles, they would be Hummers.”



Source of graph: PG&E Food Service Technology Center

Restaurants are extremely energy intensive. Restaurants use about 5-7 times more energy per square foot than other commercial buildings, such as office buildings and retail stores. High volume quick-service restaurants (QSRs) may even use up to 10 times more energy per square foot than other commercial buildings.

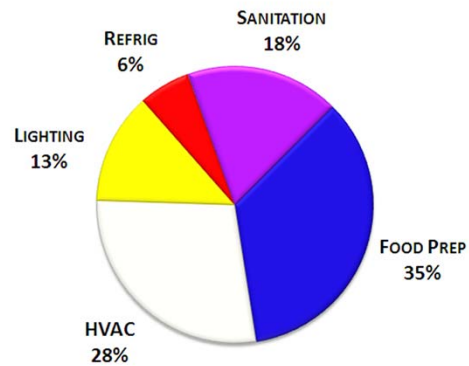
Much of the energy use in the commercial food service industry can be reduced through employing more efficient equipment and practices.

(Source of chart: [www.energy.ca.gov/2006publications/CEC-400-2006-005/CEC-400-2006-005.PDF](http://www.energy.ca.gov/2006publications/CEC-400-2006-005/CEC-400-2006-005.PDF) and PG&E's FSTC.)

## Restaurant Energy Consumption



Energy use in restaurants is dominated by food preparation



An example of how energy (BTU) is consumed in a typical full service restaurant



Source: PG&E Food Service Technology Center

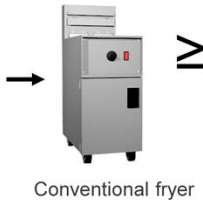
Where should operators look for energy savings? Energy consumption in commercial kitchens is dominated by food preparation.

## French Fries Have a Huge Energy Cost



- A single appliance can consume more than a home!

A typical electric deep fat fryer uses more than **18,000 kWh** annually



Conventional fryer

The average U.S. household electricity use is approximately **13,000 kWh** annually



Source: PG&E Food Service Technology Center

A typical electric deep fat fryer uses more energy annually than an average home uses!

Energy efficiency is the percentage of energy consumed by an appliance that actually goes into the food product, and ENERGY STAR products ensure that more of the energy consumed is used wisely.





## Program Questions?

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Learn more at [energystar.gov](http://energystar.gov)