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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.

BENEFITS OF ENERGY STAR® CERTIFIED COMMERCIAL FOOD SERVICE (CFS) EQUIPMENT Commercial Hot Food Holding Cabinets (HFHCs)

Commercial HFHCs that have earned the ENERGY STAR are approximately **70 percent more energy efficient** than standard models. 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: Glass or solid door cabinets (fully enclosed compartment with one or more doors).

Ineligible Products: Dual function equipment (e.g., cook-and-hold and proofing units), heated transparent merchandising cabinets, and drawer warmers.

EXAMPLES OF TECHNICAL APPROACHES TO REDUCE ENERGY CONSUMPTION

- Addition of insulation
- More precise controls
- Full-perimeter door gaskets
- Magnetic door handles
- Dutch doors

EXAMPLES OF ADDITIONAL BENEFITS

- Better temperature uniformity
- Cooler external cabinet temperature
- Cooler kitchen, reduced impact on HVAC
- Extended product lifetime

ESTIMATED ENERGY AND COST SAVINGS FOR ENERGY STAR CERTIFIED MODELS

\$310
Annual Savings

Save 3,000
Kwh/year

\$3,000
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 HFHCs range from

\$75-\$800

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 360 MBtu/year, or the equivalent of more than \$5,000/year. These energy savings would prevent about 42,000 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 certified 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 Guide and CFS Incentive Finder: <http://www.energystar.gov/cfs/incentives>
- ENERGY STAR Guide for Restaurants: 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 or e-mail EPA's ENERGY STAR Commercial Food Service Program at commercialfoodservice@energystar.gov.

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