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BENEFITS OF ENERGY STAR CERTIFIED COMMERCIAL FOOD SERVICE (CFS) EQUIPMENT Commercial Ice Makers

Commercial ice makers that have earned the ENERGY STAR are approximately **12 percent more energy efficient** than standard models. Certified batch-type ice makers are also **23 percent more water efficient** on average.

Eligible Products: Air-cooled batch-type and continuous-type (i.e., flake and nugget) ice makers. Designs include ice-making head (IMH), self-contained (SCU), and remote condensing (RCU) units. Air-cooled RCU units designed for connection to remote rack compressors that are alternately sold with a dedicated remote condensing unit are also eligible.

Ineligible Products: Water-cooled ice makers; ice and water dispensing systems; air-cooled RCU units that are designed only for connection to remote rack compressors.

The ENERGY STAR Version 2.0 Automatic Commercial Ice Maker specification took effect on February 1, 2013.

EXAMPLES OF TECHNICAL APPROACHES TO REDUCE ENERGY AND WATER CONSUMPTION

- Higher efficiency compressors, fan motors, and water pumps
- More efficient auger motor assembly (continuous-type systems only)
- Increased air-cooled condenser surface area
- Improved evaporator insulation
- Harvest-assist devices
- Tighter tolerance water valves

EXAMPLES OF ADDITIONAL BENEFITS

- Quicker ice harvesting
- Extended product lifetime

ESTIMATED ENERGY AND COST SAVINGS FOR ENERGY STAR CERTIFIED MODELS

Batch-type Machines

\$125
Annual Savings

1,200 kWh/year

\$900
Lifetime Savings*



Continuous-type Machines

\$185
Annual Savings

1,800 kWh/year

\$1,300
Lifetime Savings*

Certified batch-type machines can save an additional \$44 per year and 6,000 gallons per year (when compared to standard models) due to reduced water usage.

**The estimated savings reflects an 8 year life and 4 percent discount rate. Actual savings will vary depending on use.*

Incentives available for ENERGY STAR certified ice makers range from
\$20-\$2,400

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 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
- 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)