



ENERGY STAR® for Commercial Food Service





AGENDA

- ENERGY STAR program
 - ENERGY STAR CFS Tools & Resources
 - Commercial Incentive Resources & Opportunities
- CFS Industry Trends
- Engagement opportunities with ENERGY STAR!







https://www.energystar.gov/awards





CONGRATULATIONS! ENERGY STAR Sustained Excellence Winners













CONGRATULATIONS! ENERGY STAR Partner of the Year Winners













ENERGY STAR Program





















TRANSWESTERN





































ENERGY STAR is voluntary network of government, business, utility, and community partners

energystar.gov/partnersearch

The Goal: to save money and protect our climate through superior energy efficiency



What is ENERGY STAR?



The simple choice for energy efficiency.

- Influential and trusted symbol of energy efficiency
- Available across 75+ product categories
- Since 1992, a voluntary partnership among government, business, and consumers
- Now in our 20th year partnering with the commercial food service industry
- Products are independently certified to meet strict energyefficiency guidelines set by the U.S. EPA
- **Utilities** offer **rebates** on ENERGY STAR certified equipment
- Saves end-users energy, water, and money
- Helps protect the climate





CFS Product Categories

- Refrigerators and Freezers
- Hot Food Holding Cabinets
- Dishwashers
- Griddles
- Fryers
- Steam Cookers
- Ice Makers
- Ovens
- Coffee Brewers
- Electric Cooktops (incl. Induction) under development

energystar.gov/cfs



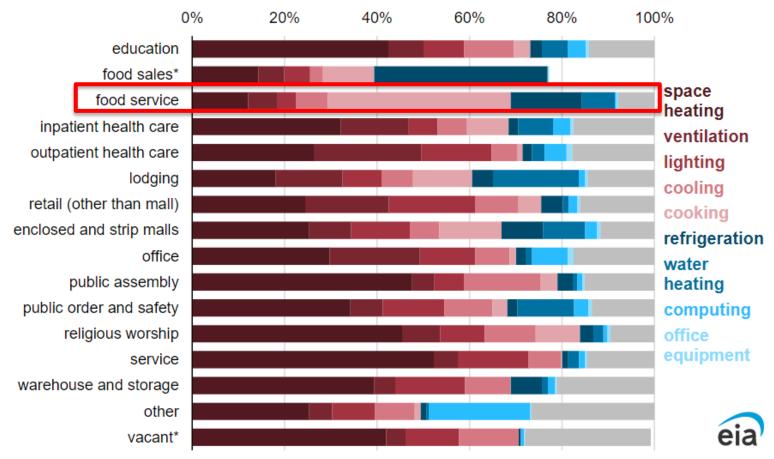






CBECS Data 2018 (released Dec 2022)

U.S. commercial building energy consumption by principal building activity and end use (2018)



Food service uses more energy for cooking and refrigeration than most other building types.



Data source: U.S. Energy Information Administration, *Commercial Buildings Energy Consumption Survey* **Note:** * indicates partial data due to high relative standard error or low sample size.

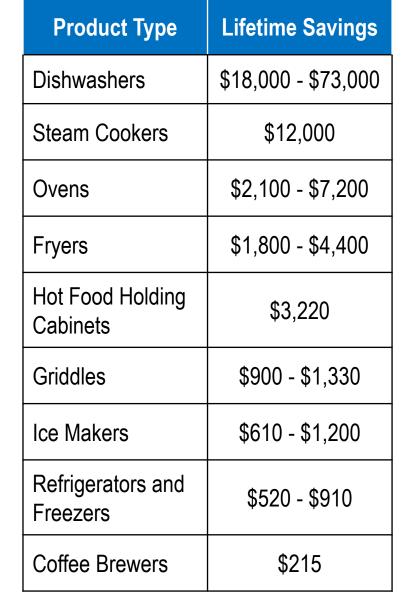


Energy Savings in Commercial Kitchens

Outfitting a commercial kitchen with a suite of ENERGY STAR certified equipment could save an operator more than \$5,300/year, on energy bills.











ENERGY STAR Product Categories Beyond the CFSE Found in Commercial Kitchens

https://www.energystar.gov/products/products list

- Light commercial heating & cooling
- Commercial water heaters
- Electronics
- Office products
- Lighting & fans
- More...



Commercial Water Heaters







Television



Computers







Commercial Food Service Tools & Resources

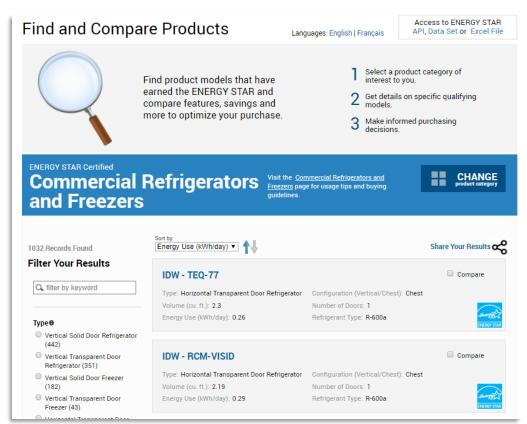
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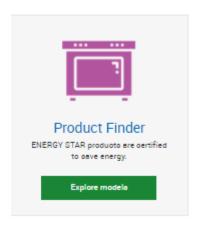


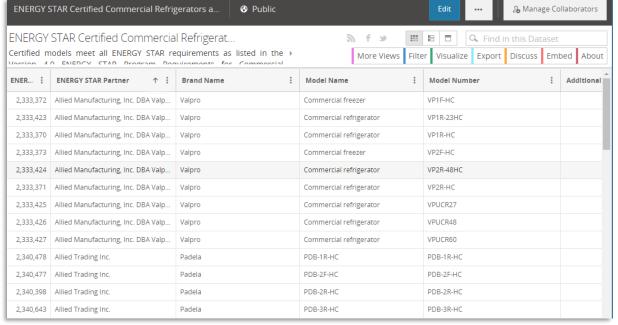
How to locate certified equipment? ENERGY STAR Product Finder

Search for ENERGY STAR certified products, compare product features, and export data



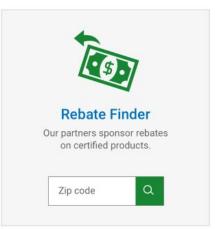
www.energystar.gov/productfinder











How to locate certified equipment rebates? ENERGY STAR Rebate Finder

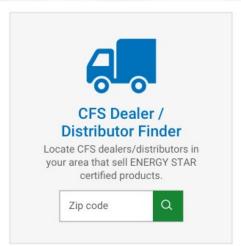
- Find rebates and special offers near you on ENERGY STAR certified products!
- Search by zip code, and filter for the products you are interested in.
- Connects you to rebate amount, type (mail-in, online, etc.) and utility website.





www.energystar.gov/rebatefinder
https://www.energystar.gov/dime



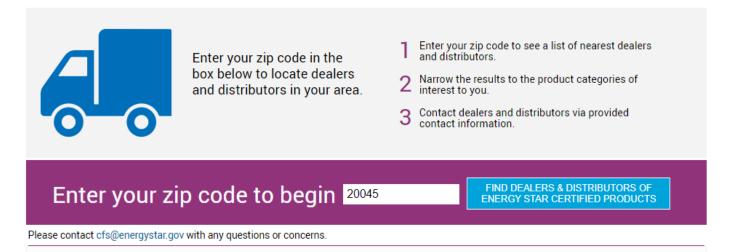


How to Locate Dealers? ENERGY STAR Dealer/Distributor Finder

Search by zip code for dealers and distributors who sell ENERGY STAR certified CFS equipment. The search yields a map and storefront address, contact

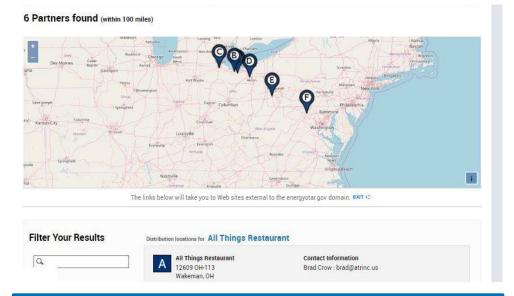
information, and website.

CFS Dealer/Distributor Finder





http://energystar.gov/cfs/dealer-finder



CFS Dealers & Distributors can join ENERGY STAR as 'retail' partners by following these simple steps. Review, complete, and submit a <u>Partnership Agreement</u> and <u>Retailer Participation Form</u> to join@energystar.gov.



How to Calculate Savings? CFS Equipment Calculator

Inputs for ENERGY STAR CFS Savings Calculator



LEARN MORE AT energystar.gov

Additional cost per unit

Visit www.energystar.gov/rebate-finder to find utility incentives for these products. Enter the results in the optional "utility incentive" fields below.

Step 1: Utility Rate Information.

Equipment Location Electric rate (\$/kWh) Gas rate (\$/therm) Water rate (\$/thousand gallons) U.S. average \$0.1048 \$0.7480 \$11.00

U.S. average commercial rates are \$0.1048/kWh, \$0.748/therm, \$11/thousand gallons. If you know your own rates, enter them here.

Step 2: Enter ENERGY STAR CFS equipment to compare against the standard equivalent. You may use the defaults or enter your own product information.

				Building hot water fuel		Operating days per	for ENERGY STAR	Optional: utility
<u>Dishwasher</u>		Quantity	Racks washed per day	type	fuel type	year	model	incentive amount
Low Temperature	Under Counter	0	75	electric		365	3238	\$0
	Stationary Single Tank Door	0	380	electric	NýA	385	\$662	\$11
	Single Tank Conveyor	0	400	electric	88,73	365	50	\$0
	Multi Tank Conveyor	0	803	electric	NIA	365	3970	3.11
High Temperature	Under Counter	0	75	electric	Mindata	365	\$200E	\$0
	Stationary Single Tank Door	0	383	electric	ellectric	385	\$995	\$1
	Single Tank Conveyor	0	400	electric	electric	365	52350	\$0
	Multi Tank Conveyor	0	803	electric	ellectric	365	39711	
	Pot, Pan, and Utensil	0	280	electric	electric	365	\$1.710	\$0



CFS Equipment

Calculator

Estimate savings from purchasing ENERGY STAR

certified CFS equipment.

Calculate Savings



ŞEPA

How to Sell ENERGY STAR certified equipment?

Sell sheets for all products



Look for ENERGY STAR and Find Savings in Your Commercial Kitchen

ENERGY STAR certified products contribute to a cleaner environment by using less energy and less water than standard models and can be found across nine commercial kitchen product categories. Since most commercial kitchen equipment lasts eight years or more, maximize your savings potential by **choosing ENERGY STAR** when purchasing or replacing equipment.

Compared to standard models, ENERGY STAR certified food service equipment could save you the following over the lifetime of the product:

		Benefits/Technologies	Incentives	
Product Type	Lifetime Savings	Low power mode during long idle periods, heat recovery, and	\$45 - \$2,100	
Dishwashers	\$18,000 - \$73,000	Low power mode during long late periods, near receiver, and dish load sensors	940 - 92,100	
DISHWashers		Reduced water consumption for connectionless models	\$100 - \$3,600	
Steam Cookers	\$12,000	Improved gaskets for faster and more uniform cooking	\$105 - \$4,000	
Ovens	\$2,100 - \$7,200	Improved gaskets for faster and more amount of processes	\$100 \$1,000	
Overio	\$1,800 - \$4,400	Quicker recovery for continuous production and improved	\$100 - \$2,075	
Fryers		thermostat accuracy		
Hot Food Holding	\$3,220	Addition of insulation and better temperature uniformity	\$100 - \$2,000	
Cabinets		Improved thermostatic controls for high production capacity	\$100 - \$1,500	
Griddles	\$900 - \$1,330	Quicker ice harvesting through harvest assist devices	\$30 - \$600	
Ice Makers	\$610 - \$1,200	Quicker ice harvesting through harvest document	\$25 - \$,1000	
Refrigerators and	\$520 - \$910	Variable speed compressors and uniform cabinet temperatures		
Coffee Brewers	\$215	Increased tank insulation, automatic power down mode during idle periods, and improved controls	\$50	
Conee prewers		uning san parameter		

Commercial Food Service Equipment Purchasing Tips

Identify which commercial equipment has earned the **ENERGY STAR label and** compare models using the ENERGY STAR Product Finder. Calculate the cost and energy savings of purchasing ENERGY STAR certified commercial equipment compared to standard models by using the CFS Equipment Calculator.

Locate a seller of ENERGY STAR certified commercial equipment near you by exploring the ENERGY STAR Dealer and Distributor Finder.

Save money on you commercial equipm with a utility rebate ENERGY STAR's R to locate rebates

Identify which commercial ovens have earned the ENERGY STAR label and compare models using the ENERGY STAR Product Finde



Calculate the cost and energy savings of purchasing an ENERGY STAR certified commercial oven compared to a standard model by using the



Locate a seller of



commercial oven

High production capacity

average 20% more efficient

Improved Insulation

Did You Know?

Save money on your purchase with a utility rebate! Visit ENERGY STAR's Rebate Finder to locate rebates near you.



Why Choose ENERGY STAR?

ENERGY STAR certified commercial ovens are **highly efficient** and achieve **advanced energy savings** compared to standard

ENERGY STAR certified commercial ovens **annually save** on average: 2,300 kWh of Energy \$400 in Utility Costs

Selecting a Commercial Oven

There are a variety of commercial ovens to choose from to best fit your business needs. The following types of commercial ovens

Food-Grade Commercial, Convection, Combination & Rack Ovens:

- Electric convection ovens (half and full-size)
- Gas convection ovens (full-size)
- Gas combination ovens (pan capacity ≥ 5 and ≤40)
- Electric combination ovens (pan capacity ≥3 and ≤40)
- 2/3-size electric combination ovens (pan capacity ≥ 3 and ≤5) Single and double gas rack ovens

Commercial Oven Purchasing Tips





EMERGY STAR® is the simple choice for energy efficiency. For more than 30 years, EPA's FMERGY et





New!



Sell Sheets (for reference)

- ENERGY STAR CFS Equipment Savings Overview
- Commercial Dishwashers
- Commercial Fryers
- Commercial Griddles
- Commercial Hot Food Holding Cabinets
- Commercial Ice Makers
- Commercial Ovens
- Commercial Refrigerators and Freezers
- Commercial Steam Cookers
- Commercial Coffee Brewers

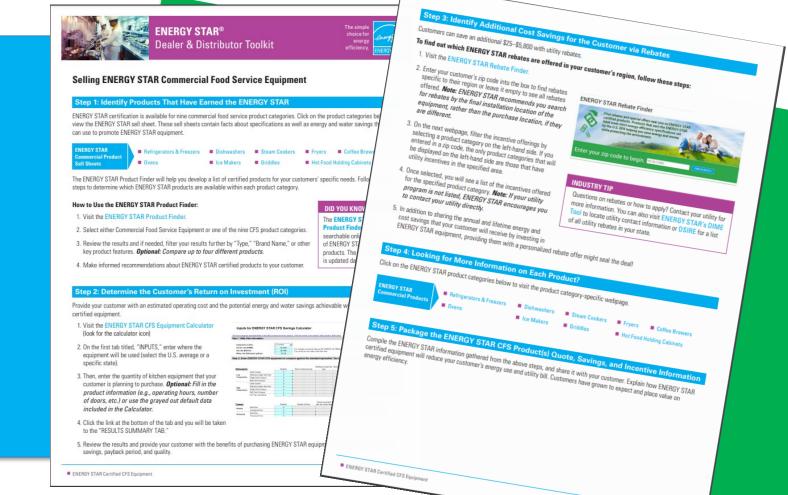






How to Sell ENERGY STAR certified equipment?

Dealer & Distributor Toolkit









How to Cut Utility Costs in Your Commercial Kitchen



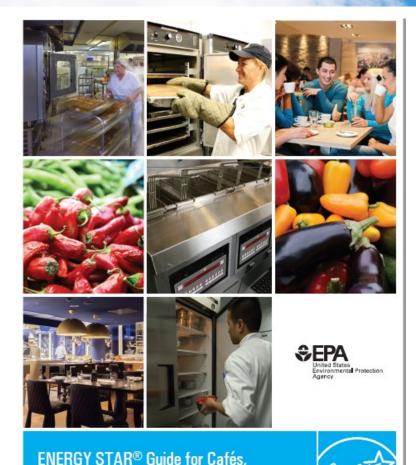
How to Reduce Refrigeration Energy Costs in Commercial Kitchens



Commercial Oven

Where to Find Educational Resources for Operators? Ask the Experts Articles for Business





Restaurants, and Institutional Kitchens

Where to Find Educational Resources for Operators? Restaurant, Café, and Commercial Kitchens Guides

- Co-Brandable, best-practices guide designed to help operators identify ways to save energy and water and boost their bottom line while protecting the environment!
- Includes:
 - Cost savings per product type
 - Incentive ranges available from partners across the U.S.
 - Benchmarking
 - Water conservation tips
 - Much more!

EPA developed this guide in partnership with PG&E's Food Service Technology Center and the National Restaurant Association's Conserve Program in 2015 with assistance from CA's four Investor-Owned Utilities







Commercial Incentive Resources & Opportunities





Utility Program Support Team

Working together to provide commercial incentives and everything you need to know about them in one place!

Engaging partners and supporting partners by providing relevant ENERGY STAR program tools and resources during key planning times (i.e., prior to filings or as program details are being developed)

Facilitating meetings with EPA staff and EEPS partners and prospects to help inform program and strategy development

Developing and disseminating Product Program Summaries and tracking new program filings and plan modifications

Tapping into industry experts' knowledge of the utility industry to inform strategic projects and outreach strategies

Developing recommendations for regional strategies consistent with annual business plan objectives

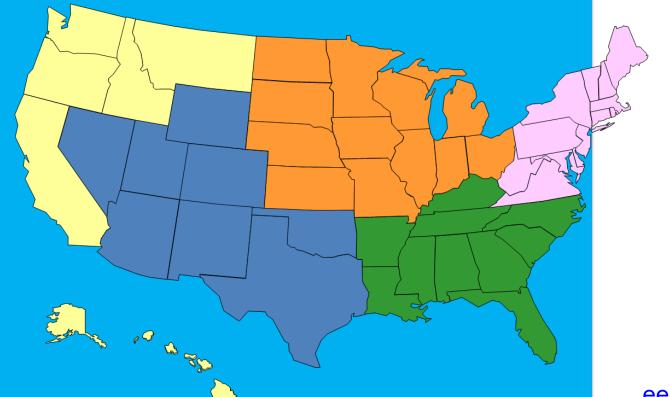
Identifying key targets for various program elements, including but not limited to

- Annual promotion engagement
- Emerging technology and ENERGY STAR Most Efficient
- Program design best practices (e.g., mid-stream)
- Grid-side savings opportunities





ENERGY STAR Utility Program Support Team Regional Managers





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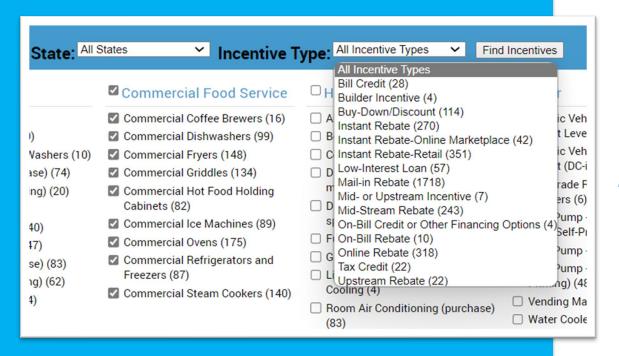
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ENERGY STAR's DIME:

Database for Incentives and Joint Marketing Exchange

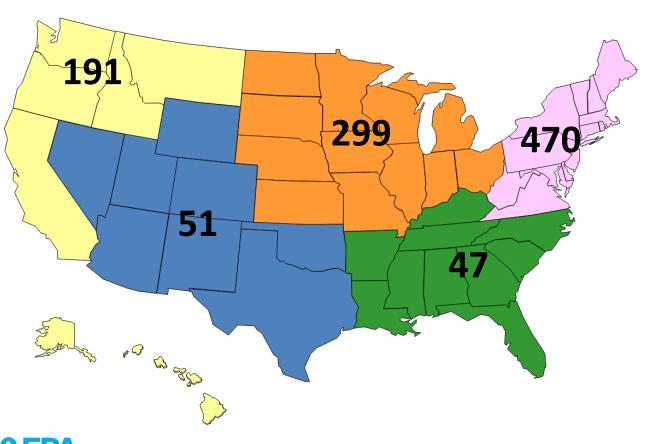


- Online, searchable tool to help manufacturers and retailers identify utility and energy efficiency program sponsor (EEPS) incentives
- Searchable fields:
 - Product category
 - State
 - Incentive type (ex, midstream)
- Outputs:
 - Reported rebate value
 - Eligible zip codes
 - Implementer contact information





CFSE Rebates Available by Region



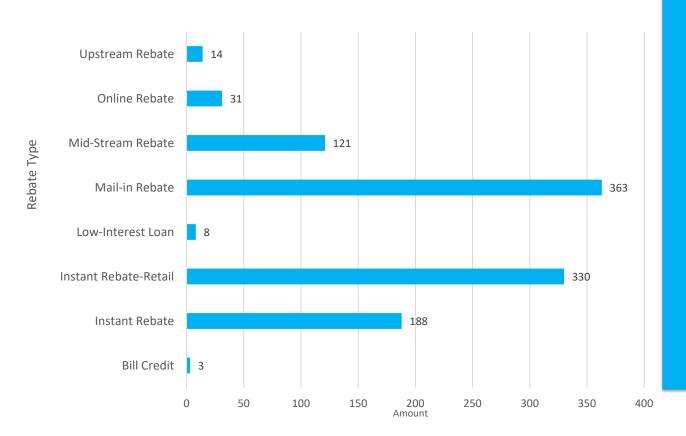
Total Incentives by CFSE Type

CFS Equipment	Total Incentives
Oven	187
Fryer	161
Steamer	152
Griddle	150
Dishwasher	109
Ice Makers	97
Refrigeration	96
Hot Food Holding Cabinet	90
Coffee	16





CFSE Incentive Types Offered Across the U.S.



What are Mail-In and Instant Retail Rebates?

Mail-In Rebates:

- Claimed post-purchase
- Application and proof of purchase are sent to program sponsor or implementer.

Instant Retail Rebates:

- Receive rebate at the time of purchase- no waiting time!
- Remember: Customers must validate eligibility before providing an instant rebate to items purchased in retail stores.
- A growing number of programs now offer instant rebates for CFS equipment in the following states:
- CA, WA, NV, IL, MI, PA, NY, MA, RI, NC, SC

Learn more about Instant and other Rebate
Programs: <u>EEPS ENERGY STAR Product Promotions</u>





CFS Midstream Programs: EEPS' Key to Unlocking Savings for Commercial Kitchens



Featured Best Practices:

- Program planning with neighboring EEPS
- Dealer/Distributor recruitment & network development
- Report incentives to ENERGY STAR's Utility Program Support Team
 - Contact: eeaccountmanager@energystar.gov



Midstream program (working definition):

Programs focusing incentive dollars at dealers and distributors rather than directly to end users with the goals of reaching a wider audience, increasing program participation, streamlining program administration, and increasing access to ENERGY STAR certified and high efficiency equipment.







Commercial Food Service Industry Trends





Corporate Carbon Emission Reduction Goals

Chipotle:

- Chipotle Mexican Grill is piloting a new restaurant design to help the company reach its sustainability goals
- Chipotle installed ENERGY STAR-certified CFS equipment to meet all-electric goals
- The company is aiming to halve greenhouse gas emissions by 2030

McDonald's:

- Global flagship net-zero restaurant at Walt Disney World Resort in Orlando, FL opened in 2020
- McDonald's set a target to make all 1,400 UK restaurants and offices meet net-zero emissions standards by 2030
- Aims to achieve net zero in Ireland and UK locations, including food, by 2040







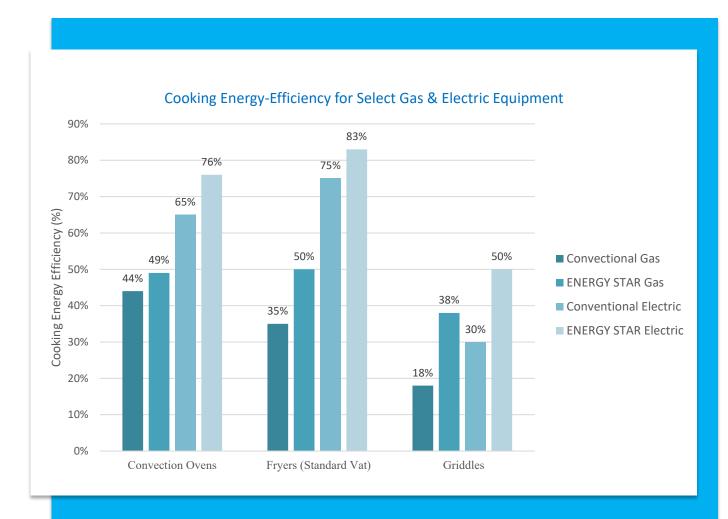
Choosing ENERGY STAR Helps Relieve Fuel Consumption Demand

Carbon Offset

Energy efficient equipment reduces carbon output during operation

Cost Offset

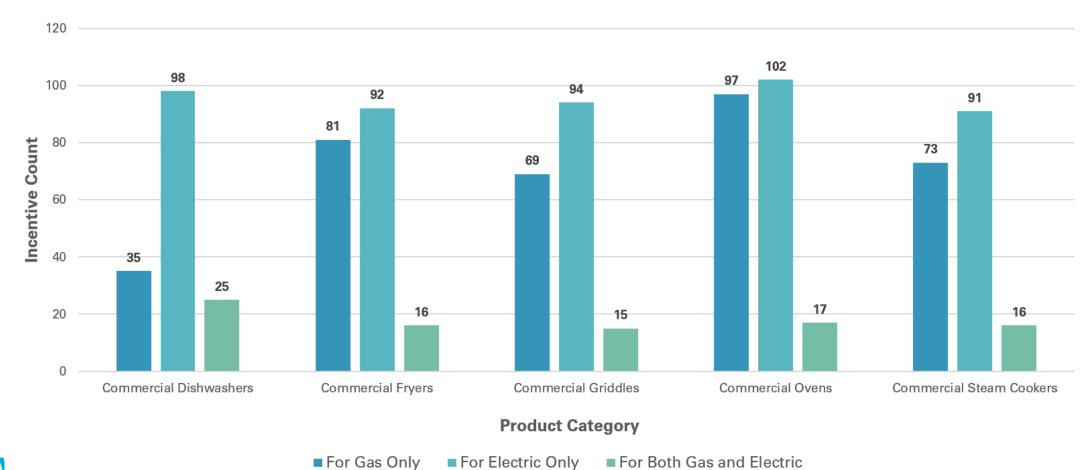
- Utility-sponsored incentives
 reduce the cost burden on highefficient equipment
- Operating cost reductions help offset the initial cost of equipment







Incentives Offered by Fuel Type







Energy Related Industry Trends: Variety of Offerings, Consistency,

and Reduced Waste

Leveraging energy and water efficient equipment solutions that offer versatility can be a tactical approach:

- Multifunctional or multipurpose equipment to optimize space in the kitchen layout
- Increase variety of prepared foods
- Increased speed (i.e., rapid cook technology)
- Ventless technology or reduced exhaust ventilation needs (i.e., ventless dishwashers and cooking equipment; induction cooking technology)

One solution, for example, an ENERGY STAR combination oven!













Engagement Opportunities with ENERGY STAR





How to engage with ENERGY STAR on social media?

LinkedIn: https://www.linkedin.com/showcase/epa-energy-star/





How to engage with ENERGY STAR at the NRA Show 2023 in Chicago?

CFS Team Schedule

- Saturday, May 20: Show Floor
- Sunday, May 21: Show Floor
- Monday, May 22 (10am-12pm CDT): NAFEM HQ TLC meeting
 - Contact: Charlie Souhrada (<u>csouhrada@nafem.org</u>)
 - Info: https://www.nafem.org/2023/02/23/tlc-announces-spring-task-group-and-full-committee-meeting-schedule/
- Tuesday, May 23 (8:30-4:30pm CDT): NAFEM HQ ASTM F26 Committee
 - Contact: Krista Robbins (<u>KRobbins@astm.org</u>)
 - Registration: https://na.eventscloud.com/website/54444/





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Product Manager

Commercial Food Service



Questions?

Visit:

<u>energystar.gov/cfs</u>
View ENERGY STAR CFS Certified Products

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Sign up for our bi-annual newsletters by sending an email to cfs@energystar.gov

Thank You!



