

ENERGY STAR® Certified Hot Food Holding Cabinets



Why Choose ENERGY STAR?

ENERGY STAR certified commercial hot food holding cabinets are **highly efficient** and achieve **advanced energy savings** compared to standard commercial hot food holding cabinets by using the following technology features:

- Cooler external cabinet temperature
- Improved insulation
- Dutch doors
- Magnetic door handles
- Full-perimeter door gaskets
- More precise controls

ENERGY STAR certified commercial hot food holding cabinets **annually save** on average:

3,000 kWh of Energy **\$305** in Utility Costs

Selecting a Commercial Hot Food Holding Cabinet

There are a variety of commercial hot food holding cabinets to choose from to best fit your business needs. The following **types of commercial hot food holding cabinets** are eligible for [ENERGY STAR certification](#).

Electric Food Holding Cabinets:

- Glass or solid door cabinets (fully enclosed compartment with one or more doors).

Did You Know?

70%

Commercial hot food holding cabinets that have earned the ENERGY STAR are on average **70% more efficient** than standard models.

\$3,000

An ENERGY STAR certified hot food holding cabinet can save over \$3,000 over the life of the product.

Commercial Hot Food Holding Cabinet Purchasing Tips



Identify which commercial hot food holding cabinets have earned the ENERGY STAR label and **compare models** using the ENERGY STAR [Product Finder](#).



Calculate the cost and energy **savings** of purchasing an ENERGY STAR certified commercial hot food holding cabinet compared to a standard model by using the [CFS Equipment Calculator](#).



Locate a seller of ENERGY STAR certified commercial hot food holding cabinets near you by exploring the ENERGY STAR [Dealer and Distributor Finder](#).



Save money on your commercial hot food holding cabinet purchase with a utility rebate! Visit ENERGY STAR's [Rebate Finder](#) to locate rebates near you.