

May 20, 2018  
Chicago, Illinois



# Cookin' Up Awareness: Leveraging ENERGY STAR in the CFS Marketplace



ENERGY STAR® Commercial Food Service Stakeholder Workshop

*Moderator:*  
**Richard Young**  
Director



The **Food Service  
Technology Center**





**How much energy does the food service industry buy?**

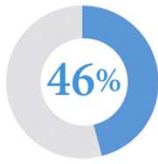


**10% Savings = \$4 Billion!  
Same as growing the entire industry by 0.5%**

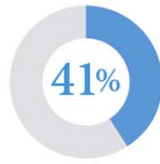
Source: NRA 2016 Forecast\*

## NRA 2018 Sustainability Report

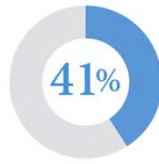
Percent of restaurant operators using Energy Star-rated appliances



Refrigerators



Freezers



Icemakers



Dishwashers



Fryers

**Should be 100%**

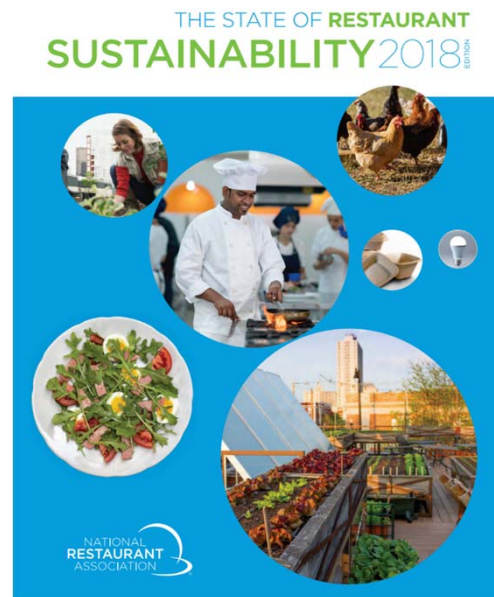
How do we get to 100%?



**Jeffrey Clark**

Sustainability

National Restaurant Association



Frank Inoa  
Sr. Director – Design & Engineering

Peter Cryan  
Sr. Director – Equipment R&D and New Tech



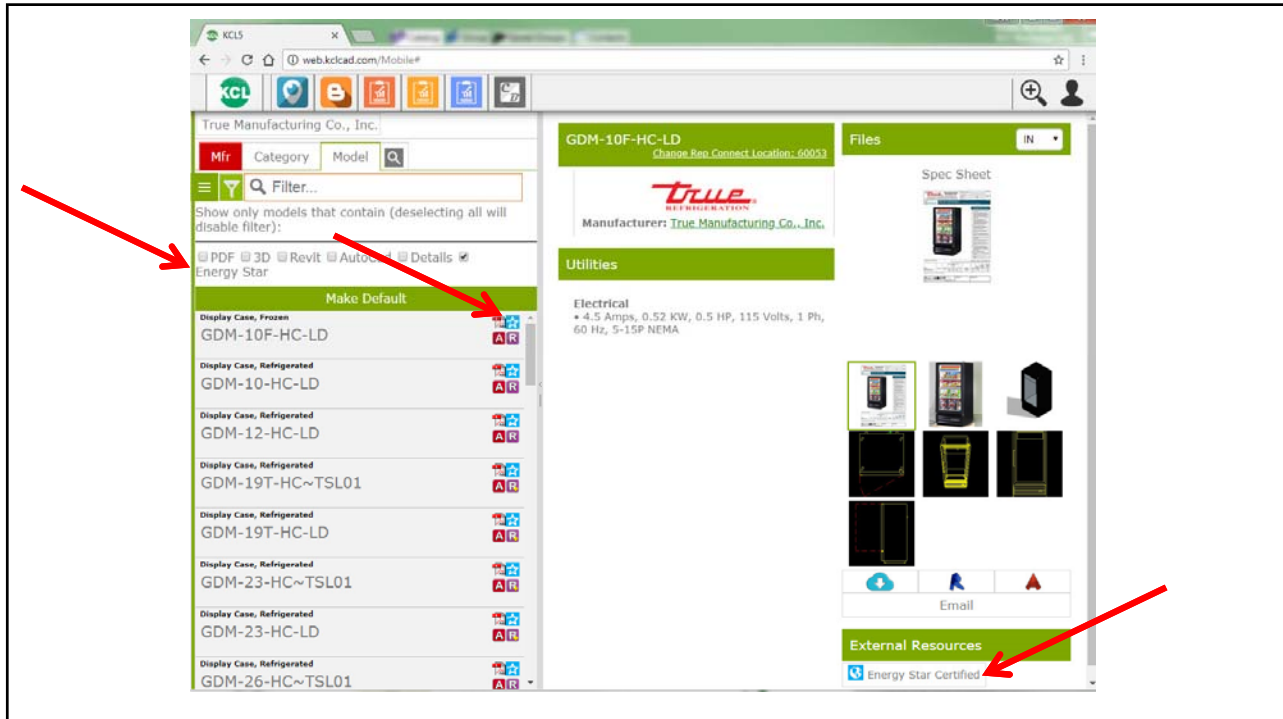
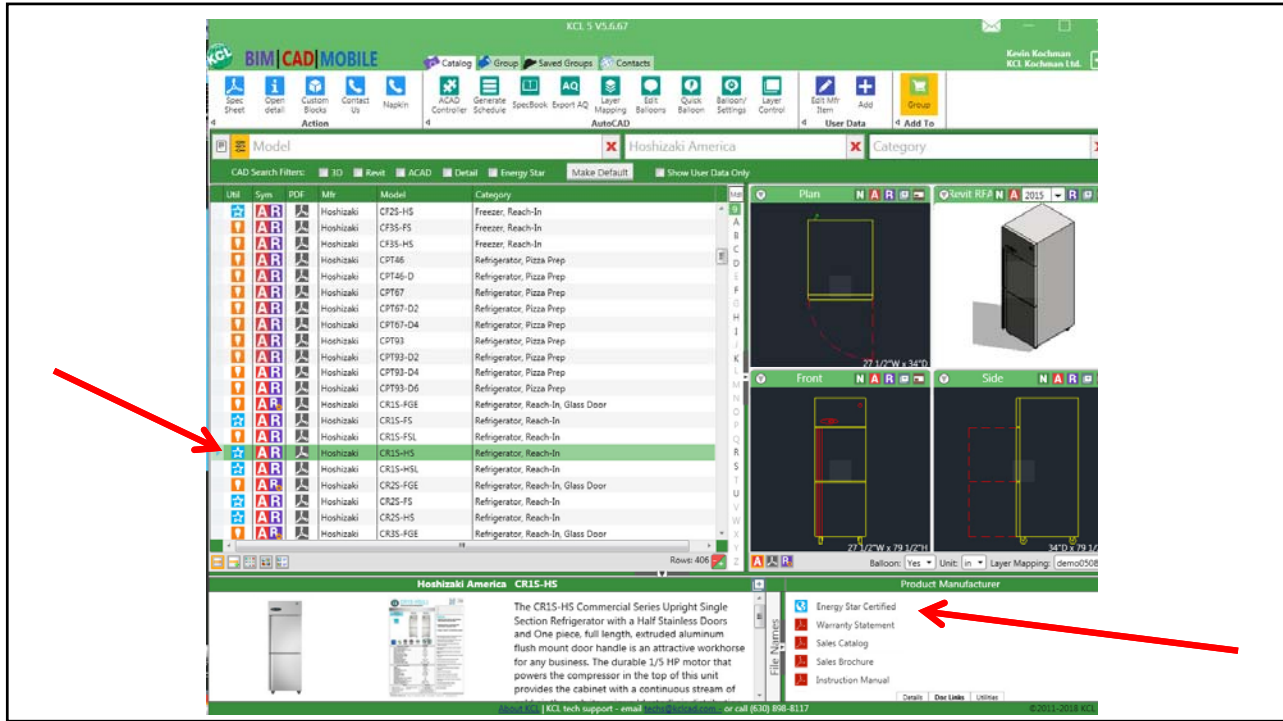
Cathy Ellickson  
COO - PRIDE Centric Resources



**Kevin Kochman**  
**President - KCL**  
[www.kclcad.com](http://www.kclcad.com)



**BIM | CAD | MOBILE**



# Let's Brainstorm



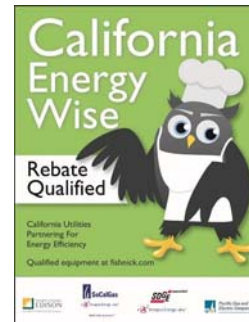
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## NRA Sustainability Report

**16 percent** of restaurant operators surveyed **took advantage of energy rebates** from utility companies.



**Operators are leaving  
money on the table!**



Stay Tuned for our next session:

Industry Dialogue:  
Connecting Utilities and  
the CFS Distribution Channel  
through Midstream Rebates

*Thanks!*



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