LEARN MORE AT energystar.gov

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 energystar.gov.

Look for the ENERGY STAR and Find Savings in Your Commercial Kitchen

ENERGY STAR certification is available for nine commercial kitchen product categories. Certified products contribute to a cleaner environment by using less energy and less water than standard models. Since most commercial kitchen equipment lasts eight years or more, maximize your savings potential by choosing ENERGY STAR when purchasing or replacing your equipment.

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

PRODUCT TYPE	LIFETIME SAVINGS	BENEFITS/TECHNOLOGIES	INCENTIVES
Flight Type Dishwashers/ Other Eligible Dishwashers	$73,000/$18,000	Low power mode during long idle periods, heat recovery, and dish load sensors	$15-$1,500
Standard Fryers/ Large Vat Fryers	$2,500 (standard electric) or $4,640 (standard gas)/$1,870 (large electric) or $5,300 (large gas)	Quicker recovery for continuous production and improved thermostat accuracy	$80-$1,700
Griddles	$1,330 (electric)/$1,100 (gas)	Improved thermostatic controls and high production capacity	$30-$1,600
Hot Food Holding Cabinets	$3,220	Addition of insulation and better temperature uniformity	$75-$1,000
Ice Makers	$905 (batch-type) or $1,345 (continuous-type)	Quicker ice harvesting through harvest assist devices	$35-$700
Convection Ovens/Rack Ovens/ Combination Ovens	$680 (electric) or $1,660 (gas)/$2,500 (gas)/$7,450 (electric) or $2,500 (gas)	Improved gaskets for faster and more uniform cooking processes	$150-$7,000
Refrigerators/Freezers	$300-$420/$540-$945	High-efficiency compressors and uniform cabinet temperatures	$40-$400
Steam Cookers	$12,000 (electric and gas models)	Reduced water consumption for connectionless models	$50-$2,600
Coffee Brewers	$100	Increased tank insulation, automatic power down mode during idle periods, and improved controls	$50

Also saves water

Learn more at: energystar.gov/cfs

Look for the ENERGY STAR next time you are in the market for new equipment

Brought to you by:

OTHER ENERGY STAR CERTIFIED PRODUCTS

- **Lighting** — Install ENERGY STAR certified fixtures and light bulbs in your dining area and reduce energy consumption and heat output by **70-90 percent**. ENERGY STAR certified lighting also lasts at least **15 times longer** than incandescent lighting.
- **Televisions** — Turn your TVs green, even the big screens, by selecting ENERGY STAR certified televisions.
- **Audio/Video (A/V) Products** — Outfit the rest of your restaurant's entertainment system with ENERGY STAR certified A/V products, which include DVD and Blu-Ray disc players, receivers, amplifiers, and speakers.
- **Office equipment** — An office equipped with a desktop computer, LCD monitor, and multifunction device that have all earned the ENERGY STAR, and have power management enabled, can **save up to $250** over the life of the products.
- **Heating and Cooling** — To save additional money in your restaurant, look for the ENERGY STAR for bathroom (ventilating) fans as well as heating, ventilation, and cooling (HVAC) units.
  - Ventilating fans: ENERGY STAR models use **50 percent less** energy than standard models.
  - HVAC: **Save over $200** on your annual utility bill.

For additional information, please visit the ENERGY STAR website at: ***energystar.gov/products*** and ***energystar.gov/cfs***.

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Learn more at: ***fishnick.com***.

fishnick

Did You Know?

The annual cost to operate a single gas (or electric) fryer is often more than the annual gas (or electric) bill of an average U.S. house!

Are you a restaurant owner/operator who uses ENERGY STAR equipment? Are you a dealer/distributor who regularly talks about energy efficiency with your customers? Tell us about it at ***energystar.gov/products/commercial_food_service_equipment/success_stories***.