

ENERGY STAR 2015

Emerging Technology Award

What is the Emerging Technology Award?

The ENERGY STAR Emerging Technology Award is given to innovative technologies that meet rigorous performance criteria to reduce energy use and lower greenhouse gas emissions.

The Award provides forward-thinking, environmentally conscious operators with a tool to identify and purchase cutting-edge technologies that **offer energy savings and help to reduce their carbon footprint.**

The U.S. Environmental Protection Agency (EPA) is pleased to recognize Demand Control Kitchen Ventilation (DCKV) with the ENERGY STAR Emerging Technology Award for 2015.

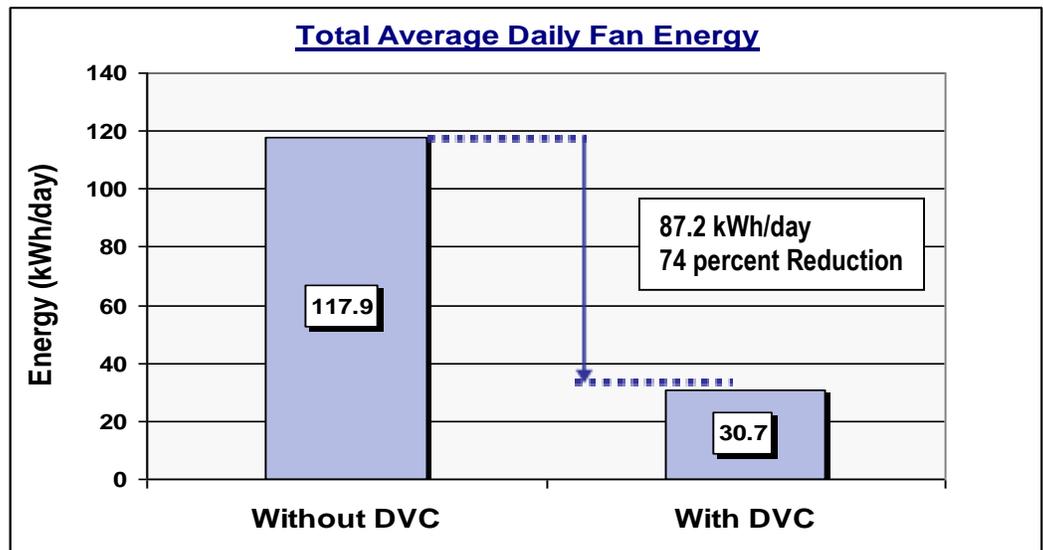
The DCKV Advantage

Standard commercial kitchen ventilation systems typically operate at their maximum designed speed and/or volume throughout the duration of the kitchen's operating hours or provide manual control over two speeds. In contrast, DCKV provides automated control over the ventilation system by modulating fan speed in response to the presence and level of cooking activity.



Utility Rebates and Incentives

Receive hundreds of dollars in incentives for installing an Award-winning system. Several utilities across the nation are offering rebates on DCKV systems in 2015. For information on available DCKV rebates visit www.energystar.gov/emergingtech.



Source: *Demand Ventilation in Commercial Kitchens - An Emerging Technology Case Study: Supermarket Application*, PG&E Food Service Technology Center, September 2006.

Did You Know?

Kitchen ventilation is the single biggest user of energy in a commercial food service facility. **Installing an ENERGY STAR Emerging Technology Award-winning DCKV system could cut your energy use by 60 percent or more.**

**Actual savings dependent on climate and type of operation.*

Visit www.energystar.gov/emergingtech to see a list of Award-winning systems.

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ENERGY STAR Emerging Technology Award-winning systems offer:

- **Minimum idle** operation at 50 percent of max design speed.
- **Automatic, continuous control over fan speed** in response to temperature, optical, or infrared (IR) sensors that monitor cooking activity or direct communication with cooking appliances.
- **User controls** that provide visual indication of a fault in the same room as the unit when the system is bypassed or disabled.
- **Warranties** comparable to standard ventilation systems.
- Some systems also provide the ability to communicate system operation and efficiency so that end users can track energy consumption and make adjustments as needed to maximize system performance.



Save More in your Commercial Kitchen!

From lighting to cooking to refrigeration, ENERGY STAR has an entire suite of energy saving opportunities for commercial kitchen operators. Outfitting a commercial kitchen with a suite of commercial food service equipment that has earned the ENERGY STAR could save operators about 360 MBTU/year, or \$4,800/year.

To learn more about ENERGY STAR certified CFS equipment visit: www.energystar.gov/cfs.

Share Your Story Opportunity

Do you have an Award-winning DCKV system installed in your commercial kitchen? Are there savings and best practices you could share to help inspire others?

If so, EPA invites you to share your story! For more information visit www.energystar.gov/cfs/success or email commercialfoodservice@energystar.gov.