April 14, 2015

Dear ENERGY STAR® Commercial Hot Food Holding Cabinet Brand Owner or Other Interested Party:

On November 14, 2014, the U.S. Environmental Protection Agency (EPA) issued a letter launching the ENERGY STAR Commercial Hot Food Holding Cabinet (HFHC) Version 2.0 specification revision effort. As explained in that letter, EPA's intent in revising the specification is:

- To establish separate energy performance levels for cabinets capable of operating in wet mode, in addition to dry mode.
- To assemble additional performance data and product information on other types of hot food holding equipment for possible inclusion in the scope of the specification, including: cook and hold equipment; drawer warmers; and universal holding cabinets.

Following the announcement in November, EPA held discussions with several HFHC manufacturers and industry experts during the North American Association of Foodservice Equipment Manufacturers (NAFEM) Show in Anaheim, California, on February 19-21, 2015. Based on these discussions and subsequent feedback EPA has received, there is broad support for the Agency's decision to establish separate criteria for cabinets capable of operating in wet mode. To date, EPA has received limited information; however the data that has been made available to the Agency indicates a substantial difference in energy consumption for cabinets operating in dry mode versus operating in wet mode. While this data is limited, it supports stakeholder claims that there is a strong correlation between the introduction of moisture into the cabinet and an increase in energy consumption. However, EPA will need a more robust data set to determine a performance level for cabinets operating in wet mode that is representative of the top performers within that product type.

If EPA does not have adequate data to establish eligibility criteria for cabinets capable of operating in wet mode, EPA anticipates excluding these products from the specification scope. In that event, EPA will work with partners to transition currently certified wet mode products off of the ENERGY STAR qualified product list.

EPA is still accepting data submissions based on testing to the American Society for Testing and Materials (ASTM) Standard F2140-11, Test Method for the Performance of Hot Food Holding Cabinets, in both dry and wet modes. Manufacturers are also encouraged to provide information on additional types of hot food holding equipment that could potentially be added to the product category. Please send performance data and other comments to commercialfoodservice@energystar.gov. Note that data submitted and used by EPA to set specification levels is not required to be third-party certified. All correspondence regarding this specification revision effort can be viewed at www.energystar.gov/revisedspecs.

Next Steps
EPA will continue to work with stakeholders to build a data set for products that operate in wet mode, conduct industry outreach, and discuss new technologies. EPA requests that all data and other comments related to this revision be submitted no later than May 14, 2015. EPA will consider all information received by this date in this specification revision.
The exchange of ideas and information between EPA, stakeholders, and other interested parties is critical to the success of ENERGY STAR. Your input is very valuable during this specification revision process. If you are not familiar with the ENERGY STAR Guiding Principles, you are encouraged to review them at www.energystar.gov/productdevelopment.

Please feel free to contact me at (202) 564-2984 and hesla.kirsten@epa.gov or Adam Spitz, ICF International, at (202) 862-1226 and adam.spitz@icfi.com with any questions or comments.

Thank you for your continued support of ENERGY STAR. I look forward to continue working with you during this revision process.

Sincerely,

Kirsten Hesla,  
ENERGY STAR Product Manager  
Commercial Hot Food Holding Cabinets