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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.

BENEFITS OF ENERGY STAR CERTIFIED COMMERCIAL FOOD SERVICE (CFS) EQUIPMENT

Commercial Ice Makers

Commercial ice makers that have earned the ENERGY STAR are approximately **12 percent more energy efficient** and **14 percent more water efficient** than standard models. Certified batch-type ice makers are **11 percent more energy efficient** and **25 percent more water efficient**. Certified continuous-type ice makers are **20 percent more energy efficient** and **5 percent more water efficient**.

Eligible Products: Air-cooled batch-type and continuous-type (i.e., flake and nugget) ice makers. Designs include ice-making head units, self-contained units, and remote condensing units (RCUs). Air-cooled RCUs designed for connection to remote rack compressors that are alternately sold with a dedicated RCU.

Ineligible Products: Water-cooled ice makers; ice and water dispensing systems; air-cooled RCUs that are designed only for connection to remote rack compressors.

EXAMPLES OF TECHNICAL APPROACHES TO REDUCE ENERGY AND WATER CONSUMPTION

- Higher efficiency compressors, fan motors, and water pumps
- Variable speed auger motor (continuous-type only)
- Increased air-cooled condenser surface area
- Improved evaporator insulation
- Harvest-assist devices
- Tighter tolerance water valves

EXAMPLES OF ADDITIONAL BENEFITS

- Quicker ice harvesting
- Extended product lifetime
- Connected functionality
- Low-global warming potential refrigerants

ESTIMATED ENERGY AND COST SAVINGS FOR ENERGY STAR CERTIFIED MODELS

Batch-type Machines

\$125
Annual Savings

1,200 kWh/year
Annual Savings

\$905
Lifetime Savings*



Continuous-type Machines

\$185
Annual Savings

1,800 kWh/year
Annual Savings

\$1,345
Lifetime Savings*

Certified batch-type machines can save an additional \$55 per year and 6,000 gallons per year (when compared to standard models) due to reduced water usage.

**The estimated savings reflects an 8 year life and 4 percent discount rate. Actual savings will vary depending on use.*

Incentives available for ENERGY STAR certified ice makers range from

\$30-\$700

Source: ENERGY STAR Rebate Finder

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The nine ENERGY STAR CFS equipment categories include: griddles, ovens, hot food holding cabinets, fryers, steamers, dishwashers, ice machines, refrigerators, freezers, and coffee brewers.

ADDITIONAL ENERGY STAR HIGHLIGHTS

- Outfitting an entire kitchen with a suite of ENERGY STAR certified CFS equipment could save operators about 330 MBtu/year, or the equivalent of more than \$5,100/year. These energy savings would prevent about 38,000 pounds of greenhouse gas emissions annually.
- Models that have earned the ENERGY STAR meet strict guidelines set by the U.S. Environmental Protection Agency. Their performance is certified by third-parties based on testing performed in an EPA-recognized laboratory.
- ENERGY STAR certified equipment is often a baseline for achieving credits from commercial kitchen and restaurant certification and rating programs.

RESOURCES

- Overview of ENERGY STAR for Commercial Foodservice Equipment: <http://www.energystar.gov/cfs>
- CFS Product Specifications and Key Product Criteria: <http://www.energystar.gov/specifications>
- ENERGY STAR Partner List: <http://www.energystar.gov/partnersearch>
- Commercial Kitchen Equipment Savings Calculator: <http://energystar.gov/cfs/calculator>
- ENERGY STAR Where to Buy List: <http://www.energystar.gov/cfs/wheretobuy>
- ENERGY STAR Guide for Restaurants: <http://www.energystar.gov/cfs/restaurantguide>
- ENERGY STAR Rebate Finder: <http://www.energystar.gov/rebatefinder>
- ENERGY STAR Training Center: <http://www.energystar.gov/training/cfs>

For more information, visit www.energystar.gov/cfs or e-mail EPA's ENERGY STAR Commercial Food Service Program at commercialfoodservice@energystar.gov.

Equipment images courtesy of PG&E's Food Service Technology Center (FSTC)