commercial ovens that have earned the ENERGY STAR are approximately 15 percent more energy efficient than standard models. ENERGY STAR certified combination ovens are about 30 percent more energy efficient, and ENERGY STAR certified rack ovens are about 10 percent more energy efficient.

**Eligible Products:** Food-grade commercial convection and combination ovens. This includes half- and full-size electric convection ovens, full-size gas convection ovens, half- and full-size gas combination ovens with a pan capacity ≥ 6, half- and full-size electric combination ovens with a pan capacity ≥ 5 and ≤ 20, and single and double gas rack ovens.

**Ineligible Products:** Ovens that are not food-grade and/or ovens designed for residential or laboratory applications. Other ineligible oven types include: conventional or standard ovens; conveyor, slow cook-and-hold, deck, mini-rack, range, rapid cook, and rotisserie ovens; gas and electric combination ovens with a pan capacity other than listed above; 2/3-size combination ovens; dual-fuel heat source combination ovens; and certain hybrid ovens such as those incorporating microwave settings.

<table>
<thead>
<tr>
<th>Gas Models</th>
<th>Electric Models</th>
</tr>
</thead>
<tbody>
<tr>
<td>$140/$210/$220 Convection/Combination/Rack Annual Savings</td>
<td>$70/$730 Convection/Combination Annual Savings</td>
</tr>
<tr>
<td>18/27/25 Convection/Combination/Rack MBtu/year</td>
<td>650/7,000 Convection/Combination kWh/year</td>
</tr>
<tr>
<td>$1,660/$2,500/$2,500 Convection/Combination/Rack Lifetime Savings*</td>
<td>$680/$7,450 Convection/Combination Lifetime Savings*</td>
</tr>
</tbody>
</table>

* Based on 12-year life and 4 percent discount rate. Actual savings will vary depending on use.

Incentives available for ENERGY STAR certified ovens range from $150-$7,000

Source: ENERGY STAR Rebate Finder
The ten 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](http://www.energystar.gov/cfs)
- ENERGY STAR Partner List: [http://www.energystar.gov/partnersearch](http://www.energystar.gov/partnersearch)
- ENERGY STAR Rebate Finder: [http://www.energystar.gov/rebatefinder](http://www.energystar.gov/rebatefinder)
- ENERGY STAR Training Center: [http://www.energystar.gov/training/cfs](http://www.energystar.gov/training/cfs)

For more information, visit [www.energystar.gov/cfs](http://www.energystar.gov/cfs) or e-mail EPA's ENERGY STAR Commercial Food Service Program at [commercialfoodservice@energystar.gov](mailto:commercialfoodservice@energystar.gov).

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