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

Commercial Ovens

Commercial convection 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.

EXAMPLES OF TECHNICAL APPROACHES TO REDUCE ENERGY CONSUMPTION

- Direct-fired gas burners
- Infrared burners
- Improved insulation
- Improved gaskets
- Quality control features

EXAMPLES OF ADDITIONAL BENEFITS

- High production capacity
- Improved air circulation
- Faster and more uniform cooking processes
- Reduction in heat loss resulting in a cooler kitchen
- Extended product lifetime

ESTIMATED ENERGY AND COST SAVINGS FOR ENERGY STAR CERTIFIED MODELS

Gas Models

\$140/\$210/\$220
Convection/Combination/Rack
Annual Savings

18/27/25
Convection/Combination/Rack
MBtu/year

\$1,660/\$2,500/\$2,500
Convection/Combination/Rack
Lifetime Savings*



Electric Models

\$70/\$730
Convection/Combination
Annual Savings

650/7,000
Convection/Combination
kWh/year

\$680/\$7,450
Convection/Combination
Lifetime Savings*

* 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

Brought to you by:



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>
- 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)