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**

<table>
<thead>
<tr>
<th>Gas Models</th>
<th>Electric Models</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$140/$210/$220</strong></td>
<td><strong>$70/$730</strong></td>
</tr>
<tr>
<td>Convection/Combination/Rack</td>
<td>Convection/Combination</td>
</tr>
<tr>
<td>Annual Savings</td>
<td>Annual Savings</td>
</tr>
<tr>
<td><strong>$1,660/$2,500/$2,500</strong></td>
<td><strong>$680/$7,450</strong></td>
</tr>
<tr>
<td>Convection/Combination/Rack</td>
<td>Convection/Combination</td>
</tr>
<tr>
<td>Lifetime Savings*</td>
<td>Lifetime Savings*</td>
</tr>
<tr>
<td><strong>18/27/25</strong></td>
<td><strong>650/7,000</strong></td>
</tr>
<tr>
<td>Convection/Combination/Rack</td>
<td>Convection/Combination</td>
</tr>
<tr>
<td>MBtu/year</td>
<td>kWh/year</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
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
- ENERGY STAR Where to Buy List: http://www.energystar.gov/cfs/wheretobuy
- 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)