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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 [www.energystar.gov](http://www.energystar.gov).

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

### Commercial Dishwashers

Commercial dishwashers that have earned the ENERGY STAR are approximately **40 percent more energy efficient and 40 percent more water efficient** than standard models. To meet the strict efficiency requirements developed by the U.S. Environmental Protection Agency's ENERGY STAR program, manufacturers use high quality components and employ innovative designs. All ENERGY STAR certified machines are certified to NSF 3 sanitation standards.

**Eligible Products:** High temp (hot water sanitizing), low temp (chemical sanitizing) machines, and dual sanitizing machines. The following product types are eligible: stationary rack machines (under counter, single tank/door type, glasswashing, and pot, pan and utensil) and conveyor machines (rack and rackless/flight type, single and multiple tank).

**Ineligible Products:** Steam, gas, and other non-electric models; dishwashers intended for use in residential or laboratory applications.

#### EXAMPLES OF TECHNICAL APPROACHES TO REDUCE ENERGY AND WATER CONSUMPTION

- Improved nozzle and rinse arm design
- Auxiliary pre-rinse section
- Heat recovery
- Dish load sensors
- Effective curtain designs to minimize airflow

#### EXAMPLES OF ADDITIONAL BENEFITS

- Auto-mode capabilities, including low power mode during long periods of idle

*The ENERGY STAR Version 2.0 Commercial Dishwasher specification took effect on February 1, 2013.*

## ESTIMATED ENERGY AND COST SAVINGS FOR ENERGY STAR CERTIFIED MODELS

### Flight-type Dishmachines

\$5,500  
Annual Savings

40,000 kWh/year

\$68,000  
Lifetime Savings\*



### Other Eligible Dishmachines

\$1,300  
Annual Savings

8,500 kWh/year

\$16,000  
Lifetime Savings\*

\* Based on 15-year life and 4 percent discount rate. Actual savings will vary depending on use.

Incentives available for ENERGY STAR certified dishwashers range from

**\$25-\$2,700**

Incentives vary depending on product type.

Source: ENERGY STAR Commercial Food Service Incentive Guide



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

## ADDITIONAL ENERGY STAR HIGHLIGHTS

- Outfitting an entire kitchen with a suite of ENERGY STAR certified CFS equipment could save operators about 360 MBtu/year, or the equivalent of more than \$5,000/year. These energy savings would prevent about 42,000 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 Kitchens: <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://www.energystar.gov/cfs>
- ENERGY STAR Where to Buy List: <http://www.energystar.gov/cfs/wheretobuy>
- CFS Incentive Finder and CFS Incentive Guide: <http://www.energystar.gov/cfs/incentives>
- ENERGY STAR Guide for Restaurants: [http://www.energystar.gov/ia/partners/publications/pubdocs/restaurants\\_guide.pdf](http://www.energystar.gov/ia/partners/publications/pubdocs/restaurants_guide.pdf)
- ENERGY STAR Training Center: <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)