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## 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



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](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)