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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 Steam Cookers

Commercial steam cookers that have earned the ENERGY STAR are approximately **60 percent more energy 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.

**Eligible Products:** Gas and electric steam cookers. Models may include countertop models, wall-mounted models and floor-models mounted on a stand, pedestal or cabinet-style base. Steamers must be 3-pan or larger to qualify for ENERGY STAR.

**Ineligible Products:** Hybrid/combination products and pressure steamers.

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

- Connectionless design
- Closed-system design
- Improved insulation
- Improved gaskets

#### EXAMPLE OF ADDITIONAL BENEFITS

- 90% percent reduction in water consumption (connectionless models)

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

#### Gas Models

\$1,200  
Annual Savings

Save 130  
MBtu/year

\$12,000  
Lifetime Savings\*



#### Electric Models

\$1,200  
Annual Savings

Save 11,500  
kWh/year

\$12,000  
Lifetime Savings\*

In addition, ENERGY STAR certified steam cookers can save 162,000 gallons of water, equating to additional savings of more than \$1,100 annually.

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

Incentives available for ENERGY STAR certified steam cookers range from:

**\$20–\$3,200**

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)