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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.

BENEFITS OF ENERGY STAR CERTIFIED COMMERCIAL FOOD SERVICE (CFS) EQUIPMENT Commercial Hot Food Holding Cabinets (HFHCs)

Commercial HFHCs that have earned the ENERGY STAR are approximately **70 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: Glass or solid door cabinets (fully enclosed compartment with one or more doors).

Ineligible Products: Dual function equipment (e.g., cook-and-hold and proofing units), heated transparent merchandising cabinets, and drawer warmers.

EXAMPLES OF TECHNICAL APPROACHES TO REDUCE ENERGY CONSUMPTION

- Improved insulation
- More precise controls
- Full-perimeter door gaskets
- Magnetic door handles
- Dutch doors

EXAMPLES OF ADDITIONAL BENEFITS

- Improved temperature uniformity
- Cooler external cabinet temperature
- Insulated cabinets result in a cooler kitchen and reduced impact on HVAC
- Extended product lifetime

ESTIMATED ENERGY AND COST SAVINGS FOR ENERGY STAR CERTIFIED MODELS

\$310
Annual Savings

Save 3,000
kWh/year

\$3,100
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 HFHCs range from

\$75-\$1,000

Source: ENERGY STAR Rebate Finder

Brought to you by:



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 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)