

## **ENERGY STAR® Program Requirements** for Commercial Hot Food Holding Cabinets

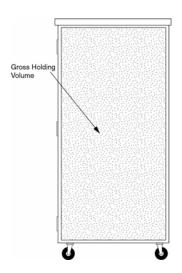
## **Eligibility Criteria**

Below is the product specification (Version 1.0) for ENERGY STAR qualified commercial hot food holding cabinets. A product must meet all of the identified criteria if it is to be labeled as ENERGY STAR by its manufacturer.

- 1) <u>Definitions</u>: Below is a brief description of a commercial hot food holding cabinet and other terms as relevant to ENERGY STAR.
  - A. <u>Commercial Hot Food Holding Cabinet</u>: An appliance that is designed to hold hot food at a specified temperature, which has been cooked using a separate appliance.
  - B. <u>Idle Energy Rate—Dry</u>: The rate of appliance energy consumption while it is maintaining or holding at the control set point, without using a humidity-generating device (if applicable). For purposes of this specification, idle energy rate is measured in watts/ft<sup>3</sup>.
- 2) Qualifying Products: Any commercial hot food holding cabinet that meets the definition in Section 1A is eligible for the ENERGY STAR. Dual function equipment, such as cook-and-hold models, cannot qualify as ENERGY STAR, under this specification.
- 3) <u>Energy-Efficiency Specifications for Qualifying Products</u>: Only those products listed in Section 2 that meet the maximum idle energy rate, below, may qualify as ENERGY STAR:

Maximum Idle Energy Rate = 40 watts/ft3

The maximum idle energy rate is based on the "idle energy rate—dry test" in ASTM F2140-01. Interior volume (ft<sup>3</sup>) of each qualifying model must be measured according to the protocol provided below.



Measuring Interior Volume: Commercial hot food holding cabinet interior volume shall be calculated using straight-line segments following the gross interior dimensions of the appliance and using the following equation: interior height x interior width x interior depth. Interior volume shall not account for racks, air plenums or other interior parts.

4) <u>Test Criteria</u>: Manufacturers are required to perform tests and self-certify those product models that

meet the ENERGY STAR guidelines. The test results must be reported to EPA using the Commercial Hot Food Holding Cabinet Qualifying Product Information (QPI) Form.

Manufacturers may submit qualifying product information representing an entire family of hot food holding cabinets using one QPI Form according to the following procedures:

- 1) Test and submit a completed QPI Form for the smallest unit within the product family.
- 2) Attach to the completed QPI Form, equipment specification sheets for each hot food holding cabinet model to be qualified within that family. These sheets must provide proof that the design and insulation specifications for these additional models are identical to that of the smallest unit.

In performing these tests, partner agrees to measure a model's energy-efficiency using ASTM Standard F2140-01, *Test Method for the Performance of Hot Food Holding Cabinets.* 

- 5) <u>Effective Date</u>: The date that manufacturers may begin to qualify products as ENERGY STAR will be defined as the *effective date* of the agreement. The ENERGY STAR Specification for Commercial Hot Food Holding Cabinets is effective **August 15, 2003**.
- 6) <u>Future Specification Revisions</u>: ENERGY STAR reserves the right to change the specification should technological and/or market changes affect its usefulness to consumers, industry, or the environment. In keeping with current policy, revisions to the specification are arrived at through industry discussions. Please note that ENERGY STAR qualification is not automatically granted for the life of the product model. To carry the ENERGY STAR label, a product model must meet the ENERGY STAR specification in effect on the model's date of manufacture.