

ENERGY STAR in the Food Service Industry – Good for Your Budget and the Environment

Restaurants may obtain significant reductions in energy bills by changing purchasing policies to specify ENERGY STAR qualified products. The table below presents a typical basket of ENERGY STAR qualified products – refrigerators, hot food holding cabinets, fryers, and dishwashers - typically found in restaurants. These products can save you over \$64,000 in electricity costs (based on an electricity rate of \$0.095/kWh) ⁽¹⁾ and prevent 1,500 tons of carbon dioxide emissions over their lifetime compared to conventional products.

Action	Annual Energy & Maintenance Savings	Annual Savings CO2 (Tons)	Net Life-Cycle Savings	Life-Cycle Savings CO2 (Tons)
Use two ENERGY STAR qualified commercial refrigerators	\$200	2	\$1,500	22
Use two ENERGY STAR qualified hot food holding cabinets:	\$2,100	17	\$16,500	206
Use two ENERGY STAR qualified gas fryers	\$1,300	63	\$4,300	760
Use two ENERGY STAR qualified commercial dishwashers	\$3,700	26	\$42,400	517
Totals	\$7,300	108	\$64,700	1,505

(1) Figures obtained from calculators on the Purchasing & Procurement Web page; savings have been rounded to the nearest hundred for simplicity. Calculators may be downloaded (right-click) or used from the Web (left-click). Net life-cycle savings includes energy and maintenance savings and the purchase price of ENERGY STAR qualified products and conventional ones.

To Learn More

The Purchasing and Procurement Web site (www.energystar.gov/purchasing) helps you locate ENERGY STAR qualified products by brand and model number, understand the differences between ENERGY STAR and non-ENERGY STAR products, and determine savings with ENERGY STAR. Additional savings would result from using ENERGY STAR fryers, freezers, and ice machines.

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