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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® QUALIFIED COMMERCIAL FOOD SERVICE (CFS) EQUIPMENT **Commercial Refrigerators and Freezers**

Commercial refrigerators and freezers that have earned the ENERGY STAR are approximately **30 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 highquality components and employ innovative designs.

Eligible Products: Solid, glass, and mixed solid/glass door refrigerators and freezers.

Examples include: reach-in, roll-in, or pass-through units; merchandisers: undercounter units: milk coolers: back bar coolers; bottle coolers; and beer-dispensing or direct draw units.

Ineligible Products: Drawer cabinets, prep tables, or deli cases; open air units; laboratory-grade equipment; and refrigerator/ freezer combination units.

EXAMPLES OF TECHNICAL APPROACHES TO REDUCE ENERGY CONSUMPTION

- High-efficiency compressors and improved coil design
- Electronically commutated motors
- Variable fan speeds
- Improved fan blade design
- Hot gas anti-sweat heaters for defrost
- Improved insulation and gaskets
- Efficient interior lighting

EXAMPLES OF ADDITIONAL BENEFITS

- Uniform cabinet temperatures
- Reduced heat output from efficient compressor motors

ESTIMATED ENERGY AND COST SAVINGS FOR ENERGY STAR CERTIFIED MODELS



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

Incentives available for ENERGY STAR qualified commercial refrigerators and freezers range from \$25-\$1,000

Source: 2011 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 340 MBtu/year, or the
 equivalent of more than \$3,100/year. These energy savings would prevent about 39,000 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 qualified 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 2011 CFS Incentive Guide: http://www.energystar.gov/cfs/incentives
- Download the ENERGY STAR Guide for Restaurants: 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** or e-mail EPA's ENERGY STAR Commercial Food Service Program at **commercialfoodservice@energystar.gov.**

