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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 Refrigerators and Freezers

Commercial refrigerators and freezers that have earned the ENERGY STAR are approximately **20 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:** Solid, transparent, and mixed solid/transparent door refrigerators and freezers.

Examples include: reach-in, roll-in, or pass-through units; merchandisers; under-counter units; hybrid units; milk coolers; bar back coolers; bottle coolers; glass frosters; deep well units; beer-dispensing or direct draw units; and bunker freezers.

**Ineligible Products:** Chef base or griddle stands, prep tables, service over counter units; open air units; convertible temperature units; laboratory-grade equipment; and remote condensing equipment.

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

- High-efficiency compressors and improved coil design
- Electronically commutated motors
- Improved fan blade design
- Anti-sweat heaters with controls
- Improved insulation and gaskets
- High efficiency interior lighting

#### EXAMPLES OF ADDITIONAL BENEFITS

- Uniform cabinet temperatures
- Reduced heat output from more efficient compressor systems and fan motors
- Extended product lifetime
- Low-global warming potential refrigerants

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

Commercial Freezers

\$50 to \$90  
Annual Savings

Save 500 to 900  
kWh/year

\$540 to \$945  
Lifetime Savings\*



Commercial Refrigerators

\$30 to \$40  
Annual Savings

Save 285 to 400  
kWh/year

\$300 to \$420  
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 commercial refrigerators and freezers range from

# \$40-\$400

Source: ENERGY STAR Rebate Finder

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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](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)