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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 Steam Cookers

Commercial steam cookers that have earned the ENERGY STAR are approximately **60 percent more energy efficient** and **90 percent more water 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: Gas and electric steam cookers. Models may include countertop models, wall-mounted models and floor-models mounted on a stand, pedestal or cabinet-style base. Steamers must be 3-pan or larger to qualify for ENERGY STAR.

Ineligible Products: Hybrid/combination products and pressure steamers.

EXAMPLES OF TECHNICAL APPROACHES TO REDUCE ENERGY CONSUMPTION

- Connectionless design
- Closed-system design
- Improved insulation
- Improved gaskets

EXAMPLE OF ADDITIONAL BENEFITS

- 90 percent reduction in water consumption (connectionless models)
- Boilerless units may be easier to clean

ESTIMATED ENERGY AND COST SAVINGS FOR ENERGY STAR CERTIFIED MODELS

Gas Models

\$1,000
Annual Savings

Save 130
MBtu/year

\$12,000
Lifetime Savings*



Electric Models

\$1,000
Annual Savings

Save 11,500
kWh/year

\$12,000
Lifetime Savings*

In addition, ENERGY STAR certified steam cookers can save 162,000 gallons of water, equating to additional savings of more than \$1,000 annually.

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

Incentives available for ENERGY STAR certified steam cookers range from:

\$50-\$2,600

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)