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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 **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 high-quality 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 speed fans
- Improved fan blade design
- Anti-sweat heaters
- Improved insulation and gaskets
- Efficient interior lighting

#### EXAMPLES OF ADDITIONAL BENEFITS

- Uniform cabinet temperatures
- Reduced heat output from more efficient compressor systems and fan motors
- Extended product lifetime

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

### Commercial Freezers

\$180 to \$330  
Annual Savings

Save 1,860 to  
3,400 kWh/year

\$1,700 to \$3,300  
Lifetime Savings\*



### Commercial Refrigerators

\$60 to \$70  
Annual Savings

Save 590 to 730  
kWh/year

\$560 to \$700  
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

# \$35–\$1,975

Source: 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 \$4,500/year. These energy savings would prevent about 34,000 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 CFS Incentive Guide: <http://www.energystar.gov/cfs/incentives>
- ENERGY STAR Guide for Restaurants: [http://www.energystar.gov/ia/partners/publications/pubdocs/restaurants\\_guide.pdf](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](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)