

# **ENERGY STAR® Commercial Food Service**Virtual Workshop 2022





May 10-12, 2022 Workshop Webpage

# **Workshop Sessions**

- Day 1 ENERGY STAR and Why it Matters: Benefits of ENERGY STAR Certified Equipment
  - Tanja Crk (EPA)
- Day 2 Advanced Cooking: Perspectives from Chefs, Operators, and Kitchen Designers
  - Chef Christopher Galarza (Forward Dining Solutions)
  - Tarah Schroeder (RICCA)
  - Anthony Coschignano (Swarthmore College)
  - Kahlil Wells (Stanford University)
- Day 3 Decarbonization in the Commercial Kitchen: Utility Opportunities and Manufacturer Solutions
  - Scott Heim (Middleby Ventless Cooking Solutions)
  - Nikki Dube (Con Edison)
  - Andre Saldivar (Southern California Edison)





# **ENERGY STAR and Why it Matters Benefits of ENERGY STAR Certified Equipment**

ENERGY STAR® Commercial Food Service Virtual Workshop 2022

Tanja Crk

May 10, 2022























































**ENERGY STAR** is voluntary network of government, business, utility, and community partners

energystar.gov/partnersearch

The Goal: to save money and protect our climate through superior energy efficiency



## What is ENERGY STAR?

Now in our 20<sup>th</sup> year partnering with the commercial food service industry!



The simple choice for energy efficiency.

- Influential and trusted symbol of energy efficiency
- Available across **75+ product categories**
- Products are independently certified to meet strict energy-efficiency guidelines set by the U.S. EPA
- Utilities offer rebates on ENERGY STAR certified equipment
- Saves end-users energy, water, and money
- Helps protect the climate



# **ENERGY STAR and the Environment**

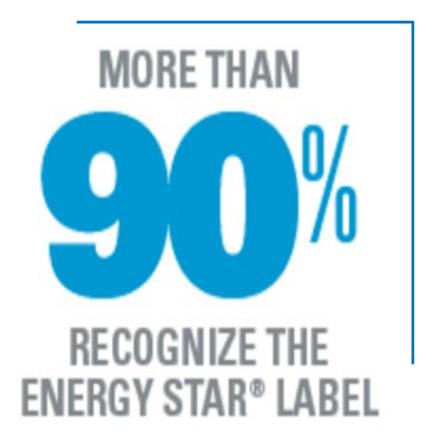
- ENERGY STAR is an important tool in fighting climate change, improving air quality, and protecting public health.
- In 2019, ENERGY STAR and its partners helped Americans save nearly 500 billion kilowatt-hours of electricity and avoid \$39 billion in energy costs. These savings resulted in associated emission reductions of nearly 390 million metric tons of GHGs, roughly equivalent to 5% of U.S. total GHG emissions.
- In 2019, the avoided air pollution (i.e., sulfur dioxide, nitrogen oxides, fine particulate matter) due to ENERGY STAR was responsible for an estimated \$7-17 billion in public health benefits.



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# **Benefits to joining ENERGY STAR**



Source: CEE's 2019 Household Survey <a href="https://www.energystar.gov/awareness">https://www.energystar.gov/awareness</a>

- Leverage the ENERGY STAR label in promoting certified efficient products
- Access customer support teams at EPA
- Utilize co-brandable materials
- Participate in promotional events
- Get listed on publicly-available ENERGY STAR partner search tools (e.g., CFS dealer/distributor finder)
- Apply for the ENERGY STAR Partner of the Year Award for effectively leveraging the ENERGY STAR name and mark to promote CFS sales





# **ENERGY STAR Partnership Types of Relevance to the CFS Industry**



- Brand owners
- Retailers including CFS dealers and distributor
- Energy Efficiency Program Sponsor
- Building/plant owners who commit to improving the energy and environmental performance of their facilities by leveraging ENERGY STAR Portfolio Manager

For more information on joining as an ENERGY STAR partner visit this webpage <a href="https://www.energystar.gov/partner-resources/join-energy-star">https://www.energystar.gov/partner-resources/join-energy-star</a>





# **ENERGY STAR CFS Products & Marketing**





# **CFS** products in the **ENERGY STAR** portfolio

- Refrigerators and Freezers
- Hot Food Holding Cabinets
- Dishwashers
- Griddles
- Fryers
- Steam Cookers
- Ice Makers
- Ovens
- Coffee Brewers
- Electric Cooktops (including induction) under development

energystar.gov/cfs





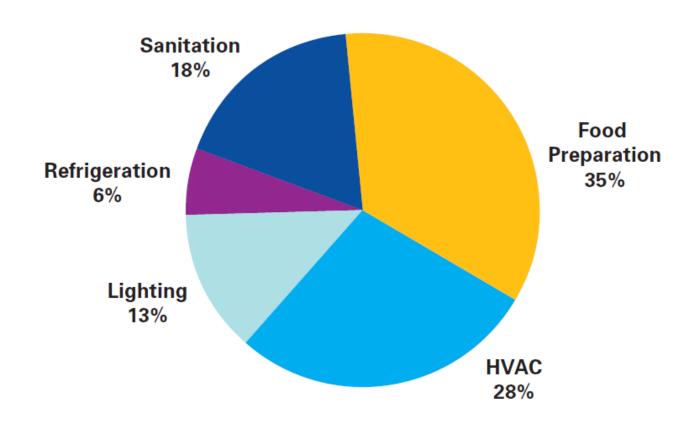
Subscribe to the CFS distribution list by sending an email to <a href="mailto:CFS@energystar.gov">CFS@energystar.gov</a>! 10

# **Energy Consumption in Commercial Kitchens**

- **Commercial kitchens** are energy intensive
  - Use 2-3 times more energy per square foot than other commercial buildings (e.g., office, retail stores).
- A single piece of equipment is energy intensive
  - Typical electric deep fat fryer can consume more than 18,000 kWh annually, while the average U.S. household electricity use is approx. 12,000 kWh annually.

# Example of the Average Energy **Consumption in a Full-Service Restaurant**

(British Thermal Units [Btu])





# **ENERGY STAR Certified Equipment in Restaurants**

Energy Star-rated kitchen equipment popular Nearly half of all restaurants use EPA Energy Star-rated refrigerators. Independently owned restaurants are slightly more likely than chain/franchisee operations to use EPA Energy Star-rated kitchen equipment.\*

Percent of restaurant operators using Energy Star-rated appliances



**Source:** National Restaurant Association The State of Restaurant Sustainability 2018 Edition



# **Energy Savings in Commercial Kitchens**

- Outfitting a commercial kitchen with a suite of ENERGY STAR certified equipment could save an operator 340 million BTU/year, or more than \$5,300/year, on energy bills.
- That means, more energy goes into the food and less energy is wasted!
- Rebates are the additional incentive to purchase ENERGY STAR certified equipment!





# **ENERGY STAR CFS Incentives from ENERGY STAR Utility Sector Partners**

- Electric, gas, and dual-fuel utilities offer incentives
  - 269 utilities offer incentives for one or more CFS product categories (as of Q3 2021)
  - Over 9 million commercial customers (52% of total U.S. commercial customers) had access to CFS incentives
- Incentives vary based on product category.

| Product | Average Incentive Amount |  |
|---------|--------------------------|--|
| Dish    | \$719                    |  |
| Fryer   | \$421                    |  |
| Griddle | \$373                    |  |
| HFHC    | \$327                    |  |
| ACIM    | \$190                    |  |
| Oven    | \$863                    |  |
| CRE     | \$132                    |  |
| Steamer | \$835                    |  |



## **Latest CFS Product Specification Revisions**

| Product                  | Version    | Effective Date |
|--------------------------|------------|----------------|
| Dishwasher               | 3.0        | 7/27/2021      |
| Refrigerators & Freezers | <u>5.0</u> | 12/22/2022     |
| Ovens                    | 3.0        | 1/12/2023      |

# **Upcoming CFS Product Specification Development**

Commercial electric cooktops, Version 1.0

# **Upcoming CFS Product Scoping Efforts**

- Demand control kitchen ventilation
- Pressure fryers, tilt skillets, rotisserie ovens
- Electric hand dryers
- \* Refrigerated preparation & buffet tables (data assembly)



# ENERGY STAR Product Finder now clearly identifies for consumers low-global warming potential (low-GWP) refrigerants for applicable products

2022 ENERGY STAR Emerging
Tech Award recognizes
innovative technologies:
advanced adaptive
compressor systems in
commercial refrigeration
equipment. Questions?
emergingtech@energystar.gov

## **CFS Tools**

- CFS equipment calculator updated in 2021
- Dealer & Distributor Toolkit updated in 2021
- Sell sheets for all products new release in Q2 2022
- Ask the Experts articles "For Business"
  - Cut Utility Costs in Commercial Kitchens
  - Reducing Refrigeration Costs
  - Selecting the Right-Sized Commercial Oven



#### **Selling ENERGY STAR CFS Equipment**

#### Step 1: Identify the ENERGY STAR Products Available

There are nine ENERGY STAR certified CFS product categories. Click on the product categories below to view the ENERGY STAR sell sheet. The sell sheets contain facts on the specification and the energy / water savings associated with each product, allowing you to promote ENERGY STAR equipment.



The ENERGY STAR Product Finder will help you develop a list of certified products for your customers' specific needs. Follow these steps to determine what ENERGY STAR products are available within each product category:

#### How to Use the ENERGY STAR Product Finder:

- 1. Visit the ENERGY STAR Product Finder
- 2. Select either Commercial Food Service Equipment or one of the nine CFS product categories.
- Review the results and if needed, filter your results further by "Type," "Brand Name," or other key product features. Optional: Compare up to 4 different products.
- 4. Make informed recommendations about ENERGY STAR certified products to your customer

# The ENERGY STAR Product Finder is a

searchable online database of ENERGY STAR certified products. The Product Finder is updated daily.

#### Step 2: Determine the Customer's Return on investment (F

Provide your customer with an estimated operating cost and the potential energy an certified equipment.

- 1. Visit the ENERGY STAR CFS Equipment Calculator.
- On the first tab titled, "INPUTS," enter where the equipment will be used (select the U.S. average or a specific state).
- 3. Then, enter the quantity of kitchen equipment that your customer is planning to purchase (all nine ENERGY STAR product categories are included).
  Optional: Fill in the product information (i.e. racks washed per day, fuel type, operating days per year, etc.) or use the default data included in the Calculator.
- Serings Calculator for EX
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- 4. Click the link at the bottom of the tab and you will be taken to the "RESULTS SU
- Review the results and provide your customer with the benefits of purchasing El lifecycle cost, return on investment, and quality.

ENERGY STAR CFS Equipment



#### CFS Equipment Calculator

Estimate savings from purchasing ENERGY STAR certified CFS equipment.

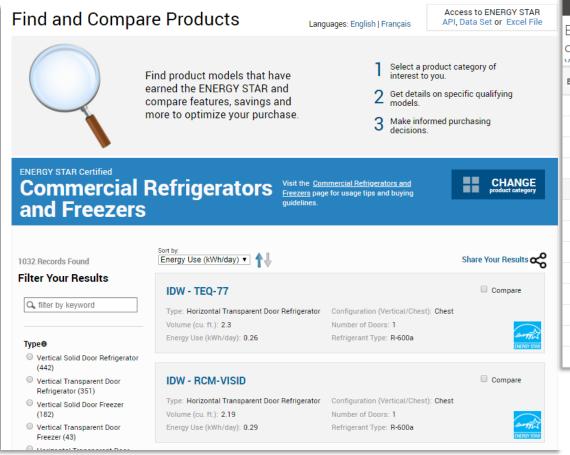
Calculate Savings

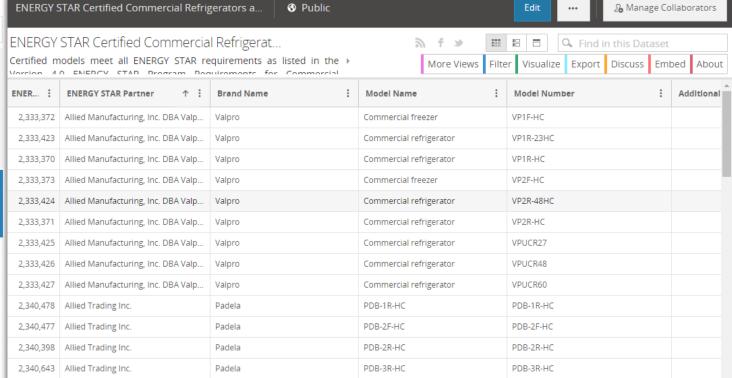




# How to locate certified equipment? ENERGY STAR Product Finder

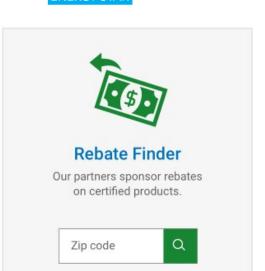
Search for ENERGY STAR certified products, compare product features, and export data







www.energystar.gov/productfinder



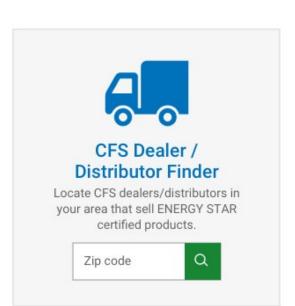
# How to locate certified equipment rebates? ENERGY STAR Rebate Finder

- Find rebates and special offers near you on ENERGY STAR certified products!
- Search by zip code, and filter for the products you are interested in.
- Connects you to rebate amount, type (mail-in, online, etc.) and utility website.



www.energystar.gov/rebatefinder





# How to Locate Dealers? ENERGY STAR Dealer/Distributor Finder

Search by zip code for dealers and distributors who sell ENERGY STAR certified CFS equipment. The search yields a map and storefront address, contact

information, and website

### CFS Dealer/Distributor Finder



Enter your zip code in the box below to locate dealers and distributors in your area.

- Enter your zip code to see a list of nearest dealers and distributors.
- 2 Narrow the results to the product categories of interest to you.
- Contact dealers and distributors via provided contact information.

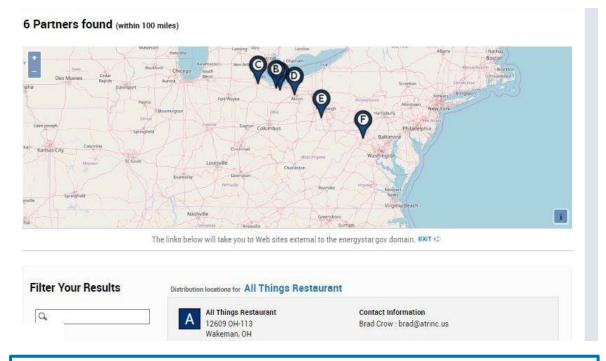
Enter your zip code to begin 20045

FIND DEALERS & DISTRIBUTORS OF ENERGY STAR CERTIFIED PRODUCTS

Please contact cfs@energystar.gov with any questions or concerns.



http://energystar.gov/cfs/dealer-finder



CFS Dealers & Distributors can join ENERGY STAR as 'retail' partners by following these simple steps. Review, complete, and submit a Partnership Agreement and Retailer Participation Form to join@energystar.gov.





ENERGY STAR® Guide for Cafés, Restaurants, and Institutional Kitchens



# Restaurant, Café, and Commercial Kitchens Guides

- Co-Brandable, best-practices guide designed to help operators identify ways to save energy and water and boost their bottom line while protecting the environment!
- Includes:
  - Cost savings per product type
  - Incentive ranges available from partners across the U.S.
  - Benchmarking
  - Water conservation tips
  - Much more!

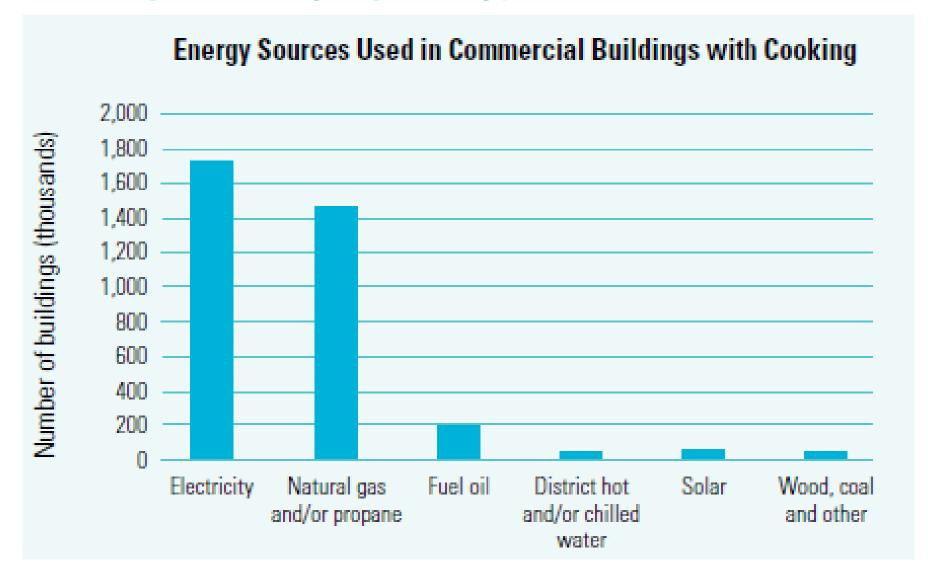
EPA developed this guide in partnership with PG&E's Food Service Technology Center and the National Restaurant Association's Conserve Program in 2015 with assistance from CA's four Investor-Owned Utilities



# **ENERGY STAR CFS Decarbonization**



# A near even split among top energy sources used in commercial cooking





## **All-Electric Commercial Kitchen**

#### FIGURE 5.30: AN ALL-ELECTRIC COOKLINE REQUIRES A SMALLER FOOTPRINT THAN A TRADITIONAL COOKLINE FOR EQUAL OR IMPROVED THROUGHPUT



FIGURE 5.19: A HIGH TECH ALL-ELECTRIC KITCHEN LINEUP WITH COMBI OVEN, INDUCTION COOKTOP, FLEXIBLE BRAISING PAN, BLAST CHILLER, HOT AIR FRYER, AND HEAT RECOVERY DISHMACHINE



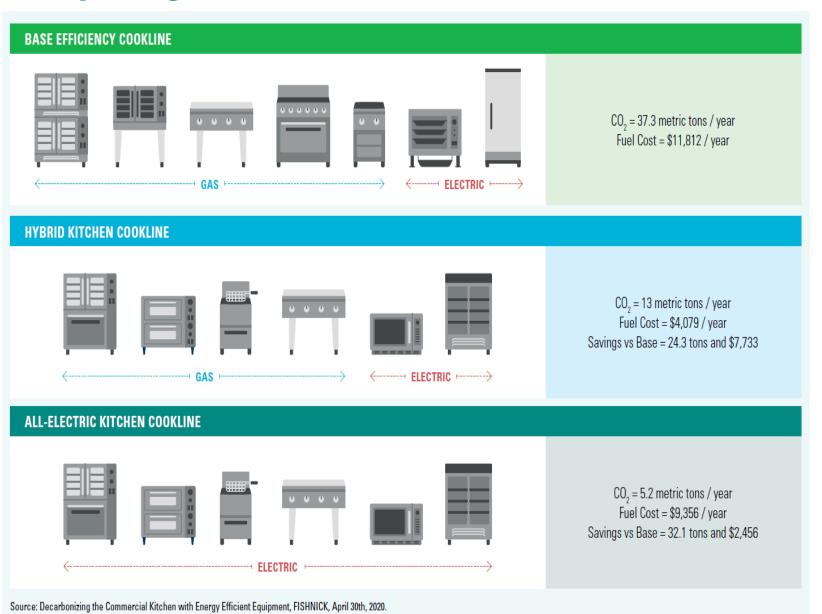
Source: Picture courtesy of the Frontier Energy Induction Technology Center | fishnick.com/ITC/



Source: Cooking with induction at Pineapple and Pearls in Washington, DC, a Michelin star restaurant. (photo: Rick Theis)



# **Comparing cooklines**



Highest cost & highest CO<sub>2</sub> emissions

Lowest cost & moderate CO<sub>2</sub> emissions

Moderate cost & <u>lowest CO<sub>2</sub> emissions</u>





# Restaurants expected to be more energy efficient by 2030





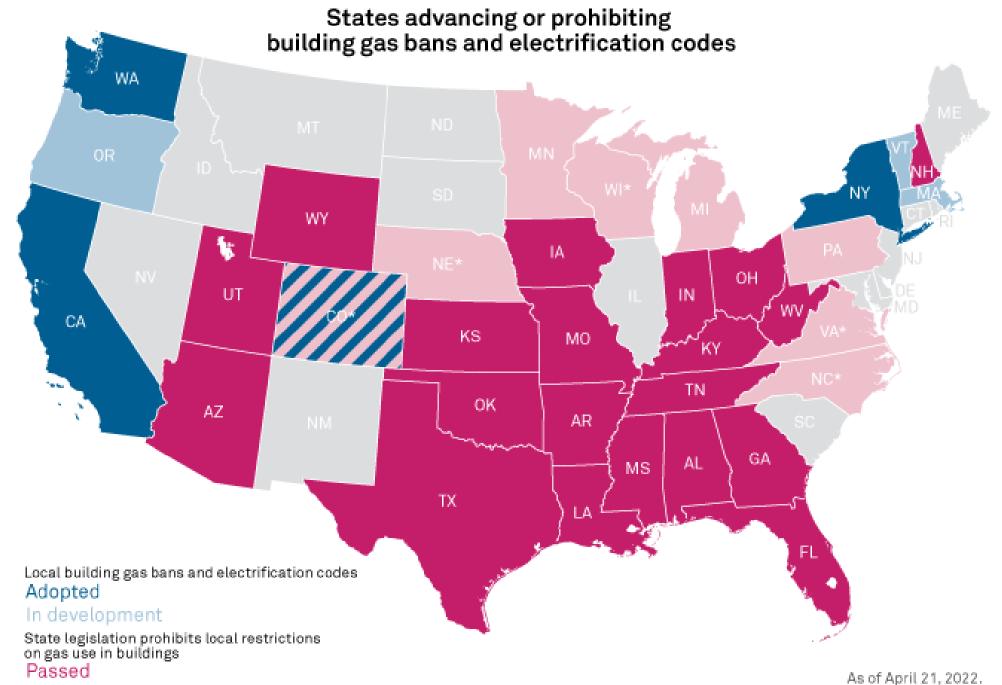
18. More restaurants will be designed to reduce use of energy and water and minimize waste.

13. Equipment used in restaurants will be more energy-efficient.

State and local governments will increase restaurant industry regulation...



# SAVE TODAY. SAVE TOMORROW. SAVE FOR GOOD.





Introduced in latest session
\*Failed to advance

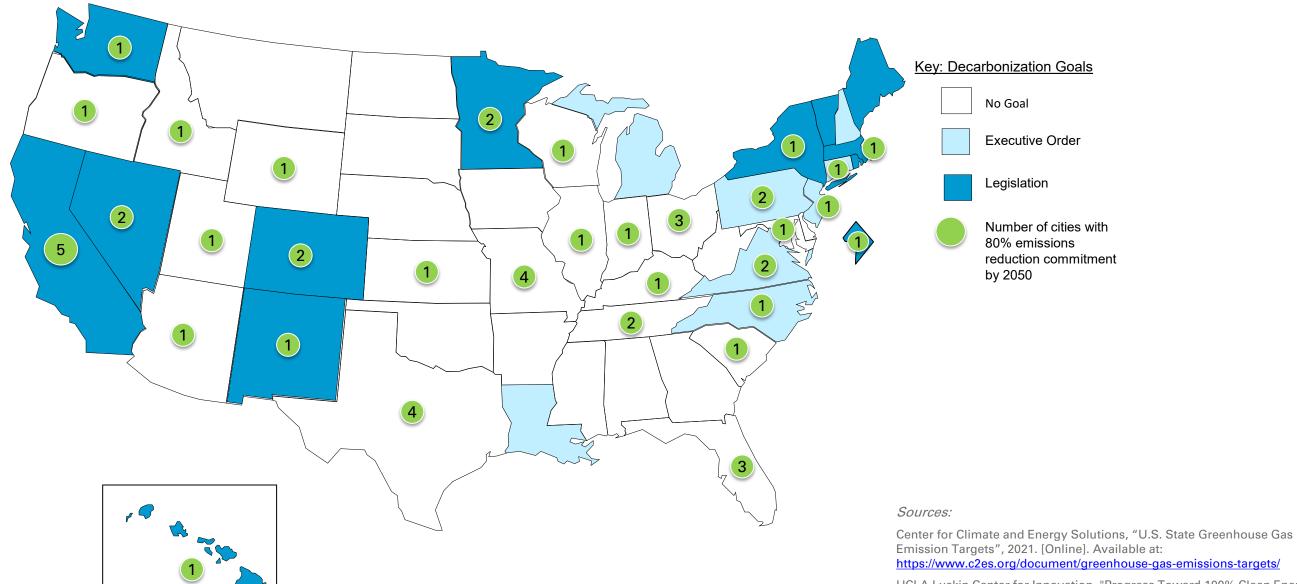
As of April 21, 2022. Map credit: Ciaralou Agpalo Palicpic Source: S&P Global Market Intelligence

#### Source:

https://www.spglobal.com/mar ketintelligence/en/newsinsights/latest-newsheadlines/gas-ban-monitorwest-coast-pushes-newboundaries-pro-gas-state-billsstall-69969602



# States and cities commit to reduce carbon emissions by at least 80% by 2050





Emission Targets", 2021. [Online]. Available at:

https://www.c2es.org/document/greenhouse-gas-emissions-targets/

UCLA Luskin Center for Innovation, "Progress Toward 100% Clean Energy: In Cities & States Across the U.S." [PDF] November 2019

ACEEE, "Community-wide Efficiency Goals",

https://database.aceee.org/city/community-wide-energy-efficiency-goals

# Utility Partners with Corporate Commitments to Reduce Carbon Emissions by $\geq 80\%$ by 2050



(Including all 10 subsidiaries)

**EVISTA** 











**Alliant** 

Energy.

(Including both subsidiaries)

**DUKE** 

(Including all 9 subsidiaries)

nationalgrid

(Including all 3 subsidiaries)

PACIFIC POWER

(Including all 3 subsidiaries)





FirstEnergy .

(Including all 10 subsidiaries)



















**Consumers Energy** 

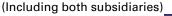




















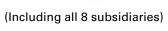






















conEdison

exelon<sup>™</sup>

(Including both subsidiaries)

(Including all 7 subsidiaries)



**TENNESSEE VALLEY** 





# **Commercial Electric Cooktops** incl. Induction

**ENERGY STAR Commercial Electric Cooktop Version 1.0 Discussion** Guide.pdf (PDF, 250 KB)

**FNFRGY STAR Commercial Flectric** Cooktop Version 1.0 Draft 1 Product Specification (est. Q3 2022)

EPA welcomes partner and stakeholder input on this specification!





# **Energy Savings for Electric Resistance and Induction Cooktops**

Approximate Efficiency Performance for Cooktops

#### **Based on Boil Test:**

Natural gas: 25-40%

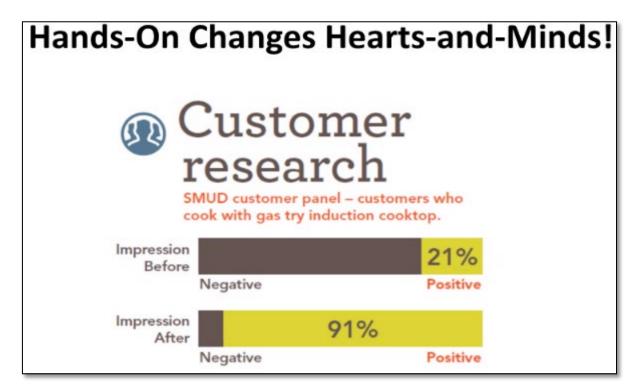
Resistive electric: 65-75%

Induction electric: 80-90%

Frontier Energy. Electric Plug Load Savings Potential of Commercial Food Service Equipment Report Draft, April 2020.

#### Other Benefits of Induction

- Faster cook times (higher throughput)
- Easier to control (more precision)
- Indoor air quality from reduced combustion
- Improved working conditions (reduced heat)
- Chefs who use it approve it!



Young, Richard. Frontier Energy Webinar, August 2019.

"Once you get the hang of them, they're far easier than cooking on gas or electric."

— Celebrity Chef James Ramsden

Source: https://eurokera.com/blog/professional-chefs-love-induction-cooking-and-you-should-too/



# **Conclusions**

- Without ENERGY STAR, there would be less incentive for innovation in energy efficiency
- CFS cooking equipment is unregulated from an energy perspective; without ENERGY STAR, there is no minimum efficiency threshold (Federal or State, in most cases)
- Many (if not most) operators in the U.S. prefer gas-fueled equipment due to cost, familiarity, experience, simplicity, etc. and the demand for gas options may persist indefinitely
- However, the market is slowly becoming more open to electric equipment alternatives and manufacturers are meeting the demand





# **Questions?**

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CFS Industry Specialist



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# Thank You!



