

ENERGY STAR[®] Food Service Equipment

What are the benefits of ENERGY STAR Food Service Equipment?

Purchasing ENERGY STAR qualified commercial food service equipment for new kitchen construction or as a replacement for aging equipment, can save significant amounts of money and energy on electric, gas, water and sewer bills. Energy dollars in commercial kitchens are often wasted in the form of excess heat and noise generated by inefficient appliances, heating ventilation and air conditioning systems, lighting and refrigeration. ENERGY STAR can help restaurant owners and operators improve the performance of their facilities and equipment while reducing energy costs. Restaurants that invest strategically can cut utility costs 10 to 30 percent without sacrificing service, quality, style or comfort.



COOKING EQUIPMENT

Food service businesses consume nearly two and a half times more energy per square foot than the average commercial building. About 30% of that energy is attributed to the cooking equipment. Older cooking equipment, such as fryers, hot food holding cabinets, solid-door refrigerators and freezers, are very inefficient. When replacing this equipment, it is important to look for ENERGY STAR[®]-rated equipment. Because they utilize better burner technology, thermostat controls, insulation, and refrigeration systems, these systems are more energy efficient.



DISHWASHING EQUIPMENT

Commercial dishwashers that have earned the ENERGY STAR are on average 25 percent more energy-efficient and 25 percent more water-efficient than standard models. Each ENERGY STAR-qualified commercial dishwasher can save businesses energy about 90 MBtus, and an average of \$850/year on their energy bills. In addition, businesses can expect to save more than \$200/year and 52,000 gallons/year due to reduced water usage.

Pre-rinse sprayers provide another cost effective opportunity for food service businesses to save energy. Pre-rinse sprayers are commonly used to remove leftover food and grease from dishes and cookware prior to going into the dishwasher. Standard sprayers use between 2.5 gallons of water per minute (GPM) and 4 GPM. Low-flow pre-rinse sprayers use 1.6 GPM. Because hot water is used in these sprayers, the smaller amount of water leads to lower water heating costs. For a food service business, water heating accounts for approximately 17% of the total energy used. Low-flow pre-rinse sprayers work by increasing the water pressure while allowing less water to flow. This means that the sprayer will conserve hot water while still providing the pressure necessary to remove food and grease.

ICE MACHINES

It is also important to install energy efficient ice machines. Older models tend to be very inefficient and costly to operate. ENERGY STAR®-rated ice machines are typically 30% more efficient than standard models. The Consortium on Energy Efficiency (CEE) has developed a list of energy efficient ice machines, which can be found at <http://www.cee1.org/com/com-ref/ice-main.php3>.

There are three types of ice machines to consider when looking for a new unit.

- Air-cooled ice machines tend to have a lower initial cost and use less water. However, they also add heat to the space they occupy.
- Water-cooled ice machines incur a reduced heat load in the space they occupy, but they also cool the system by a closed loop, which reduces water use.
- Remote cooled ice machines use less water and incur a reduced heat load than air-cooled and water-cooled machines. They also tend to be quieter during operation. However, the installed cost of a remote-cooled machine is usually higher because of the cost to run to lines to remote areas.

For more information on ENERGY STAR-rated food service equipment, or to participate in the Energy Smart program, contact us at 877-NRG-SAV1 (877-674-7281).

