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BENEFITS OF ENERGY STAR® CERTIFIED COMMERCIAL FOOD SERVICE (CFS) EQUIPMENT

Commercial Dishwashers

Commercial dishwashers that have earned the ENERGY STAR are approximately **40 percent more energy efficient and 40 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. All ENERGY STAR qualified machines are certified to NSF 3 sanitation standards.

Eligible Products: High temp (hot water sanitizing), low temp (chemical sanitizing) machines, and dual sanitizing machines. The following product types are eligible: stationary rack machines (under counter, single tank/door type, glasswashing, and pot, pan and utensil) and conveyor machines (rack and rackless/flight type, single and multiple tank).

Ineligible Products: Steam, gas, and other non-electric models; dishwashers intended for use in residential or laboratory applications.

EXAMPLES OF TECHNICAL APPROACHES TO REDUCE ENERGY AND WATER CONSUMPTION

- Improved nozzle and rinse arm design
- Auxiliary pre-rinse section
- Heat recovery
- Dish load sensors
- Effective curtain designs to minimize airflow

EXAMPLES OF ADDITIONAL BENEFITS

- Auto-mode capabilities, including low power mode during long periods of idle

The ENERGY STAR Version 2.0 Commercial Dishwasher specification took effect on February 1, 2013.

ESTIMATED ENERGY AND COST SAVINGS FOR ENERGY STAR CERTIFIED MODELS

Flight-type Dishmachines

\$4,100
Annual Savings

42,800 kWh/year

\$49,000
Lifetime Savings*



Other Eligible Dishmachines

\$1,300
Annual Savings

13,150 kWh/year

\$15,000
Lifetime Savings*

* Based on 15-year life and 4 percent discount rate. Actual savings will vary depending on use.

Incentives available for ENERGY STAR certified dishwashers range from
\$50-\$3,000

Incentives vary depending on product type.

Source: 2012 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
- 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)