**Savor the Savings with ENERGY STAR® Foodservice Equipment**

If you operate a restaurant or facility that prepares or serves food, your commercial foodservice (CFS) equipment is likely taking a bite out of your operating budget and profits. Whether the equipment is for cooking or holding food, conventional CFS wastes energy in the form of excess heat that either escapes through the ventilation hood or makes your heating, ventilating and air conditioning system do double duty.

Restaurants and facilities with CFS equipment can cut energy costs 10 to 30 percent without sacrificing service, quality, style or comfort by installing ENERGY STAR® qualified natural gas foodservice equipment. This equipment can also trim water and sewer costs. For example, steam cookers with the ENERGY STAR label are 90 percent more water efficient than conventional models.

Buying and installing equipment with the ENERGY STAR label could trim hundreds of dollars from your annual utility bills. Because CFS equipment often lasts eight years or more, even if ENERGY STAR equipment costs a bit more, the investment can quickly pay for itself through reduced operating costs. Whether you’re installing a new kitchen or replacing aging equipment, ENERGY STAR qualified natural gas foodservice equipment can be highly cost effective.

ENERGY STAR equipment adheres to strict standards for energy efficiency. This takes the guesswork out of selecting the right product, saving you time to focus on your core business. Below is an overview of ENERGY STAR natural gas CFS equipment. More detailed information, including product-specific savings calculators, lists of ENERGY STAR qualified products and how to specify equipment from vendors appear at [**www.energystar.gov/purchasing**](http://www.energystar.gov/purchasing)**.**

**Steamers**

Steam cookers are an effective way to cook large batches of food, but generating steam is energy-intensive. ENERGY STAR qualified natural gas steamers have a sealed cooking cavity that uses a fraction of the energy and water required by traditional open systems. Often, the dollar savings are so great that it makes sense to replace a working steamer with an ENERGY STAR qualified model.

On average, an ENERGY STAR qualified natural gas steamer can save:

* $690 in annual water and sewer costs. Restaurants and food service facilities with high sewer costs could save hundreds of dollars more annually.
* $390 in annual natural gas cost savings

**Convection Ovens**

Commercial convection ovens are the most widely used appliances in the foodservice industry. These are the workhorses of the commercial kitchen, with a wide variety of uses from baking and roasting to warming and reheating. Natural gas convection ovens earn the ENERGY STAR label by meeting minimum cooking energy efficiency, as well as a maximum idle energy rates. Compared to standard natural gas convection ovens, which have a 30-percent cooking energy efficiency and an idle energy rate of 18,000 British thermal units/hour (Btu/h), ENERGY STAR qualified gas convection ovens have at least a 44-percent cooking energy efficiency and idle energy rate of 13,000 Btu/h.

On average, an ENERGY STAR qualified natural gas convection oven can save:

* $360 in annual natural gas cost savings

**Fryers**

Fryers with the ENERGY STAR label are up to 25 percent more energy-efficient than standard models. They offer shorter cook times, faster temperature recovery times, and ultimately higher pound-per-hour production rates through advanced burner and heat exchanger designs. Some models also offer an insulated fry pot, which reduces standby losses, giving the fryer a lower idle energy rate.

On average, an ENERGY STAR® qualified natural gas fryer can save:

* $590 in annual natural cost savings

**Griddles**

Griddles are a versatile piece of equipment and a workhorse appliance found on most kitchen lines. Commercial natural gas griddles that have earned the ENERGY STAR® are about 10 percent more energy efficient than standard models and include thermostatically controlled, single- and double-sided models.

On average, an ENERGY STAR qualified natural gas griddle can save:

* $175 in annual natural cost savings

**ENERGY STAR equipment may be eligible for incentives and rebates**

Depending on your location, your purchase of ENERGY STAR CFS equipment may qualify for rebates from utilities and other energy-efficiency program sponsors. ENERGY STAR offers a [Commercial Food Service Equipment Incentive Finder](http://www.energystar.gov/index.cfm?fuseaction=CFSrebate.CFSrebate_locator) tool that makes it easy to search by equipment type to find all available rebates in your zip code. Before committing to a purchase, always contact the incentive sponsor for qualifying criteria and details.

ENERGY STAR maintains a list of partners and distributors who sell ENERGY STAR qualified equipment both online and in showrooms. Here’s a complete list: <http://www.energystar.gov/ia/products/commercial_food_service/where_to_buy.html>.