



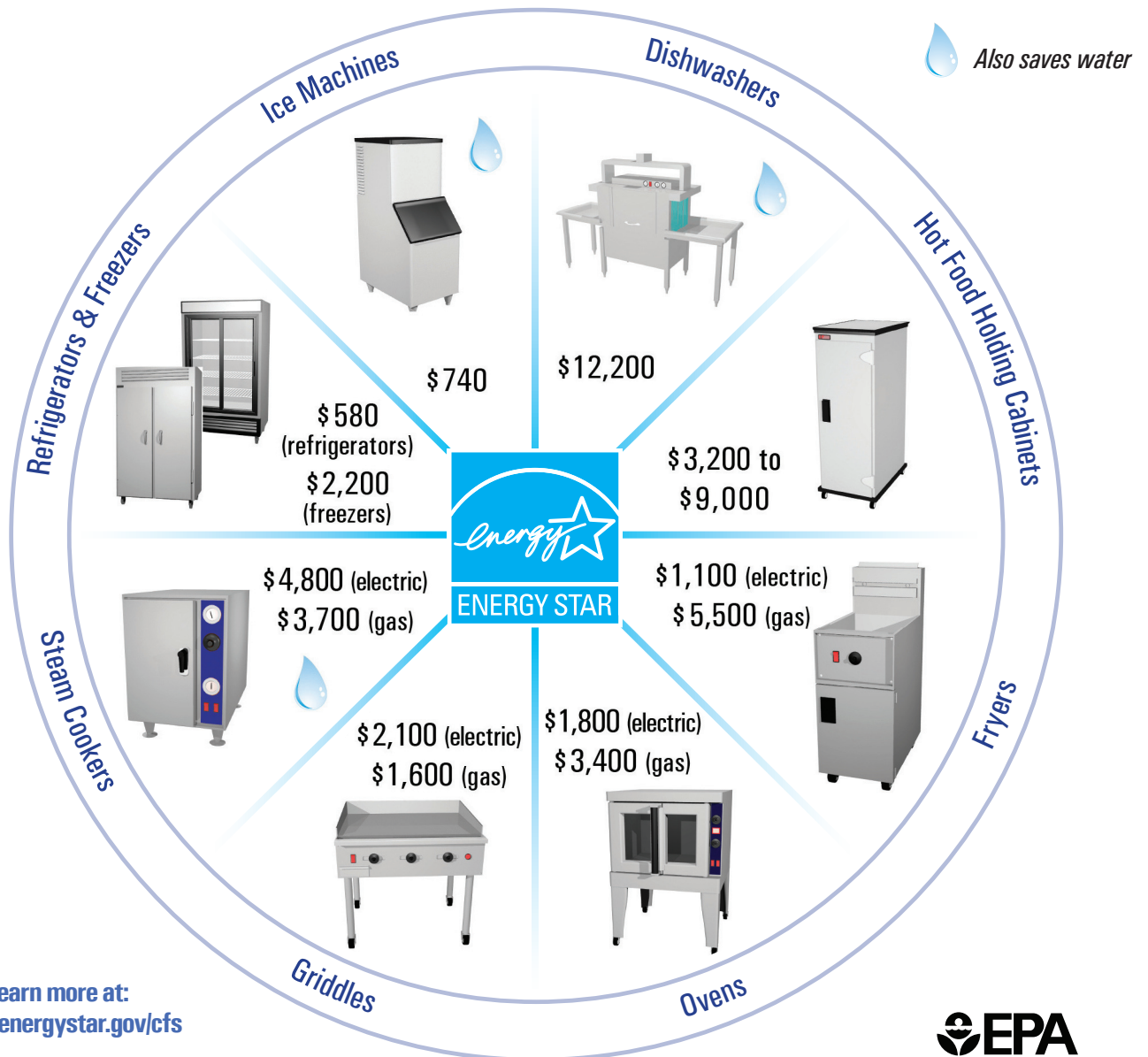
LEARN MORE AT
energystar.gov

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.

Look for the ENERGY STAR and Find Savings in Your Commercial Kitchen

There are eight types of commercial food service (CFS) equipment that can earn EPA's ENERGY STAR. Qualified equipment models contribute to a cleaner environment by using less energy and less water than conventional CFS models. Since most commercial kitchen equipment lasts eight years or more, maximize your savings potential by choosing ENERGY STAR when replacing your appliances.

Compared to conventional CFS equipment, ENERGY STAR qualified equipment could *save* you the following over their lifetimes:



Learn more at:
www.energystar.gov/cfs

Actual energy savings may vary based on equipment use and other factors. Lifecycle cost savings are based on a 4% discount rate and a lifetime of 12 years, except for dishwashers (20 years) and ice machines (8 years).

WHERE TO START SAVING: FIVE EASY STEPS!

1 *Install ENERGY STAR compact fluorescent lamps (CFLs) in your walk-in refrigerators and kitchen ventilation hoods* (and throughout your restaurant where appropriate).

2 *Install a high-efficiency pre-rinse spray valve in your dishroom and save hundreds of dollars a year!* For more information, visit: www.fishnick.com/equipment/sprayvalves.

3 *Fix water leaks immediately*—especially hot water leaks: wasted water, sewer, and water heating costs can add up to hundreds of dollars a year.

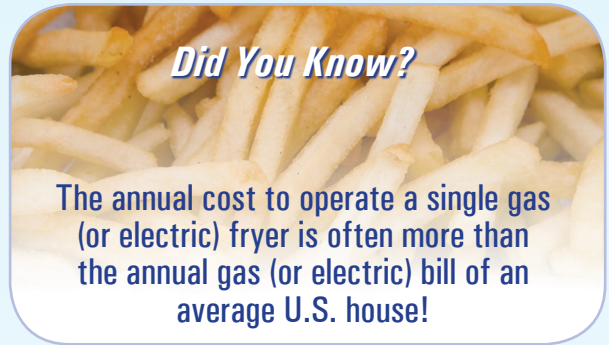
4 *Perform walk-in refrigerator maintenance:* check and replace door gaskets; clean evaporator and condenser coils; check refrigerant charge.

5 *Replace worn-out cooking and refrigeration equipment* with ENERGY STAR qualified models!

OTHER ENERGY STAR QUALIFIED PRODUCTS

- **Lighting** — Install ENERGY STAR qualified fixtures and CFLs in your dining area and reduce energy consumption and heat output by **75% per bulb** without sacrificing aesthetics.
- **Televisions** — Turn your TVs green, even the big screens, by selecting ENERGY STAR qualified televisions.
- **Audio/Video (A/V) Products** — Outfit the rest of your restaurant's entertainment system with ENERGY STAR qualified A/V products, which include DVD and Blu-Ray disc players, receivers, amplifiers, and speakers.
- **Office equipment** — Purchase ENERGY STAR qualified computers and monitors, enable power management and expect to save **\$10–85 per year**.
- **Heating and Cooling** — To save additional money in your restaurant, look for the ENERGY STAR for bathroom (ventilating) fans as well as heating, ventilation, and cooling (HVAC) units.
 - Ventilating fans: **save \$75 per year**
 - HVAC: **save \$430 per year** or **\$5,200** over the equipment's lifetime

For additional information, please visit the ENERGY STAR Web site at: www.energystar.gov/products



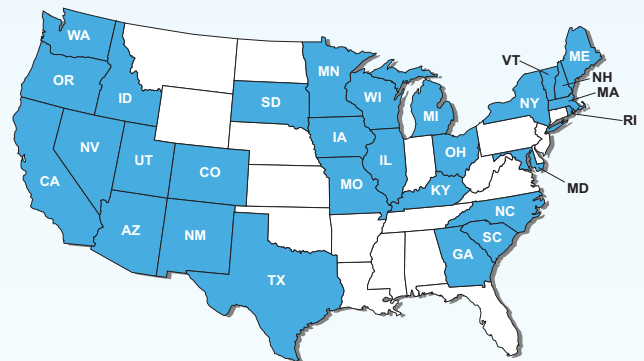
Did You Know?

The annual cost to operate a single gas (or electric) fryer is often more than the annual gas (or electric) bill of an average U.S. house!

Show Me the Money!

Many utilities offer monetary incentives to offset the added purchase cost of ENERGY STAR qualified CFS equipment.

Find out if there are incentives in your area by visiting: www.energystar.gov/CFSRebate_Locator.



Blue states have utilities that offer incentives for energy-efficient CFS equipment



Join hundreds of other restaurants and work with ENERGY STAR to take part in the energy efficiency revolution: www.energystar.gov/restaurants.

ENERGY STAR would like to thank the PG&E Food Service Technology Center (FSTC) for their assistance with this fact sheet and for the use of their equipment images. The PG&E FSTC program is funded by CA ratepayers under the auspices of the California Public Utilities Commission (CPUC) Energy Efficiency Program. Learn more at: www.fishnick.com.



**Food Service
Technology Center**
Promoting Energy Efficiency in Food Service