



Clockwise from top left: Commercial fryer, hot food holding cabinet, dishwasher, oven and steamer

## Appliance Efficiency Standards Focus on: Food Service Equipment

Some food service equipment sold today – such as commercial dishwashers, fryers, and steamers – needlessly wastes very large amounts of energy and water, driving up utility costs for restaurants, schools, and hospitals and contributing to climate change pollution. Often food service equipment is leased. That means the business that pays the up-front cost for equipment (the leasing company) does not benefit from the energy savings, so they lack incentive to buy the more efficient products. Then the restaurants or others leasing the equipment end up paying higher utility bills.

Minimum standards ensure that new food service equipment, whether bought or leased, saves energy and water and reduces climate-changing greenhouse gas emissions

### What are appliance standards?

Many of the products in our homes and businesses are covered by appliance standards that limit energy and/or water waste. Appliance standards cover home appliances, plumbing products, lighting products, and commercial and industrial equipment. In general, states can set standards for any products that are not subject to national standards. State standards are set by legislatures or state agencies and apply to products sold or installed in a state.

### Which food equipment products are covered?

Commercial dishwashers, fryers, hot food holding cabinets, ovens, steamers are covered. They are used in venues where food is prepared and served including restaurants, hotels, schools, hospitals, and institutional settings.

### Proposed standards will cut utility bills and reduce energy and water waste

Businesses with inefficient equipment are paying substantially more on utility bills than they need to – money that could be reinvested in the business. A restaurant owner replacing five products with those meeting standards could save about \$5,000 per year on electricity, gas, and water bills:

- Commercial dishwasher: \$928 annual savings
- Gas fryer: \$412 annual savings
- Electric steam cooker: \$3,248 annual savings
- Hot food holding cabinet: \$176 annual savings
- Commercial oven: \$169 annual savings

### Lifetime savings add up

Lifetime savings from the more efficient products add up. A restaurant owner replacing an inefficient steam cooker with one meeting the proposed standards would save about \$3,250 per year on energy and water bills, paying back the higher purchase price in just 10 months. Over the 12-year life of the steam cooker, that's nearly **\$40,000 saved** for just one product. Overall the payback periods for the food service equipment range from less than one year to four years, while on average the equipment lasts for 12-13 years.

### Standards apply to new purchases

The Businesses don't have to buy new products when the standards go into effect. However, if they lease or buy new equipment, they'll save money on their utility bills with the more efficient equipment. Standards don't apply to purchased used products and parts.

### Big Savings

Nationally, the standards would save about 900 million kWh in 2025, which is equivalent to the electricity used by 82,000 households in one year.

#### Energy

**900**

Million kWh in 2025

#### Money

**350**

Million \$ in 2025

#### Emissions

**1.3**

Million metric tons in 2025

## Products are readily available now

According to ENERGY STAR, the percentages of products available for sale that already meet the proposed standards levels are as follows:

- Commercial dishwashers 59%
- Commercial fryers 29%
- Commercial hot food holding cabinets 21%
- Commercial ovens 60%
- Commercial steam cookers 53%

Products that meet the proposed standards include features such as added insulation, improved gaskets, more efficient heat exchangers, and low-power mode when equipment is idle.

## Several States have already adopted the standards

Accor Colorado, Vermont, and Washington recently adopted standards for commercial food equipment products, and six to eight additional states are considering commercial food equipment standards in 2020.

If enough states adopted restaurant equipment standards such that only compliant products were sold nationally, by 2025:

- Annual electricity savings nationally would reach 900 million kWh – enough to power about 82,000 households for a year.
- Businesses would save \$350 million annually on their utility bills.
- Carbon dioxide emissions would be reduced by about 1.3 million metric tons in 2025, equivalent to the emissions from about 275,000 cars in one year.

A restaurant owner could save about **\$40,000** on utility bills over 12 years by purchasing an efficient steam cooker.

