

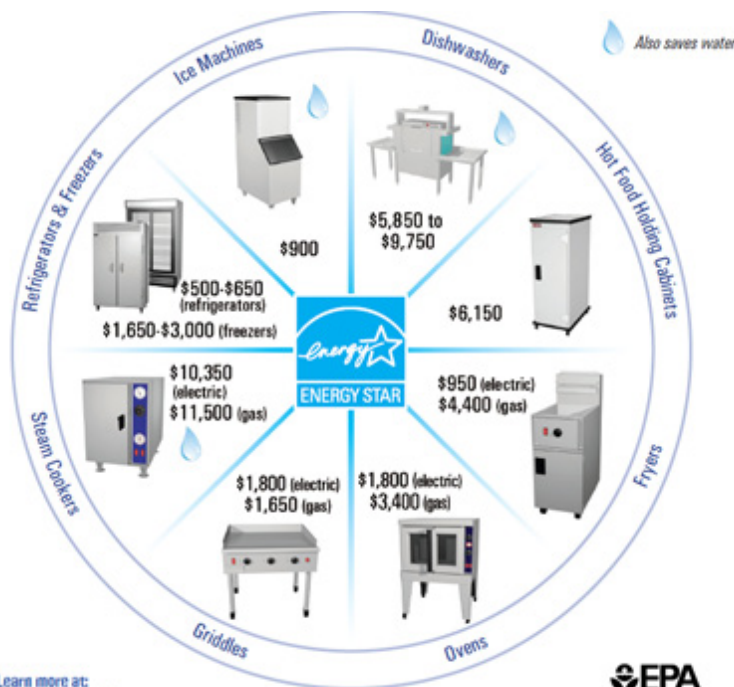
Commercial Kitchens

Commercial kitchens are identified by the production of a large quantity of frequently processed food. Commercial kitchens are found in large restaurants, K12 schools, higher-learning institutions, convention centers, casinos, churches, correctional facilities, hotels, newer football and baseball stadiums and just about anywhere there is a need to store, process, and cook food. The EPA has made efforts to identify each component of a modern [commercial kitchen](#). Commercial kitchen equipment – dishwasher, freezer, fryer, griddle, hot food holding cabinet, ice machine, oven, refrigerator, and steam cooker. An [Excel-based calculator](#) is provided for each equipment item of the kitchen.



This calculator allows inputs of energy and water use to determine on an annual basis the savings from the often higher cost of more efficient Energy Star equipment. Included in the spreadsheet are default values and a specification basis for each equipment item. Qualified Energy Star manufacturers are presented in a tabulated listing for each kitchen item. Energy utility cost averages are given for state by state as defaults or the allowance of individual utility costs for electricity, gas, and water/sewer rates as needed for specific regional results. This tool can be useful to identify existing equipment in the commercial kitchen and compare current nameplate data of the manufacturer with default values for newer Energy Star equipment. The annual savings are defined for electricity, gas, and water/sewer costs based upon defaults and selection of inputs to the calculator.

Sanitary [kitchen processing equipment](#) can be quite expensive. Stainless steel appliances add to the cost of the equipment such that the energy and water savings must be quite good for the justification of replacement.



Go to ...

[Energy-Saving Calculator](#) - for the following commercial appliances.

Dishwashers
Hot Food Holding Cabinets
Fryers
Ovens
Griddles
Steam Cookers
Refrigerators and Freezers
Ice Machines

Other resources:

www.energystar.gov

www.centralrestaurant.com

Learn more at:



About This Fact Sheet

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