

**Overview:** An outgrowth of CEE’s previous work in Commercial Refrigeration, the Commercial Kitchens Initiative seeks to provide clear, consistent and credible definitions for a set of high-performance commercial kitchen equipment that members can deliver as a “package” (or individually) to targeted food service market sectors.

Equipment addressed by the initiative includes dishwashers, steam cookers, hot food holding cabinets, deep-fat fryers, refrigerators and freezers, ice-cube machines and pre-rinse spray valves.

Due to the significance of the added water savings achievable in the food service market and the intent by members to provide jointly-sponsored programs, committee participation and initiative participation have been expanded to include sponsoring water agencies. By adding industry perspectives as well as consumer thinking into program strategies and design, efficiency programs are likely to have greater, longer-term impacts in the market.

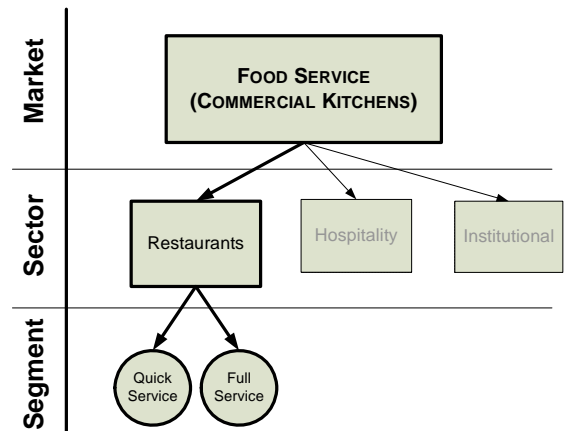
**About this Market:** The food service market consists of the most energy-intensive commercial buildings, consuming close to 250,000 Btu/sq. ft., roughly 2.5 times more energy per square foot than other commercial buildings. By addressing technologies related to cooking, refrigeration and sanitation, significant energy and water savings can be achieved.

Energy consumption in a typical food service facility can be seen at 30 percent for cooking, 19 percent for refrigeration and 10 percent for sanitation. These three combined end uses represent roughly 60 percent of the energy consumed in a typical food service facility. The total savings potential from a more efficient commercial kitchen can vary from 10-30 percent, depending upon the technologies installed.

**Market Strategy:** Within this market, there are several sectors including restaurants, hospitality and institutions.

The CEE Commercial Kitchens Committee will develop a market strategy for a targeted sector, initially restaurants, that has significant savings potential, a high degree of efficiency program relevance, and a large customer base.

(more)



# FACT SHEET

To help members understand the commercial kitchens market opportunity in restaurants, CEE is compiling market information and member experiences in program design and delivery guides.

### **Technology Assessment**

As part of the Technology Assessment, the committee evaluated key technologies for initial national coordination as they relate to a sector within the food service market, initially restaurants. By starting with a matrix of equipment categorized by cooking, refrigeration and sanitation use, a criterion was followed as listed below:

- Relevance to the food service market under evaluation (restaurants sector)
- Savings potential in electric, gas and water use
- Level of effort required to develop a significant performance specification
- Consideration of the existence of national, state, and local codes and standards
- Existence of an industry accepted test procedure.

Based on this assessment, CEE has developed the following resources:

- 1) energy and water efficiency specifications (as applicable) for dishwashers, freezers (solid door), fryers, hot food holding cabinets, ice machines, refrigerators (solid and glass door), and steamers
- 2) application Guidelines for pre-rinse spray valves

These documents are available on the CEE Web site ([www.cee1.org](http://www.cee1.org)). CEE staff also maintains a list of equipment provided by manufacturers indicating compliance for these specifications.

**Contact:** For additional information about CEE's Commercial Kitchens Initiative, contact Kim Erickson at 617-589-3949, ext. 234, or [kerickson@cee1.org](mailto:kerickson@cee1.org).