

CEE Commercial Kitchens Initiative

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High Efficiency Specifications for Hot Food Holding Cabinets

Effective Date 01/19/2007

Efficiency Requirements for Qualifying Products

Specification	Corresponding Base Specification	Maximum Idle Energy Use (watts/cu-ft)
CEE Tier 1	ENERGY STAR	40
CEE Tier 2	ENERGY STAR + 50%	20

Definitions

A. Commercial Hot Food Holding Cabinet: An appliance that is designed to hold hot food at a specified temperature, which has been cooked using a separate appliance.

B. Idle Energy Rate–Dry: The rate of appliance energy consumption while it is maintaining or holding at the control set point, without using a humidity-generating device (if applicable). For purposes of this specification, idle energy rate is measured in watts/ft³.

C. Interior Volume: Interior volume calculated using straight-line segments following the gross interior dimensions of the appliance and using the following equation: interior height x interior width x interior depth. Interior volume shall not account for racks, air plenums or other interior parts.

Qualifying Products

Any commercial hot food holding cabinet that meets the definition above. Dual function equipment, such as cook-and-hold models, cannot qualify under this specification.

Test Method

Manufacturers are required to perform tests and self-qualify those product models that meet the CEE guidelines. In measuring idle energy rate, the following test standard must be used:

- American Society for Testing and Materials (ASTM) Standard F2140, *Test Method for the Performance of Hot Food Holding Cabinets*.