

CEE Commercial Kitchens Initiative

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High-Efficiency Specification for Commercial Steam Cookers

(See below for Hot Food Holding Cabinet Specification)

Effective January 19, 2007

Commercial Steam Cookers (Electric) Specification

Pan Capacity	Cooking Energy Efficiency (%)	Idle Rate (watts)	Water Consumption* (gal/hr)
Tier 1A			
3-pan	≥50%	≤400	≤15
4-pan	≥50%	≤530	≤15
5-pan	≥50%	≤670	≤15
6-pan	≥50%	≤800	≤15
Tier 1B (no change in energy performance)			
3-pan	≥50%	≤400	≤4
4-pan	≥50%	≤530	≤4
5-pan	≥50%	≤670	≤4
6-pan	≥50%	≤800	≤4

* Water consumption during the ASTM Potato Cooking Test.

Commercial Steam Cookers (Gas) Specification

Pan Capacity	Cooking Energy Efficiency (%)	Idle Rate (btu/hr)	Water Consumption* (gal/hr)
Tier 1A			
3-pan	≥38%	≤6,250	≤15
4-pan	≥38%	≤8,350	≤15
5-pan	≥38%	≤10,400	≤15
6-pan	≥38%	≤12,500	≤15
Tier 1B (no change in energy performance)			
3-pan	≥38%	≤6,250	≤4
4-pan	≥38%	≤8,350	≤4
5-pan	≥38%	≤10,400	≤4
6-pan	≥38%	≤12,500	≤4

* Water consumption during the ASTM Potato Cooking Test.

High-Efficiency Specification for Hot Food Holding Cabinets

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