

# Award-Winning ENERGY STAR® Products

*Energy* 



The Sustained Excellence Award is reserved for ENERGY STAR® partners demonstrating outstanding leadership, year over year.

Hoshizaki America, Inc., through continued innovation, is proud to once again receive the **ENERGY STAR® PARTNER OF THE YEAR SUSTAINED EXCELLENCE AWARD**

For a full list of ENERGY STAR® products:  
[hoshizakiamerica.com/sustainability](http://hoshizakiamerica.com/sustainability) | 800.438.6087





LEARN MORE AT [energystar.gov](http://energystar.gov)

ENERGY STAR®, a U.S. Environmental Protection Agency program, helps us all save money and protect our environment through energy-efficient products and practices. For more information, visit [www.energystar.gov](http://www.energystar.gov).

## Look for the ENERGY STAR and Find Savings in Your Commercial Kitchen

There are eight types of commercial food service (CFS) equipment that can earn EPA's ENERGY STAR. Certified equipment models contribute to a cleaner environment by using less energy and less water than conventional CFS models. Since most commercial kitchen equipment lasts eight years or more, maximize your savings potential by choosing ENERGY STAR when replacing your equipment.

Compared to conventional CFS equipment, ENERGY STAR certified equipment could save you the following over their lifetimes:



PRODUCT TYPE	LIFETIME SAVINGS	BENEFITS/TECHNOLOGIES	INCENTIVES
Flight type Dishwashers/ Other eligible dishmachines	\$68,000/\$16,000	Low power mode during long idle periods, heat recovery, and dish load sensors	\$25-\$2,700
Standard Fryers/ Large Vat Fryers	\$1,200 (electric) or \$4,800 (gas)/\$1,800 (electric) or \$5,400 (gas)	Quicker recovery for continuous production and improved thermostat accuracy	\$20-\$1,900
Griddles	\$1,100 (gas) or \$1,300 (electric)	Improved thermostatic controls and high production capacity	\$20-\$1,500
Hot Food Holding Cabinets	\$3,000	Addition of insulation and better temperature uniformity	\$75-\$800
Ice makers	\$900-\$1,300	Quicker ice harvesting through harvest assist devices	\$20-\$2,400
Convection Ovens/ Combination Ovens	\$660 (electric) or \$1,700 (gas)/\$7,300 (electric) or \$2,500 (gas)	Improved gaskets for faster and more uniform cooking processes	\$20-\$5,000
Refrigerators and Freezers	\$900-\$1,000/\$2,000-\$4,300	Improved fan blade design and uniform cabinet temperatures	\$25-\$1,000
Steam Cookers	\$12,000	Reduced water consumption for connectionless models	\$20-\$3,200



Also saves water

Learn more at: [www.energystar.gov/cfs](http://www.energystar.gov/cfs)

Look for the ENERGY STAR next time you are in the market for CFS equipment

