

Sustainable Practices

Tips for Buying New Cooking Equipment



This is an excerpt from “Boosting Restaurant Profits With Energy Efficiency, A Guide for Restaurant Owners and Managers” produced by the Efficiency Partnership.

***“In the case of new appliances, it pays to look beyond the sticker price. Make an energy-smart purchase by thinking in terms of life –cycle costs, which include purchase price, annual energy costs, and other long-term costs associated with the equipment.*”**

Thinking in the long term can really pay off. In the case of ENERGY STAR qualified connectionless steamers, for example, the water and energy savings over a conventional boiler-based steamer could add up to several thousand dollars in just one year! Multiply those annual savings by the entire life of the appliance, and the financial benefits of energy efficiency become truly striking.

If you’re in the market for new equipment, consider the following general tips for minimizing life-cycle costs:

- Always ask equipment manufactures and dealers for energy use information.***
- Check online for efficiency information on specific manufactures and models.***
- Ask dealers about maintenance. In some cases, energy-efficient equipment may require less upkeep than standard-efficiency equipment.***
- By ENERGY STAR qualified appliances whenever possible.”***

Visit www.FlexYourPower.org for more information on specific equipment and to obtain a copy of this useful publication.

Check out more information at:
www.gfr2000.com

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