

High Efficiency Specifications for Hot Food Holding Cabinets

Effective Date 01/19/2007
[Terms and Conditions](#) of use

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.

CEE will develop a qualifying products list by collecting third-party certified or verified performance data from other organizations rather than requiring manufacturers to submit performance data directly to CEE. All third-party certified or verified data sources will be cited on each qualifying products list published quarterly, including organization name and date. Manufacturers not participating in any third-party programs, such as ENERGY STAR® or similar programs are strongly encouraged to do so. If this is not an option, please contact CEE.

Test Methods

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*.

Future Specification Revisions

CEE reserves the right to revise the specification as appropriate.