



Standard Practice for Environmental Impact Analysis of Commercial Food Service Equipment¹

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1. Scope

1.1 This practice for analyzing the environmental impact of food service equipment is intended to document the performance of food service equipment using attributes that are indicators of the appliance's environmental impact. It includes, but is not limited to, cooking, warewashing, refrigeration, ventilation, and mechanical equipment that use energy or water in a typical commercial cooking application.

1.1.1 The method assigns points for each attribute and calculates a total score for the appliance. A specifier or purchaser of the appliance may use the individual results for certain attributes that are important in their analysis of the environmental impact of product. The results may also be used to compare the environmental impact of one model to another of the same type of equipment.

1.1.2 The total score is not intended to provide a positive or negative judgment of a certain appliance's environmental impact.

1.1.2.1 This analysis includes attributes that occur in the manufacturing, use, and disposal of a product.

1.2 *Units*—The values stated in SI units are to be regarded as the standard. No other units of measurement are included in this standard.

1.3 *This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety, health, and environmental practices and determine the applicability of regulatory limitations prior to use.*

1.4 *This international standard was developed in accordance with internationally recognized principles on standardization established in the Decision on Principles for the Development of International Standards, Guides and Recommendations issued by the World Trade Organization Technical Barriers to Trade (TBT) Committee.*

¹ This practice is under the jurisdiction of ASTM Committee F26 on Food Service Equipment and is the direct responsibility of Subcommittee F26.05 on Life Cycle Cost and Sustainability.

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2. Referenced Documents

2.1 *ASTM Standards*:²

- F1275 Test Method for Performance of Griddles
- F1361 Test Method for Performance of Open Deep Fat Fryers
- F1484 Test Methods for Performance of Steam Cookers
- F1496 Test Method for Performance of Convection Ovens
- F1521 Test Methods for Performance of Range Tops
- F1605 Test Method for Performance of Double-Sided Griddles
- F1695 Test Method for Performance of Underfired Broilers
- F1696 Test Method for Energy Performance of Stationary-Rack, Door-Type Commercial Dishwashing Machines
- F1704 Test Method for Capture and Containment Performance of Commercial Kitchen Exhaust Ventilation Systems
- F1784 Test Method for Performance of a Pasta Cooker
- F1785 Test Method for Performance of Steam Kettles
- F1786 Test Method for Performance of Braising Pans
- F1787 Test Method for Performance of Rotisserie Ovens
- F1817 Test Method for Performance of Conveyor Ovens
- F1920 Test Method for Performance of Rack Conveyor Commercial Dishwashing Machines
- F1964 Test Method for Performance of Pressure Fryers
- F1965 Test Method for Performance of Deck Ovens
- F1991 Test Method for Performance of Chinese (Wok) Ranges
- F2022 Test Method for Performance of Booster Heaters
- F2093 Test Method for Performance of Rack Ovens
- F2140 Test Method for Performance of Hot Food Holding Cabinets
- F2141 Test Method for Performance of Self-Serve Hot Deli Cases
- F2142 Test Method for Performance of Drawer Warmers
- F2143 Test Method for Performance of Refrigerated Buffet and Preparation Tables
- F2144 Test Method for Performance of Large Open Vat Fryers

² For referenced ASTM standards, visit the ASTM website, www.astm.org, or contact ASTM Customer Service at service@astm.org. For *Annual Book of ASTM Standards* volume information, refer to the standard's Document Summary page on the ASTM website.

- [F2237 Test Method for Performance of Upright Overfired Broilers](#)
- [F2238 Test Method for Performance of Rapid Cook Ovens](#)
- [F2239 Test Method for Performance of Conveyor Broilers](#)
- [F2324 Test Method for Prerinse Spray Valves](#)
- [F2379 Test Method for Energy Performance of Powered Open Warewashing Sinks](#)
- [F2380 Test Method for Performance of Conveyor Toasters](#)
- [F2472 Test Method for Performance of Staff-Serve Hot Deli Cases](#)
- [F2473 Test Method for Performance of Water-Bath Rethermalizers](#)
- [F2474 Test Method for Heat Gain to Space Performance of Commercial Kitchen Ventilation/Appliance Systems](#)
- [F2519 Test Method for Grease Particle Capture Efficiency of Commercial Kitchen Filters and Extractors](#)
- [F2861 Test Method for Enhanced Performance of Combination Oven in Various Modes](#)
- 2.2 *ASHRAE Standard*.³
- [ASHRAE 72-2005 Method of Testing Commercial Refrigerators and Freezers](#)
- 2.3 *ARI Standard*.⁴
- [ARI 810-2006 Performance Rating of Automatic Commercial Ice Machines](#)
- 2.4 *EU Standard*.⁵
- [2002/95/EC Directive on the restriction of the use of certain hazardous substances in electrical and electronic equipment](#)

3. Terminology

3.1 Definitions:

3.1.1 *easily recycled components, n*—parts made from recyclable materials in a product that can be separated for recycling either without any tools or with common hand tools.

3.1.1.1 *Discussion*—Materials shall be all one type with no coatings. Labels or small amounts of adhesives remaining on the materials are acceptable.

3.1.2 *ENERGY STAR certified, adv*—product is ENERGY STAR certified if it is included in the current U.S. Environmental Protection Agency (US EPA) list of certified equipment.

3.1.3 *global warming potential, GWP, n*—measure of how much a given mass of greenhouse gas is estimated to contribute to global warming.

3.1.3.1 *Discussion*—It is a relative scale that compares the gas in question to that of the same mass of carbon dioxide (whose GWP is by convention equal to 1). A GWP is calculated over a specific time interval. For the purposes of this practice, use a 100-year time horizon for calculating GWP. Use GWP5 (1)⁶ values from US EPA's tables (2).

³ Available from American Society of Heating, Refrigerating, and Air-Conditioning Engineers, Inc., 1791 Tullie Circle, NE, Atlanta, GA 30329, <http://www.ashrae.org>.

⁴ Available from Air-Conditioning and Refrigeration Institute, 4100 N. Fairfax Dr., Suite 200, Arlington, VA 22203.

⁵ Available from <http://bookshop.europa.eu>.

⁶ The boldface numbers in parentheses refer to the list of references at the end of this standard.

3.1.4 *idle energy consumption rate, n*—average rate at which an appliance consumes energy while it is idling, holding, or ready to cook at a temperature specified in the applicable test method for the product.

3.1.5 *material utilization, n*—ratio of the total product weight to the total weight of raw materials used to make the product.

3.1.6 *recycled material, n*—any material that is recovered either as waste from a manufacturing process or a product after it is sold to the public that is remade into a new raw material.

3.1.7 *remanufactured part, n*—any part that is recovered from a product after it was sold to the public and then refurbished so that it meets its original specifications.

3.1.8 *significant components, n*—components that combine to equal at least 70 % of the total product weight.

3.1.8.1 *Discussion*—Also, components that individually equal 5 % of the total product weight.

3.1.9 *total product weight, n*—weight of the product under evaluation that includes permanent fluids (refrigerants, lubricants, and so forth), and unattached or detachable parts that ship with every unit.

3.1.9.1 *Discussion*—Total product weight does not include options or accessories that are not required to ship with the product, packaging, and the user manual.

3.1.10 *use energy rate, n*—average rate of energy consumed by the appliance while it is fully loaded for cooking, holding, washing, or another primary function of the appliance.

4. Summary of Practice

4.1 Detailed information is gathered on the sustainable factors for the product (see [Appendix X1](#)). This is information about the materials used in the product, the manufacturing process, and energy and water use of the product. The information is obtained by analysis of materials specified in the product's design, its manufacturing process, data gathered from component suppliers, and energy and water used during performance tests of the product.

4.2 The required information is entered in the associated worksheet. It is used to assign points for each factor. The worksheet then adds the points awarded for each factor and compares the sum to the total possible points for each product life-cycle phase (manufacturing, use, and disposal). The worksheet adjusts the total points for each phase so manufacturing and disposal phases represent 25 points each and use phase represents 50 points of the total possible 100 points for products that consume water or energy. Each phase is assigned one half of the total possible points for products that do not consume water or energy (ignoring the use phase). The adjusted point total is then displayed for the phase and the total points are displayed.

4.3 If points are claimed for water or energy use testing, then the results of the tests are entered into the worksheet summary tab.

5. Significance and Use

5.1 The report provides an equipment specifier or buyer the information they need when submitting data about equipment

in a project to sustainable certification programs such as, but not limited to, U.S. Green Building Council's Leadership in Energy and Environmental Design (LEED) Green Building program. The results of the analysis may also be used to compare to similar pieces of commercial food service equipment to determine which unit has a higher sustainability point total. Because a higher point total does not always indicate the product has a lower environmental impact, the user can review the report to determine how the points were awarded for each unit.

6. Procedure

6.1 Obtain data and enter values for factors affecting the manufacturing of the product. These are entered on the manufacturing tab of the worksheet.

6.1.1 Determine the recycled and remanufactured content of the product, Factor M1.

6.1.1.1 Analyze the product's components and determine the weight of each component that is recycled content. For common metals, use the following values: stainless steel—75 % (3), plain steel—33 % (4), aluminum—29 % (5), and copper (excluding wire)—72 % (6).

6.1.1.2 Sum the recycled content of all the components and determine the ratio of recycled material to the total product weight.

6.1.1.3 Enter the percent recycled material in the scoring comments column and assign points for Factor M2: 70 to 100 %—10 points, 60 to 69 %—8 points, 50 to 59 %—6 points, 40 to 49 %—4 points, 30 to 39 %—2 points, and less than 30 %—0 points.

6.1.2 Determine the product's material utilization, Factor M2.

6.1.2.1 Identify significant components to be used for the material utilization analysis. Group these parts by manufacturing process, for example, fabricated sheet metal, aluminum extrusion, copper tube, flat glass, and so forth.

6.1.2.2 Sum the weight of all significant components, w_{sc} .

6.1.2.3 Sum the weight of all components in each process group, w_{pg1} , w_{pg2} , and so forth.

6.1.2.4 Determine the material utilization for each process, mu_1 , mu_2 , and so forth.

6.1.2.5 Calculate the average material utilization for significant components, mu .

$$mu = (w_{pg1}/w_{sc}) * mu_1 + (w_{pg2}/w_{sc}) * mu_2 + \dots \quad (1)$$

6.1.2.6 Enter the average material utilization in the scoring comments column and assign points for Factor M2: 90 to 100 %—10 points, 80 to 89 %—8 points, 70 to 79 %—6 points, 60 to 69 %—4 points, 50 to 59 %—2 points, and less than 50 %—0 points.

6.1.3 Determine the GWP of refrigerants used in the product, Factor M3.

6.1.3.1 Identify the type of refrigerant used in the product if it used.

6.1.3.2 Identify the GWP for that type of refrigerant. Suppliers of refrigerant can provide this value.

6.1.3.3 Enter the type of refrigerant in the scoring comments column and assign points for Factor M4: GWP > 2000—0 points, GWP < 2000—1 point, GWP < 1500—2 points, GWP

< 500—3 points, and GWP < 50—5 points. If the product does not use refrigerant, then enter NA. The worksheet will adjust the maximum points to 0 for this factor.

6.2 Obtain data and enter values for factors affecting the use of the product. These are entered on the use tab of the worksheet.

6.2.1 Determine if the product has been tested for energy consumption, Factor U1.

6.2.1.1 If the product consumes less than 25 W of energy during its use, enter NA for this factor.

6.2.1.2 Assign points for Factor U1. If the product has been tested for use and idle energy consumption, assign 2 points.

6.2.1.3 The tests procedure shall be (in order or preference):

(1) *ASTM or ASHRAE*—ASTM Test Methods **F1275, F1361, F1484, F1496, F1521, F1605, F1695, F1696, F1704, F1784, F1785, F1786, F1787, F1817, F1920, F1964, F1965, F1991, F2022, F2093, F2140, F2141, F2142, F2143, F2144, F2237, F2238, F2239, F2324, F2379, F2380, F2472, F2473, F2474, F2519, F2861**, and ASHRAE 72-2005;

(2) International standard, for example, EN or CE;

(3) U.S. Department of Defense (DoD) standard;

(4) Test procedure used by multiple users or manufacturers; or

(5) Manufacturer's own test procedure.

6.2.1.4 The energy consumption test shall provide results for the idle and use energy consumption rate. Test reports should be available on request.

6.2.1.5 Enter information about the test results on the summary sheet. Record the test standard used, idle energy rate, and use energy rate. Add any comments needed to clarify the results such as the test conditions.

6.2.2 Determine if the product has been tested for water consumption, Factor U2.

6.2.2.1 If the product does not consume water or dispenses water for beverages or for another application, enter NA for this factor.

6.2.2.2 Assign points for Factor U2. If the product has been tested for water consumption, assign 2 points.

6.2.2.3 The tests procedure shall be (in order or preference):

(1) *ASTM or ASHRAE* (as listed in 6.2.1.3);

(2) International standard, for example, EN or CE;

(3) U.S. Department of Defense (DoD) standard;

(4) Test procedure used by multiple users or manufacturers; or

(5) Manufacturer's own test procedure.

6.2.2.4 Test reports should be available on request.

6.2.2.5 Enter information about the test results on the summary sheet. Record the test standard used and water use rate. Add any comments needed to clarify the results such as the test conditions.

6.2.3 Determine if the product is Energy Star certified, Factor U3.

6.2.3.1 If the product is Energy Star certified, assign 3 points for this factor.

6.2.3.2 If there is no Energy Star category for the product, then enter NA for this factor on the worksheet.

6.2.4 Determine if the water consuming product can qualify toward LEED Green Building Water Efficiency Credits.

6.2.4.1 If the product is an Ice Maker, Steamer, Dishwasher, Combi Oven, or Food Waste Disposer, then this section applies, otherwise, enter NA into the spreadsheet for U4.

6.2.4.2 Review the latest version of LEED Green Building and determine if the product qualifies for Water Efficiency Credits. If it does, then claim 3 points. Otherwise, enter 0 points for factor U4. The product must qualify for points in U2 to claim U4.

6.2.5 Determine if the product meets the LEED Green Building prescriptive path for energy efficiency, Factor U5.

6.2.5.1 If the product claims points for meeting Energy Star, it cannot claim U5 points.

6.2.5.2 The product's idle energy rate must be stated from U1.

6.2.5.3 Determine if the product's category is in the latest edition of LEED Green Building Prescriptive Path table. For example, LEED V4, Appliance Charts Appendix 3, Table 1a.

6.2.5.4 Determine if the product's idle energy rate is lower than the minimum in the LEED standard for claiming points using the prescriptive path. If it does, then claim 3 points for factor U5.

6.2.6 Determine if the product has additional energy or water efficiency certification, Factor U6.

6.2.6.1 The passing criteria shall be at least 25 % lower than the Energy Star level.

6.2.6.2 If the product is certified by an independent agency for 25 % lower energy use than Energy Star requirements, assign 3 points for this factor. Otherwise, enter NA and this factor does not contribute to the total possible points.

6.3 Obtain data and enter values for factors affecting the disposal of the product. These are entered on the disposal tab of the worksheet.

6.3.1 Determine if the product contains hazardous materials, Factor E1.

6.3.1.1 Review the materials used in the product to determine if they contain any of the following which are banned materials under the RoHS standard and also prohibited materials from the Living Building Challenge 3.1 standard not including PVC:

- Alkylphenols
- Asbestos
- Bisphenol A (BPA)
- Cadmium
- Chlorinated Polyethylene and Chlorosulfonated Polyethylene
- Chlorobenzenes
- Chlorofluorocarbons (CFCs) and Hydrochlorofluorocarbons (HCFCs)
- Chloroprene (Neoprene)
- Chromium VI
- Chlorinated Polyvinyl Chloride (CPVC)
- Formaldehyde (added)
- Halogenated Flame Retardants (HFRs)
- Lead (added)
- Mercury

- Polychlorinated Biphenyls (PCBs)
- Perfluorinated Compounds (PFCs)
- Phthalates (DEHP, BBP, DBP, DIBP) <1000 ppm
- Polybrominated Biphenyls (PBB)
- Polybrominated Diphenyl Ethers (PBDE)
- Polyvinylidene Chloride (PVDC)
- Short Chain Chlorinated Parafins
- Wood treatments containing Creosote, Arsenic or Pentachlorophenol
- Volatile Organic Compounds (VOCs) in wet-applied products

6.3.1.2 If the product contains any of these materials, list them in the comments column.

6.3.1.3 Assign 5 points if the product contains none of these materials. Assign 3 points if the only material from this list is BPA. Assign 0 points if the product contains other materials from this list.

6.3.2 Determine the total product weight, Factor E2A.

6.3.3 Determine the weight of all easily recycled materials, Factor E2B.

6.3.4 Determine the weight of all other recyclable materials, Factor E2C.

6.3.5 The worksheet calculates the recyclable ratio, Factor E2D.

6.3.5.1 The recyclable ratio is calculated as $(E2B + 0.5 * E2C)/E2A$.

6.3.6 Assign points for the recyclable score, E2, based on the recyclable ratio: 0.8 to 1—5 points, 0.6 to 0.79—4 points, 0.4 to 0.59—3 points, 0.2 to 0.39—2 points, 0.1 to 0.19—1 point, and 0 to 0.09—0 points.

7. Calculation and Report

7.1 The summary tab of the worksheet calculates the total score. Enter general information about the evaluated product: manufacturer name, plant location, model number, model description, and date of evaluation.

7.1.1 For each phase (manufacturing, use, and disposal), the total awarded points and total possible points are summed.

7.1.2 The manufacturing and disposal phase are worth 25 points each and the use phase is worth 50 points. For products without energy and water use, manufacturing and disposal are weighted at 50 %.

7.1.3 The weighted phase score is calculated as: $(\text{awarded points for phase}/\text{possible points for phase}) * \text{phase weight} * 100$.

7.1.4 The weighted phase scores are summed to calculate the total score.

7.2 The total score is not intended to represent the sustainability of a certain model in an absolute sense. It is more useful when comparing similar models of the same type of equipment.

8. Keywords

8.1 commercial food service equipment; energy efficiency; environmental impact; sustainability