



Picture for illustrative purposes only

The CESA Guide to Ecodesign and Energy Labelling

This Guide is intended to clarify aims and objectives of the Ecodesign and Energy Labelling Directives, and to spell out what they will mean to catering equipment buyers. It's produced by the Catering Equipment Suppliers Association (CESA), the voice of the catering equipment industry.

Before we begin... what these terms actually mean:

Ecodesign Directive - the Ecodesign Directive is specifically about energy saving. Its objective is to help foodservice operators reduce energy consumption by ensuring manufacturers develop more energy efficient products.

Energy Labelling Directive - we're all familiar with energy labelling on domestic white goods such as fridges, washing machines and cookers. Now that labelling is being applied to commercial catering equipment. It will mean in future buyers will be able to compare different models of certain commercial catering equipment to see which is the most energy efficient.

Energy labels will rate the model's efficiency, from A to G or from A+++ to G, where A (or A+++) is best. For maximum energy efficiency, look for models with higher energy ratings.

So, while the Ecodesign Directive will ensure manufacturers have to develop more energy-efficient models, the Energy Labelling Directive will ensure that buyers can tell which are the most energy efficient.

MEPS – Minimum Energy Performance Standards. These are the standards that all products sold in the EU must pass. They must have at least a ‘G’ energy label. If they don’t make the cut, they can’t be sold on the market.

Escalator – this is the term used to cover the planned upgrades in energy efficiency standards. It’s anticipated that over the years, manufacturers will continue with their development of new, more energy-efficient models. As they do so, the energy labels will change to reflect this. So the efficiency level that was previously graded an A may be downgraded to a B, and so on.

First stop: refrigeration

The first category of equipment to be subject to the Ecodesign and Energy Labelling Directives is refrigeration – or more specifically, Professional Refrigerated Storage Cabinets (PRSCs) – in other words, single and double door uprights and counters. As of 1st July 2016, all PRSCs sold in Europe will have to have been tested under the Ecodesign Directive’s framework and they will carry Energy Labels.

Why are there two types of Energy Label?

The Escalator (see above) is the reason that, initially, there will be two versions of the Energy Label, and manufacturers can choose which they prefer to display on their equipment. The first one will show ratings of A to G. The second, which anticipates more energy-efficient models becoming available, will show ratings of A+++ to G. After July 2019, all PRSCs will have to use the second label.

Some background

You might think it would be easy to compare the energy efficiency of one fridge with another, or one oven with another. Can’t you just ask the manufacturer? Sadly, no, because different manufacturers have different ways to test their products’ energy consumption. To get something



Label 1 (as of 01/07/2016)

THE EU REFRIGERATION ENERGY LABEL EXPLAINED



The appliance model or reference is shown here

This shows the energy rating category for this particular product.

This gives the annual energy consumption in kWh for this model, for comparison with alternative products.

This box shows the capacity of all chilled compartments. (Where none, it is left as "L").

This box shows the capacity of all compartments functioning at a frozen temperature. (Where none, it is left as "L").

This box shows the testing approach based on differing air temperatures. Either at climate Light Duty: Class 3 (25°C), Normal Duty: Class 4 (30°C), or Heavy Duty: Class 5 (40°C) and the relative humidity (%) present for the test.

The EU Energy Label gives information about the energy efficiency of a product.

The label rates products from dark green (most efficient) to red (least efficient).

The label also shows total energy consumption and provides other information relevant to that product.

Products in the darkest green category are the most energy efficient. Dark green rated products use less energy and help you to **lower your energy bills and CO2 emissions.**



Label 2 (as of 01/07/2019, with earlier use allowed)

approaching an accurate figure for energy efficiency, you have to use the same tests, and run them under identical conditions. You also have to ensure that the test conditions reflect those that the equipment will face in real life.

For example, with a fridge, to test it in real life conditions you need to open the door several times an hour, just as you would in a commercial kitchen; you need an agreed amount of product stored in the fridge, to test functionality; and so on.

Who decides on those tests? EU legislators and civil servants, leading manufacturers, consultants, kitchen designers and representatives of CESA, and other European catering equipment manufacturer trade associations, are holding a series of meetings to hammer out agreed test standards.

The aim is to arrive at tests that are scientifically robust, to ensure that the buyer can make a proper judgment. That means each category of equipment has to be painstakingly scrutinised and each test thoroughly verified.

What does it mean for the catering equipment buyer?

Energy Labelling means the buyer can make an informed choice when it comes to selecting energy-efficient products. Because every product is tested to the same standards, and because the test methodology is robust and scientific, they will be comparing like for like on a level playing field.

The more energy efficient the product is, the lower the running costs will be and the lower the lifetime cost will be. There is also a test in place to allow energy-efficient equipment to qualify for Enhanced Capital Allowances - so buyers will be able to gain even more when choosing energy-efficient equipment.



When will other products start to carry Energy Labelling?

Work has already started on other refrigeration categories, as well as on warewashers and ovens. However, timelines have not been finalised yet.

Policing the Energy Labelling Directive

All testing of the products under the Ecodesign and Energy Labelling Directives will be carried out by

the manufacturer. There will be independent spot checks by The National Regulation and Measurement Office (NMRO) to ensure that the ratings manufacturers provide are accurate. False claims are likely to lead to products being withdrawn from the market. As the authorities making the checks in EU countries work closely together, a ban in one EU country will lead to a ban elsewhere

In the unlikely event that you purchase a product that does not meet the expected energy efficiency standards, as displayed by its energy label, you should report it to the authorities. In the first instance, contact CESA.

The Catering Equipment Suppliers Association represents over 170 companies who supply, service and maintain all types of commercial catering equipment - from utensils to full kitchen schemes. For more information on CESA visit www.cesa.org.uk