



The CESA Guide to Ecodesign and Energy Labelling

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

What's the Ecodesign Directive?

The Ecodesign Directive is specifically about energy saving. Its objective is to help foodservice operators reduce energy consumption by ensuring manufacturers continue to develop more energy efficient products. It prevents the most inefficient equipment being placed on the market.

What's the Energy Labelling Directive?

We're all familiar with energy labelling on domestic white goods such as fridges, washing machines and cookers. Now that labelling approach is being applied to professional refrigeration equipment. It means that buyers will be able to compare the efficiency of different models of refrigerators and freezers to see which is the most energy efficient, based on factors including Climate Class (see glossary) and storage capacity.

Energy labels 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 continue developing more energy efficient models, the Energy Labelling Directive will ensure that buyers can tell which are the most energy efficient.



What are Minimum Energy Performance Standards?

Minimum Energy Performance Standards 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.

What's the 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, the G level may disappear, and so on.

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 (Professional Refrigerated Storage Cabinets) will have to use the second label.

Setting the standards

EU legislators and civil servants, leading manufacturers, consultants, kitchen designers and representatives of CESA, and other European catering equipment manufacturer trade associations, are involved in a series of meetings to agree 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.

The test standards are designed to reflect real use conditions in a typical kitchen environment. They include the ambient temperature and humidity, regular door openings, and product load, relevant to the



Label 1 (as of 01/07/2016)



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

type of refrigeration being tested. This reflects the simple fact that, whilst energy efficiency is important, there must be a clear primary focus on food safety.

What Energy Labelling means 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.

Currently the only category of equipment to carry Energy Labelling is refrigeration, and then it only applies to certain models (see below). Work has already started on other refrigeration categories, and there is the potential that other types of equipment may follow. However, timelines have not been finalised yet.

Where will I find the Energy Label?

The label must be displayed if the product is being shown to a potential buyer, i.e. in a showroom or at an exhibition. The dealer is not responsible for fixing the label to the product at the customer's premises.

(The label is supplied loose, as it is with domestic products).

Equipment dealers are responsible for ensuring that any equipment covered by the Energy Labelling Directive has the label prominently displayed, either on the top or the front of the product. It should be clearly visible. If it's not practical to see the label, for example if the equipment is being sold over the Internet, then it must be marketed with the relevant information.

Any advertising, promotional or technical support material covering the product should also include the energy efficiency class of the model. Currently the Directive only applies to Professional Refrigerated Storage Cabinets.

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, upright cabinets and counters with one or more doors or drawers. As of 1st July 2016, all PRSCs sold in Europe have to be tested under the Ecodesign Directive's framework and must carry Energy Labels.

Need to know: Climate Class

Anyone purchasing commercial refrigeration and wanting to compare energy labelling needs to understand what Climate Class means. Commercial refrigeration is designed to operate in varying climates, in terms of the ambient temperatures and relative

humidity (RH) conditions of the room or area where it is sited. For example, a top end kitchen cabinet may need to be able to cope with ambient temperatures of 40°C. On the other hand, a grab & go drinks cabinet in a coffee shop may never have to work in ambient temperatures above 25°C.

Manufacturers design their models to meet the needs of a specific Climate Class. When buying refrigeration, it's vital for food safety and temperature compliance to ensure it is designed to operate in the conditions at your site. A Climate Class 3 fridge will struggle in Climate Class 4 conditions: it will use excess energy and may not hold temperature, compromising food safety and making the operator liable for the consequences

The Climate Classes are:

Climate Class 3 – 25°C ambient temperature and 60% Relative Humidity

Climate Class 4 – 30°C ambient temperature and 55% Relative Humidity

Climate Class 5 – 40°C ambient temperature and 40% Relative Humidity

Need to know: Blast Chiller/Freezers

Due to the fact that different EU member states have differing requirements for blast chiller/freezers, manufacturers will not be required to use energy labelling for this category of refrigeration. However, they ARE required to submit data about energy consumption and performance.



Picture for illustrative purposes only

Policing the Energy Labelling Directive

All testing of the products under the Ecodesign and Energy Labelling Directives will be the responsibility of the manufacturer. There will be independent spot checks by 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. Since the introduction of the implementing measure for Professional Refrigerated Storage Cabinets in July 2016 there have been reports of misleading labelling.

The penalties for suppliers who fail to comply with the EcoDesign and Energy Labelling Directives will vary in severity, depending on the offence and whether it is repeated. Initially they may get

a simple warning with advice on compliance. This can escalate to fines, product seizure and court action. 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 190 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