



Efficiency and Savings in Commercial Refrigeration

PROFESSIONAL RESOURCE FOR RESTAURANTS AND FOODSERVICE OPERATORS

*Published by **Rapids Foodservice Contract & Design***

August 27, 2025

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Running a successful commercial kitchen means balancing performance, durability, and operating costs. While it's tempting to shop only on upfront price, refrigeration is one of the largest ongoing expenses in foodservice operations. Energy bills add up quickly, and the wrong equipment choice can cost thousands over the life of the unit.

At Rapids Contract & Design, we help operators think beyond purchase price and focus on long-term efficiency and savings. Choosing the right refrigerator doesn't just keep food safe and fresh – it also helps protect your bottom line.

Why Energy Efficiency in Refrigeration Matters

Refrigeration runs 24 hours a day, 7 days a week. That constant energy demand makes it one of the most important areas to evaluate when upgrading or building a kitchen. Here's why efficiency matters:

- **Lower Utility Bills** – Every amp a refrigerator draws adds to your monthly electricity costs. Lower energy usage directly translates into savings you can measure.
- **Less Stress on Electrical Systems** – Energy-efficient units reduce the strain on circuits and HVAC systems, improving overall kitchen performance.
- **Long-Term ROI** – While an efficient model may cost slightly more upfront, the annual savings typically outweigh the difference within a few years.
- **Sustainability Goals** – Reducing energy usage helps kitchens operate more sustainably, something increasingly valued by customers and corporate brands.

What to Look for in an Energy-Efficient Refrigerator

When choosing refrigeration, it's important to think beyond the purchase price. The right features can lower utility bills, reduce maintenance, and extend the life of your equipment. Key factors include:

- **Low Amp Draw** – Models that use fewer amps consume less electricity every hour, which directly reduces operating costs.
- **Compressor Placement** – Top-mounted compressors stay cleaner and run more efficiently in hot kitchens, while bottom-mounted compressors are easier to service and perform well in cooler areas.
- **Durable Door Gaskets & Insulation** – Tight seals and strong insulation prevent cold air loss, helping the compressor work less and last longer.
- **Energy Certifications** – Labels like ENERGY STAR® confirm that a unit meets strict efficiency standards, ensuring long-term savings.

By focusing on these features, operators can make smarter equipment choices that go beyond the upfront cost and provide real, measurable benefits over the lifetime of the refrigerator.

Atosa's Research: Real-World Savings Examples

While efficiency is important across all brands, Atosa's internal findings for **2025** highlight how energy-efficient design can make a big difference in commercial refrigeration. Their reach-in refrigerators consistently demonstrate lower amp draw and reduced annual electricity costs compared to many private-label import models.

- The **Bottom Mount One-Door Refrigerator** (SKU: **2A122** – Available at www.RapidsWholesale.com) operates at only 2.1 amps, compared to 3.6 amps for a similar competitor – a 42% reduction in energy use. That difference translates to about \$192 in annual savings.
- The **Bottom Mount Two-Door Refrigerator** (SKU: **2A133** – Available at www.RapidsWholesale.com) uses just 3.2 amps, while a competing import requires 6.2 amps – almost double the energy consumption. For

operators, that's up to \$383 in yearly savings, or nearly \$2,000 over a five-year span.

- Even models with smaller savings, like the **Top Mount Two-Door Refrigerator** (SKU: **2A188** – Available at www.RapidsWholesale.com), deliver around \$127 per year in reduced costs – proof that efficiency matters at every level.

Over time, these savings multiply. For a single unit, the numbers are impressive – but for restaurants, hotels, or multi-location foodservice operations that run multiple refrigerators across kitchens, the results can mean thousands of dollars in reduced energy costs each year.

Another important point: these efficiency gains don't just save money. They also reduce strain on electrical systems, keep kitchens cooler, and extend the life of refrigeration equipment. That means fewer unexpected service calls and a lower total cost of ownership.

By choosing equipment built for efficiency and engineered for savings, operators can feel confident that their refrigeration investment will pay off long-term.

The Bigger Picture: Are You Really Saving?

When choosing refrigeration, the cheapest unit isn't always the best value. Operators should ask:

- ? Will this equipment increase energy costs over time?
- ? Am I trading short-term savings for long-term losses?
- ? How many years will it take before an energy-efficient model pays for itself?

The reality is that well-engineered refrigeration reduces costs, extends equipment life, and prevents expensive breakdowns, making it a smarter long-term investment.

Our team works with restaurants, schools, healthcare facilities, and hospitality operators to select refrigeration that balances cost, performance, and efficiency. We evaluate your kitchen's layout, power needs, and long-term goals to recommend solutions that make financial and operational sense.

Whether you choose Atosa or another trusted brand, Rapids Contract & Design ensures your refrigeration is built for efficiency and engineered for savings – because smart choices today protect your business tomorrow.

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