



**New guidelines.**

The LEED-EB: O&M Rating System has been released as of April 2008 for public use and display. To receive certification, you must do so under these guidelines. For further updates and information, visit the USGBC site at [www.USGBC.org](http://www.USGBC.org).

**Achieving a higher standard.**

LEED-EB can help property managers, portfolio owners and service providers drive down operating costs while increasing occupants’ productivity in an environmentally responsible manner. It addresses building exterior and site maintenance programs, efficient and optimized use of energy and water, the purchase of environmentally preferred products and food, waste stream management and ongoing indoor environmental quality.

**Hobart and your LEED Existing Building certification goals.**

The commercial kitchen equipment and/or foodservice operation within a building typically uses:

- the most energy per square foot
- the most disposable products
- toxic cleaning chemicals
- considerable amounts of water

However, commercial kitchen equipment may support a building’s sustainability goals and contribute toward LEED points. What follows are examples (Water Efficiency and Energy & Atmosphere) of how Hobart products may help support your LEED certification goals.

**Innovation in Operations**

Category	Prerequisite	Credits	Points
Sustainable Site Planning	0	8	12
Water Efficiency*	1	4	10
Energy & Atmosphere*	3	6	30
Materials & Resources*	2	9	14
Indoor Environmental Quality	3	3	19
Innovation & Design Process		3	7
TOTAL Possible Points:			92

\*Denotes categories where Hobart may contribute toward a LEED point. Currently, Hobart may help to contribute up to 4-5 of the possible 92 points.





**Water Efficiency.**

**Water Efficiency Credit 1.2: Water Performance Measurement, 2 Points**

To meet the requirements for this credit, you must first meet the requirements for Water Efficiency Credit 1.1 and have in place permanently installed metering for one or more of the following water subsystems:

- Irrigation
- Indoor Plumbing Fixtures
- Cooling Towers
- Domestic Hot Water
- Other Process Water (defined as meeting at least 80% of expected daily water consumption for process-type end uses, which includes dishwashers and other systems using potable/process water)

**Energy & Atmosphere.**

**Energy & Atmosphere Credit 5: Enhanced Refrigerant Management, 1 Point**

Select refrigerants for HVAC and refrigeration equipment that minimize or eliminate the emissions of compounds that contribute to life-cycle ozone depletion (LCODP) and life-cycle global warming potential (LCGWP). The base building HVAC and refrigeration equipment (includes refrigeration units using more than ½ lb. of refrigerant) must comply with the following formula, which sets a maximum threshold for combined contributions to LCODP and LCGWP:

$$LCGWP + LCODP \times 10^5 \leq 100$$



For online users, enter your data here to have Hobart calculate your score.

Or use the formula below to calculate your own.

LCGWP \_\_\_\_\_ + LCODP \_\_\_\_\_ x 10<sup>5</sup> = Your Score \_\_\_\_\_

**Materials & Resources.**

**Materials & Resources Credit 2.1: Sustainable Purchasing of Durable Goods – Electrical-Powered Equipment, 1 Point**

For projects that achieve sustainable purchases of at least 40% of total purchases of electrical-powered equipment (by cost), 1 point will be awarded. Includes appliances such as refrigerators, dishwashers, etc. Sustainable purchases are those that meet one of the following criteria:

- Equipment is ENERGY STAR® labeled (for product categories with developed specifications)
- Equipment (either battery or corded) that replaces conventional gas-powered equipment

Foodservice operators may earn additional points WITHOUT upgrading equipment simply by changing their purchasing habits ([MRc5 Sustainable Purchasing, Food](#) – 1 point).



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The following are the most popular Hobart ENERGY STAR rated equipment that can qualify. For a complete list, contact [Hobart](#).



**Hobart Warewashers**

- LXi Undercounter Dish Machines
- AM Select Door-Type Warewashers
- CLe Conveyor-Type Warewashers

**Hobart Steamers**

- HPX Series Counter Connectionless Steamers



**Traulsen Refrigeration**

- R & A Series Refrigerators, Freezers and Hot-Food Holding Cabinets
- G-Series Refrigerators and Freezers
- Banquet and Transport Carts
- Compact Undercounters



**Materials & Resources Credit 7.1 and 7.2: Solid-Waste Management – Ongoing Consumables, 1-2 Points**

To be awarded points, a building needs to maintain an ongoing waste reduction and recycling program. Recycling materials include but are not limited to paper, toner cartridges, glass, plastics, cardboard, food waste and metals.

The differences between the two credits are as follows:

- MR Credit 7.1: Reuse, recycle or compost 50% of ongoing consumables waste stream (by weight or volume). Nets 1 point.
- MR Credit 7.2: Reuse, recycle or compost 70% of ongoing consumables waste stream (by weight or volume). Nets 2 points.

To help support your Materials & Resources credit for this section, consider [Hobart’s WastePro™ Pulper](#). It can reduce your food-waste volume going to landfill up to 80% and support a sustainable composting program.



**Innovation & Design.**

**Innovation & Design Credit 2, LEED-Accredited Professional, 1 Point**

To be awarded an Innovation & Design point, at least one principal participant of the project team must be a LEED-AP. Not sure how to become a LEED-AP? [Ask us](#).

**Additional Help.**

If you need additional help answering LEED questions or starting the process, please feel free to give us a call at 888-4HOBART (888-446-2278). Or visit the USGBC site at [www.USGBC.org](http://www.USGBC.org).



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