

EcoChef™

The world's first
Electric **CO**mmercial
kitchen certification



Commercial Kitchens

Our built environment accounts for over 70% of carbon emissions. There are over 1 million commercial kitchens and restaurants in the US alone. Many rely on unsustainable fossil gas-fired appliances creating inefficient and inhospitable working conditions for hospitality professionals.

With the country beginning its journey toward electrification, the presence of fossil gas in kitchens has come under fire. Resulting in designers and operators asking how to create high performance electrified commercial kitchens.

About ECO-CHEF Certification

Our rating system was created on 5 main pillars:

1. Energy Efficiency
2. Comfort
3. Health
4. Performance
5. Waste

The relationships of which are central to the successful operation of kitchens at any level.

This certification addresses these core tenants by helping operators and designers find the confluence between technology, operations, & environment, and seeks to develop the standards by which they coexist.

About us

The EcoChef™ certification was created by the nation's leading experts and electric kitchen authorities at Forward Dining Solutions & their collaborators.

This certification was painstakingly assembled by collecting decades of culinary experiences, building operating data from some of the most sustainable decarbonized buildings, and by cultivating a deep understanding of the standards, regulations and ordinances being written today.

Why EcoChef™?

There are currently no comprehensive standards or methodologies for designing healthy & sustainable commercial kitchens.

With electric cooking equipment becoming more established in the US market, it is clear that guidance is needed on how to best implement new & more sustainable technologies.

By increasing efficiency, performance, and quality standards we will enable compliance with current and future regulations and carbon emission standards.

Learn more

WEBSITE

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