

## Initiatives for Sustainable Growth

As a manufacturer that develops, manufactures, and sells products in Japan and more than 60 countries around the world, the Hoshizaki Group has been responding to the needs of society in terms of issues such as an increasing awareness of climate change and food safety and hygiene. We will continue to strengthen our ESG initiatives in order to use changes in society as opportunities for growth.



### Development of products that pursue energy-saving performance

#### Recipient of an ENERGY STAR® Award for 9th consecutive year (Americas)

In April 2020, Hoshizaki America received a "Partner of the Year - Product Brand Owner" award for the 9th consecutive year at the ENERGY STAR®<sup>\*1</sup> Awards 2020, which are held by the U.S. Environmental Protection Agency (EPA). This is in recognition of a reduction in greenhouse gas emissions of approximately 25,000 tons per year (a 21.0% reduction<sup>\*2</sup>) in the "Steelheart" series of commercial refrigerators that went on sale in 2019 and use a non-fluorocarbon refrigerant (propane), and a reduction in electricity consumption equivalent to US\$1.7 million per year (an 8.5% reduction<sup>\*2</sup>) in the "KMEdgeX" series of energy-saving ice machines.

<sup>\*1</sup> An initiative promoted by the U.S. Department of Energy and the U.S. Environmental Protection Agency (EPA) since 1992. With the aim of increasing the energy efficiency of equipment and reducing CO<sub>2</sub> emissions, ENERGY STAR certification is given to products that satisfy the conditions for certain power-consumption efficiencies and those products are allowed to display the ENERGY STAR mark.

<sup>\*2</sup> Hoshizaki estimates (compared to our conventional products)



"Steelheart" series non-CFC commercial refrigerator (propane refrigerant)



"KMEdgeX" series energy-saving ice machine

### Expanded range of non-CFC equipment

#### Introduction of ice machines that use propane and CO<sub>2</sub> as refrigerants (Europe)

In January 2020, Hoshizaki Europe launched its crescent-ice ice machine, which uses a non-CFC refrigerant (propane). Crescent-ice is widely used in fast food restaurants in Europe.

Hoshizaki contributes to the reduction of greenhouse gases by promoting the use of environmentally friendly products.

Furthermore, in May of that same year, we began selling flake-ice ice machines that use CO<sub>2</sub> refrigerant to large supermarkets in Europe. Like propane, CO<sub>2</sub> refrigerant is a non-CFC refrigerant with a low global warming potential and low environmental impact.

We will continue to reduce our impact on the environment by actively expanding the range of models that use non-CFC refrigerants.



Non-CFC ice machine (CO<sub>2</sub> refrigerant)

### Support for HACCP compliance

#### One-stop support for customers for both tangible and intangible elements of HACCP (Japan)

Hoshizaki and its distributors in Japan are actively supporting the introduction of HACCP, as it will contribute to solutions for social issues such as how to improve customer productivity and how to reduce food loss. In terms of the intangible elements, Hoshizaki has trained around 600 HACCP-related qualified personnel, and provides customers with hygiene analyses, support for the acquisition of HACCP certification, and support for HACCP-based kitchen design. In terms of tangible elements, we provide one-stop support for our customers through our abundant range of products that includes electrolyzed water generators (hypochlorous acid water generators), blast chiller & shock freezers, and vacuum packaging machines.



Electrolyzed water generator



Blast chiller & shock freezer



Vacuum packaging machine

Society

Food Safety and Hygiene

### Provision of hygiene-focused products, etc.

#### Touchless dispensers (Americas)

As the spread of COVID-19 raises the awareness of hygiene in society, Hoshizaki America is making efforts to manufacture not only energy-efficient products, but also hygiene-focused products. As one example, Hoshizaki America has been selling touchless dispensers that can output ice and water using infrared sensors for some time, and further to this, in 2020, a kit to convert conventional touch dispensers into touchless ones was also launched. These products and kits are being promoted for use in nurses' stations, lobbies, break rooms, cafeterias, and other areas where hygiene considerations are important, and contribute to the development of safe environments that lead to reduced risk for infectious diseases.



A kit that enables conversion from conventional button-type to an infrared sensor has been released. On-site replacement is also possible.

Touchless dispenser

Environment

Response to Climate Change