



ENERGY STAR® Program Requirements for Commercial Fryers

Partner Commitments DRAFT 1

Commitment

The following are the terms of the ENERGY STAR Partnership Agreement as it pertains to the manufacturing of ENERGY STAR qualified commercial fryers. The ENERGY STAR Partner must adhere to the following program requirements:

- comply with current ENERGY STAR Eligibility Criteria, defining the performance criteria that must be met for use of the ENERGY STAR certification mark on commercial fryers and specifying the testing criteria for commercial fryers. EPA may, at its discretion, conduct tests on products that are referred to as ENERGY STAR qualified. These products may be obtained on the open market, or voluntarily supplied by Partner at EPA's request;
- comply with current ENERGY STAR Logo Use Guidelines, describing how the ENERGY STAR labels and name may be used. Partner is responsible for adhering to these guidelines and for ensuring that its authorized representatives, such as advertising agencies, dealers, and distributors, are also in compliance;
- qualify at least one ENERGY STAR qualified commercial fryer model within one year of activating the commercial fryers portion of the agreement. When Partner qualifies the product, it must meet the specification (e.g., Tier 1 or 2) in effect at that time;
- provide clear and consistent labeling of ENERGY STAR qualified commercial fryers. The ENERGY STAR label must be clearly displayed on the front/inside of the product, on the product packaging, in product literature (i.e., user manuals, spec sheets, etc.), and on the manufacturer's Internet site where information about ENERGY STAR qualified models is displayed;

Note: EPA requires the labeling of all ENERGY STAR qualified products according to one or more of the following options, depending on product design and visibility at both the time of sale and over the use of the product: on the product; in product literature; and on the manufacturer's Internet site. The ENERGY STAR label is well known by consumers and large purchasers as the symbol for energy efficiency. The ENERGY STAR logo should be placed in an area of high visibility, preferably on front of the product, so that the purchaser and end users can see that by purchasing and using an ENERGY STAR qualified commercial fryer, they are helping to reduce air pollution and greenhouse gases through energy efficiency. EPA is open to discussing additional placement options.

- provide to EPA, on an annual basis, an updated list of ENERGY STAR qualifying commercial fryer models. Once the Partner submits its first list of ENERGY STAR qualified commercial fryer models, the Partner will be listed as an ENERGY STAR Partner. Partner must provide annual updates in order to remain on the list of participating product manufacturers;
- provide to EPA, on an annual basis, unit shipment data or other market indicators to assist in determining the market penetration of ENERGY STAR. Specifically, Partner must submit the total number of ENERGY STAR qualified commercial fryers shipped (in units by model) or an equivalent measurement as agreed to in advance by EPA and Partner. Partner is also

encouraged to provide ENERGY STAR qualified unit shipment data segmented by meaningful product characteristics (e.g., capacity, size, speed, or other as relevant), total unit shipments for each model in its product line, and percent of total unit shipments that qualify as ENERGY STAR.

The data for each calendar year should be submitted to EPA, preferably in electronic format, no later than the following March and may be provided directly from the Partner or through a third party. The data will be used by EPA only for program evaluation purposes and will be closely controlled. If requested under the Freedom of Information Act (FOIA), EPA will argue that the data is exempt. Any information used will be masked by EPA so as to protect the confidentiality of the Partner;

Note: As noted above, EPA is willing to work through a third party, such as the North American Association of Food Equipment Manufacturers (NAFEM), to obtain commercial fryer shipment data. This data may be masked and provided in an aggregate form so as not to be able to identify specific manufacturer data. This data is being collected as a tool to gauge the penetration of ENERGY STAR qualified products in the marketplace and to determine if changes to the program would yield increased penetration of efficient products.

- notify EPA of a change in the designated responsible party or contacts for commercial fryers within 30 days.

Performance for Special Distinction

In order to receive additional recognition and/or support from EPA for its efforts within the Partnership, the ENERGY STAR Partner may consider the following voluntary measures and should keep EPA informed on the progress of these efforts:

- consider energy efficiency improvements in company facilities and pursue the ENERGY STAR label for buildings;
- purchase ENERGY STAR qualified products. Revise the company purchasing or procurement specifications to include ENERGY STAR. Provide procurement officials' contact information to EPA for periodic updates and coordination. Circulate general ENERGY STAR qualified product information to employees for use when purchasing products for their homes;
- ensure the power management feature is enabled on all ENERGY STAR qualified monitors in use in company facilities, particularly upon installation and after service is performed;
- provide general information about the ENERGY STAR program to employees whose jobs are relevant to the development, marketing, sales, and service of current ENERGY STAR qualified product models;
- feature the ENERGY STAR label(s) on Partner Web site and in other promotional materials. If information concerning ENERGY STAR is provided on the Partner Web site as specified by the ENERGY STAR Web Linking Policy (this document can be found in the Partner Resources section on the ENERGY STAR Web site at www.energystar.gov), EPA may provide links where appropriate to the Partner Web site;
- provide a simple plan to EPA outlining specific measures Partner plans to undertake beyond the program requirements listed above. By doing so, EPA may be able to coordinate, communicate, and/or promote Partner's activities, provide an EPA representative, or include news about the event in the ENERGY STAR newsletter, on the ENERGY STAR Web pages, etc. The plan may be as simple as providing a list of planned activities or planned milestones that Partner would like EPA to be aware of. For example, activities may include: (1) increase the availability of ENERGY STAR qualified products by converting the entire product line within two years to meet ENERGY STAR guidelines; (2) demonstrate the economic and environmental benefits of energy efficiency through special in-store displays twice a year; (3) provide information to users (via the Web site

and user's manual) about energy-saving features and operating characteristics of ENERGY STAR qualified products, and (4) build awareness of the ENERGY STAR Partnership and brand identity by collaborating with EPA on one print advertorial and one live press event;

- provide quarterly, written updates to EPA as to the efforts undertaken by Partner to increase availability of ENERGY STAR qualified products, and to promote awareness of ENERGY STAR and its message.



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Eligibility Criteria DRAFT 1

Below is the **DRAFT 1** product specification (Version 1.0) for ENERGY STAR qualified commercial fryers. A product must meet all of the identified criteria if it is to be labeled as ENERGY STAR by its manufacturer.

- 1) **Definitions:** Below is a brief description of a commercial fryer and other terms as relevant to ENERGY STAR.
 - A. **Commercial Open, Deep-Fat Fryer:** An appliance, including a cooking vessel, in which oil is placed to such a depth that the cooking food is essentially supported by displacement of the cooking fluid rather than by the bottom of the vessel. Heat is delivered to the cooking fluid by means of an immersed electric element or band-wrapped vessel (electric fryers), or by heat transfer from gas burners through either the walls of the fryer or through tubes passing through the cooking fluid (gas fryers).
 - B. **Cooking Energy Efficiency:** The quantity of energy input to the food product (e.g., French fries) during the cooking process; expressed as a percentage of the quantity of energy input to the fryer during the heavy-, medium-, and light-load tests. For purposes of this specification, heavy-load will be used as a measurement of energy efficiency.
 - C. **Heavy (French fry) Load Cooking:** A 3-pound load of frozen shoestring potatoes, divided evenly into 1½-lb loads and placed in two baskets for cooking.
 - D. **Idle Energy Rate:** The rate of fryer energy consumption while it is maintaining or holding the frying medium at the thermostat(s) set point. For purposes of this specification, idle energy rate is measured by Btu/h (gas) or watts (electric).
- 2) **Qualifying Products:** Any commercial fryer that meets the definition in Section 1A is eligible for the ENERGY STAR.

Note: This Draft 1 specification provides performance requirements for commercial open, deep-fat fryer models (gas and electric). Pressure, kettle, and specialty fryers are not included due to differences in test method and design. Based on industry interest and available data points, EPA may consider these fryer-types under this specification.

- 3) **Energy-Efficiency Specifications for Qualifying Products:** Only those products listed in Section 2 that meet the following criteria may qualify as ENERGY STAR:

Energy Efficiency Requirements for Open Deep-Fat Gas Fryers	
Heavy Load (French fry) Cooking Energy Efficiency	≥ 50%
Idle Energy Rate	≤ 6,500 Btu/hr*

*Based on 15-inch fryer

Energy Efficiency Requirements for Open Deep-Fat Electric Fryers	
Heavy Load (French fry) Cooking Energy Efficiency	≥ 80%
Idle Energy Rate	≤ 800 watts* or less

*Based on 15-inch fryer

Note: A 15-inch fryer is standard size for most floor and counter top model open fryers. Based on industry interest and available data points, EPA may consider subdividing performance levels based on capacity and/or nominal width.

The Federal Energy Management Program (FEMP) recommends a minimum idle energy rate for gas fryers only; however, it is EPA's preference to offer all models within a particular product category the opportunity to qualify as ENERGY STAR regardless of fuel source. As a result, performance levels are recommended for electric fryers as well. Members of industry are encouraged to comment on whether or not these performance levels are feasible and encourage energy efficiency in the marketplace.

Please note that the primary objective of ENERGY STAR is to recognize the most energy-efficient products in the market through the use of the ENERGY STAR label. In developing a specification, EPA considers the following criteria:

- Significant energy savings can be realized on a national basis
- Product performance is maintained or enhanced with increased efficiency
- Energy-efficient purchase will be cost effective
- Energy efficiency can be achieved through several technology options; at least one of which is non-proprietary
- Product energy consumption and performance can be measured and verified with testing
- Labeling would effectively differentiate products and be visible for purchasers

It is not EPA's intention to design a specification that will allow every model to qualify as ENERGY STAR. Based on preliminary data provided by the Food Service Technology Center (FSTC), it is estimated that the specification level for gas fryers captures approximately 25% of the installed base.

However, there are limited data points available for electric fryers, thereby making it difficult to determine the feasibility of the proposed performance requirements. EPA is interested in collecting additional energy consumption data from manufacturers and other interested parties to determine if the specification level for electric fryers is feasible and justified based on the above criteria.

- 4) Test Criteria: Manufacturers are required to perform tests and self-certify those product models that meet the ENERGY STAR guidelines. The test results must be reported to EPA using the Commercial Fryer Qualifying Product Information Form.

In performing these tests, partner agrees to measure a model's energy-efficiency using ASTM Standard F1361-99, *Test Method for the Performance of Open Deep Fat Fryers*.

- 5) Effective Date: The date that manufacturers may begin to qualify products as ENERGY STAR will be defined as the *effective date* of the agreement. The ENERGY STAR Specification for Commercial Fryers is effective **TBD**.

Note: EPA hopes to announce an ENERGY STAR Specification for Commercial Fryers in partnership with industry at the NAFEM show in September, 2003. EPA is interested in obtaining feedback on this, as well as an appropriate effective date that would allow for ENERGY STAR qualified and labeled products to be available at the time of the announcement.

- 6) Future Specification Revisions: ENERGY STAR reserves the right to change the specification should technological and/or market changes affect its usefulness to consumers, industry, or the environment. In keeping with current policy, revisions to the specification are arrived at through industry discussions. **Please note that ENERGY STAR qualification is not automatically granted for the life of the product model.** To carry the ENERGY STAR label, a product model must meet the ENERGY STAR specification in effect on the model's date of manufacture.