

October 29, 2010

Mr. Christopher Kent
ENERGY STAR Program Manager
Environmental Protection Agency
Ariel Rios Building, SW, MS 6202J
1200 Pennsylvania Avenue, NW
Washington, DC 20460

Dear Mr. Kent:

The Consortium for Energy Efficiency (CEE) respectfully submits the following comments in response to the ENERGY STAR® Commercial Fryers Draft 1 Version 2.0 specification, released by the Environmental Protection Agency (EPA) on September 27, 2010. The following comments were developed by the CEE Commercial Kitchens Committee (the Committee).

CEE is the binational organization of energy efficiency program administrators and a staunch supporter of the ENERGY STAR Program. CEE members are responsible for ratepayer-funded efficiency programs in 43 U.S. states and 8 Canadian provinces. In 2009, CEE members directed over \$6 billion of energy efficiency program budgets in the two countries. In short, CEE represents the groups that are actively working to make ENERGY STAR the relevant platform for energy efficiency across North America. As of April 2010, 56 CEE member programs offer incentives for either electric or gas fryers or both types. Twenty seven member programs offer incentives for large vat electric or gas fryers or both types.

To be effective, program administrators rely on product performance specifications that: 1) deliver considerable energy savings over baseline products; 2) are based on reliable and repeatable test procedures; 3) meet customer performance expectations; 4) differentiate products with a reasonable incremental cost or price differential; 5) generally do not favor any one technology within a product category; and 6) clearly define product eligibility requirements. To effectively consider the ENERGY STAR proposed specification revision across these dimensions, the Committee requires that EPA share its technical basis for the specification including: the raw energy consumption data set for the products covered (masked, if necessary); the energy savings

estimates, ranges and associated assumptions and methodology; product purchase price differential estimates and associated assumptions and methodology. Efficiency program administrators must have access to this information in order to consider and justify spending ratepayer funds to support the purchase of ENERGY STAR labeled products.

In the spirit of Program integrity, the Committee requests that technical basis for the revision is provided to all stakeholders for assessment and comment prior to adoption of any change.

Absent the supporting information from ENERGY STAR, the Committee conducted its own independent review and analysis of fryer energy savings and purchase price differential. Comments related to each of these areas, as well as feedback to EPA on the proposed definitions and product availability is outlined in the sections below. The Committee requests that EPA share industry stakeholder comments and results of any additional expert interviews with respect to test procedures, product performance, or other concerns raised by industry stakeholders in the next draft.

Basis for Specification Approach

It is the Committee's understanding that there is a correlation between fryer idle energy rate and vat size. Given this understanding, the approach outlined by EPA in the Draft 1 specification has the potential to disadvantage larger vat sizes within each proposed size category. The Committee requests that ENERGY STAR provide data to help inform whether or not the current specification approach would disadvantage larger vat sizes within the proposed size categories.

Definitions and Product Eligibility

The Committee considered the proposed definitions for *Commercial Open, Deep-Fat Fryer* (Section 1.A.), *Standard Fryer* (1.A.a.), and *Large Vat Fryer* (1.A.c.) in the context of fryer product models available in the market. The Committee identified several difficulties in determining the applicability of the specification to certain types of fryers. The difficulties include:

1. There are several fryer types that meet the definition of *Commercial Open, Deep-Fat Fryer*, but that go by other market names, such as kettle fryers, pressure fryers, flat bottom fryers, donut fryers, fish fryers, self-contained ventless fryers, open-vat ventless fryers, and fryer batteries. The Committee requests ENERGY STAR clarify the applicability of this definition to and eligibility of these fryer types to qualify under the specification.
2. Information on vat size is difficult to find for many fryers. The Committee requests ENERGY STAR investigate the appropriateness of this criterion for determining product categories (e.g., standard or large vat).

3. Fat capacity is often referred to as a range for individual fryer models. In many cases, the fat capacity range crosses over from the standard fryer levels to the large vat fryer levels. The Committee requests ENERGY STAR clarify how to apply the fat capacity requirements to clearly explain how a fryer would be classified (i.e., into which performance category a given fryer would fall).

Energy Savings & Price Differential

The Committee conducted an independent review and analysis based on available data of the energy savings potential and price differential for the large vat fryer product category. For this analysis, the Committee assumed a narrow definition of large vat fryers including only those specific fryer types and sizes represented by the majority of the data set (square or rectangular open vat French fryers with a minimum fat capacity of 50 lbs. or greater and requiring separate ventilation systems). The Committee also assumed that the technical basis for the specification approach is sound (i.e., that larger vat sizes within each size category are not disadvantaged). Based on these key assumptions, the data available and the Committee's initial review of the energy savings potential and associated product price differential estimates, the Committee would support the proposed performance levels included in the Draft 1 specification. The Committee looks forward to receiving EPA's basis for the proposed ENERGY STAR performance levels in order to test and compare the Committee's energy savings analysis, assumptions and methodology with the ENERGY STAR analysis, assumptions and methodology.

CEE thanks EPA for the opportunity to comment on the ENERGY STAR Commercial Fryers Draft 1 Version 2.0 specification. CEE highly values its relationship with ENERGY STAR and our complementary efforts in advancing efficiency. Please contact CEE Program Manager Kim Erickson at 617-589-3949 with any questions about these comments.

Sincerely,



Marc Hoffman
Executive Director