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ENERGY STAR®, a U.S. Environmental Protection Agency program, helps us all save money and protect our environment through energy-efficient products and practices. For more information, visit [www.energystar.gov](http://www.energystar.gov).

## BENEFITS OF ENERGY STAR® CERTIFIED COMMERCIAL FOOD SERVICE (CFS) EQUIPMENT

### Commercial Fryers

Commercial fryers that have earned the ENERGY STAR are up to **30 percent more energy efficient** than standard models. Large vat fryers that have earned the ENERGY STAR are up to **35 percent more energy efficient** than standard models. To meet the strict efficiency requirements developed by the U.S. Environmental Protection Agency's ENERGY STAR program, manufacturers use high quality components and employ innovative designs.



**Eligible Products:** Gas and electric open deep-fat fryers, including standard frypot sizes (≥ 12 inches and < 18 inches wide) and large vat fryers (18 to 24 inches wide). Countertop and floor type models are eligible for the ENERGY STAR.

**Ineligible Products:** Closed vat fryers and fryers with vats measuring < 12 inches wide or > 24 inches wide.

#### EXAMPLES OF TECHNICAL APPROACHES TO REDUCE ENERGY CONSUMPTION

- Advanced gas heat exchanger designs
- Advanced electrical heat transfer technologies
- Thermostats with improved accuracy
- Frypot insulation (electric only)

#### EXAMPLES OF ADDITIONAL BENEFITS

- Continuous production capacity & higher pound-per-hour production rates
- Quicker recovery, allowing for continuous production
- Improved oil conservation and management, improved ease of cleaning
- Extended product lifetime

## ESTIMATED ENERGY AND COST SAVINGS FOR ENERGY STAR CERTIFIED MODELS

### Gas Models

\$460/\$520  
Standard/Large Vat  
Annual Savings

Save 50/58  
Standard/Large Vat  
MBtu/year

\$4,800/\$5,400  
Standard/Large Vat  
Lifetime Savings\*



### Electric Models

\$120/\$185  
Standard/Large Vat  
Annual Savings

Save 1,100/1,790  
Standard/Large Vat  
kWh/year

\$1,200/\$1,800  
Standard/Large Vat  
Lifetime Savings\*

\* Based on 12-year life and 4 percent discount rate. Actual savings will vary depending on use.

Incentives available for ENERGY STAR certified fryers range from  
**\$20–\$1,900**

Source: ENERGY STAR Commercial Food Service Incentive Guide



The eight ENERGY STAR CFS equipment categories include: griddles, ovens, hot food holding cabinets, fryers, steamers, dishwashers, ice machines, and refrigerators and freezers.

## ADDITIONAL ENERGY STAR HIGHLIGHTS

- Outfitting an entire kitchen with a suite of ENERGY STAR certified CFS equipment could save operators about 360 MBtu/year, or the equivalent of more than \$5,000/year. These energy savings would prevent about 42,000 pounds of greenhouse gas emissions annually.
- Models that have earned the ENERGY STAR meet strict guidelines set by the U.S. Environmental Protection Agency. Their performance is certified by third-parties based on testing performed in an EPA-recognized laboratory.
- ENERGY STAR certified equipment is often a baseline for achieving credits from commercial kitchen and restaurant certification and rating programs.

## RESOURCES

- Overview of ENERGY STAR for Commercial Kitchens: <http://www.energystar.gov/cfs>
- CFS Product Specifications and Key Product Criteria: <http://www.energystar.gov/specifications>
- ENERGY STAR Partner List: <http://www.energystar.gov/partnersearch>
- Commercial Kitchen Equipment Savings Calculator: <http://www.energystar.gov/cfs>
- ENERGY STAR Where to Buy List: <http://www.energystar.gov/cfs/wheretobuy>
- CFS Incentive Finder and CFS Incentive Guide: <http://www.energystar.gov/cfs/incentives>
- ENERGY STAR Guide for Restaurants: [http://www.energystar.gov/ia/partners/publications/pubdocs/restaurants\\_guide.pdf](http://www.energystar.gov/ia/partners/publications/pubdocs/restaurants_guide.pdf)
- ENERGY STAR Training Center: <http://www.energystar.gov/training/cfs>

For more information, visit [www.energystar.gov/cfs](http://www.energystar.gov/cfs) or e-mail EPA's ENERGY STAR Commercial Food Service Program at [commercialfoodservice@energystar.gov](mailto:commercialfoodservice@energystar.gov).

Equipment images courtesy of PG&E's Food Service Technology Center (FSTC)