

ENERGY STAR® Certified Commercial Fryers



Why Choose ENERGY STAR?

ENERGY STAR certified commercial fryers are **highly efficient** and achieve **advanced energy savings** compared to standard commercial fryers by using the following technology features:

- Advanced gas heat exchanger designs
- Advanced electrical heat transfer technology
- Extended product lifetime
- Faster temperature recovery
- Frypot insulation (electric only)
- Improved thermostat accuracy

ENERGY STAR certified commercial fryers **annually save** on average:

2,390 kWh of Energy **\$245** in Utility Costs

Selecting a Commercial Fryer

There are a variety of commercial fryers to choose from to best fit your business needs. The following **types of commercial fryers** are eligible for [ENERGY STAR certification](#).

Gas and Electric Commercial Fryers:

- Standard and large vat open fryers. Available as countertop or floor models.

Did You Know?

14%

Electric fryers that have earned the ENERGY STAR are on average **14% more efficient** than standard models.

35%

Gas fryers that have earned the ENERGY STAR are on average **35% more efficient** than standard models.

Commercial Fryer Purchasing Tips



Identify which commercial fryers have earned the ENERGY STAR label and **compare models** using the ENERGY STAR [Product Finder](#).



Calculate the cost and energy **savings** of purchasing an ENERGY STAR certified commercial fryer compared to a standard model by using the [CFS Equipment Calculator](#).



Locate a seller of ENERGY STAR certified commercial fryers near you by exploring the ENERGY STAR [Dealer and Distributor finder](#).



Save money on your commercial fryer purchase with a utility rebate! Visit ENERGY STAR's [Rebate Finder](#) to locate rebates near you.