## UNITED STATES ENVIRONMENTAL PROTECTION AGENCY WASHINGTON, D.C. 20460



OFFICE OF AIR AND RADIATION

November 25, 2015

Dear ENERGY STAR® Commercial Fryer Brand Owner or Other Interested Party:

The U.S. Environmental Protection Agency (EPA) is pleased to provide the Final Draft Version 3.0 ENERGY STAR Commercial Fryers specification. This Final Draft document outlines the proposed new energy efficiency requirements that electric standard vat fryers would need to meet in order to earn the ENERGY STAR. It is intended that once final, this document will replace the current Version 2.0 specification. The effective date for the Version 3.0 requirements is October 1, 2016. Manufacturers may begin certifying fryers to the Version 3.0 specification as soon as it is final. No changes have been made to the performance criteria for the remaining fryer categories (i.e., electric large vat fryers and gas standard and large vat fryers).

## **Comments Received and Proposed Changes to Version 3.0**

This draft reflects input received from stakeholders in response to the Draft 1 specification and discussions held during the ENERGY STAR Draft 1 stakeholder meeting hosted by EPA on October 20. 2015. While most manufacturers offered support for the proposed idle requirements, some indicated concern about the cost of meeting the proposed cooking efficiency levels. Based on this feedback, EPA is proposing a modest change to the cooking energy efficiency level; specifically, from 85% to 83%. The proposed 800 watt idle level is retained in this Final Draft proposal. No other changes were made to the specification as presented in the Draft 1. EPA also received feedback indicating that a revision to the larger fryer (gas and electric) product category, rather than one specific product type within a category, is preferable for utility programs. EPA reviewed the entire fryer category prior to launching this revision. After considering many characteristics of the fryer marker, including market share and the potential for increased efficiency based on product availability, EPA concluded that standard vat electric fryers alone presented a cost effective opportunity for revision. This assessment revealed that gas fryers in general experience cost effectiveness challenges when moving to higher efficiencies and ENERGY STAR market penetration continues to be low. Large vat electric fryers, a small slice of the fryer market, are a relatively new addition to the ENERGY STAR program and EPA is focused on building participation. While revising all products within a category is the Agency's preference as well, doing so does not always align with the program's principles, as was the case for this revision.

## **Comment Submittal**

EPA will consider comments and supporting data submitted via e-mail to <a href="mailto:commercialfoodservice@energystar.gov">commercialfoodservice@energystar.gov</a> by December 11, 2015. It is EPA's intention to finalize these Version 3.0 requirements before the end of the year so timely feedback is appreciated.

All EPA correspondence and specification documents from this specification development process are posted to the ENERGY STAR Commercial Fryers specification development webpage, which can be accessed through <a href="https://www.energystar.gov/revisedspecs">www.energystar.gov/revisedspecs</a> (click on the Commercial Fryer Version 3.0 link). In addition, all written comments received by EPA will be posted to this webpage unless requested otherwise by the submitter.

The exchange of ideas and information between EPA, stakeholders, and other interested parties is critical to the success of ENERGY STAR. Your input during this specification revision process is very valuable.

If you are not familiar with the ENERGY STAR Guiding Principles, you are encouraged to review them at www.energystar.gov/productdevelopment.

Please feel free to contact me at (202) 564-2984 and <a href="mailto:hesla.kirsten@epa.gov">hesla.kirsten@epa.gov</a> or Rebecca Duff, ICF International, at (434) 202-7875 and <a href="mailto:rebecca.duff@icfi.com">rebecca.duff@icfi.com</a> with any questions or comments.

Thank you for your continued support of ENERGY STAR and participation in the Version 3.0 development process.

Sincerely,

Kirsten Hesla, Product Manager

Kirsten Hesla

**ENERGY STAR Commercial Food Service**