

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



OFFICE OF
AIR AND RADIATION

October 8, 2015

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

The U.S. Environmental Protection Agency (EPA) welcomes your input on the Draft 1 Version 3.0 ENERGY STAR Commercial Fryers specification. Stakeholders are encouraged to submit comments to EPA no later than November 6, 2015. This letter outlines EPA's primary objectives and timeline for finalizing the new Version 3.0 specification.

Background

The first ENERGY STAR specification for commercial fryers was launched in 2003 and included performance requirements for gas and electric standard vat, open deep-fat fryers. In April 2011, EPA released a Version 2.0 specification that expanded the scope to include large vat fryers. At the time the Version 2.0 specification update was released, performance levels for standard vat fryers remained unchanged due to continued low ENERGY STAR market share for both gas and electric models.

More recently, EPA conducted a review of qualified product availability and shipments under the current Version 2.0 specification. This review confirmed that advances in the market, as reflected by 2014 ENERGY STAR market share estimates for electric fryers (> 50%), present an opportunity to revise the ENERGY STAR requirements to deliver even greater savings. Market share estimates for standard and large vat gas fryers remain relatively steady (16%, 39% respectively) and the availability of low cost, new more efficient technologies continues to be a challenge in gas fryer design. Therefore, EPA's focus for new Version 3.0 requirements will be on electric fryers.

In discussions held during the National Restaurant Association (NRA) Show in May 2015, manufacturers indicated support for revisions to the electric standard vat subcategory. However, further research concerning large vat electric fryers, prompted by these discussions, revealed that achieving meaningful energy gains compared to Version 2.0 levels is not currently feasible while maintaining adequate availability of labeled products. As such, EPA has decided to allow the large vat electric fryer market to further mature and will continue to monitor the introduction of new technologies, working closely with manufacturers to better understand the potential efficiency gains for this product subcategory in the context of future specification revisions.

Key Elements of the Draft 1 Version 3.0

- **Standard Vat Electric Fryers:** EPA has proposed a heavy-load cooking energy efficiency of 85% and an idle energy rate of 800 watts for this product category. Despite limited current availability of models performing at this level, EPA understands from stakeholders that this efficiency level can be achieved with readily available and low cost product modifications.
- **Scope:** This draft relays an interest in adding "drop-in" designs to the list of included products eligible for certification. It is EPA's understanding that these designs offer the same cooking performance as countertop and floor type fryers.
- **ASTM Test Standards:** EPA intends to update test procedure references to the most recent ASTM Standard F1361, *Test Method for Performance of Open Deep Fat Fryers*, and Standard F2144, *Test Method for Performance of Large Open Vat Fryers*. It is EPA's understanding that

these changes are intended to address potential loopholes identified by laboratory personnel and to bring the instrumentation specifications up to date.

Comment Submittal and Timeline

All comments and supporting data submitted via e-mail to commercialfoodservice@energystar.gov and received **by November 6, 2015** will be considered. As EPA moves forward with developing these new requirements, the Agency will continue to solicit input from stakeholders via subsequent draft specifications, e-mail/phone correspondence, and stakeholder meetings.

It is EPA's intention to finalize these Version 3.0 requirements in early 2016. However, this timeline may shift based on the need to release subsequent draft criteria in response to industry comments and feedback. A Final Draft specification is currently scheduled for release in November/December 2015.

Draft 1 Stakeholder Webinar

EPA will host a stakeholder webinar on October 20, 2015 from 1:00-3:00 pm EDT to discuss the proposed Draft 1 Version 3.0 specification. Interested parties should RSVP to commercialfoodservice@energystar.gov.

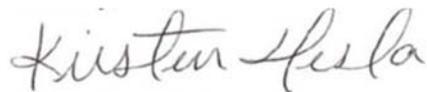
All EPA correspondence and specification documents will be posted throughout the specification development process to the ENERGY STAR Commercial Fryers specification development webpage, which can be accessed through www.energystar.gov/revisedspecs (click on the Commercial Fryer Version 3.0 link). In 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 is very valuable during this specification revision process. 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 hesla.kirsten@epa.gov or Rebecca Duff, ICF International, at (434) 202-7875 and rebecca.duff@icfi.com with any questions or comments.

Thank you for your continued support of ENERGY STAR. I look forward to working with you during the specification revision process.

Sincerely,



Kirsten Hesla, Product Manager
ENERGY STAR Commercial Food Service