



LEARN MORE AT [energystar.gov](http://energystar.gov)

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 standard vat electric fryers that have earned the ENERGY STAR are up to **14 percent more energy efficient** than standard models. Large vat electric 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 ( $\geq 12$  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 production rates
- Faster temperature 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

\$400/\$390  
Standard/Large Vat  
Annual Savings

Save 50/58  
Standard/Large Vat  
MBtu/year

\$4,640/\$4,600  
Standard/Large Vat  
Lifetime Savings\*



### Electric Models

\$245/\$180  
Standard/Large Vat  
Annual Savings

Save 2,390/1,790  
Standard/Large Vat  
kWh/year

\$2,500/\$1,870  
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

# \$80-\$1,700

Source: ENERGY STAR Rebate Finder

Brought to you by:



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

## ADDITIONAL ENERGY STAR HIGHLIGHTS

- Outfitting an entire kitchen with a suite of ENERGY STAR certified CFS equipment could save operators about 330 MBtu/year, or the equivalent of more than \$5,100/year. These energy savings would prevent about 38,000 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 Foodservice Equipment: <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://energystar.gov/cfs/calculator>
- ENERGY STAR Where to Buy List: <http://www.energystar.gov/cfs/wheretobuy>
- ENERGY STAR Guide for Restaurants: <http://www.energystar.gov/cfs/restaurantguide>
- ENERGY STAR Rebate Finder: <http://www.energystar.gov/rebatefinder>
- 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)