ENERGY STAR® Commercial Fryers

Draft 1 Version 3.0 Stakeholder Webinar

October 20, 2015
Agenda

- Welcome and Introductions
- Overview of Specification Development Process
- Review of Draft 1 Proposal
- Timeline and Next Steps
- Q & A
ENERGY STAR Guiding Principles for Revisions

• ENERGY STAR specifications are reviewed every 3 years or when market share exceeds 35%
  – Version 2.0 became effective on April 22, 2011

• Common reasons ENERGY STAR specifications are revised
  – Increase in ENERGY STAR market penetration
  – Change in the Federal minimum efficiency standards
  – Technological advancements
  – Product availability limitations
  – Performance or quality issues
  – Change in test procedures
Fryers Review

• Gas Market:
  – Levels continue to differentiate
  – Low ENERGY STAR market penetration
    • 16% for standard and 39% large vat
  – Availability of low cost, new technologies that are more efficient is a challenge
  – EPA will monitor gas fryer market and may revise performance levels under a subsequent revision

• Electric Market:
  – Standard vat fryer levels have remained constant since Version 1 (2003)
    • Until recently, product category saw low market penetration
  – High ENERGY STAR market penetration for electric fryers (2014)
    • > 50% for standard and large vat fryers
Focus of Version 3.0 Revision Effort

- EPA evaluated performance data and product availability for standard and large vat electric fryers
  - **Standard Vat**: robust data set, good brand representation, sufficient differentiation and savings potential with revised levels
  - **Large Vat**: smaller data set, tighter spread of data, low product availability, limited efficiency gains
- Stakeholders expressed support for revisions to standard vat levels
  - Availability of relatively low cost design options to improve efficiency
- Revision effort will focus on **electric standard vat fryers**
  - EPA will continue to monitor electric large vat fryer market and technologies to determine potential for future revisions
Overview of Stakeholder Comment Process

Specification Development Cycle

1. Stakeholder Notification
2. Energy & Environmental Analysis
3. Market, Industry & Design Research
4. Test Methodology Development (as necessary)
5. Release Draft Specification
6. Stakeholder Meetings
7. Release Subsequent Drafts with Interim Decision Memos (as necessary)
8. Post Drafts and Stakeholder Comments to Web Site
9. Final Decision Memorandum
10. Finalize Specification
11. Specification Takes Effect
12. Manufacturers Join Program as Partners and Begin Labeling Products
13. Monitor Market Penetration
14. Officially Launch Specification with Industry and Stakeholders
15. Open Specification for Revisions (as necessary)

International Coordination
Review of Draft 1 Specification Criteria
Definitions and Scope

• Based on market research, EPA found several drop-in models listed in the same size categories as countertop, floor type fryers
  – These designs offer the same cooking performance as countertop and floor type fryers
• EPA is considering opening scope to these products types:
  – To ensure end users have a choice based on kitchen design
  – Manufacturers have an opportunity to certify more efficient models that meet these needs

Question: Is there interest and demand for “drop-in” in models and are there nuances about product design or operation that EPA should be aware when considering their inclusion?
Draft 1 Performance Levels – Electric Standard Vat Fryers

- New cooking energy-efficiency and idle rate levels
- Unit savings of 19% compared to standard, non-ENERGY STAR
- ~13% product availability, several models close to meeting levels
- Multiple (6) manufacturers represented

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<tr>
<th>Table 2: Energy Efficiency Requirements for Standard Open Deep-Fat Electric Fryers</th>
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<tr>
<td>Heavy-Load Cooking Energy Efficiency</td>
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<td>Idle Energy Rate</td>
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Standard Electric Vat Performance Data
Test Procedure Updates

- **Large Vat Fryers**: ASTM Standard F2144-09, *Test Method for Performance of Large Open Vat Fryers*
  - Both standards to be reviewed later this year to address potential loopholes and to bring instrumentation specifications up to date
  - Changes *not* expected to impact energy performance
Timeline and Next Steps

• Stakeholder comments on Draft 1 due **November 6, 2015**
  – Send to commercialfoodservice@energystar.gov
• Final Draft in November/December
• Final Specification released in Q4 of 2015 or Q1 of 2016
• Version 3.0 specification becomes effective 9 months after finalization
  – Target Date: Q4 2016
• EPA will release a subsequent Draft 2 only if needed, depending on stakeholder comments received
Q&A

• EPA questions for stakeholders:
  – Are there other fryer types that EPA should consider at this time?
  – Do any clarifications need to be made to definitions, scope, other sections of the specification?
  – What is considered standard efficiency in the market today?
  – Are there other considerations that need to be taken into account when setting performance levels for electric standard fryers?

• Other questions?
Thank you!

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