



LEARN MORE AT 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.

BENEFITS OF ENERGY STAR® CERTIFIED COMMERCIAL FOOD SERVICE (CFS) EQUIPMENT

Commercial Fryers

Commercial fryers that have earned the ENERGY STAR are approximately **30 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 (≥ 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 pound-per-hour production rates
- Quicker 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

\$450
Annual Savings

Save 50
MBTU/year

\$4,500
Lifetime Savings*



Electric Models

\$100
Annual Savings

Save 1,100
kWh/year

\$1,100
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
\$66-\$1,350

Source: 2012 ENERGY STAR Commercial Food Service Incentive Guide



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

ADDITIONAL ENERGY STAR HIGHLIGHTS

- Outfitting an entire kitchen with a suite of ENERGY STAR certified CFS equipment could save operators about 340 MBtu/year, or the equivalent of more than \$3,100/year. These energy savings would prevent about 39,000 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 qualified equipment is often a baseline for achieving credits from commercial kitchen and restaurant certification and rating programs.

RESOURCES

- Overview of ENERGY STAR for Commercial Kitchens: <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://www.energystar.gov/cfs>
- ENERGY STAR Where to Buy List: <http://www.energystar.gov/cfs/wheretobuy>
- CFS Incentive Finder and CFS Incentive Guide: <http://www.energystar.gov/cfs/incentives>
- ENERGY STAR Guide for Restaurants: http://www.energystar.gov/ia/partners/publications/pubdocs/restaurants_guide.pdf
- ENERGY STAR Training Center: <http://www.energystar.gov/training/cfs>

For more information, visit www.energystar.gov/cfs or e-mail EPA's ENERGY STAR Commercial Food Service Program at commercialfoodservice@energystar.gov.

Equipment images courtesy of PG&E's Food Service Technology Center (FSTC)