

# Commercial Fryers

## Covered Products

- Gas and electric open, deep-fat fryers, including standard fry pot sizes ( $\geq 12$  inches and  $< 18$  inches wide)
- Large vat fryers (18 to 24 inches wide)
- Countertop and floor type models

## Ineligible products:

Commercial fryers that are not ENERGY STAR certified, including:

- Closed vat fryers and fryers with vats measuring  $< 12$  inches wide or  $> 24$  inches wide

## Definitions

Energy efficient **fryers** that have earned the ENERGY STAR label offer shorter cook times and higher production rates through advanced burner and heat exchanger designs. Fry pot insulation reduces standby losses resulting in a lower idle energy rate. Large vat fryers are used in a variety of high-volume food establishments including fast food and full-service restaurants, grocery and retail, and institutional kitchens.

**Standard sized fryers** that have earned the ENERGY STAR label are up to 30 percent more energy efficient than standard models and large vat commercial fryers that have earned the ENERGY STAR are up to 35 percent more energy efficient than non-qualified models.

**Commercial fryer** means an appliance for non-residential use, including a cooking vessel, in which oil is placed to such a depth that the cooking food is essentially supported by displacement of the cooking fluid rather than by the bottom of the vessel. Heat is delivered to the cooking fluid by means of an immersed electric element of band-wrapped vessel (electric fryers) or by heat transfer from gas burners through either the walls of the fryer or through tubes passing through the cooking fluid (gas fryers).

## Standard Setting and Certifying Program

Various national and international standards apply to electronic appliances. They are defined here as a guide:

**ENERGY STAR®** is a voluntary energy efficiency program sponsored by the U.S. Environmental Protection Agency. The ENERGY STAR® program makes identification of energy efficient appliances easy by labeling products that deliver the same or better performance as comparable models while using less energy and saving money. For additional information on the ENERGY STAR® program, including product specifications and a list of qualifying products, visit the ENERGY STAR® website at <http://www.energystar.gov>.

## **Specification**

### ***Purchasing Commercial Fryers***

All affected entities shall purchase commercial fryers that are Energy Star certified.

In addition, all affected entities are encouraged to purchase commercial air fryers which are remanufactured or incorporate recycled materials in the manufacturing of the commercial fryer to the extent practicable.

## **End of Life Management**

All affected entities shall follow the following hierarchy for end of life management of commercial fryers:

- If the unit is still in working condition:
  - Attempt to re-use it if a commercial fryer is needed in another application/facility.
  - If the unit is no longer needed, work with the OGS Surplus Property program for redistribution or sale.
- If the unit is no longer in working condition:
  - Ensure that it is properly recycled through your entities e-waste recycling program.

## **Packaging**

Packaging shall comply with Environmental Conservation Law section 37-0205. Packaging shall not contain inks, dyes, pigments, adhesives, stabilizers, or any other additives to which any lead, cadmium, mercury or hexavalent chromium is intentionally added or contain incidental concentrations of lead, cadmium, mercury or hexavalent chromium which together are greater than 100 parts per million by weight (0.01%).

New York State encourages affected entities to adopt the following:

- The use of bulk packaging.
- The use of reusable packaging.

- The use of innovative packaging that reduces the weight of packaging, reduces packaging waste, or utilizes packaging that is a component of the product.
- That all packaging remain the property of the supplier and not become the property of the affected state entity under any circumstance or condition. The vendor shall certify that the packaging material will be reused, recycled, or composted, and managed in compliance with applicable local, state, and federal laws.
- Packaging that maximizes recycled content and/or meets or exceeds the minimum post-consumer content level for packaging in the U.S. Environmental Protection Agency Comprehensive Procurement Guidelines.
- Packaging that is recyclable or compostable.