

# Commercial Griddles

## Covered Products

- Single and double-sided, gas and electric models that are thermostatically controlled

## Ineligible products

- Manually controlled griddles and fry-top ranges

## Definitions

### **Single-Sided Commercial Griddle**

A commercial appliance designed for cooking food in oil or its own juices by direct contact with either a flat, smooth, hot surface (e.g., polished steel or chrome plate) or a hot channeled cooking surface (e.g., polished steel or chrome 1/2-inch grooved plate) where plate temperature is thermostatically controlled.

### **Double-Sided Commercial Griddle**

A commercial appliance designed for cooking food in oil or its own juices by direct contact with two hot surfaces where temperature is thermostatically controlled. A double-sided griddle has hinged upper griddle plates (platens) that swing down over the food, thereby cooking the food from both sides at once.

## 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 Griddles***

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

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

## **End of Life Management**

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

- If the unit is still in working condition:
  - Attempt to re-use it if a commercial griddle 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.