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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY WASHINGTON, D.C. 20460



OFFICE OF AIR AND RADIATION

December 4, 2020

Dear ENERGY STAR® Commercial Fryer Partner or Other Interested Stakeholder:

With this letter, the U.S. Environmental Protection Agency (EPA) is updating test method references in the ENERGY STAR Version 3.0 Commercial Fryers specification. The update is the result of a change to the American Society of Testing and Materials (ASTM) test methods referenced in the specification. Specifically, for the purposes of ENERGY STAR certification, commercial fryers should be tested using ASTM Standard F1361-20, *Test Method for Performance of Open Deep Fat Fryers* and ASTM Standard F2144-17, *Test Method for Performance of Large Open Vat Fryers*, for standard and large fryers respectively, moving forward. Certifications based on previously accepted versions of these ASTM tests are not affected by this update. The updated specification can be found here.

Further, based on a review of the specification and aforementioned ASTM standard test methods, EPA has determined that changes to the levels, certification criteria, or any other aspects of the Version 3.0 specification as a result of the updated test method references are not necessary.

If you have comments or questions regarding this update, please contact me at (202) 566-1037 and crk.tanja@epa.gov or Adam Spitz, ICF, at (916) 231-7685 and Adam.Spitz@icf.com.

Thank you for your continued support of the ENERGY STAR program.

Sincerely,

Tanja Crk, Product Manager

ENERGY STAR Commercial Food Service