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



## OFFICE OF AIR AND RADIATION

October 14, 2021

Dear ENERGY STAR® Commercial Ovens Partners and Other Interested Stakeholders:

With this letter, the U.S. Environmental Protection Agency (EPA) is releasing the <u>ENERGY STAR Version 3.0 Commercial Ovens Draft 2 Specification</u>, which includes revisions in response to stakeholder feedback on Draft 1.

In response to Draft 1, EPA received several sets of written comments as well as verbal feedback during

a webinar hosted on April 21, 2021. The Agency has made several adjustments to the specification as a result. These changes and EPA's rationale are highlighted in note boxes throughout the specification and outlined below. Additionally, EPA's responses to stakeholder feedback are reflected in the <a href="Draft 1 comment matrix document">Draft 1 comment matrix document</a>. Stakeholders are encouraged to submit Draft 2 comments to EPA no later than December 2, 2021.

#### **Changes Reflected in Draft 2**

The primary changes in Draft 2 are as follows:

- **Terms and Definitions**: EPA proposes amendments to terms and definitions noted in Section 1 of this Draft 2 specification.
- Criteria Levels: In light of improvements to our data set, which now excludes
  miscategorized or discontinued models, EPA proposes more stringent idle levels for
  convection gas and electric combination ovens. High and low capacity binning has
  been introduced for full-sized electric convection ovens.

The Agency is interested in saving water. To that end, EPA's WaterSense® program labels water saving products. In cases where an ENERGY STAR product category also uses water, the two programs have agreed that ENERGY STAR will set water criteria in collaboration with WaterSense. Further, EPA wants to avoid tradeoffs that might not be good for the environment and requests comments from stakeholders on the possible tradeoffs of the proposed water consumption criteria. With this in mind, Draft 2 includes

newly proposed water consumption criteria for combination ovens in steam and convection modes during cooking periods.

• Reporting Requirements: The Agency proposes adding water consumption reporting requirements during idle and cooking periods for convection and rack ovens with moisture addition features and idle cooking periods for combination ovens, creating a complete water consumption profile for these models.

#### **Comment Submittal**

EPA welcomes stakeholder input on the attached ENERGY STAR Version 3.0 Commercial Ovens Draft 2 Specification. Stakeholders are encouraged to submit any comments to <a href="mailto:cfs@energystar.gov">cfs@energystar.gov</a> by **December 2, 2021**. EPA will also accept additional commercial oven energy performance data submitted by this same deadline.

All comments will be posted to the <u>ENERGY STAR Product Development website</u> unless the submitter requests otherwise.

#### Stakeholder Webinar

EPA will host a webinar on **November 4, 2021, from 11:00 AM – 12:30 PM EDT** to address stakeholder comments and questions. Stakeholders interested in participating in this discussion should <u>register here</u> by **November 3, 2021**.

#### **Ask the Experts**

In conjunction with the publication of this ENERGY STAR Version 3.0 Commercial Ovens Draft 2 Specification, the EPA is also releasing the third CFS Ask the Experts blog post, entitled <a href="Howto Choose the Right-Sized Commercial Oven">Howto Choose the Right-Sized Commercial Oven</a>. The article provides an overview of size, pan count, and production capacity considerations and how purchasers can utilize this information through the <a href="ENERGY STAR Product Finder">ENERGY STAR Product Finder</a>. Stakeholders are encouraged to share the article broadly to promote your partnership with ENERGY STAR and educate your customers on the benefits of energy efficiency.

Please contact me at <u>Crk.Tanja@epa.gov</u> or 202-650-7522 and Jasmin Melara, ICF, at <u>Jasmin.Melara@icf.com</u> or 202-862-2950 for questions or concerns.

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

Sincerely,

Tanja Crk, Product Manager

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**ENERGY STAR Commercial Food Service** 

Enclosures:

ENERGY STAR Version 3.0 Commercial Ovens Draft 2 Specification

ENERGY STAR Version 3.0 Commercial Ovens Draft 2 Data Packet

ENERGY STAR Version 3.0 Commercial Ovens Draft 1 Comment Matrix

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