

ENERGY STAR[®]

options in gas kitchen equipment

If you're looking to upgrade your kitchen equipment, choose these ENERGY STAR certified appliances:

- Fryers
- Steam cookers
- Convection ovens
- Griddles
- Holding cabinets
- Woks

Fryers

Fryers have made recent strides in energy savings. They offer higher production rates, shorter recovery periods and improved heat transfer with larger surfaces. Built-in oil filtration systems and timers help prevent overcooking and save energy.

A typical restaurant uses 7,750 pounds of oil per year. High efficiency low-oil volume (HLOV) fryers reduce oil use from 50 pounds to 35 pounds per fryer. New tube-fired baffled burner technology eliminates direct firing of intense heat on fry pot side walls and achieves up to 70% thermal transfer efficiency. HLOV fryers are actually 16% more energy efficient than the ENERGY STAR minimum.

Griddles

Gas griddles have also made advancements in energy efficiency. Their infrared (IR) burners transfer heat more efficiently, and their easy-to-clean chrome surfaces lose less heat. Hot steam can also be trapped under griddles for greater temperature uniformity.

Woks

Development work by gas utilities has significantly improved commercial gas wok range efficiency. Now, an advanced ceramic mesh burner has replaced the original jet ring-style burner. A ceramic burner bowl is installed below the burner to radiate heat toward the bottom of the wok pan. Natural gas efficiency is improved from 10–15% to roughly 23% for a standard wok pan. This reduces gas consumption by over 50% for wok cooking.

Steam kettles

Steam kettles are smart replacements for stock pots. Unlike stock pots, they have an extended heating surface along the side, as opposed to only on the bottom. Kettles cook at atmospheric pressure with steam created from a water reservoir at the bottom of the cooking compartment.

Upgrade to some of these appliances, and your customers can benefit, too.

Gas burners give you more control of cooking temperature and speed. That means properly cooked meals can get to your diners faster. With more even heat distribution in gas convection ovens and griddles, foods also cook faster at lower temperatures.

Save energy and cook easier with ENERGY STAR kitchen appliances.

Our financial incentives can help lower your upfront costs.

Call 1-800-787-1706, email energysavings@nationalgrid.com or visit ngrid.com/business.