

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

WASHINGTON, D.C. 20460

OFFICE OF AIR AND RADIATION

March 31, 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</u> 3.0 Commercial Ovens <u>Draft 1 Specification</u>. Stakeholders are encouraged to submit comments to EPA no later than May 12, 2021.

EPA estimates that the market penetration for ENERGY STAR certified commercial ovens is 51%, based on the ENERGY STAR Unit Shipment and Market Penetration Report Calendar Year 2019 Summary. The Agency reviewed the individual commercial oven sub-categories under the current Version 2.2 specification scope and determined there were certain sub-categories of eligible products that had higher market penetration than others, thus driving up the overall market penetration estimate. As such, EPA is proposing amended levels to select commercial oven sub-classes in this Draft 1 specification. EPA believes the efficiency criteria proposed in this Draft 1 specification will offer significant energy savings relative to standard products in the marketplace.

The primary objectives of this revision are to 1) amend the applicable terms and definitions for clarification purposes and to align with revised and/or updated industry standards and specifications, 2) expand the scope to include additional sizes of combination ovens, 3) revise the energy performance criteria levels for select oven sub-categories, and 4) introduce new reporting requirements for all oven preheat times and energy use. Changes are explained in the note boxes throughout the Draft 1 specification.

- **Terms and Definitions**: The EPA proposes amendments to terms and definitions noted in Section 1 of this Draft 1 specification.
- **Scope**: EPA expands the scope of this specification to include large electric combination ovens (≤ 40 pans), small electric combination ovens (≥ 3 pans), small gas combination ovens (≥ 5 pans), and electric 2/3-size combination ovens (with a pan capacity ≥ 3 and ≤ 5).
- Criteria Levels: To continue recognizing the most efficient ovens in the market, EPA proposes
 revisions to the criteria for full- and half-sized combination ovens and full-sized convection ovens.
 Revisions to these oven sub-categories offer significant energy savings, and they represent the
 majority of current ENERGY STAR shipments.
- Test Methods: Since the Version 2.2 effective date, the referenced commercial ovens' American Society for Testing and Materials (ASTM) test standards used for energy performance evaluation have been revised and/or reapproved. As such, EPA updates the following referenced test methods in the Draft 1 specification:
 - o ASTM F1496-13 (2019), Standard Test Method for Performance of Convection Ovens
 - ASTM F2861-20 Standard Test Method for Enhanced Performance of Combination Oven in Various Modes
 - o ASTM F2093-18, Standard Test Method for Performance of Rack Ovens

• **Reporting Requirements**: The Agency proposes to include new reporting requirements for preheat time and energy use to provide customers with a more complete energy profile when selecting ENERGY STAR commercial ovens.

Comment Submittal

EPA welcomes stakeholder input on the attached ENERGY STAR Version 3.0 Commercial Ovens Draft 1 Specification. Stakeholders are encouraged to submit any comments to cfs@energystar.gov by **May 12**, **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 **April 21, 2021 from 3:00 – 5:00 PM ET** to address stakeholder comments and questions. Stakeholders interested in participating in this discussion should <u>register here</u> by **April 20, 2021**.

Please contact me at <u>Crk.Tanja@epa.gov</u> or 202-566-1037 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 1 Specification