ENERGY FOR EVERYONE®
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Propane Cooking Equipment Delivers Precision and Savings

PROPANE APPLIANCES PROVIDE SUPERIOR PERFORMANCE, REDUCED OPERATING COSTS, AND DEPENDABLE, GRID-INDEPENDENT OPERATIONS TO ANY COMMERCIAL KITCHEN

Propane cooking equipment offers the power and precision chefs require while using less fuel, reducing dependence on the electric grid, and ensuring reliable operation in any commercial kitchen. Whether for newly constructed kitchens, replacing outdated or inefficient equipment in existing facilities, or the fit-out of spaces for new owners or tenants, propane appliances provide flexible and effective solutions. ENERGY STAR®-certified propane models deliver approximately 10% to 60% greater efficiency than standard units, depending on the product category. Replacing older equipment can therefore lower utility costs while simultaneously enhancing kitchen performance, functionality, and overall aesthetic.

Efficiency Improvement of ENERGY STAR Equipment vs. Standard*

- Deep Fryers: 30%-35%
- Griddles: 10%
- Steam Cookers: 60%
- Convection Ovens: 20%

PERFORMANCE

High-performance propane ranges, cooktops, and ovens are the preferred choice of most professional chefs and kitchen designers — both for their own kitchens and for their clients. Propane is a cleaner energy source, producing fewer emissions than the average U.S. electric grid while offering significant performance and operational advantages over electric cooking equipment.

- Greater control of heating levels
- Instant-on burners allow cooking to start right away
- Greater capacity levels
- Even heat distribution
- Design flexibility

Propane cooking equipment generally operates for eight years or longer in commercial kitchens, outlasting most electric alternatives. Propane also excels in larger formats — virtually all high-capacity fryers (40 gallons of oil or more) are gas-heated. These robust units provide superior thermal efficiency, quicker heat recovery, and higher production throughput.

APPLICATIONS FOR USE

- Restaurants
- Hotels
- Schools
- Hospitals
- Public Assembly

AT-A-GLANCE

- Perfect for new construction, replacements, and fit-outs
- Greater temperature control and even heat distribution
- Equipment lifecycles of eight years or more
- Cut CO_2 emissions roughly 40%-50% compared with electric

*Energy Star Guide for Cafés, Restaurants, and Institutional Kitchens. energystar.gov. Accessed October 2015

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ENERGY EFFICIENCY

Cooking appliances are used in many commercial buildings. To manage these costs, owners and designers can utilize several cooking appliance categories labeled by the ENERGY STAR program for both propane or electric cooking equipment. ENERGY STAR criteria establish minimum levels for how much energy is delivered to the cooking process, as well as the energy consumption rate during idle mode.

ENERGY CONSUMPTION & COSTS

Propane ranges, ovens, and other cooking appliances will have wide variations in energy use and costs depending primarily on frequency of use. Regardless of the specific operational profile, any commercial cooking facility can save money by replacing older cooking appliances with ENERGY STAR-certified equipment.

Appliance Savings

ENERGY STAR	ANTICIPATED ANNUAL SAVINGS OVER STANDARD EQUIPMENT	
Commercial Appliances	**Gas/Propane***	**Electric**
Standard Fryers	$440	$100
Large Vat Fryers	$500	$150
Steam Cookers	$1,100	$1,100
Combination Ovens	$250	$700
Convection Ovens	$150	$100
Griddles	$100	$120

* ENERGY STAR savings estimates provided for gas systems. Propane savings will vary, and can be estimated by dividing gas savings by a factor generally ranging from 1.25 to 2, depending on actual pricing.

ENVIRONMENTAL

Cooking with propane produces less CO_2 than comparable electric equipment, making it cleaner than power from the average U.S. electric grid. Regardless of the energy source, every commercial kitchen must operate a code-compliant, well-maintained exhaust system.

High-efficiency appliances curb energy use and, in turn, reduce a facility's carbon footprint. ENERGY STAR estimates that a commercial kitchen outfitted entirely with certified equipment can avoid roughly 34,000 pounds of greenhouse-gas emissions each year.

FOR MORE INFORMATION

To learn more about commercial cooking equipment and the Propane Education & Research Council, visit **propane.com/commercial**.

200 S. 10th Street, Suite 1075 / Richmond, VA 23219 / P 202-452-8975 / F 202-452-9054