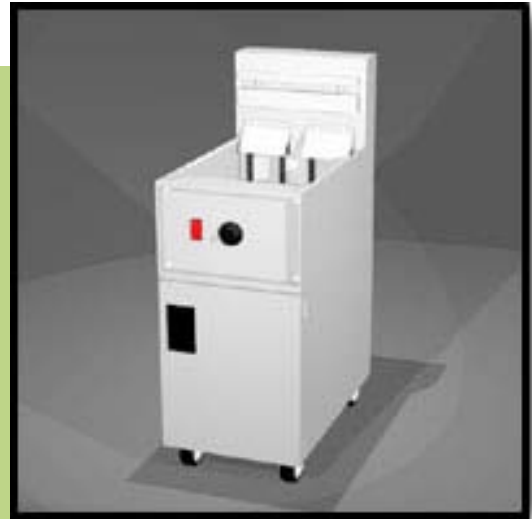


GREEN THUMB QUICK TIPS:

- Even in a busy quick serve operation selling hundreds of pounds of fries daily, the fryers are typically idle more than 75% of the time.
- Turn off the "backup" fryer when you don't need it: if you can eliminate four hours a day of standby time, you'll save up to \$150 annually.
- A high-efficiency gas fryer costs more up front, but uses up to 30% less energy than a standard gas fryer.

**FRYERS 101:**

Fried food is popular, and fryers are one of the most common appliances in the world of food service.

Fryers are available in a range of configurations but still share a common basic design. Fryers may be countertop units, freestanding floor units, and in batteries of several fryers in one housing.

The fryer menu has expanded to include various deep fried snacks such as mushrooms, zucchini, peppers and mozzarella cheese. Equipment manufacturers have responded by designing fryers that operate more efficiently, quickly, safely and conveniently. There are four main types of fryers: French fryers, pressure fryers, large vat (chicken and fish) fryers and donut fryers.

The open 14" deep fat fryer is the most common style, but there are also a number of larger flat-bottomed donut fryers, chicken and fish fryers in the PG&E service territory. Your energy cost for a fryer depends on whether you choose a gas or electric model, and on whether you purchase a high-efficiency fryer or a low-efficiency fryer.

There is much more variation in the efficiency of gas units: a high efficiency gas unit costs more initially, but may use as little as half the energy of a less expensive, low efficiency gas fryer. The FSTC has worked with several different manufacturers and styles of fryers, and has developed a formula for estimating the energy consumption and cost to fuel various types of gas and electric fryers.

Because it is a thermostatically controlled appliance, the fryer cycles on and off when in use. In fact, a typical gas fryer rated at 100,000 Btu/hour input will only use the full 100,000 Btu for the short time it takes to preheat the appliance, and then for quick bursts to keep the frying medium at operating temperature. Looking at energy use over the course of an entire day, this fryer is likely averaging about 20,000 Btu/hour.

The FSTC has tested various fryers and has reports available on several models. You can get a customized look at what appliance energy is costing you in your operation by contacting your PG&E Marketing Representative. If you want to look at actual performance figures from our laboratory trials or our Production Test Kitchen monitoring, check out the list of published Reports for a title that matches your interests, or browse through the Abstracts for a more detailed summary