



United States  
**ENVIRONMENTAL PROTECTION AGENCY**  
Washington, DC 20460

**Version 1.0 Qualified Product Information Form for Commercial Griddles**  
**Office of Atmospheric Programs**

**ENERGY STAR® qualified product information form for use by ENERGY STAR qualified commercial griddle partners (Companies who have joined ENERGY STAR for commercial griddles by signing the Partnership Agreement).**

*You may use this form to report only those products that are sold under your company's brand name. If your firm sells its models to another company that uses its own brand name, that company must join the program and report its own products. Information from this form will be added to the list of ENERGY STAR qualified Commercial Griddle products. Please send this form for each qualifying product model or family to ENERGY STAR for Commercial Griddles via fax at (202) 862-1144 or email at [commercialgriddles@energystar.gov](mailto:commercialgriddles@energystar.gov).*

**Company Information**

**Company Name**

(as listed in Partnership Agreement): \_\_\_\_\_

**Product Contact Information** (For public requesting product information)

Name: \_\_\_\_\_  
Title: \_\_\_\_\_  
Tel: \_\_\_\_\_  
Fax: \_\_\_\_\_  
E-mail: \_\_\_\_\_

**Product Information Submitted By** (leave blank if same as Product Contact)

Name: \_\_\_\_\_  
Title: \_\_\_\_\_  
Tel: \_\_\_\_\_  
Fax: \_\_\_\_\_  
E-mail: \_\_\_\_\_

**Product Information**

**Please complete all the fields below unless otherwise noted (see Term Definitions at the end of the document).**

Does tested model represent a product family? \_\_\_\_\_  
If so, provide size of griddle tested: \_\_\_\_\_ ft

Please check to affirm you have attached equipment specification sheets for each griddle to be qualified within family.

Note: If product family includes units smaller than 3', you must test and qualify these units separately.

Brand Name/Manufacturer: \_\_\_\_\_  
Model Name: \_\_\_\_\_  
Model Number: \_\_\_\_\_  
Additional model numbers (if 3' model submitted to represent family): \_\_\_\_\_  
Product Type: \_\_\_\_\_  
Griddle Plate Type: \_\_\_\_\_

Date Product First Shipped: \_\_\_\_\_

Product utilizes thermostatic control. (check to affirm)

**Griddle Dimensions**

Width: \_\_\_\_\_ ft

Depth: \_\_\_\_\_ ft

Cooking Surface (Width \* Depth):  ft<sup>2</sup>

**The following two fields pertain only to double-sided griddles. If product is single-sided, please skip ahead to Test Results section.**

Top Platen (Integrated or Add-On): \_\_\_\_\_

Measured side-to-side coverage of top platen: \_\_\_\_\_ %

Note: See Term Definitions for double-sided testing requirements.

**Test Results**

(round up).

Test Procedure Used: \_\_\_\_\_

Cooking Energy Efficiency:\* \_\_\_\_\_ %

Production Capacity: \_\_\_\_\_ lbs/hr

Measured at heavy-load conditions per ASTM F1275 or F1605.  
(check to affirm)

Idle Energy Rate:\* \_\_\_\_\_ Btu/h **or**

Watts

Normalized Idle Energy Rate:  Btu/h per ft<sup>2</sup> **or**

Watts per ft<sup>2</sup>

\* Manufacturer may also submit test results for add-on, full-size top platen combinations for purposes of listing to the ENERGY STAR Web site. However, base bottom griddle must meet ENERGY STAR requirements as a single-sided griddle.

Name of Testing Organization: \_\_\_\_\_

Date Tested: \_\_\_\_\_

**Confirm that the following product specific documents for the model being qualified are attached:**

- Product specification sheet
- Test report(s)

**Product Labeling**

**Per the requirements in the ENERGY STAR Partnership Agreement, has the label been placed:**

- On the front of the product?
- On your Internet site where the product information is displayed?
- In product literature?

**Qualification**

- By checking this box, I declare that the above information is, to the best of my knowledge, accurate and associated with the products included for qualification in this submittal. I understand that the ENERGY STAR Program will associate all data in this submittal with the products listed in this submittal upon receipt. I understand that if any of the above information is found to be inaccurate, the products will be removed from the ENERGY STAR qualified products list. I understand that intentionally submitting false information to the U.S. government is a criminal violation of the False Statements Act, Title 18 U.S.C. section 1001.

## TERM DEFINITIONS

*Single-Sided Commercial Griddle:* A commercial appliance designed for cooking food in oil or its own juices by direct contact with either a flat, smooth, hot surface (e.g., flat, polished steel plate) or a hot channeled cooking surface (e.g., polished steel ½-inch grooved plate) where plate temperature is thermostatically controlled.

*Double-Sided Commercial Griddle:* A commercial appliance designed for cooking food in oil or its own juices by direct contact with two hot surfaces where temperature is thermostatically controlled. A double-sided griddle has hinged upper griddle plates (platens) that swing down over the food, thereby cooking the food from both sides at once.

Double-sided griddles may qualify for ENERGY STAR under the following conditions:

- (1) Integrated, double-sided units with full top platen ( $\geq 90\%$  coverage from side to side) must test and qualify as a double-sided griddle.
- (2) Integrated, double-sided unit with partial platen(s) ( $< 90\%$  coverage from side to side) must test and qualify as a single sided griddle (with top up and turned off).
- (3) Double-sided units with add-on top platens (full or partial) must test and qualify as a single sided griddle (with top up and turned off).

Note: Integrated refers to double-sided griddles designed to operate only while using a top platen. Add-on top platens are sold to end users as options to a single sided griddle and can be added on to a base model at the factory level or installed in the field.

*Thermostatic Control:* Simple temperature-feedback control that regulates the heaters based on griddle plate temperature. Thermostatic controls have the potential to sense the presence of cooking loads and offer better response and faster recovery when a load of fresh product is placed on the cooking surface.

*Cooking Energy Efficiency:* The ratio of energy absorbed by the food product to the total energy supplied to the griddle during cooking.

*Idle Energy Rate:* The rate of griddle energy consumption while it is maintaining or holding at a stabilized operating condition or temperature. Also called standby energy rate. For the purposes of this specification the idle rate is normalized based on the area of the (bottom) cooking surface.

The public reporting and recordkeeping burden for this collection of information is estimated to average 4.85 hours per response. Send comments on the Agency's need for this information, the accuracy of the provided burden estimates, and any suggested methods for minimizing respondent burden, including through the use of automated collection techniques to the Director, Collection Strategies Division, U.S. Environmental Protection Agency (2822T), 1200 Pennsylvania Ave., NW, Washington, D.C. 20460. Include the OMB control number in any correspondence. Do not send the completed form to this address.