

Broilers

- **The broiler is probably the most energy-hungry appliance in your kitchen: one broiler may use more energy than 6 fryers.**

- **Turn it off when you aren't using it: if you can eliminate three hours a day of standby time, you'll save up to \$600 annually.**

- **Do you need all of the broiler, all of the time? For every hour of the day you can turn off half the broiler, you'll save up to \$100 annually.**



The underfired charbroiler cooks with distinctive smoke and flame that make it a showpiece for display cooking as well as a workhorse in the appliance lineup. The striped sear marks on chicken, beef and fish add value to the menu. Equipment manufacturers are now bringing designs and technologies to market that will reduce broiler smoke and flare-up, lightening the load on kitchen ventilation and outdoor air quality.

Broilers don't have thermostats, so they use energy at the same high rate all day long-or until you manually adjust them. An average broiler uses 6-10 times the energy of an idling fryer. And it's the same rate whether the broiler is cooking 25 hamburgers, one chicken breast, or is just "standing by." In contrast, a fryer or oven consume their full rated input for a few minutes during preheat, and then their thermostats turn the energy down or off to hold a set temperature and the appliance only consumes a fraction of the energy it would at full input.

Your energy costs for a broiler depend on which size and type you operate (underfired charbroilers are generally the biggest energy users) and whether you bother to turn it off or down during slow periods (generally worth your time for this energy-intensive appliance.)

The 3'- 4' underfired gas broiler is the industry standard, but there are also a number of larger broilers (ranging up to 12 feet long) and several different types of overfired broilers, which arrange the heat source above the food and are often mounted on the backshelf above the range. In general, all the most powerful broilers are gas fired, and food warmer/cheesemelter overfired broilers may be gas or electric. Typical inputs for a gas underfired broiler are 80,000-120,000 Btu per hour.

The FSTC has tested broilers 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.