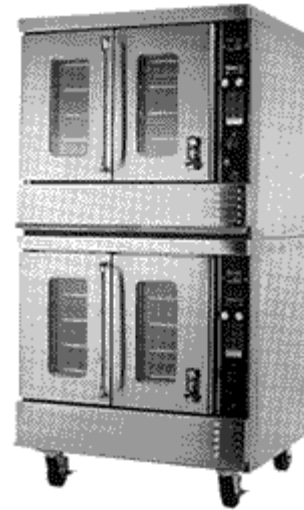


Ovens

- **When you're operating a very large oven, or a conveyor style oven, it pays to minimize operating hours.**
- **No long preheats: turn it on when you need it, not hours before.**
- **Turn off the "backup" oven when your busy period is over.**



Ovens range in construction from room-sized ovens in the back of the bakery to fancy chrome-and-glass rotisseries used for "display cooking" in restaurants and supermarkets. Manufacturers have presented food service operators with a variety of new technologies designed to cook pizza on the countertop, bake chicken breasts with halogen lamps, and save energy for the dollar-wise restaurateur.

Since they are thermostatically controlled, ovens don't consume their rated input energy constantly. A small electric oven rated at 8 kW, for example, probably draws 2 kW on average over the course of a day. But each type of oven has a different pattern of energy use: a conveyor oven, open at both ends, probably draws four times the energy of a standard, well-insulated oven.

The standard oven is still the simple "range oven", commonly installed below the rangetop in your appliance lineup (and at home.) But the convection oven's greater speed wins it a growing place in the commercial kitchen, along with its cousin the steam/convection combination oven. Your energy cost for ovens depends on which oven you're operating and how you use it.

The FSTC has tested several types of ovens 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.