

**Duff, Rebecca M.**

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**From:** David Sager [David.Sager@hobartcorp.com]  
**Sent:** Tuesday, April 07, 2009 10:57 AM  
**To:** Duff, Rebecca M.  
**Subject:** RE: REMINDER: Comments Due Draft 2 Oven Specification

143           C. Convection Oven: A general-purpose oven that cooks food by  
 144           of the food product. The rapidly moving hot air strips away the  
 145           and enables the food to absorb the heat energy. For the purpo  
 146           ovens do not include the ovens that have the ability to heat the  
 147           superheated steam.

*I think this is ok, but clarity may be needed to avoid loopholes. This oven type would not contain a water line or reservoir in which is used to create humidity, saturated or superheated steam ("moist heat ovens").*

138           B. Combination Oven: An oven that combines the function of hot  
 139           saturated/superheated steam heating (steam mode), or both (  
 140           baking, roasting, rethermalizing, and proofing of various food  
 141           combination oven/steamer, combi or combo.

*The description is ok, but it is still open to allowing oven devices that only can cook in convection mode, but has a water addition to create humidity. A combi is only a combi if it is capable of cooking in convection mode, steam mode, and a combi mode. Using these three modes allows for steaming, baking, roasting, rethermalizing, proofing, grilling, etc....*

149           **Note:** EPA received questions from stakeholders regarding ovens t  
 150           the potential for confusion between convection ovens with moist he  
 151           ovens, as defined in 1B above, this Version 1.0 specification consid  
 152           combination ovens. Stakeholders are encouraged to provide feedba  
 153

*Adding "moist heat ovens" into the combi ovens category is not the answer. They can NOT steam like a combi or steamer, thus their energy usage is greatly impacted. This is and will be misleading to customers. They simply do not have steam mode alone. It would be very similar to comparing a rack oven with a combi. It simply can't be done. Rack ovens "produce steam" by the description, but in reality they do NOT steam or have steam mode like a combi or steamer. The only other clarification between the two is that the rack oven has the motor for rotating the racks.*

*"Moist heat ovens" technically need their own category to avoid confusion and misleading customers into an energy efficient machine that is not the same machine as it is being compared with. We must compare apples to apples. Each of these ovens are uniquely very different and should be sorted accordingly. If "moist heat ovens" are added to the combi oven category, what is going to stop every other oven that adds water, moist heat, to be placed in the combi device category?*

Please feel free to call me to discuss further.

4/27/2009

Thanks,  
David Sager, CFSP  
Hobart - Steam Cooking Product Line Manager  
ph.: 937.332.2118 fax: 937.332.3072 cell: 937.875.0758  
david.sager@hobartcorp.com - [www.hobartcorp.com](http://www.hobartcorp.com)

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**From:** Duff, Rebecca M. [mailto:RDuff@icfi.com]  
**Sent:** Monday, April 06, 2009 3:08 PM  
**Cc:** Chris Kent  
**Subject:** REMINDER: Comments Due Draft 2 Oven Specification  
**Importance:** High

Dear Commercial Oven Manufacturer or Other Interested Party,

This email is a reminder that feedback on the attached Draft 2 ENERGY STAR® Commercial Oven specification is due to EPA by this **Friday, April 10**. Please send your comments and any supporting data to Rebecca Duff, ICF International, at [rduff@icfi.com](mailto:rduff@icfi.com).

All materials related to the commercial oven specification development process are available on the ENERGY STAR Product Development Web site at [www.energystar.gov/productdevelopment](http://www.energystar.gov/productdevelopment) (click on "New Specifications in Development"). If you have any questions regarding the Draft 2 requirements, please contact Christopher Kent, EPA, at (202) 343-9046 or [kent.christopher@epa.gov](mailto:kent.christopher@epa.gov) and Rebecca Duff at (202) 862-1266.

Thank you for your interest and support of ENERGY STAR!

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4/27/2009