

## ENERGY STAR Product Specification for Commercial Ovens, Draft 1 Comments

**Section 1, C:** This needs to be better defined. There are basically two types of Combination ovens, Countertop/Stand mounted and Floor mounted units. Both of these come in half size or full size versions. There is a subset of Countertop/Stand mounted units that cannot accommodate a steam table pan. They are sometimes called 2/3 size combi ovens because they can only fit 2/3 steam table pans or smaller.

Countertop/Stand mounted:

Half size - Minimum of 3 half-size bake or sheet pans or steam table pans.

Full size - Minimum of 5 full-size bake or sheet pans or steam table pans.

Floor Mounted:

Half size - Minimum of 10 half-size bake or sheet pans or steam table pans.

Full size - Minimum of 10 full-size bake or sheet pans or steam table pans.

**Section 1, P (Note Box):** Water consumption should be recorded separately (water used for steam production & water used for condensate). This with the addition of the drain water temperature should give the end user enough information to evaluate and compare water consumption rates. Will this be done in both steam and convection modes?

The normalization of GPH/pan sounds reasonable. The only issue is the heavy load cooking test is not done with the maximum number of steam table pans the can accept, but with the manufacturer's stated capacity of standard 12 by 20 by 2 1/2 in. (325 by 530 by 65 mm) hotel pans.

**Section 2, B (Note Box):** Some countertop units are included based on the categories above. See the comment on the subtype definitions.

**Table 2 (Note Box):** This seems OK, but in the Steam mode idle almost all the steam generator units that have posted data on the Fisher-Nickel website would fail. This may need to be addressed, as it does not take into account the units with steam generators.

**Jason Schreiner**

Project Manager

Ovens & Advanced Cooking - Americas

Cleveland, Convothem, Lincoln, Merrychef, Merco

Manitowoc Foodservice