We would like to submit our comments on Draft 2 of the ENERGY STAR Program Requirements Product Specification for commercial ovens:

Bake-off ovens haven’t got steaming capabilities so they should fall under the convection ovens with moisture assist. We suggest adding these ovens to the classification of convection ovens.

We suggest harmonizing the included products of gas and electric appliances to a pan capacity ≥5 and ≤20 because we don’t see any reason why they should differ. Eloma offers, among a lot of other manufacturers, half- and full-size electric combination ovens as well as half- and full-size gas combination ovens with a pan-capacity of 6. According to draft 2 gas appliances with a capacity of 6 full-size pans wouldn’t be tested.

We assent to note 4) G. that water consumption for steam-cooking and condensate cooling should be measured separately. The customer should be provided with separate information to water consumptions because the prices for soft and hard water can differ (soft water for steaming in most appliances, hard water for condensate cooling).

The average and maximum condensate temperature only concerns tests with steam mode or combination mode. It’s possible that there’s no condensate in hot air convection mode. The procedure of reported values should be clarified since it’s not the air temperature that should be reported as condensate temperature.

We suggest to harmonize the included products of gas and electric appliances to a pan capacity ≥ 5 (bigger equal) and ≤ 20 (smaller equal) because we don’t see any reason why they should differ.

Product Management

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