

Commercial Ovens

Covered Products

- Half- and full-size electric convection ovens
- Full-size gas convection ovens
- Half- and full-size gas combination ovens with a pan capacity ≥ 6
- Half- and full-size electric combination ovens with a pan capacity ≥ 5 and ≤ 20
- Single and double gas rack ovens

Ineligible products

- Conventional or standard ovens
- Conveyor, slow cook-and-hold, deck, mini-rack, range, rapid cook, and rotisserie ovens
- Gas and electric combination ovens with a pan capacity other than listed above
- 2/3-size combination ovens
- Dual-fuel heat source combination ovens
- Certain hybrid ovens such as those incorporating microwave settings

Definitions

Commercial convection ovens are the most widely used appliances in the foodservice industry. These are the workhorses of the commercial kitchen, with a wide variety of uses from baking and roasting to warming and reheating. In addition to traditional uses, convection ovens are used for nearly all types of food preparation, including foods typically prepared using other types of appliances (e.g., griddles, fryers, etc.). Commercial ovens that have earned the ENERGY STAR are about 20 percent more energy efficient than standard models.

Full- and half-size electric convection ovens, and full-size gas convection ovens can earn the ENERGY STAR by meeting minimum cooking energy efficiency, as well as a maximum idle energy rates. Cooking energy efficiency represents the amount of energy absorbed by the food product compared to the total energy used by the oven during the cooking process. The idle energy rate represents the energy used by the oven while it is maintaining or holding at a stabilized temperature.

Standard gas convection ovens have a 30 percent cooking energy efficiency and an idle energy rate of 18,000 Btu/h, whereas ENERGY STAR certified gas convection ovens must meet the specification requirements of 44 percent cooking energy efficiency and idle energy rate of 13,000 Btu/h. Standard electric convection ovens have a 65 percent cooking energy efficiency and an idle energy rate of 2 kW; whereas ENERGY

STAR certified electric convection ovens must meet the specification requirements of 70 percent cooking energy efficiency and an idle energy rate of 1.6 kW.

Half- and full-size gas combination ovens with a pan capacity ≥ 6 ; and half- and full-size electric combination ovens with a pan capacity ≥ 5 and ≤ 20 are eligible for ENERGY STAR certification by achieving both convection mode and steam mode idle and cooking energy efficiency levels.

Single and double gas rack ovens are the most recent eligible commercial oven products for ENERGY STAR. These large commercial ovens are frequently used in high volume baking facilities and other food service operations, such as supermarkets, high volume bakeries, and institutions. Similar with convection and combination ovens, rack ovens must not exceed energy idle rate requirements and must achieve minimum baking energy efficiency criteria.

Standard Setting and Certifying Program

Various national and international standards apply to electronic appliances. They are defined below as a guide:

ENERGY STAR® is a voluntary energy efficiency program sponsored by the U.S. Environmental Protection Agency. The ENERGY STAR® program makes identification of energy efficient appliances easy by labeling products that deliver the same or better performance as comparable models while using less energy and saving money. For additional information on the ENERGY STAR® program, including product specifications and a list of qualifying products, visit the ENERGY STAR® website at <http://www.energystar.gov>.

Specification

Purchasing Commercial Ovens

All affected entities shall purchase commercial ovens that are Energy Star certified.

In addition, all affected entities are encouraged to purchase commercial ovens which are remanufactured or incorporate recycled materials in the manufacturing of the commercial oven to the extent practicable.

End of Life Management

All affected entities shall follow the following hierarchy for end of life management of commercial ovens:

- If the unit is still in working condition:

- Attempt to re-use it if a commercial oven is needed in another application/facility.
 - If the unit is no longer needed, work with the OGS Surplus Property program for redistribution or sale.
- If the unit is no longer in working condition:
 - Ensure that it is properly recycled through your entities e-waste recycling program.

Packaging

Packaging shall comply with Environmental Conservation Law section 37-0205. Packaging shall not contain inks, dyes, pigments, adhesives, stabilizers, or any other additives to which any lead, cadmium, mercury or hexavalent chromium is intentionally added or contain incidental concentrations of lead, cadmium, mercury or hexavalent chromium which together are greater than 100 parts per million by weight (0.01%).

New York State encourages affected entities to adopt the following:

- The use of bulk packaging.
- The use of reusable packaging.
- The use of innovative packaging that reduces the weight of packaging, reduces packaging waste, or utilizes packaging that is a component of the product.
- That all packaging remain the property of the supplier and not become the property of the affected state entity under any circumstance or condition. The vendor shall certify that the packaging material will be reused, recycled, or composted, and managed in compliance with applicable local, state, and federal laws.
- Packaging that maximizes recycled content and/or meets or exceeds the minimum post-consumer content level for packaging in the U.S. Environmental Protection Agency Comprehensive Procurement Guidelines.
- Packaging that is recyclable or compostable.