

ENERGY EFFICIENT TIPS FOR YOUR OVEN

Saving energy is easier than you think! Learn more below with a list of questions & answers about energy efficient oven use. If you have any questions or would like to schedule a training with one of our training professionals, contact us at 1-888-OVEN-911 (683-6911).

- Do you preheat your ovens at the right time? Avoid unnecessary warming and idle times by turning on your ovens at the correct time, and loading them in a timely fashion.
- Do you switch your systems to energy-saving mode or turn them off at the proper time? Energy-savings modes result in savings after about 30 minutes of idle time.
- Do you bake products that require roughly the same temperature in succession? Monitor your baking sequences to ensure that you minimise temperature variations from one baking operation to the next.
- Do you limit steam use to only the amount necessary for your baked product? Steam injection takes nearly a quarter of the oven's energy. In ovens without fixed steam dosing, the amount of steam is determined by the baker.
- Do you open your baking oven doors infrequently and only for short periods? All bakery staff should be instructed to avoid opening oven doors, where possible.
- Are the steam systems decalcified at the recommended intervals? Turning water to steam requires a great deal of energy. This energy requirement increases significantly if the transmission is blocked by calcium deposits.
- Is your flue vent set properly?
- Do you clean your burners regularly and carry out annual maintenance? That ensures both minimal waste gas emissions and low consumption. Do you clean the burner's air supply area while the intake is open (3 times per year).
- Do you inspect the door seals regularly? Defective seals should be replaced immediately.
- Is your unit located as far as possible from sources of cold (open windows, etc.)?



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