

## Rack Oven Energy Comparisons

Over the past several years as the nation and finally the baking industry looks for ways we can conserve energy, I have often wondered why rack oven manufactures are not touting their achievements in building the most efficient, reliable oven. It seems with all the advanced control that's available during baking process that we should be able to notice a change on our utility bill. And yet there is not one company that has proven (or at least advertised effectively) they are the most efficient oven on the market today.

Last year I stumbled across an energy evaluation preformed by Fisher-Nickel Inc for Pacific Gas & Electric Co in 2006. As I read the reviews from this third party about leading rack oven manufactures, it confirmed many suspicions that I had and provided me with hard proof about rack oven performance. As I outline a few items of interest to me I hope you look at the entire report compiled for Pacific Gas & Electric.

Evaluations were preformed on double rack ovens for LBC Bakery Equipment, Hobart and Revent. The LBC oven and Hobart/Baxter ovens have similar naturally aspirated burner systems, while the Revent oven uses their traditional in powered burner.

With my background as a person who sells bakery equipment, I base my evaluations and ultimately what I sell into four categories, initial oven cost, installation cost, annual maintenance cost, and energy costs. From the report I focused on energy evaluation of each manufacture. To address the other criteria I'm relying on personal experience and observation.

The evaluation measured the energy required to heat the oven to 400° F and then let the oven idle to determine how much natural gas and electricity was consumed. The test also measured the effectiveness of the steam system and finally how much energy was required to bake frozen apple pies and white full sheet cakes.

LBC was out preformed by Hobart and Revent in every category except for the time required to initially heat the oven. Other than this one area LBC was a distant 3<sup>rd</sup>.

Hobart and Revent are very close in the overall energy required but in the end the Hobart oven is slightly more efficient to operate. As you read the detailed report you will find that the two ovens steam system perform identically. Although the Revent oven burner requires more BTU's to operate. I was surprised that the difference between their estimated annual cost to operate each oven is only \$121.00, compared with over \$770.00 difference for LBC.

I attribute the small difference between the Hobart and Revent ovens to the fact that the Revent oven is so well insulated. The Revent oven retains it heat better than the Hobart oven.

I have always felt Revent provided the highest quality oven on the market but this had never been outlined to me like this report has. Stratton Sales decided to become a distributor for Revent in 1998 because at the time we felt Revent had the most to offer our clients. Having sold, serviced and installed Hobart, Baxter and LBC ovens we know the advantages and disadvantages of each oven. I continue to sell, install and maintain Revent rack ovens because I'm still convinced, that even though Revent costs more than other brands over the life of the equipment you will continue to save money in maintenance, replacement parts and now in energy.

I welcome your thoughts and experiences on the rack oven you have. Please send all correspondence to [kirk@strattonsales.com](mailto:kirk@strattonsales.com)

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