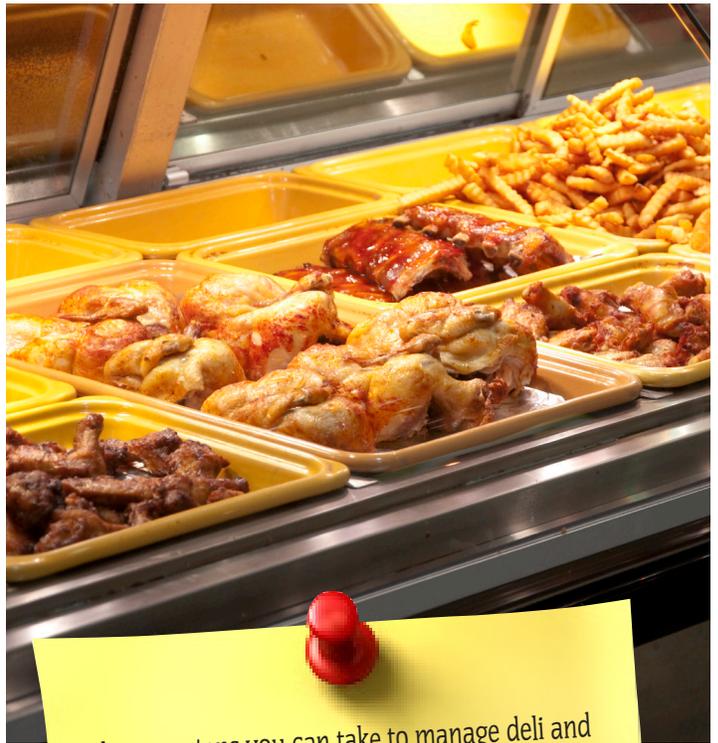


Is Food Warming Burning a Hole in Your Profit?



Below are steps you can take to manage deli and kitchen energy use and cost:

- Clean equipment regularly.
- Turn off equipment during anticipated slow times.
- Replace older model fryers, griddles, hot food holding cabinets and ovens with ENERGY STAR® qualified models that are 20% to 30% more efficient than standard models. Go to www.energystar.gov for more information.

Electric food warming equipment uses more electricity than you might think. As electricity prices rise, the cost to operate this equipment also increases and can cut into profits.

As an example, let's take the electric pizza conveyor oven. This type of oven has a duty cycle of 50%, meaning that the appliance actively draws electricity about 50% of the time it is 'on'. In this example, the conveyor oven is 'on' ten hours a day, so actively drawing electricity about five hours a day.

What Does It Cost to Operate a 40 kW Pizza Conveyor Oven Daily?

40 kW x 10 hours per day x 50% duty cycle = 200 kWh of electricity daily

200 kWh x \$0.10 per kWh charge from utility = \$20 a day before taxes and surcharges.

Are you selling enough pizzas to cover this cost and still make a profit?

For more information about the duty cycles of other common deli equipment, please see the other side of this page.



