

Ecodesign preparatory study

DG ENER Lot 23: Domestic and Commercial hobs and grills

First stakeholder meeting on commercial appliances

Friday 5th November, 2010

2.00 pm to 4.30 pm

Minutes

- Welcome to new attendees
- E.Hoa (BIO): Task 1: Main findings on commercial hobs and grills
 - P. Helm (MKN): There should be a better description of commercial appliances covered by Lot 23. Solid tops are considered to be hobs.
 - P. Täubl (HKI): New standards are being developed for hobs
 - K. Warren (EFCEM): A draft version of the working document currently developed within EFCEM will be sent to the Lot 23 team after December 2nd 2010.
- E.Hoa (BIO): Task 2: Main findings on commercial hobs and grills
 - All participants: As for Lot 22, the approach which looks at food services outlets is not considered reliable. A production-targeted approach is recommended (Slides 16 – 18).
 - P. Helm (MKN): Most commercial induction hobs have only one cooking zone (Slide 17).
 - P.A. Augagneur (Charvet): The most common model of gas hobs sold by Charvet is an appliance with 2 open burners and a solid plate.
 - E. Menosso (Electrolux Professional): 4 open burners for Electrolux Professional.
 - P. Helm (MKN): 4 open burners for MKN.
 - P.A. Augagneur (Charvet): The distribution share for gas grills should be higher than 35% - closer to 50%, compared to electric grills (Slide 19).
 - P. Helm (MKN) agrees with the current distribution (65/35).
 - P. Helm (MKN): The distribution share for gas hobs should be lower than 65% - closer to 50 %, compared to electric hobs (Slide 19).

- P.A. Augagneur (Charvet): A grill is usually left on during its whole use. Thus, there are 2 cycles per day, with a heating-up phase, and a temperature maintaining phase (Slide 50).
- K. Warren (EFCEM): The draft on standardisation to be sent early December may bring inputs in regards to energy consumption with hobs (Slide 50).
- S. Edwards (ECOS): The way that plastics are handled at the end-of-life phase is probably different than at domestic level as it mainly concerns steel retailers (Slide 51).
- All participants: No specific comments on the use of 1 as a default value for the overall improvement ratio (Slide 53).
- E. Menosso (Electrolux Professional): General comment: appliances using different energy sources meet different needs. There should not be a direct comparison between these appliances. Every type of appliance should be improved separately.
- P. Goodman (Cobham): Task 6: Preliminary findings on BAT and BNAT of commercial hobs and grills. Technology issues and improvement potential were discussed.
 - P.A. Augagneur (Charvet): The cooking performance should always be considered before energy savings. It would be possible to improve energy efficiency of contact grills by reducing the thickness of the plate, but it would also affect the cooking performance.
 - E. Menosso (Electrolux Professional): Approved.
 - P. Helm (MKN): There are technologies more efficient than hobs nowadays (for example, using a kettle is much more efficient than a hob to boil water), but these appliances are not covered by Lot 23.
 - E. Menosso (Electrolux Professional): Little improvement is expected for induction hobs.
 - P. Helm (MKN): These appliances are used both in commercial restaurants and in catering. The use patterns are different, and an appliance can be considered as efficient in one sector, and not in another.
- B. Tinetti (BIO): Next steps and conclusion. The study should be completed by end of March 2011. Therefore, the final stakeholder meeting will probably take place end of February or beginning of March 2011.

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