



A Consumer's Guide to Energy-Efficient Ovens and Range Hoods



Save energy and money by choosing an energy-efficient cooking appliance

Choosing a more energy-efficient cooking appliance is a simple way to reduce the cost of your energy bill. With ecodesign and energy labelling requirements for Europe going into effect in 2015, this guide helps you make an informed and energy-efficient purchase.

Shopping for your oven and range hood

You have decided to buy a new oven or range hood. After you narrow down your options and select the products that meet your needs, compare to see which product is the most efficient. You can do this by making sure the product's energy efficiency label's colour band is green (either as A or A+ for range hoods¹ or A+++ for ovens). You can also check that it has the lowest energy consumption (see product selectors on page 2).

Frequently, instead of buying the more energy efficient product, people opt for the cheaper option. Although the up-front price tag of energy-efficient appliances may be intimidating, be sure to keep in mind the long-term savings.

Going green doesn't have to be an overwhelming task. Selecting the right energy efficient appliance can provide significant savings for both the environment and your wallet! For example, **you can save up to 230 Euros with an A+ electric oven** compared to a D class, over its lifetime.

Ovens



Having an oven that is in good working order is essential for energy-efficient cooking. It will help to lower your total energy consumption and keep your gas and electricity bills down.

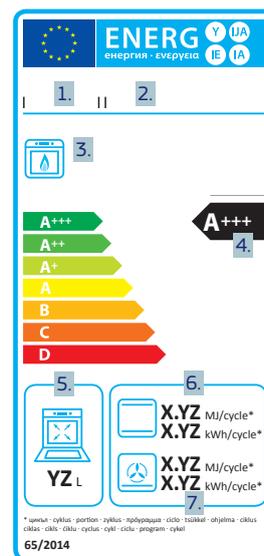
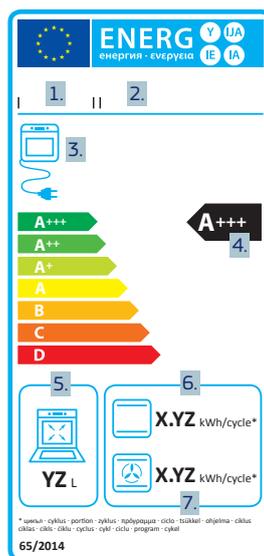
If your oven is over 15 years old, it is probably anything but efficient. Consider replacing it with a newer, energy-efficient model.

Here's what you can do:

- Consider your needs, in particular for the volume of the cavity and for the conventional heating mode or forced air convection
- Consider which energy source (gas or electricity) is available and best suits your needs
- Read the label: A top energy class means the oven is in the group of most energy-efficient ovens and can therefore reduce long-term running costs

Reading the oven label

Your oven will come with an energy label for each cavity, showing its energy efficiency on a scale from A+++ (most efficient) to D (least efficient). There are two different labels, one for electric ovens and another one for gas ovens (hobs are not covered by the label). Each label will provide such important information as:



1. The company that made or placed the oven on the market
2. The oven model
3. Whether the oven is electric or gas
4. How energy efficient the oven is (with A+++ being the most efficient and D the least)
5. Usable volume of the cavity
6. Amount of energy used for a standard use during conventional ...
7. ...during 'forced air convection' cooking

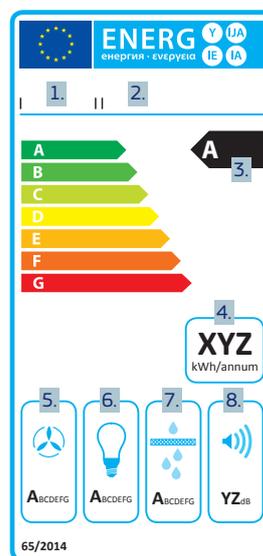
1. The scale will evolve reaching A+++ to D by 2018

Tips for energy-efficient cooking in the oven

- Cook as much as possible in one go to make sure all the space and heat is being used. For instance, by baking several preparations one after the other the oven remains warm, which reduces the baking time for the second preparation.
- Keep the oven closed while cooking as each time you open the door the oven loses heat and requires more energy to get back up to temperature.
- Defrost frozen food in the fridge overnight as defrosting food in advance typically halves the cooking time.
- Only preheat the oven if this is specified in the recipe or in the operating instruction tables. Also, learn how long your oven takes to pre-heat, so you're ready to start cooking as soon as it's up to temperature.
- Cut food into smaller pieces so it will cook more quickly.
- Whenever possible use the fan assist cooking option that allows you to set the oven at a lower temperature compared to when using the static cooking option.
- For longer cooking cycles, you can switch off the oven 10 minutes before the end of the cooking time and use the residual heat to finish cooking.
- Always use the right temperature setting. Higher temperature settings cause higher energy losses.

Reading the range hood label

Your range hood will come with an energy label, showing its energy efficiency on a scale from **A (most efficient)** to **G (least efficient)**², along with such important information as:



1. The company that made or placed the range hood on the market
2. The range hood's model
3. How efficient the range hood is (with A being the most efficient and G the least)
4. Estimated amount of energy used per year for a standard use
5. How efficient the fan is (with A being the most efficient and G the least)
6. How efficient the lamp is (with A being the most efficient and G the least)
7. How efficient the grease filter is (with A being the most efficient and G the least)
8. The range hood's maximum level of noise in normal use setting

Range hoods



There's nothing like the smell of a great dinner to fill your home with delicious aromas. But cooking also produces smoke, grease, moisture and heat – all of which can take a toll on your cabinets and walls. Range hoods are used to help remove lingering odours and to provide your kitchen with proper ventilation. If your range hood is over 10 years old, consider replacing it with a newer, energy-efficient model.

Here's what you can do:

- Consider your needs, in particular based on your cooking style, kitchen size and ducting
- Read the label: An A rating means the range hood is in the group of most energy-efficient range hoods and can therefore reduce long-term running costs

Tips for energy-efficient range hoods

- Use a low setting and use the boost if necessary
- A well-ventilated kitchen makes the range hood more efficient
- Replace odour filters and clean regularly to keep the filter efficiency high, as a saturated filter cannot perform and leads to longer usage times

² The scale will evolve reaching A+++ to D by 2018.

More information



European Commission

- Commission Regulation (EU) No 66/2014 of 14 January 2014 implementing Directive 2009/125/EC with regard to ecodesign requirements for domestic ovens, hobs and range hoods
- Commission Delegated Regulation (EU) No 65/2014 of 1 October 2013 supplementing Directive 2010/30/EU with regard to the energy labelling of domestic ovens and range hoods
- DG ENER – Energy Efficiency of Products
- DG ENTR – Ecodesign and Energy Labelling
- DG ENV - Ecolabel

Product selectors and calculators

- Energy Saving Trust Recommended
- Confusedaboutenergy.co.uk

