

PASTA COOKERS

A GOOD PLACE TO LOOK FOR ENERGY SAVINGS IN THE KITCHEN...

GREEN THUMB QUICK TIPS:

- Boiling water uses lots of energy! Eliminating two hours of idle time on a pasta cooker can save you up to \$600 over the course of a year
- Turn the thermostat down to just below boiling when you won't be cooking for an hour: save up to \$140 over the course of a year. The water will return to a full boil in seconds once you're ready to start the next load.



PASTA COOKERS 101:

Pasta cookers resemble a deep fat fryer, but looking closer they are specialized in a number of ways: "dams" allow the starch foam on top of the water to overflow and drain, auto-fill devices keep the tank full, and integrated timers, lifts and rinse tanks streamline the production of pasta in bulk, or in individual servings.

The pasta cooker is a good place to look for energy savings in the kitchen: boiling water takes more energy than you might think, so make sure you are doing it as efficiently as possible.

Properly adjusting the controls can save you energy and money in the kitchen. Some pasta cookers have a dial marked with temperatures. Dialing in the lowest temperature required to achieve a boil--around 212°F--can save enormous amounts of energy and water compared to spinning the dial to its highest setting. When you want the pasta cooker to stand by at idle, ready to go on a moment's notice, backing the controls down just a few degrees from a boil provides another big drop in energy and water use--and the pasta cooker will start boiling again just seconds after you drop the baskets and adjust the dial. (On a machine with a two-position switch, i.e. "Simmer" and "Boil", grab these savings by using the lower setting when you're idling the pasta cooker.)

How much can you save? If your pasta cooker is on for 10 hours a day, selecting the minimum input needed for a boil can save you up to \$1000 a year. Setting your pasta cooker to idle at less than a boil reduces your standby energy costs by 20% to 50%. And of course, turning it off when you aren't using it is a sure way to save.

The FSTC has tested various pasta cookers and has reports available on several models. You can get a customized look at what appliance energy is costing you in your operation by contacting your PG&E Marketing Representative. If you want to look at actual performance figures from our laboratory trials or our Production Test Kitchen monitoring, check out the list of published Reports for a title that matches your interests, or browse through the Abstracts for a more detailed summary