

Moffitt Café

San Francisco, CA

Restaurant Case Study



Convection ovens are the proverbial “workhorse” of the commercial kitchen, being able to withstand years of abuse through high-volume cooking while requiring little maintenance. But this can be a double-edged sword for kitchen staff as over time, imperceptible shifts in convection oven wear can have huge energy impacts on the kitchen. The Moffitt Café at the University of California, San Francisco (UCSF) Medical Center found this out the hard way. The energy efficiency experts at the Food Service Technology Center (FSTC) determined that the Moffitt Café’s two, 20-year-old double-stack convection ovens with standing pilots accounted for over 50% of the cookline’s energy use.

After years of door slamming and slowly deteriorating door gaskets, Moffitt’s double-stack convection oven doors no longer made tight seals around the oven cavities. As a result, outside air would leak in through the doors, causing the ovens to consume much more energy to maintain cooking temperatures.

FSTC engineers replaced the ovens with energy-efficient ENERGY STAR® models. The replacement ovens reduced energy consumption by 55% and accounted for only 30% of the cookline’s energy use, saving Moffitt Café an estimated \$3,100 annually on their utility bills. In addition, kitchen staff immediately took to the new ovens citing improved cooking uniformity, more consistent cook times, and ease of operation. As UC Campuses continue to strive toward their 2025 Carbon Neutral goals, energy efficiency implementation in their foodservice facilities should remain a priority as small replacements can yield great savings.



Savings By The Numbers

Existing Equipment	Replacement Equipment	Benefits	Energy Costs Savings (\$/year) ¹	PG&E Rebate ²
Two, 20-Year old double-stack convection ovens	Two, energy-efficient ENERGY STAR double-stack convection ovens	<ul style="list-style-type: none"> Reduced energy consumption by 55% Improved cooking uniformity More consistent cook times Improved user interface 	\$3,100	\$2,000

¹ Facility operates 364 day/year with gas utility costs of \$1.00/therm
² Utility rebate is \$500 per cavity

Lessons Learned

- **Routine Maintenance Pays:** Although convection ovens are often built like tanks, they do require occasional door alignment and gasket checks to ensure a completely sealed oven cavity for optimal performance.
- **Energy Efficiency Performs:** ENERGY STAR-rated convection ovens perform more consistently, while consuming much less energy.



Replacement ENERGY STAR convection ovens.