

# GFEN Technology Spotlight – Eneron

*“Power that Lasts!”*

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Eneron was founded by veterans in technology to provide energy solutions to the most basic cooking process in the world—a pot over a fire.

Cooking using a gas heat source is the most basic and simplest way to cook. However, the energy efficiency in this cooking process using normal cookware on a typical gas range is not that great, typically transferring about 30% of the energy generated by the flame to the food being cooked. This is mainly because the convection heat transfer from the flame to the cookware is inefficient due to the hot gas escaping over the sides of the pot. This is the technical reason for the old saying, “a watched pot never boils”!

Over the past several years the speed advantages of induction cooking have been challenged by incorporating “heat-sink” technology into pieces of traditional aluminum cookware. Yes, the familiar heat-sink that is commonly found in the electronic industry to absorb heat in computers, televisions, radios, etc. has found its way into the foodservice industry. So this same technology that is designed to keep microprocessors cool in a computer can be used to make cookware hot. So by incorporating a heat-sink onto the base of a piece of cookware, the “fins” help transfer heat from the flame to the cookware.

The energy efficiency improvement from Eneron, the company that pioneered this innovative “technology”, has been independently tested by the PG&E Food Service Technology Center. The report states, “Where previous efforts to improve energy efficiency have focused on the range top, Eneron, Inc. has taken the approach of focusing on the cooking vessel. Using the Eneron, Inc. stock pots proved to be a remarkably effective method of increasing range-top performance.” The full report can be found on PG&E's foodservice technology center website: [www.fishnick.com](http://www.fishnick.com). In addition, Eneron is a past recipient of the NRA Kitchen Innovation award.

## **How You Can Benefit...**

So the benefits are quite simple and you don't have to go out and buy both new cooking equipment AND new cookware to increase your range top cooking efficiency. By using your old familiar gas range and investing in a few heat sink equipped pots and pans, you can save a ton on energy costs and more importantly time! And afterall, time is money, and a great way to increase that ever important bottom line! Let's look at some real potential savings:

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|--------------------------------------|-----------------|
| • Savings / pot                      | 10,000 btu/hour |
| • Savings / month (6 hours/day)      | 1.8MM btu/month |
| • Gas savings / month x \$1.20/therm | \$22            |

- Annual energy savings / pot \$264

So instead of investing in several thousand dollars to replace your gas range with induction technology it makes more “cents” to spend a few hundred dollars on these new heat-sink equipped pots and pans and reduce your cooking time and potentially increase your production!

With this new tool in the kitchen, Eneron enables commercial foodservice operators to improve productivity and to save energy use. The improvement of energy efficiency not only provides significant savings for business owners who are facing ever rising energy prices, but also has substantial social benefits. There are over 1.2 million commercial ranges in the US. Using just one Turbo Pot on each of the ranges will result in annual savings 25.92 million DT (deka therms) of gas energy and the corresponding 1.5 million tons of CO2 emission reduction; and this is just for the US commercial market alone.

For more information about how Eneron’s “Turbo Pots” can be a good fit for your foodservice establishment, contact Lee Huang at 650-930-9993 or log onto their website at [www.eneron.us](http://www.eneron.us) and learn for yourself how Eneron can become a new workhorse for your kitchen.