

Amana® Commercial Microwave Ovens – A Smart Choice for Your Kitchen and the Environment

Energy Efficient by Design

Commercial microwave ovens by design are one of the most efficient and lowest cost appliances found in commercial foodservice kitchens. Since microwave ovens require no preheating and heat only the food being cooked, operators will receive significant energy savings when compared to standard ovens.

By using a high powered Amana commercial microwave oven to heat bulk foods such as baked beans or to steam vegetables, operators can cut their equipment energy costs in half when compared to using an electric countertop steamer for the same tasks. Amana combination ovens, which combine microwave energy with other proven cooking technologies, also offer energy savings over traditional equipment. With cooking speeds of up to 15 times faster than conventional methods, operators can cook more in less time while using less energy than larger, traditional ovens.

Plus, no expensive, energy consuming vent hood is needed!

According to ENERGY STAR, microwave ovens use less energy (up to 80% less) than conventional ovens.

About ENERGY STAR

ENERGY STAR is a joint program of the U.S. Environmental Protection Agency and the U.S. Department of Energy helping us all save money and protect the environment through energy efficient products and practices.

Currently, there is no ENERGY STAR category for commercial microwave ovens.