

iVario. The Game Changer.

Gas tilting pan and gas boiler vs. iVario Pro.

How does it look when you compare the iVario with conventional gas cooking appliances?

To answer this question, the iVario product team conducted a 3-month study in a school kitchen in France, producing 750 meals per day. The results speak for themselves.



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Gas Tilting Pans and Kettles
vs. iVario Pro.

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iVario Pro. **The results speak for themselves.**

73,5 % less energy.
55 % less cooking time.
67 % less water.
50 % less space.

In the catering business, iVario is an advanced bratt pan designed to replace conventional bratt pans, boiling kettles, deep-fryers and pressure cookers. The iVario achieves more in less time with consistent higher quality and enables a far more efficient production.

The many features make the iVario an investment that pays off very quickly. Among others, energy savings is one major benefit compared to conventional electrical cooking devices.

But how does it look when you compare the iVario with conventional gas cooking devices?

To answer this question, we have conducted a 3-months-study in a high school kitchen in France, producing 750 meals per day.

With the authorisation of the kitchen head chef, and the local department administration which owns the equipment, the product management installed 5 gas meters to precisely measure the volume of gas consumed by the 5 gas cooking devices during productions:

- > 1 tilting pan 3 GN, 130 litres
- > 1 tilting pan 2 GN, 70 litres
- > 1 non-tilting kettle, 150 litres
- > 1 non-tilting kettle, 130 litres
- > 1 gas stove with 4 burners

Then the iVario product team ran several cooking tests in the factory laboratory, cooking the same quantities and using the same recipes as the chefs in the school.

Study results.

Based on a one to one comparison of a weekly production, the iVario consumes on average 73,5 % less energy (expressed in kWh) than the gas equipment!

The cooking time using the iVario was reduced by 55 % depending on kWh price of both energies, this may generate sustainable savings which could support the energy switch from Gas to Electricity.

All information about this study and the calculation is available via the iVario product management in Wittenheim. The iVario product team offers the possibility to simulate the amortisation time including switch costs from gas to electricity and investment in iVario units.

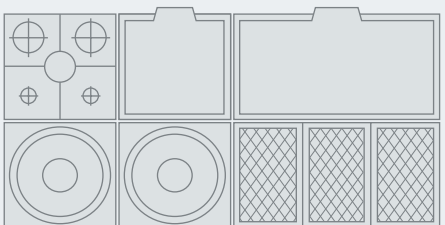
Gas meter installation in the school kitchen.



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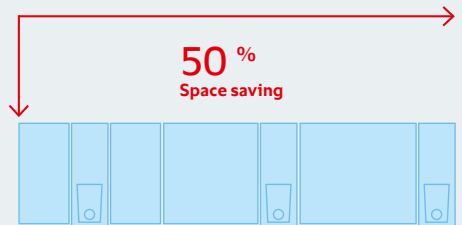
The comparison. At a glance.

Existing kitchen with conventional cooking technology for 750 meals.



- > 4 × Gas burners: 21 kW
- > Tilting pan 2 GN: Gas 15,7 kW – 70 litres, 45 dm²
- > Tilting pan 3 GN: Gas 24,5 kW – 130 litres, 63,4 dm²
- > Kettle: Gas 24 kW – 150 litres
- > Kettle: Gas 17,5 kW – 130 litres
- > 3 × Deep-fryer: Electric 67,5 kW – 3 × 25 litres

Kitchen design with iVario Pro for 750 meals.

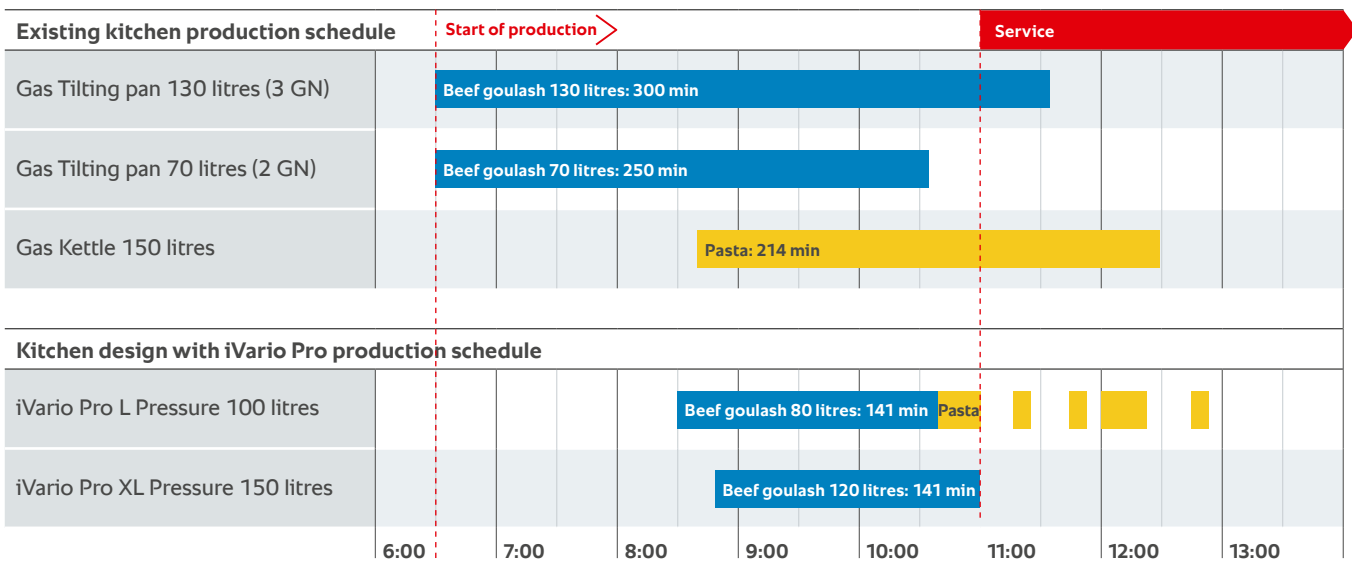


50 %
Space saving

- > iVario Pro 2-S: 2 × 25 litres – 21 kW – 2 × 19 dm²
- > iVario Pro L P: 100 litres – 27 kW – 39 dm²
- > iVario Pro XL P: 150 litres – 41 kW – 59 dm²

One day production plan.

750 meals. Gas devices vs. iVario (pressure). Today's menu 90 kg beef goulash + 45 kg pasta.



Energy and time savings.

Average energy consumption and cumulated cooking times.

