



**NEW**

# Reduce your energy consumption by 30%

JØNI EcoAssistant helps the user to use the kettle in the most energy-efficient way. The results speak for themselves!



When it comes to energy consumption for tilting kettles, it is mostly the habits that needs to be changed

All kitchens want to save resources – both for environmental and economical reasons. Tilting kettles make it possible to cook large quantities of food in an energy-efficient way. Most modern tilting kettles have an efficiency rating of approximately 95%, which means that virtually all the energy is converted to the heating of the food.

Focus on habits and correct use of the kettles

One thing is modern energy-saving technology, another is the way in which the equipment is used in day-to-day praxis. There are great opportunities here to save on resources.

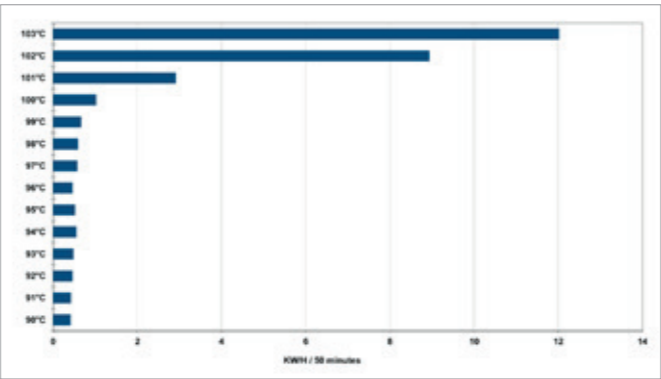
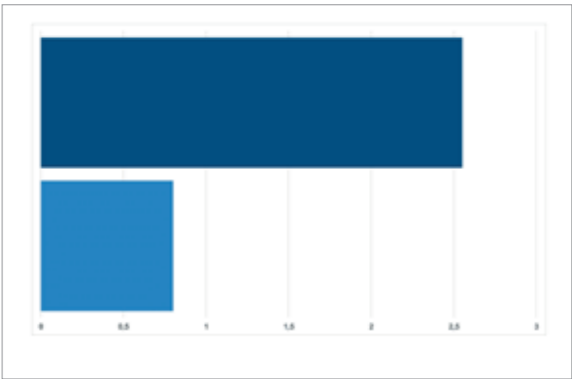
As a consequence JØNI has developed JØNI EcoAssistant, which helps the user to remember the good habits and routines in a busy everyday life. In this way it ensures that the kettle is used in the most energy saving way. **The result speaks for itself: On kettles with JØNI EcoAssistant you can save up to 30% on your energy consumption.**

Why is the way of use so important?

It is the way in which a kettle is used, that has the greatest impact on the energy consumption.

If you cook with the lid open, the kettle will use almost all the energy to evaporate water, and thereby increases the energy consumption dramatically.

Also when cooking at high temperatures, above 99° C, most of the energy will be used for evaporating the water in the contents, which is very energy demanding. The chart shows how much the energy consumption increases, as soon as the temperature is set above the boiling point.



Conclusion

If you close the lid whenever possible and do not cook at higher temperatures than mostly necessary, the energy loss can be reduced from the average of 33% down to 3.8%.

Case: It’s that simple to save 30% on energy consumption

Registrations from different kitchens show how effective JØNI’s new EcoAssistant is in practice. The kitchens in the example are equipped with new tilting kettles with integrated stirrer and an energy-efficiency over 95%.

Kitchen 1  
Kettles used without JØNI EcoAssistant switched on

Kitchen 1 works, as in many commercial kitchens, with temperature settings above 100° C, though most dishes boil at 100°C.

In addition, it is sometimes forgotten to close the lid, and thus a large amount of evaporation occurs.



Kitchen 2  
Kettle with JØNI EcoAssistant switched on

In kitchen 2, it was decided to focus on reducing the energy consumption and with a great effort. All employees were involved in this.

Here the new EcoAssistant function on JØNI’s AutoChef 86 is switched on. The user follows the system’s ongoing instructions: Not working with more than 98° C while boiling and keeping the lid closed.

This has saved the kitchen approx. 300 kWh per month and 3600 kWh a year on each kettle.

As an additional bonus, also energy is saved on ventilation and reheating of the blown in air. This is not part of the calculation above.



Energy Analytics

On JØNI’s Online Portal the Energy Analytics tool saves data from each kettle with the EcoAssistant. This gives a unique overview on energy consumption from day to day and motivates the user to continue efforts to reduce the energy consumption.



# JØNI EcoAssistant

**– the big energy saver in everyday life**

Everyone knows that it is smart to save energy. But in everyday life it can be difficult to communicate and remember all the instructions, that ensure a energy-saving behavior.

With JØNI's new EcoAssistant-function every user is continuously reminded of the good energy habits, and it will quickly turn into normal routine.

**In this way, all kitchens can reduce their energy consumption by up to 30%.**

