

The below describes the advantages of using electrically heated deck ovens compared to indirect heated deck ovens.

	Electric	Gas
Heat source	<u>Heating elements</u>	<u>Gasburner</u>
	Elements inside the baking chamber	Burner often located at the bottom of the oven firing into a heat exchanger or tubes
Heat transmission	<u>Direct</u>	<u>Indirect</u>
	Very effective way of heat transfer (direct radiation) with very little heat loss	Heat has to travel from the burner through piping inside the oven before it transmits into the baking chamber with substantial heat loss
Heat control	<u>Individual top, bottom, front</u>	<u>Top, bottom</u>
	Bottom, top and front heat are all individually controlled, with dedicated elements placed inside the oven chamber gives a very exact heat control	Ones top or bottom temperature is reached the burner will shut off making control of top and or bottom temperature impossible
Installation	Low cost and fast installation due to low ventilation requirements and no need for overhanging canopies	Complicated ventilation requirements, have to comply to gas safe air quality standards. Requires a set canopy overhang and mechanical or fixed make up air in the resturant or bakery. All this add up to the oven price, making the gas oven very expensive to install
Service	Very few moving parts and reliable heating elements gives low maintenance cost and long life span	Moving valves and thermocouples together with the gas supply, make up air and extraction that has to be interlocked together means even more moving parts that has to be serviced frequently
Safety	Low risk of accidents once the electric power is installed, all electric parts are screened so there is no risk for the operator to come in contact with any dangerous parts	With many moving parts to make the gas oven safe to operate there is a higher risk of something failing which can cause serious damage to personell and or the facilities

