

Effect of Voltage Reduction on Appliances By Miss Anne S. Fenstermacher

Staff Assistant-Consumer Affairs

About three weeks ago RG&E cut back voltage 3% to comply with an energysaving order from the New York State Public Service Commission. The cutback, affecting seven state utilities will remain in effect indefinitely. The purpose of the reduction is to enable upstate utilities to supply additional electricity to downstate utilities which are unable to obtain sufficient oil to generate needed electricity.

You may be wondering how a voltage reduction affects your appliances. I would like to quote some information from the Association of Home Appliance Manufacturers (AHAM) which may answer your questions.

As voltage is reduced:

fluorescent lamps consume less electricity.

Resistance-type appliances such as toasters, coffee makers and ranges use less electricity in a fixed period of time, but do heat up more slowly and take longer to do their job.

Motor-operated appliances such as washing machines, freezers and and room air conditioners operate differently, however. They continue to consume the same amount of electicity but must draw more current (amperes) to do so. The extra current can cause the motor to

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operate at a temperature slightly higher than usual. Motors are designed to operate over a range of voltages and generally will tolerate as much as a 10% decrease or increase in voltage from their nameplate rating without adverse effects.

In addition to reliance on this design tolerance factor in motor-operated appliances, there are steps you can take to guard against potential damage: 1. Be sure your house wiring is adequately sized so the voltage is not reduced further by un-

dersized wires. 2. It is a good practice to keep appliances clean and free of dust and dirt so that

ventilation is not ob-

structed. 3. Most motor-operated appliances are equipped with an automatic device that shuts, them off if the current draw is too high. If this happens you should follow the manufacturer's directions for resetting the device. If this fails to restore the appliance to operation it should be your signal to make an investigation of internal conditions causing the shutdown. You may need the help of a qualified electrician.

Call RG&E's Residential Department at 546-2700, Extension 2751 if you would like further explanation.

At the Consumer Information Center Too low humidity in your home: a factor in high heating bills

Throughout the month of January, the Consumer Information Center on RG&E's main floor will focus attention on the problem of too little humidity. Our experts from the Residential Department will be there to help you understand and identify the problems and will tell you what you can do about it.

Problems from too dry air

By drawing on the home atmosphere for additional moisture, dry air can create several problems that are all too common during the cold winter months. Symptoms that dry air may be a problem are: dry nasal passages, dry skin and scalp, peeling wallpaper, furniture joints coming unglued, static electricity and withering plants. Do you recognize these symptoms in your home?

What to do about too dry air

If these symptoms are prevalent in your home, you need supplementary humidification from a power humidifier, either the portable appliance type or the kind that is installed



A Heat Recovery Unit for Your Home Practical or Impractical?

It seems like a great idea. smokey room. (Don't moisture to condense in

in your central heating system.

The air in your home draws moisture from several activities: showers, mopping and rinsing the kitchen floor, doing laundry, and. food preparation, for example. In addition to these sources of moistures, it has been estimated that homes in this area need supplementary humidification of about 5 to 10 gallons of moisture daily.

Low humidity and a high heating bill

Air with an-ideal amount of humidity improves the comfort conditions in your home because of the simple fact that you feel warmer in a more humid atmosphere. In a very dry atmosphere you may find yourself constantly raising the thermostat to keep the room warm, when what you really need to raise is the relative humidity. With adequate moisture you will feel more comfortable at a lower temperature; thus you require less heat.

It has been estimated that with power humidification you will use 2% less fuel. This takes into account the energy required to operate the power humidifier, either the type installed in a central warm air heating system or the portable, furniture-styled humidifier.

moisture to condense in the flue damaging your buildings

Nutritional Labeling and You

Within the next few months the Food and Drug Administration's (FDA) rulings on nutritional information will go into effect. This information on the protein, fat, carbohydrate, vitamin, mineral and calorid value of the contents of a package of food will be given according to amounts per serving size. The information will be given in grams, a smaller measure then ounces and each label will follow a standard format. This information is in addition to the already required name of the product, net weight, name and place of business of the manufacturer, packer or distributor.

Enriched or fortified foods such as some cereals and flour or foods the manufacturer attaches a nutritional claim to, as in "High in Vitamin C" must be labeled under the FDA program. Foods to be used for special dietary purposes or for physician recommended fat-modified diets must also be labeled.

The nutritional information given on the package will benefit the consumer by providing an easy way for her to learn about the nutritional value in food. By using the information a consumer can be assured of a well balanced, healthful diet through a variety of foods.

From the Home Service Department

Clip and Save" for future reference

1 cup uncooked rice =3 cups cooked rice 1 cup instant rice =2 cups cooked rice 1 pound uncooked macaroni =2 1/2 quarts cooked 1 pound noodles =9 cups cooked 2 tablespoons dried egg +2 tablespoons water =1 egg 2 tablespoons dried egg yolk +2 teaspoons water =1 egg yolk

1 tablespoon dried egg white +2 tablespoons water =1 egg

white 1 square of chocolate=2 tablespoons tablespoon shortening A system to recover waste heat from a home's flue or chimney would surely result in more efficient use of fuel and possibly lower fuel bills, theoretically.

Well, there may be systems that do this, but beware — most do not and can cause more problems than they solve. If your heating unit is properly adjusted, it is not normally economical to try to recover any more heat.

One reason for this is that proper venting of the products of combustion requires a certain temperature to be maintained in the flue. If this temperature is lowered by removing some of the heat with a heat recovery. device, the draft of the flue might be disrupted and the products of combustion may not be carried outside.

Devices are also sold for use in a fireplace flue, these too, disrupt the draft. Your fireplace will not draw or burn properly and you will find yourself with a

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confuse these with "Heatolaters" or similar heat distribution systems for a fireplace. "Heatolaters" must be installed when the fireplace is built.)

If you see a heat recovery unit that looks attractive, ask these questions before you buy:

1. Is your central heating unit properly adjusted?

2. Will your flue be obstructed by the device? 3. Will the device cause 4. Will the savings in heating fuel be enough to justify the investment?

5. Will it create an unsafe condition?

Naturally, everyone wants to make the most efficient use of fuel and heating collars. Please be judicious when selecting your' conservation methods. Some of them, such as heat recovery units, are not the panacea they might seem.

 FILL OUT AND RETURN THIS COUPON TO:
 U

 Dept. 34 Rochester Gas and Electric

 89 East Avenue, Rochester, N.Y. 14649

 I would like more information on the following items:

 Name

 Address

 Zip Code