



EPA Energy – Water Meeting

Chicago, Illinois

March 5, 2008

Presented by:
Melisa Marks, Food Service Equipment Center
Supervisor
Southern California Gas Company



*Pacific Gas and
Electric Company®*



Challenges facing the foodservice industry

Labor & Time Savings

Food & Workplace Safety Concerns

Recruiting & Retaining Quality Employees

Strong Competition

- Building & Maintaining Sales Volume

Energy Costs

- Energy efficiency –Conservation-Security

Governmental & Environmental Impacts

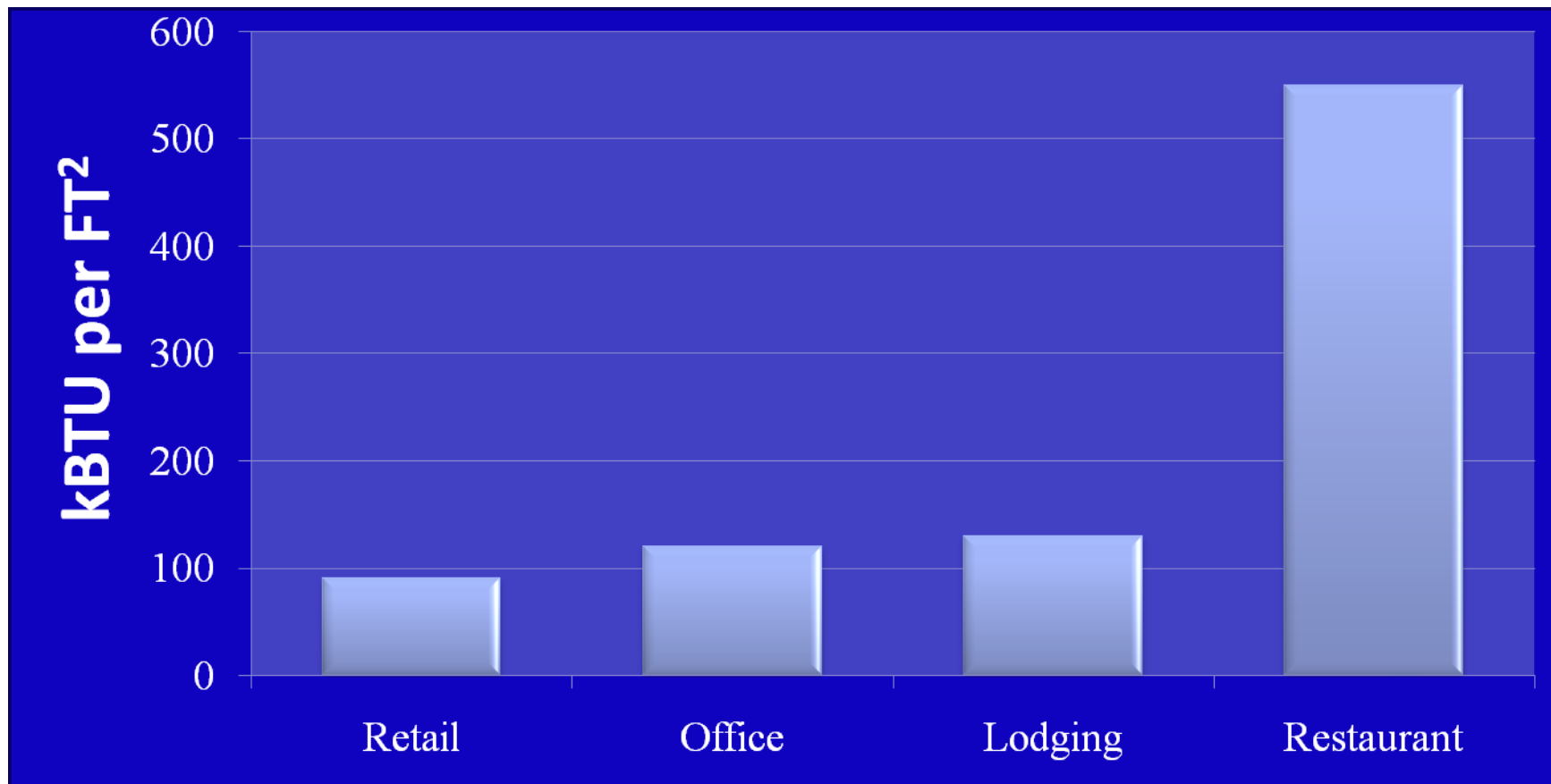
Health Concerns

Growing use of Technology

- Information Management- Inventory Control



Why? Foodservice is energy intensive ...



...and water Intensive!



A Semptra Energy utility®

A California Perspective

Commercial foodservice operators in California spend \$1 billion per year for energy. 1,000,000 commercial kitchen appliances in California



=



A Sempra Energy utility®

...Taking it to the Next Level

Foodservice facilities are among the most energy intensive commercial buildings. They consume roughly 2.5 times more energy per square foot than other commercial buildings.

California utilities have been working together in specific areas:

- Education & Training
- Equipment Testing
- Foodservice Rebates
- Outreach & Marketing Efforts



And Just What is Energy Efficiency Anyway?

$$\text{Efficiency} = \frac{\text{Cup of Coffee}}{\text{Energy Meter} \rightarrow \text{Coffee Maker}} = \%$$

The percentage of energy consumed by an appliance that actually goes into cooking the food.

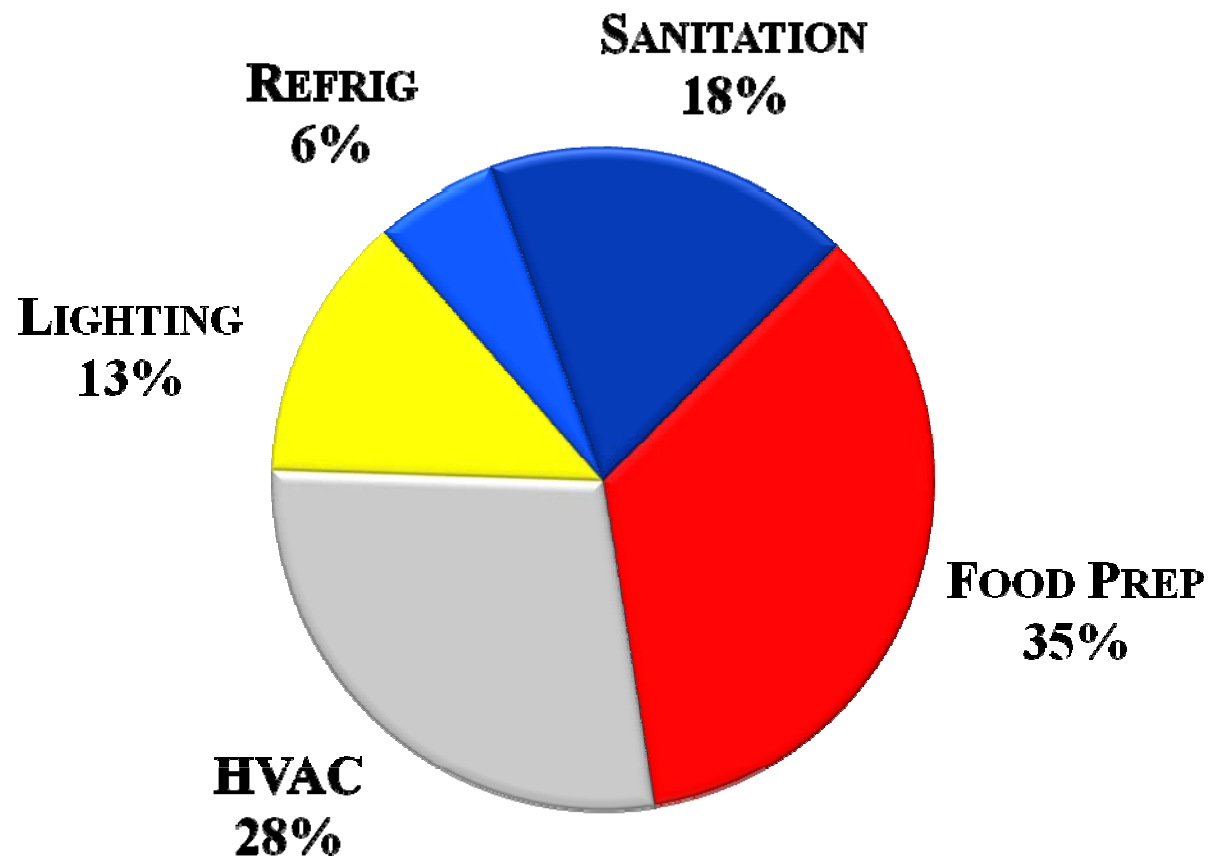
Equipment Testing

Currently being offered at
PG&E's Food Service Technology Center in San Ramon

Now at
Southern California Gas Company's Food Service
Equipment Center

- Equipment testing according ASTM standards
- Supports foodservice rebate program
- Expand to perform customer-focused tests to help identify gas cooking energy efficiency opportunities specific to the customer's needs

Where does the energy go?



An example of the total energy breakdown (BTU) in a full service restaurant.



A Semptra Energy utility®

Water conservation

Even small drips add up...
50,000 gallons/yr
\$350 for water
\$700 for water heating
\$1.00/therm gas and \$5.00 per unit
water/sewer



Water costs
+ Sewer costs
+ Water Heating
= Lots of Your \$\$\$

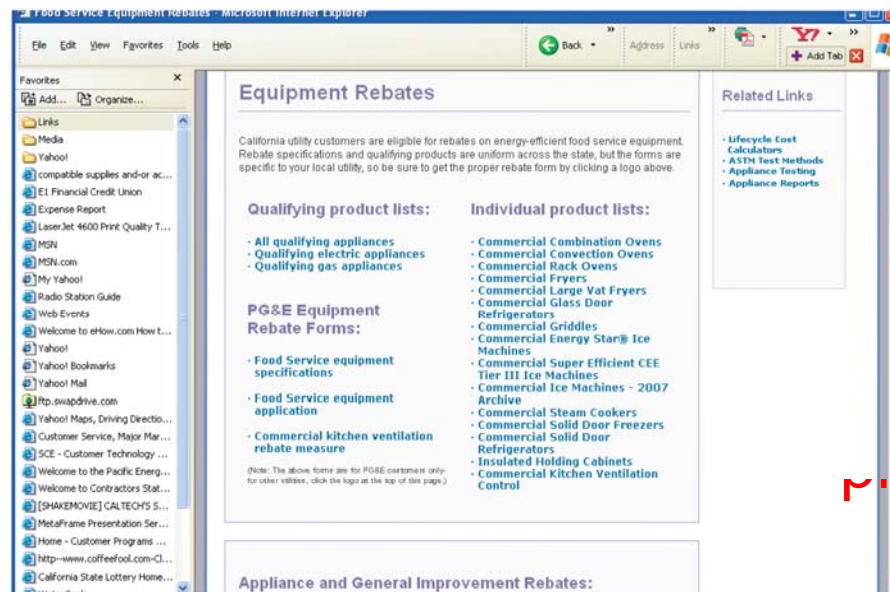


Water Saving Measures

Connectionless Food Steamers
Pressurized Water broom
Waterless Urinals
Dual Flush-o-meters



California Utility Rebates



Complete list of
qualified
products



Rebates are available on the following equipment...

- Combination Ovens \$750-\$10
- Convection Ovens \$350-\$500
- Steamers \$750
- Fryers \$200-\$500
- Griddles \$125-\$300
- Rack Ovens \$1000-\$2000
- Refrigeration up to \$500/unit



A National Perspective: Transforming Markets with CEE and ENERGY STAR

Work with CEE to:

- share program design strategies with water, electric, and gas utilities from across the U.S. and Canada
- pool market influence to encourage national industry players to optimize for resource efficiency

Contribute to development of performance specifications by ENERGY STAR and CEE that save energy without increasing use of other scarce resources

ENERGY STAR®



Steamers (electric and gas)
14-inch Fryers (electric and gas)
Hot food holding cabinets
Solid Door refrigerators and freezers
Ice makers
Warewashers- No utility rebates at this time

Resource: Putting Energy into Profits: Energy Star Guide for Restaurants

www.energystar.gov



A  Semptra Energy utility®

CEE Commercial Kitchens Initiative



Gas and electric fryers

Steam cookers

Hot food holding cabinets

Solid-door refrigerators and
freezers

Glass-door refrigerators

Ice-cube machines

Pre-rinse spray valve
guidelines

www.cee1.org



A  Semptra Energy utility®

Disclaimer

Southern California Gas Company does not recommend or endorse any particular manufacturers, services or products discussed, or make any representations on their cost, safety, efficiency or reliability. Specifically, Southern California Gas Company makes no representation as to the fitness for any purpose or use of any energy services or products, including without limitation for replacement of any existing equipment and does not represent that any goods or services are for any purpose or use. The customer is solely responsible for any services or products selected. Southern California Gas Company makes no warranty, whether expressed or implied, including warranty of merchantability or fitness for any particular purpose, use or application of the products. The content of this presentation is general in nature and not guaranteed or warranted to provide solutions to any specific situation. This presentation is provided for information purposes only.

The 2007-2008 Commercial Food Service Equipment Rebate Program and Express Efficiency Program may be modified or terminated without prior notice. Check Southern California Gas Company's Website for program modifications and updates. This program has a limited budget. Applications will be accepted on a first-come, first-served basis until allocated funds are no longer available. **Deadline: December 31, 2008.**

The Energy-Efficient Food Service Equipment Rebates program is funded by California utility customers and administered by Southern California Gas Company, San Diego Gas & Electric Company, Pacific Gas and Electric Company and Southern California Edison, under the auspices of the California Public Utilities Commission.

