EPA Energy – Water Meeting
Chicago, Illinois
March 5, 2008

Presented by:
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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 California Perspective

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

Efficiency = \frac{\text{energy output}}{\text{energy input}} = \% 

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?

- **Refrig**: 6%
- **Sanitation**: 18%
- **Lighting**: 13%
- **HVAC**: 28%
- **Food Prep**: 35%

An example of the total energy breakdown (BTU) in a full service restaurant.
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-$1000
- 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
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

www.energystar.gov
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
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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.**