

Southern California Gas Company presents New & Upcoming Foodservice Technologies

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Utility Energy Forum



Southern
California
Gas Company



A Sempra Energy utility®

Glad to be of service.®

Energy-Efficiency Program Portfolio

SoCalGas Portfolio

» 72 Programs

- Residential – Single and multifamily
- Non-residential – Commercial, industrial, agricultural
- Crosscutting – Information, awareness, education, training, finance
- 3rd Party – Non-utility energy efficiency programs

» Categories

- Resource – Achieves energy savings
- Non-Resource – Informational, outreach, and training

SoCalGas' Resource Programs

» **Rebates**

Get money back for choosing energy-efficient equipment

» **New Construction Programs**

Design, architecture and engineering assistance, incentives for comprehensive high efficiency

» **Custom Incentives**

Early involvement, complex projects. Detailed design and calculation for optimal efficiency

» **Third Party Programs**

20% of budget contracted out, variety of program designs and customer segments

» **Codes and Standards**

Support code updates and “reach” codes for buildings and equipment

» **On-Bill Financing**

Allows zero interest financing of equipment using utility bill

» **Integrated Production of Renewable Energy**

Biogas from waste products used to fuel manufacturing process, to displace natural gas use

SoCalGas' Non-Resource Programs

» Informational

Energy Advisor (Audits)

- Emerging Technologies
- Portfolio of the Future

» Outreach

Ethnic Outreach

- Sustainability Alliance

» Workforce Education & Training

Centers (ERC, Food Service Equipment Center)

- Connections (Universities, Community Colleges, Workforce Investment Boards)
- Strategic Planning

» Partnerships

▪ Institutions

- Department of Corrections
- Community Colleges, UC and CSU
- State of California

▪ Local Government

Energy Efficiency Outreach & Support

- » Account Executives & Account Managers for Large Customers
 - EE Programs – Rebates and Incentives
 - Education and Training
 - Gas Price
 - Rate and Tariff Information
- » Engineering Staff - Regulatory, Technical and Field Support
 - Work papers
 - Facility audits or surveys
 - Technical analysis and energy savings calculation review
- » Diverse Business (DBE) goals – Woman, Minority, Disabled Veteran
 - Over 55% of our spending is done with DBE businesses (\$80 million in 2013)
 - Inform and engage local, small businesses about program opportunities

Energy Resource Center

Recognized as an ENERGY STAR facility

- » Remodeled in 1994, recycling over 60% of demolished building materials – Earned LEED for New Construction v1.0 certification-2001
- » Earned LEED for Existing buildings v2.0 certification -2009
- » Earned LEED GOLD Existing Building Operations & Maintenance (EBOM)- 2013
- » Guided & self-guided tours available
- » Venue to promote Energy Efficiency and New Gas Technologies
- » 2013 Workforce Education & Training
 - 222 seminar/training sessions
 - 199 customer demonstrations
 - Over 25,000 attendees

Visit socalgas.com (search "ERC") for more information.



Food Service Equipment Center

Equipment

- » Over 150 pieces of natural gas equipment
- » Over 60 manufacturers represented
- » 5 Ventilation Systems to compare
- » 2 Different Rotating Rack Ovens To Test

Testing

- » Site accredited by International Accreditation Services (IAS) to the ISO/IEC Standard 17025
 - *Scope of approved testing and Materials (ASTM) standards - F1275, F1361, F1484, F1496, F1521, F1786, F1817, F2093, F2144 and F2861*
- » Eligibility for California Energy Wise Rebate Program

Labs

- » Ventilation and Bake
 - Cooking & Baking equipment performance evaluation
- » Water Heating Demonstration Lab
 - Water heating equipment and design evaluation
 - Serves as a valuable educational tool for understanding the entire water heating system and how it relates to energy efficiency



Nonresidential – Rebates

Foodservice Equipment

Equipment

Combination Oven
 Commercial Fryer
 Commercial Griddle
 Convection Oven
 Double-rack Oven
 Large Conveyor Oven
 Pressureless Steamer

Rebate (\$/unit)

\$750/oven
 \$749/vat
 \$125/unit
 \$500/oven
 \$2,000/oven
 \$750/oven
 \$2,000/unit

FOOD SERVICE TECHNOLOGY CENTER
 PROMOTING ENERGY EFFICIENCY IN FOODSERVICE

1-800-398-3782
 (Central Area Service)

Home » Save Energy »

Foodservice Equipment Rebates

California utility customers are eligible for rebates on energy-efficient food service equipment. Rebate specifications and qualifying products are uniform across the state, but the forms are specific to your local utility, so be sure to get the proper rebate form by clicking a logo above.

The California Energy Wise Rebate Program underwent several changes January 1, 2013. See the changes here. Archived 2012 lists are here.

PG&E Equipment Rebate Forms:

- 2013 Food Service equipment rebate catalog
- Rebate application
- Commercial kitchen ventilation rebate measure

(Note: The above forms are for PG&E customers only. For other utilities, click the logo at the top of the page.)

Rebate Specifications:

- All qualifying gas & electric appliances
- California Energy Wise Rebate Program Information

Qualifying Product Lists:

- All qualifying appliances (pdf)
- All qualifying appliances (xls)
- All qualifying electric appliances
- All qualifying gas appliances

PG&E Equipment Rebate Forms:

Appliances and General Improvements

- Electric Heat Pump Water Heater
- Hot and Cold Drinking Water Heater





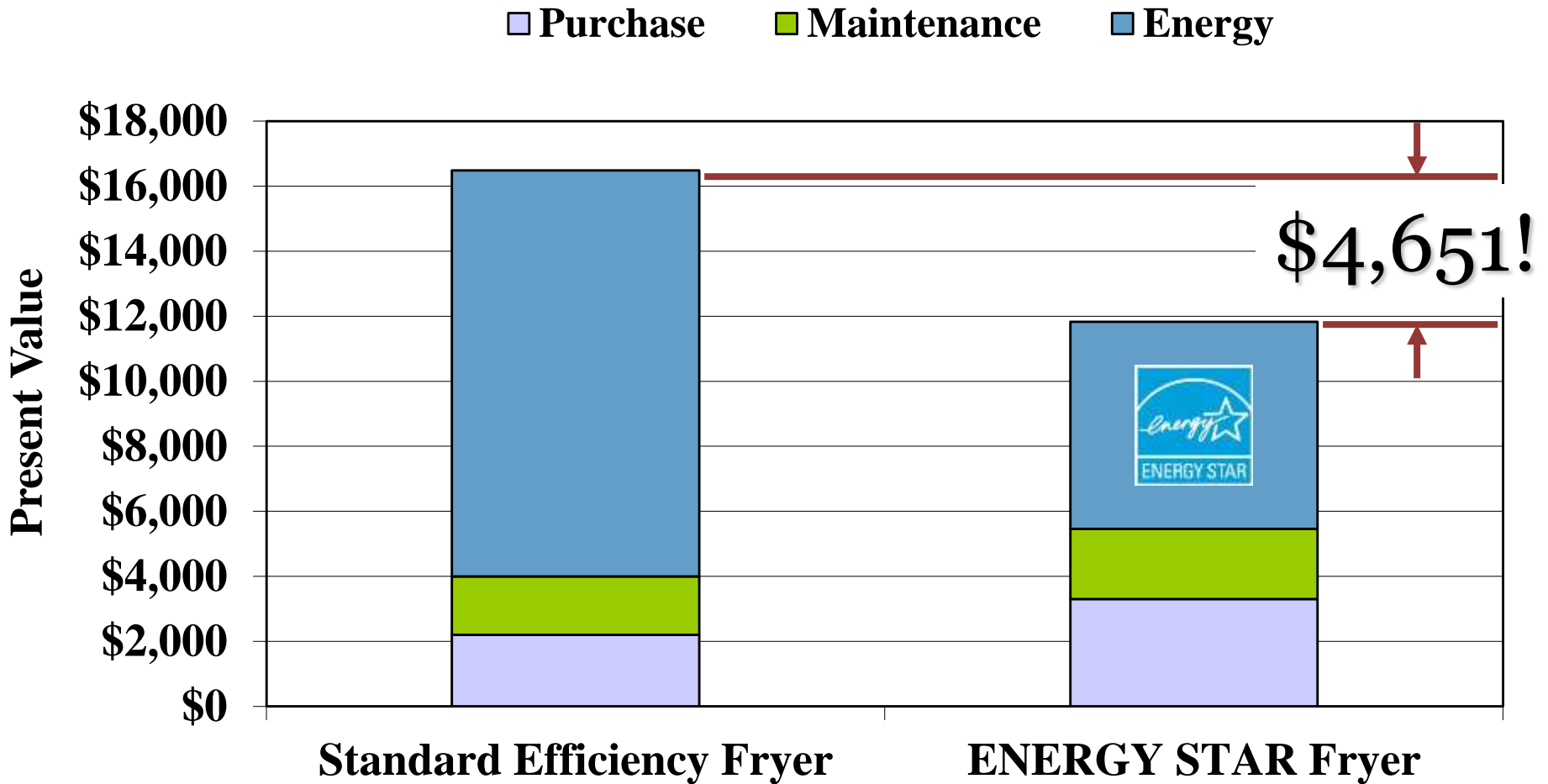
Fryers ASTM Standard F1361

- » Fried foods remain extremely profitable
- » Advanced heat exchanger designs
- » Fryers are thermostatically controlled
- » Oil & maintenance costs are the most expensive
- » Quality fried products depend on consistent oil temperature and fryer recovery
- » Oil life depends on efficiency, filtering & type of product cooked



Gas Fryer
\$749 Rebate
Vat Width = 14"
Energy efficiency = 55%
Idle rate = 8,140 Btu/h

Life-Cycle Cost* vs. Purchase Cost



*Based on \$1.00/therm, 14-hr/day usage, 125 lb/day food cooked and an 8-year life expectancy

Combination Ovens

ASTM Standard F2861

- » Combination of steam & convection
- » Retains moisture, reduces shrinkage
- » Versatility no flavor transfer
- » HACCP portal available for food safety
- » Advanced controls & automatic cleaning features



Gas Combi Oven

\$749 Rebate

SM energy efficiency = 48%

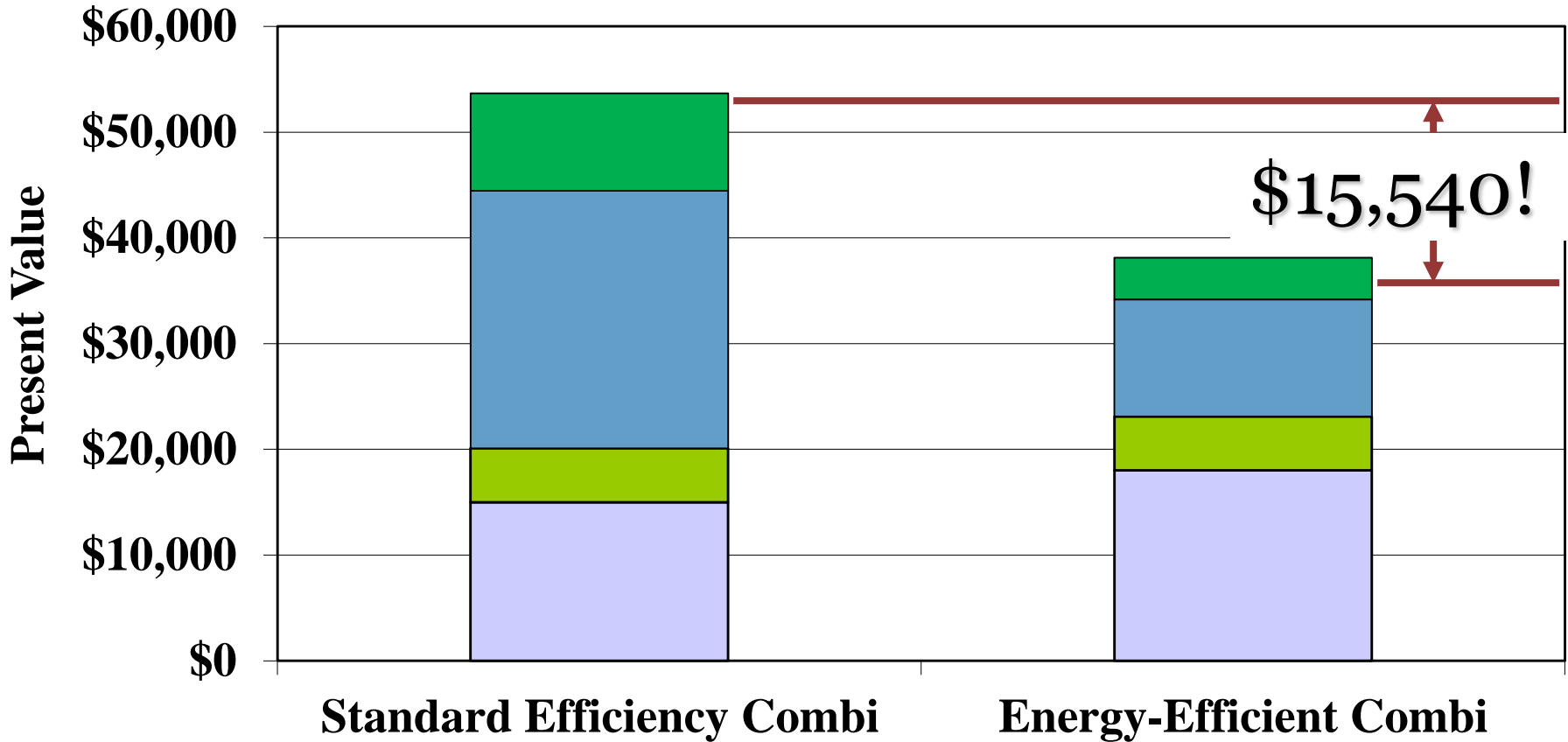
SM idle rate = 9,515 Btu/h

CM energy efficiency = 57%

CM Idle rate = 5,077 Btu/h

Life-Cycle Cost* vs. Purchase Cost

□ Purchase ■ Maintenance ■ Energy ■ Water



*Based on \$1.00/therm, \$5.00/100ft³ of water/sewer, 12-hr/day usage, 200 lb/day food cooked and an 12-year life expectancy



Steamers

ASTM Standard F1484

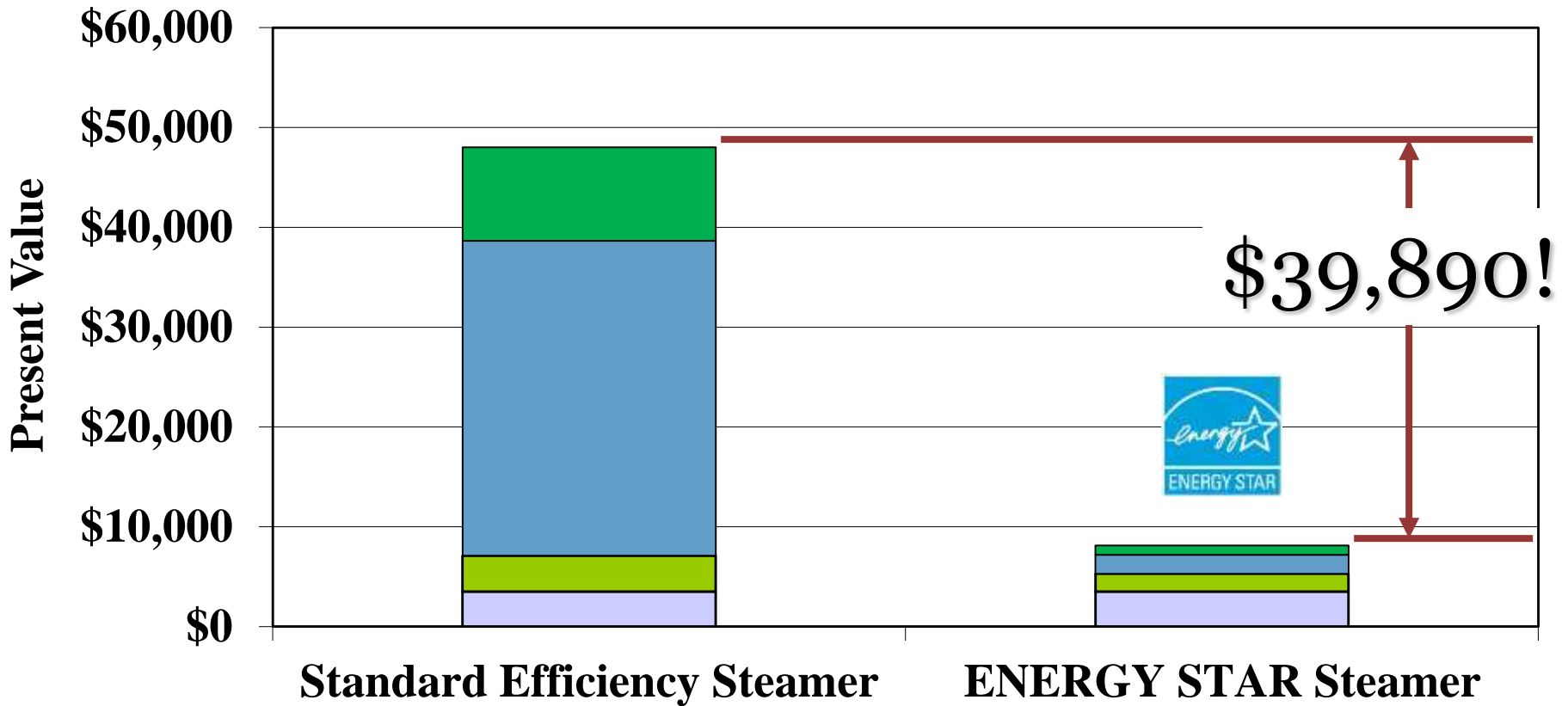
- » Steam generator plus cooking cavity
- » Pressure
- » Pressureless
- » Connectionless
- » Water Rebates available to most customers in CA



Gas Steam Cooker
\$2000 Rebate
Energy efficiency =
47%

Life-Cycle Cost* vs. Purchase Cost

■ Purchase
 ■ Maintenance
 ■ Energy
 ■ Water



*Based on \$1.00/therm, \$5.00/100ft³ of water/sewer, 12-hr/day usage, 100 lb/day food cooked and an 8-year life expectancy



Griddles

ASTM Standard F1275

- » Thermostatically controlled
- » Strategic placement of thermocouples
- » Grooved griddle can be a substitute for a underfired broiler
- » Steam griddle
- » Can be double sided
- » Can incorporate a chrome surface



Model GG-A36 shown.



Gas Griddle

\$125 Rebate

Energy efficiency = 40%

Idle rate = 2,518 Btu/h



Convection Ovens ASTM Standard F149

- » Workhorse of the commercial kitchen
- » Reduce the temperature 25-50 degrees for 1/3 the amount of time
- » Thermostatically- quality control features
- » Direct or indirect fired
- » Hydrovection “poor mans combination oven”
- » Benefit from improved insulation and quality door gaskets



Gas Oven

\$500 Rebate

Energy efficiency = 49%

Idle rate = 12,300 Btu/h

Charbroilers

- » Food cooked on a hot metal grate
- » Can be under or over fired
- » Capitalizes on charbroiled taste
- » Emissions- air quality issues
- » Majority are non thermostatic



Other Technologies

- » Commercial Gas Rack Ovens
- » Commercial Gas Conveyor Ovens
- » Commercial Woks (water saving units)
- » Commercial Dishwashers
- » Commercial Kitchen Demand Ventilation Control

Additional seminars & educational training available to the industry

- » Visit fishnick.com to view a list of all our qualifying appliances and equipment rebates

The screenshot displays the 'FOOD SERVICE TECHNOLOGY CENTER' website. The main heading is 'Foodservice Equipment Rebates'. Below this, there is a section for 'California Energy Wise Rebate Program' with a 'Rebate Qualified' logo featuring a penguin. The page lists 'Rebate Specifications' and 'Qualifying Product Lists' for various equipment types. A 'PG&E Equipment Rebate Forms' section is also visible, along with contact information for PG&E and Southern California Gas Company.

Note

These programs are funded by California utility customers and administered by Southern California Gas Company under the auspices of the California Public Utilities Commission. Programs are subject to change without notice and available on a first-come, first-served basis until program funds are no longer available. Customer results cited may not be typical. Additional conditions apply. Southern California Gas Company is not responsible for any goods or services selected by the customer.