

# Upstream Commercial Food Service Pilot

SAG Update

February 25, 2019



**ComEd**  
Energy Efficiency Program

 **Nicor Gas**

**PEOPLES GAS**  
ENERGY EFFICIENCY PROGRAM

**NORTH SHORE GAS**  
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# Agenda

- Overview
- Phase I Learnings
- Phase II – Pilot Plans and Beyond (Phase III)

# Pilot Team – Food Service Experts



- **Gas Technology Institute (GTI)**

- Extensive in-house laboratory and field R&D experience developing, testing, and demonstrating emerging food service technologies
- Deep partnerships with equipment manufacturers and national accounts

- **Frontier Energy (formerly Fisher Nickel)**

- Commercial food service energy efficiency focus, operator of the Food Service Technology Center ([FSTC](#), founded by PG&E- 1st of its kind)
- Nationally recognized for pioneering work supporting food service energy efficiency serving extensive network of equipment, supply chain, national account, and utility partners

- **Smith Energy Engineers**

- Industry insider with 25 year history of hands-on food service experience
- Invaluable connections to numerous market channel players



ISO Certified Appliance Testing Lab



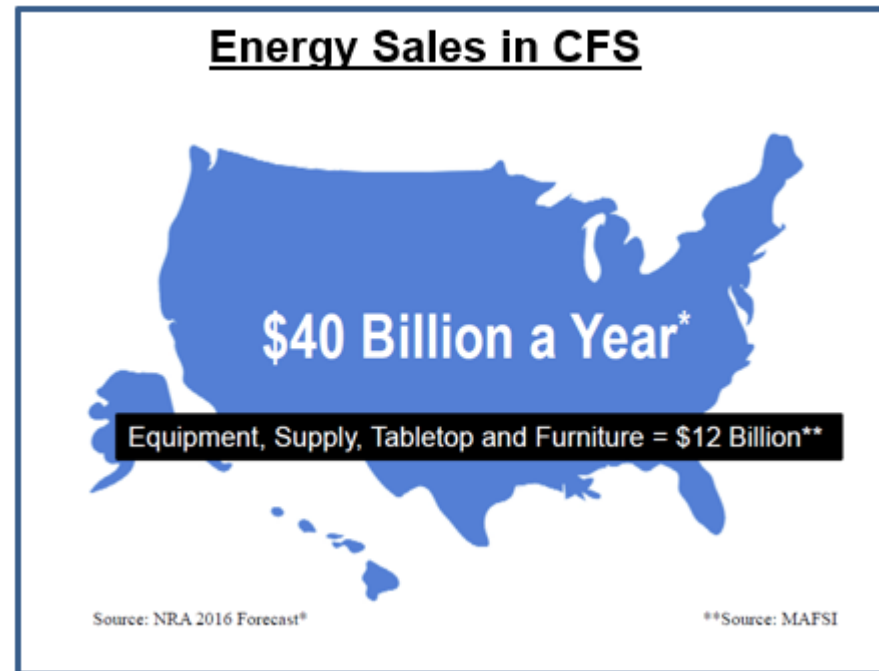
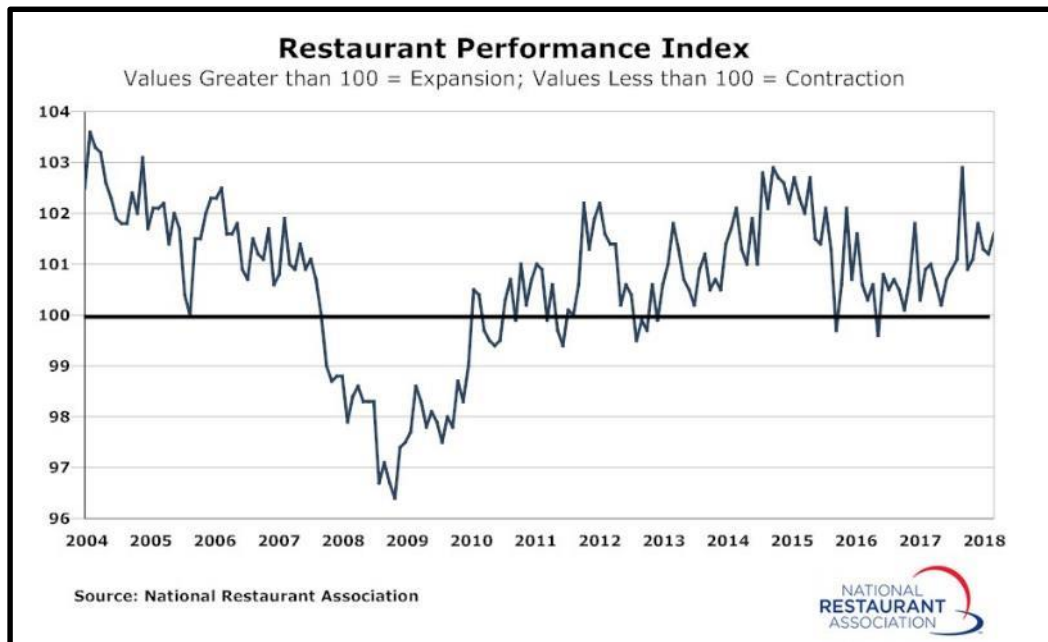
Workforce Education & Training

# Foundation for Success

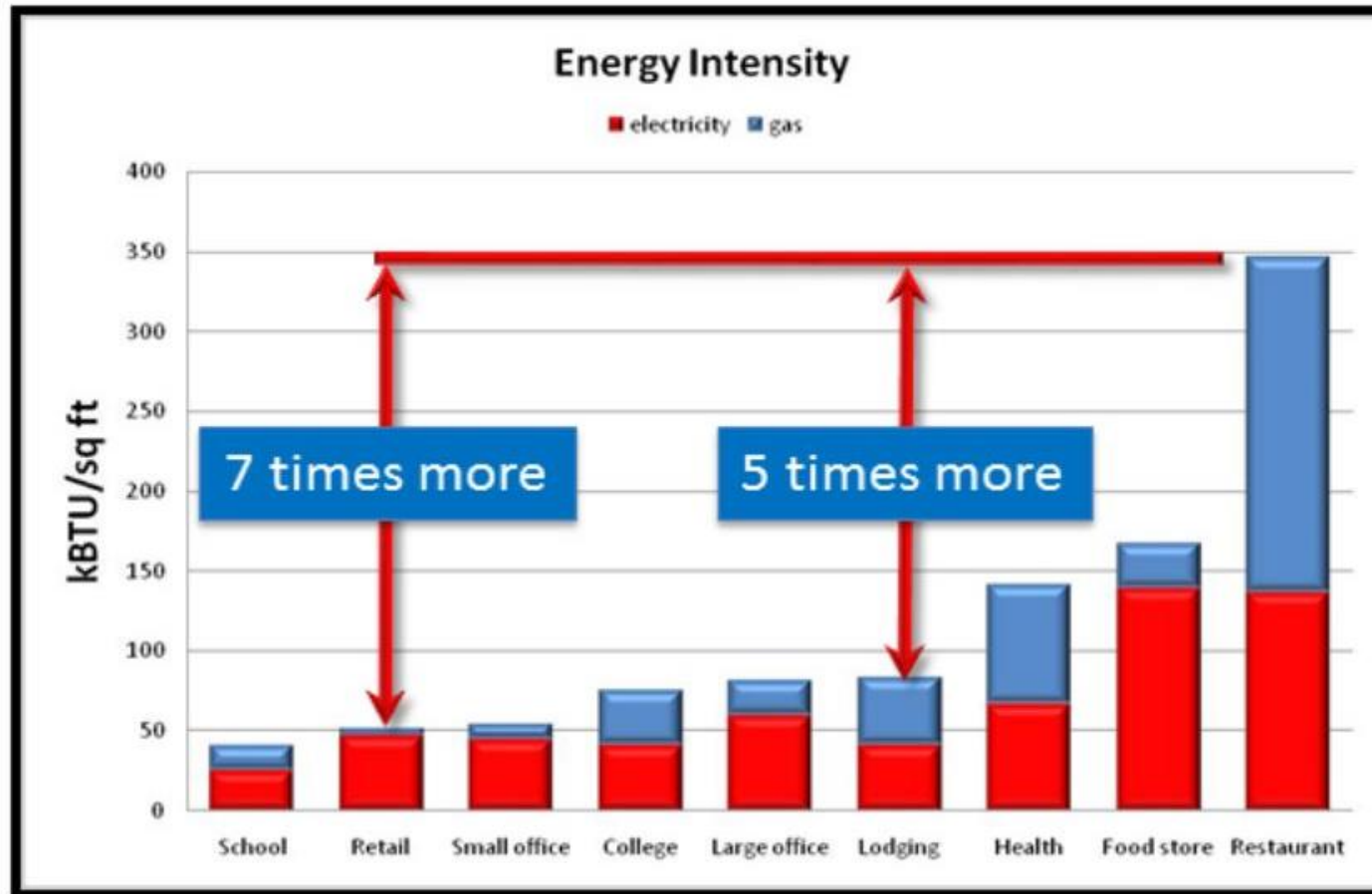
- Science: Based on un-biased, third-party, lab-derived data
- Accessibility: Easy to find and use. Food service operators at all levels are very busy and will NOT dig for information
- Incentives: Rebates are a good way to move the market provided they are:
  - Easy to find and use
  - Generous
  - Legitimate
- Persistence: Engage experienced food service champions for a longer amount of time and give them the tools for success (education, incentives, promotion)

# Understanding the Market and Trends

- Consistent growth market  
    > \$800 Billion in sales in 2017



# Food Service Energy Intensity

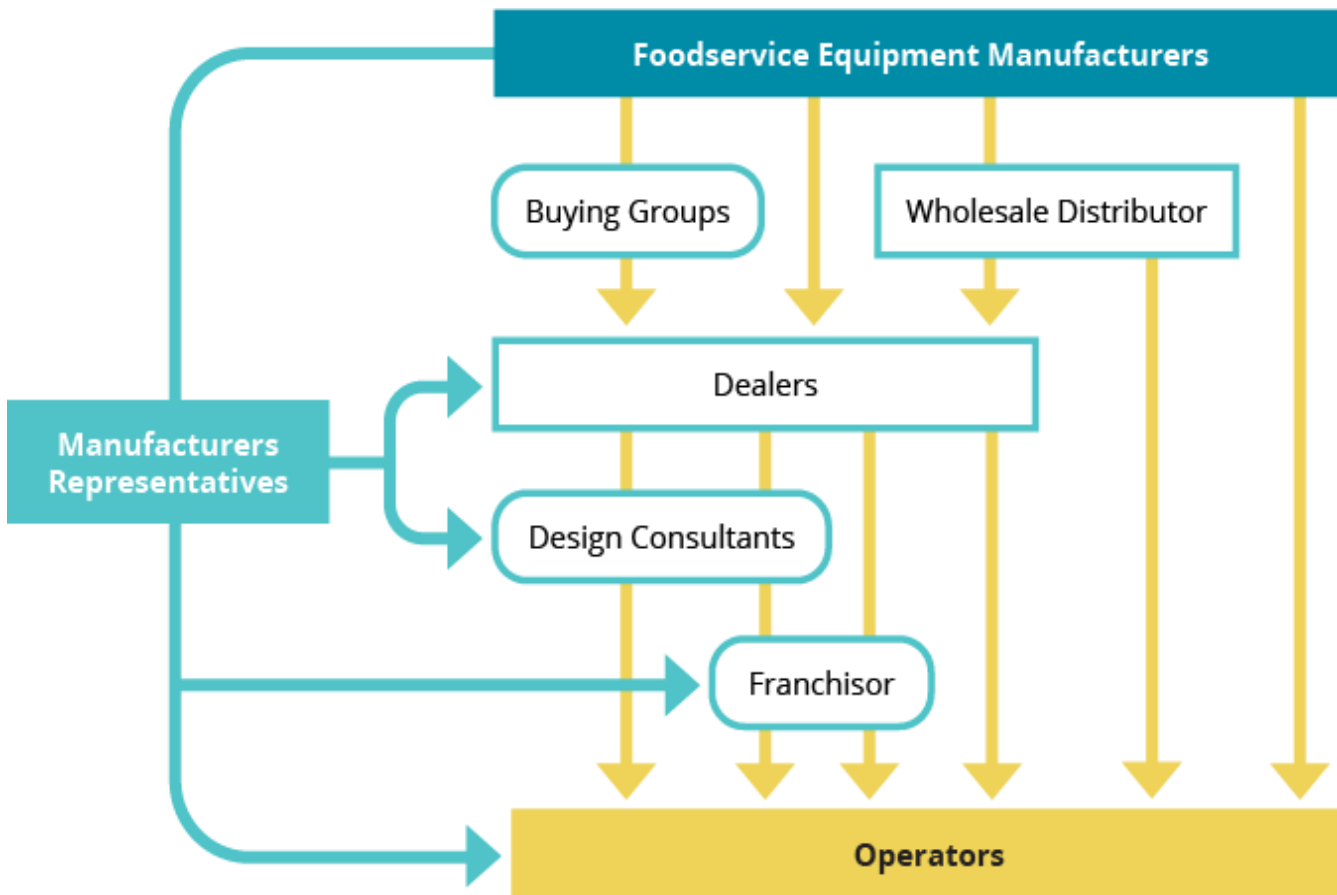


Source: [www.energy.ca.gov/2006publications/CEC-400-2006-005/CEC-400-2006-005.PDF](http://www.energy.ca.gov/2006publications/CEC-400-2006-005/CEC-400-2006-005.PDF)

# Phase I Questions

- How is the CFS equipment supply channel organized?
- What equipment moves through the channel?
- How much equipment moves through the channel?
- What is the market share of high efficiency equipment?
- What is the energy savings potential (therms and kWh)?

# Supply Channel Market Structure



- *Independent Restaurants (43%)*
- *Restaurant Chains (35%)*
- *Non-Commercial (22%)*

Service/Maintenance Companies

*Total Number  
of CFS Facilities*

20,463



# Eligible CFS Equipment Stock and Potential Savings

Category	Eligible Appliances or Systems	Potential Electric Savings (kWh/yr)	Potential Gas Savings (Therms/yr)
Electric Cooking Appliances	45,748	193,498,037	
Gas Cooking Appliances	96,676		21,562,162
Reach-in Refrigeration	76,972	76,085,112	
Ice Machines	27,169	62,108,334	
Handwrap Machines	4,200	6,489,000	
Dishwashers	9,837	33,182,613	4,062,183
Pre-Rinse Spray Valves	27,775	7,852,993	1,299,911
Kitchen Ventilation	10,804	126,603,999	31,533,729
<b>Total Potential Savings</b>	<b>299,181</b>	<b>505,820,088</b>	<b>58,457,985</b>

# Phase I – Market Barriers

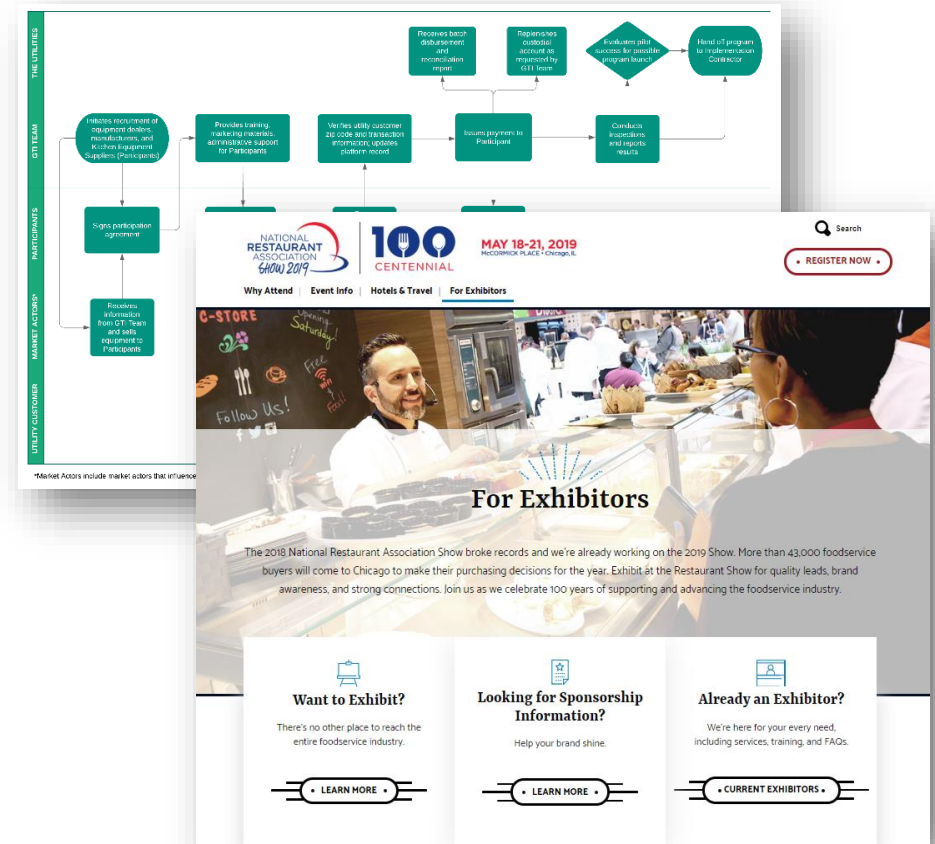
- Role of Used Equipment
- Higher First Cost Perception
- Independent Restaurant Owner Attention Span
- High Efficiency Equipment Performance Concerns
- Customers with a Primary Language other than English
- Split Incentive for Larger Enterprises
- Higher Overhead to Reaching Restaurants in Low Population Areas

# Phase II – Upstream Food Service

- The Upstream Food Service Pilot Program is designed to increase the sale of energy efficient food service equipment by targeting upstream market actors with direct-to-customer sales channels:
  - Equipment dealers
  - Equipment manufacturers with direct-to-customer sales channels
  - Kitchen Equipment Suppliers (KES) that manage direct-to-franchise sales on behalf of large chains
- Short-term outcomes will include:
  - Increased availability of energy efficient models stocked by participants
  - Streamlined process reducing barriers to utility customers for submitting rebate applications
  - Increased end user participation in food service energy efficiency programs
  - Greater overall program impact and quantifiable energy savings
- Long term outcomes will include:
  - Increased market adoption and availability of energy efficient food service measures
  - Increased the use of energy efficiency in the food service sector
  - Lead to a successful Upstream Joint Utility CFS Program in the next plan cycle

# Phase II – Pilot Development

- Phase II:
  - Launch Spring 2019
  - Outreach booth at National Restaurant Association show in May 2019
  - Designing & Demoing P3 Dealer Interface Portal
  - Currently working with Navigant on an evaluation approach



# Phase II – Pilot Measures and KPIs

- Expected high volume measures include:
  - Combination ovens
  - Convection ovens
  - Fryers
  - Griddles
  - Steam cookers
  - Holding cabinets
  - Ice machines
  - Self-contained reach-in refrigerators  
freezers

## KPIs:

- Working with GTI and Frontier on measuring success
  - Midpoint and end targets
- Evaluator input related to tracking data and additional KPIs

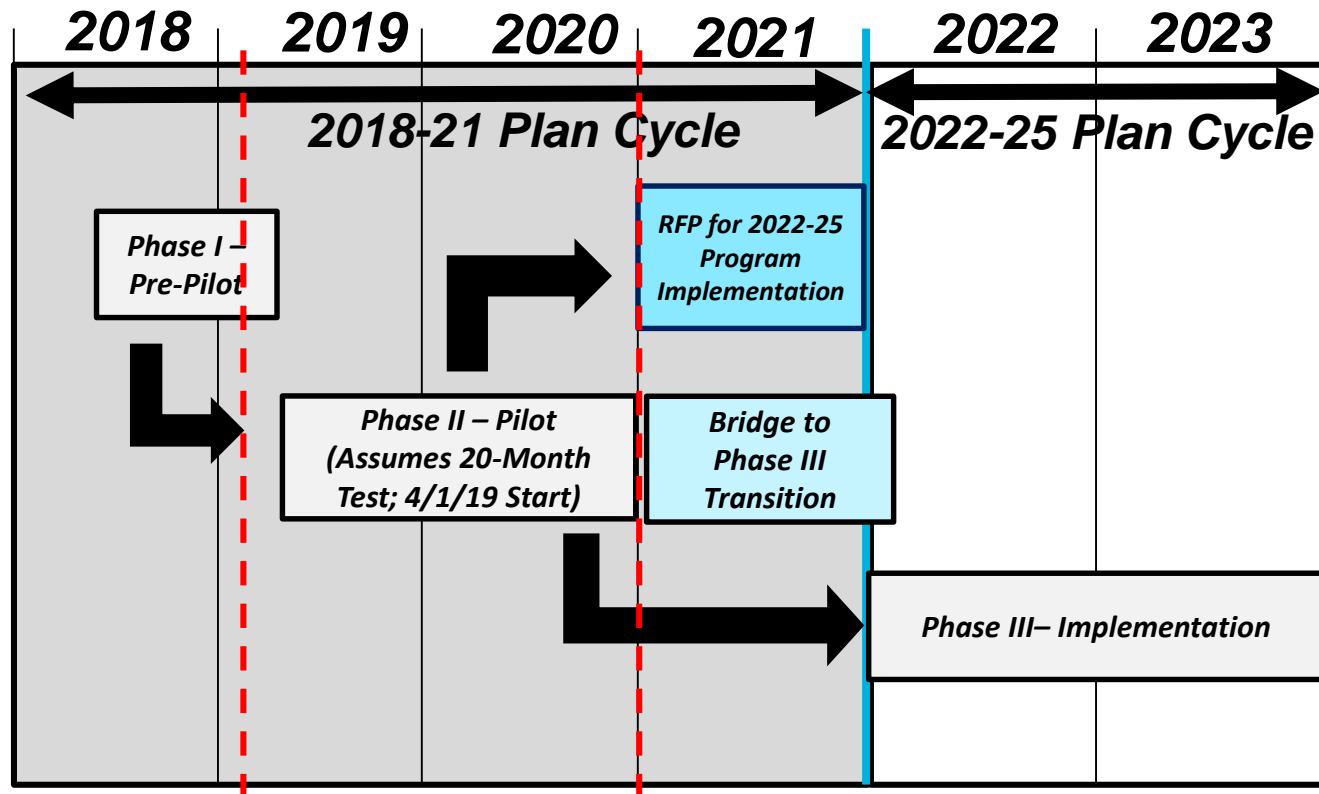
# Phase II – Pilot Savings and Budget

*Estimated Purchases, Resulting Energy Savings & Pilot Budget*

Utility	Number of Rebates	Savings	Incentives \$	Non Incentive \$
Nicor Gas	149	53,548 Therms	\$101,340	\$648,612
PGL/NSG	76	27,932 Therms	\$54,420	
ComEd	260	632,761 kWh	\$101,980	

Joint Utility Cost Allocation Methodology is applied to the Non-Incentive \$

# Long-Term CFS Joint Program Planning Timeline



# Thank You

Any Questions?

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