

State of California

Memorandum



Date: February 19, 2020

To: Henry Liu, Pacific Gas & Electric (PGE); Cassie Cuaresma, Southern California Edison (SCE); Chan Paek, Southern California Gas (SCG); Ed Reynoso, San Diego Gas & Electric (SDGE)

CC:

From: Peter Biermayer - Utilities Engineer, Industrial/ Agricultural Programs and Portfolio Forecasting Section, Energy Efficiency Branch, Energy Division, CPUC

Subject: Disposition Approving Statewide Food Services Fryer Workpaper: **SWFS011-02**

1. Discussion and Direction

The CPUC approves the revised statewide Food Services Fryer workpaper SWFS011-02. This workpaper is a Phase 1 submission for 2020 effective date on May 19, 2020 with an expiration date of 12/31/2021.

The currently active workpaper listed below will remain effective until May 19, 2020, at which time it will expire, superseding expiration dates previously noted in the December 23, 2019 disposition.¹

SCE17CC002.0

The effective date for SWFS011-02 allows for a 90 day notification period between workpaper approval and the workpaper effective date.

2. Workpaper Summary

This workpaper supports these measures:

- Single Rack Oven: Accommodates a single rack of multiple full size 18 x 26-inch pans, electric.
- Double Rack Oven: Accommodates two racks of multiple full size 18 x 26-inch pans, electric.
- Single Rack Oven: Accommodates a single rack of multiple full size 18 x 26-inch pans, gas.

¹ <https://deeresources.info/wpa/tree> under directory "Memos and Guidance"

- Double Rack Oven: Accommodates two racks of multiple full size 18 x 26-inch pans, gas.

A rack oven is a larger oven that holds one or two racks, where each rack holds multiple pans (18"X26") of product. The rack is wheeled into the oven, then is lifted and rotated during the baking process. These large-capacity ovens fill the requirements of high-volume retail and baking operations. Efficiency is improved through more insulation, improved combustion, and improved air circulation.

A January 11th, 2019 disposition² directed the program administrators to carry out additional research:

- Further investigate relevant parameters driving convection oven operating efficiency (such as the cooking energy efficiency and idle rate),
- Conduct research to determine industry standard practice,
- Survey participants to determine operating characteristics, and
- Investigate tracking anomalies.

This research was successfully completed. In addition to the disposition requirements, the program administrators metered a sample of equipment in the field to determine the daily operating hours. The results of the survey were used to revise the average hours the equipment remains in operation each day. These revisions were completed in accordance with the January 11th disposition and are appropriate and calculated correctly. Staff is satisfied with the revisions to the workpaper based on research findings.

²<http://deeresources.net/workpapers>