

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 Commercial Convection Oven  
Workpaper: **SWFS001-02**

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### 1. Discussion and Direction

The CPUC approves the revised statewide Food Services Convection Oven workpaper SWFS001-02. This workpaper is a Phase 1 submission for 2020 effective date on May 19, 2020.

The currently active workpapers listed below will remain effective until May 19, 2020, at which time they will expire, superseding expiration dates previously noted in the December 23, 2019 letter to Program Administrators.<sup>1</sup>

PGECOFST101-6

SCE17CC011.0

WPSDGENRCC0006-4

The effective date for SW FS001-02 allows for a 90 day notification period between workpaper approval and the workpaper effective date.

### 2. Workpaper Summary

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

This workpaper supports these measures.

- Half-Size Convection Oven: A convection oven that accommodates half-size sheet pans measuring 18 x 13 x 1-inch, electric
- Half-Size Convection Oven, gas
- Full-Size Convection Oven: A convection oven that accommodates standard full-size sheet pans measuring 18 x 26 x 1-inch, electric
- Full-Size Convection Oven, gas

Commercial convection ovens are one of the most widely used appliances in the food service industry. Many food service operations rely heavily on the versatility of ovens; operators can cook varieties of foods in large quantities with a single appliance. This product diversity means that ovens are utilized in almost any type of food service operation. These ovens cook food by forcing hot dry air over the surface of the food product. The rapidly moving hot air strips away the layer of cooler air next to the food and enables the food to absorb the heat energy.

A January 11th, 2019 disposition<sup>2</sup> 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. 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.

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<sup>2</sup> <http://deeresources.net/workpapers/>

Alternately in <http://deeresources.info> in directory "Commission Staff Dispositions" file "FoodService-Ex Ante Review-Convection Oven 01042019.pdf"