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| Food Service  Door Type Dishwasher, Commercial  SWFS002-02 |

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Measure Name

Door-type Dishwasher, Commercial

Statewide Measure ID

SWFS002-02

Technology Summary

Commercial dishwashers are used in many commercial establishments to clean and sanitize non-disposable dishes, glassware, and utensils, such as restaurants, bars, schools, hospitals, nursing homes, churches, and institutional cafeterias. The commercial dishwasher cleans and sanitizes a large quantity of kitchen wares in a short time by utilizing hot water, soap, rinse chemicals, and significant amounts of energy. Size requirements for commercial dishwashing machines are calculated by estimating the number of individuals served by the food service establishment. This information is a key determinant of the type of dishwasher that is most suited for a specific facility.

This measure includes both low-temperature and high-temperature Door-Type Dishwasher units. A low-temperature commercial dishwasher is intended to use water that is solely heated by an external gas or electric water heater and must meet the National Sanitation Foundation (NSF) mandated sanitation criteria via a final rinse chemical sanitizing solution that follows the wash cycle. A high-temperature dishwasher reuses wash water from the dishwashing water tank for the wash cycle and then sanitize via a gas or electric booster heater which raises clean water for the rinse cycle to 180 °F water for the final rinse. Rinse water is then collected and used to overflow the wash water tank providing heat recovery and a fresh water stream.

The differences between a low- and high-temperature sanitization method affects the unit energy consumption (UEC). For a low-temperature unit, 90% of the energy used is associated with primary water heating, with the remaining 10% attributed to auxiliary components and standby energy.[[1]](#footnote-1) For a high-temperature unit, 64% of the total energy consumption is used for primary water heating, 25% is for booster water heating, and the remaining 12% is attributed to the motor, wash tank heater, controls, and standby energy.[[2]](#footnote-2) It is assumed that the motors and controls components do not vary significantly between standard and high-efficiency models.

Water consumption, and therefore water heating requirements, varies significantly between a standard and high-efficiency unit and is the primary contributor of the unit energy savings (UES). A high-efficiency commercial dishwasher reduces water heating requirements while maintaining cleaning performance by reducing heat losses, improving mechanical soil removal, and/or increasing component efficiencies. By using strategies such as waste air heat recovery, drain heat recovery, rinse water re-use, double-walled insulated construction, high-efficiency anti-clogging nozzles, continuous filtering, and efficient boost heaters, water consumption can be reduced from as high as four to five gallons per rack (GPR) to less than one-half GPR, depending on the type of dishwasher.

An ENERGY STAR®-qualified commercial dishwasher is on average 40% more energy efficient and 40% more water efficient than a standard model.[[3]](#footnote-3) ENERGY STAR-qualified models include both low- and high-temperature models and must meet maximum water consumption requirements and use less energy while idling between wash cycles.

Measure Case Description

The measure case specification is based upon the ENERGY STAR® Commercial Dishwasher Version 3.0 specification for high- and low- temperature door-type commercial dishwashers. Tier 2 is based on water usage 15% below the ENERGY STAR Commercial Dishwashers, Version 3.0.

Measure Case Specification

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Statewide Measure Offering ID** | **Sanitization Temperature** | **Max. Water Consumption (GPR)** | **Max. Washing Energy (kWh/rack)** | **Max. Idle Energy Rate (kW)** | **Source** |
| SWFS002A | High Temperature, Tier 2 | 0.76 | 0.35 | 0.55 | ENERGY STAR. 2020. “ENERGY STAR Program Requirements for Commercial Dishwashers. Eligibility Criteria (October 2020) Version 3.0.” Effective July 27, 2021. |
| SWFS002B | Low Temperature, Tier 2 | 1.00 | 0.15 | 0.30 |

The ENERGY STAR Test Method for Commercial Dishwashers follows the American Society for Testing and Materials (ASTM) F1696-07 Standard Test Method for Energy Performance Single-Rack, Door-Type Commercial Dishwashing Machines[[4]](#footnote-4) to estimate the energy and water consumption of ENERGY STAR-qualified units.

Base Case Description

The base case commercial door-type dishwasher is defined as the existing door-type commercial dishwasher, considered to be the industry standard practice. The base case specifications for this measure were derived as the average of field data collected from five different commercial food service sites and the minimum ENERGY STAR commercial door-type dishwasher specification.

Base Case Specification

|  |  |  |  |
| --- | --- | --- | --- |
| **Sanitization Temperature** | **Max. Water Consumption (GPR)** | **Max. Idle Energy Rate (kW)** | **Source** |
| High Temperature | 1.07 | 0.70 | ENERGY STAR. 2012. “ENERGY STAR Program Requirements for Commercial Dishwashers. Eligibility Criteria (Rev. July 2012) Version 2.0.” Effective February 1, 2013.  SoCalGas (SCG). 2021"Dishmachine Calcs 03152021.xls." |
| Low Temperature | 1.50 | 0.60 |

Code Requirements

This measure is not governed by either state or federal codes and standards.

Applicable State and Federal Codes and Standards

|  |  |  |
| --- | --- | --- |
| **Code** | **Applicable Code Reference** | **Effective Date** |
| CA Appliance Efficiency Regulations – Title 20 (2014) | None. | n/a |
| CA Building Energy Efficiency Standards – Title 24 (2013) | None. | n/a |
| Federal Standards | None. | n/a |

The ENERGY STAR Test Method for Commercial Dishwashers uses the American Society for Testing and Materials (ASTM) F1696-07 Standard Test Method for Energy Performance Single-Rack, Door-Type Commercial Dishwashing Machines[[5]](#footnote-5) to estimate the energy and water consumption of both the base and measure case models.

Normalizing Unit

Each.

Program Requirements

Measure Implementation Eligibility

All combinations of measure application type, delivery type, and sector that are established for this measure are specified below. Measure application type is a categorization based on the circumstances and timing of the measure installation; each measure application type is distinguished by its baseline determination, cost basis, eligibility, and documentation requirements.  Delivery type is the broad categorization of the delivery channel through which the market intervention strategy (financial incentives or other services) is targeted. This table also designates the broad market sector(s) that are applicable for this measure.

*Note that some of the implementation combinations below may not be allowed for some measure offerings by all program administrators.*

Implementation Eligibility for Investor-Owned Utilities

| **Measure Application Type** | **Delivery Type** | **Sector** |
| --- | --- | --- |
| Normal replacement | DnDeemed | Ag |
| Normal replacement | DnDeemed | Ind |
| Normal replacement | DnDeemed | Com |
| Normal replacement | DnDeemDI | Ag |
| Normal replacement | DnDeemDI | Ind |
| Normal replacement | DnDeemDI | Com |
| Normal replacement | UpDeemed | Ag |
| Normal replacement | UpDeemed | Ind |
| Normal replacement | UpDeemed | Com |
| New construction | DnDeemed | Ag |
| New construction | DnDeemed | Ind |
| New construction | DnDeemed | Com |
| New construction | DnDeemDI | Ag |
| New construction | DnDeemDI | Ind |
| New construction | DnDeemDI | Com |
| New construction | UpDeemed | Ag |
| New construction | UpDeemed | Ind |
| New construction | UpDeemed | Com |

Eligible Products

This measure includes new commercial low- and high-temperature door-type dishwashers that meet the efficiency requirements presented in the Measure Case Description.

Eligible Building Types and Vintages

This measure is applicable for any nonresidential building type of any vintage.

Eligible Climate Zones

This measure is applicable in any California climate zone.

Program Exclusions

Used or rebuilt equipment

Other dishwasher types (conveyor, under-counter, flight-type) are not eligible.

Data Collection Requirements

Data collection requirements are to be determined.

Use Category

Food Service (FoodServ)

Electric Savings (kWh)

The basis for electric unit energy savings (UES) is the difference between the water heating unit energy consumption (UEC) of the base case and measure case dishwasher models. Because energy-efficient units require considerably less water, less energy is required for water heating. For both low- and high-temperature machines, the base case UEC is based on the energy required to heat water for the dishwashing and sanitizing cycles. The high-temperature unit water heating energy components are further split into *primary* and *booster* water heating.

The calculation of the annual electric UEC is calculated as the difference between the baseline UEC and the measure case UEC. Note that motor energy and standby losses are assumed to be the same for both the base case and the measure case and are therefore not presented in the energy savings calculations.

Each term in the UEC calculation is detailed below, followed by all inputs and assumptions.

Electric Water Heater Energy Use

Electric water heater energy use is a function of water consumption (GPR), the number of racks washed per year, the UEC per gallon of water, and market penetration of electric water heating and booster heating.

*GPR = Water consumption (GPR)*

*RACKS = Number of racks washed per day (racks/day)*

*EDAYS = Operating days per year (days/year)*

*UECGAL = UEC per gallon of water (kWh)*

*MktPen = Market penetration of electric water heating (%, decimal)*

**Water Consumption (GPR)** The water consumption in gallons per rack was calculated as the maximum allowable consumption as shown in the Measure Offering table. Tier 2 units were determined to have water consumption 15% below ENERGY STAR maximum performance criteria[[6]](#footnote-6).

**Racks per Day.** The number of racks per day is based on monitored data from five different restaurant sites (fast casual, fine dining, cafes, and quick service restaurants) and dishwasher leasing companies that track the racks per month as part of the equipment lease agreements. The monitored data was provided by the Food Service Technology Center (FSTC).[[7]](#footnote-7)

**Operating Days per Year** The commercial dishwasher hours and days per year of operation was derived from an independent survey of 54 food service establishments conducted by Navigant Consulting.[[8]](#footnote-8) The survey sample included independent restaurants, casual concept (big chain) restaurants, and fast food chains. These assumed hours and days of operation align with assumptions for many other food service measures drawn from a food service equipment market potential study conducted for the California Energy Commission (CEC) by Fisher-Nickel, Inc.[[9]](#footnote-9)

**Market Penetration of Water Heating Fuel Types** Electric and gas water heater fuel saturation was derived from CEUS 2006 data.

Market Penetration of Primary Water Heating Fuel

|  |  |  |
| --- | --- | --- |
| **Primary/Booster Fuel Combination** | **Penetration (%)** | **Source** |
| Electric | 3% | Itron, Inc. 2006. California Commercial End Use Survey. Prepared for the California Energy Commission. CEC-400-2006-005.  Table E-1. |
| Gas | 97% |

**UEC per Gallon of Water.** The UEC per gallon of water is based on the increase in water temperature required for a wash cycle, the specific heat of water, the density of water, and the heating equipment efficiency.

*Temperature rise (°F)*

*Specific heat of water, constant*

*Density of water, constant*

*Electric heating equipment efficiency*

*kWh/Btu = Btu to kWh conversion factor*

**Temperature rise (°F) –** Average groundwater temperature data for each climate zone is used as the inlet temperature which needs to be raised to 140 °F to meet the minimum supply water temperature at the dishwasher. Groundwater temperature data was retrieved from the 2010 climate zone weather data files for the 2013 Building Energy Efficiency Standards (Title 24).[[10]](#footnote-10) This water heating requirement applies to both low- and high-temperature machines.

**Electric heating equipment efficiency (%)** – Heating equipment efficiency varies between electric and gas units, as well as between external primary water heating and internal booster heating. The efficiency of a building electric water heater is assumed to be 98%, while gas water heaters are assumed to have a recovery efficiency of 77%.[[11]](#footnote-11) These efficiencies are used to determine energy consumption of the primary water heating in both low and high temperature units.

Electric Booster Water Heater Energy

For a high-temperature unit using a higher-temperature sanitizing rinse, the methodology was used to determine the additional energy required for the booster water heating as was followed for the Electric Water Heater Energy. The booster heater, however, is needed to increase 100% of the water from a temperature of 140 °F to 180 °F.

Note that a low-temperature dishwasher will not have booster heater energy as part of the calculation and this term will equal zero for the low-temperature model.

*GPR = Water consumption (GPR)*

*RACKS = Number of racks washed per year (racks/day)*

*EDAYS = Operating days per year (days/year)*

*UECGAL = UEC per gallon of water (kWh)*

*MktPen = Market penetration of electric booster water heating (%, decimal)*

**Water Consumption (GPR)** Same as Electric Water Heater Energy Use (above)

**Racks per Day** Same as Electric Water Heater Energy Use (above)

**Operating Days per Year** Same as Electric Water Heater Energy Use (above)

**UEC per Gallon of Water** The UEC per gallon of water is based on the increase in water temperature required for a wash cycle, the specific heat of water, the density of water, and the heating equipment efficiency.

*Temperature rise (°F)*

*Specific heat of water, constant*

*Density of water, constant*

*Booster equipment efficiency*

*kWh/Btu = Btu to kWh conversion factor*

**Temperature rise (°F) –** For high-temperature machines, there is an extra sanitizing rinse that increases the water temperature via a dishwasher booster water heater an additional 40 °F, to 180 °F to meet the National Sanitation Foundation (NSF) mandated sanitation criteria. (The low-temperature machines meet this standard via a chemical rinse).

**Booster heating unit efficiency** is used to determine the additional energy consumption of the booster water heating in high temperature units. Electric booster heating units are assumed to have an efficiency of 98%, and gas booster heating units are assumed to have an efficiency of 80%. These efficiencies are used to determine the additional energy consumption of the booster water heating in high temperature units. These engineering assumptions are consistent with those used by ENERGY STAR.[[12]](#footnote-12)

**Market Penetration of Booster Heating Fuel Types.** A high-temperature unit achieves energy savings via primary water heating as well as booster water heating. It is assumed that restaurants with electric primary heating will only install electric dishwashers with electric booster heating. While most restaurants with gas primary water heating are more likely to install an electric dishwasher with electric booster heating, gas booster heating is available and is installed in a small percentage of restaurants. The assumed percentages of market penetration for each primary/booster fuel combination are provided below. These percentages were applied to the primary water heating energy savings for low- and high-temperature units.

Market Penetration of Primary Water Heating and Booster Water Heating Fuel Combinations

|  |  |  |
| --- | --- | --- |
| **Primary/Booster Fuel Combination** | **Penetration (%)** | **Source** |
| Electric/Electric | 3% | The source of this data is unknown. |
| Gas/Gas | 5% |
| Gas/Electric | 92% |

Annual Idle Energy

Annual idle energy use is a function of operating hours, wash time, idle energy rate, and the market penetration of primary and booster water heating fuel types.

*EDAYS= Estimated operating days per year (days)*

*EHOUR= Estimated operating hours per day (hrs)*

*TWASH = Estimated wash time per rack (min)*

*MIN = Constant minutes per hour (min)*

*IDLERATE = Measured idle energy rate (kW)*

**Operating Hours per Day** and **Operating Days per Year.** The commercial dishwasher hours and days per year of operation was derived from an independent survey of 54 food service establishments conducted by Navigant Consulting.[[13]](#footnote-13) The survey sample included independent restaurants, casual concept (big chain) restaurants, and fast food chains. These assumed hours and days of operation align with assumptions for many other food service measures drawn from a food service equipment market potential study conducted for the California Energy Commission (CEC) by Fisher-Nickel, Inc.[[14]](#footnote-14)

**Wash Time per Rack** The time it takes to complete one wash cycle is assumed to be 1 minutes per rack.

**Idle Energy Rate.** The idle energy rate for high-temperature and low-temperature machines is based upon the ENERGY STAR eligibility requirements in the Measure Case Description. Due to lack of research data, the idle energy rate is assumed to be the same for both the base and measure case.

Annual Electric Unit Energy Savings

The **annual UES** is calculated as the difference between the baseline and measure case annual UEC.

Inputs and Assumptions

The inputs for the calculation of the annual electric UEC for both low- and high-temperature door-type units are specified below.

Electric UEC Inputs – High-Temperature Door-Type Dishwasher

| **Parameter** | **Base Case Model** | **Measure Case Model** | **Source** |
| --- | --- | --- | --- |
| Specific heat of Water (Btu/lb/°F) | 1 | 1 | Given |
| Density of Water (lb/gal) | 8.34 | 8.34 | Given |
| Inlet water Temperature (°F) | Varies | Varies | Reeves, P. (Consultant to California Public Utilities Commission, Energy Division). 2013. "Comparison-of-Ground-Temperatures-v2\_byPaulReeves.xlsx." |
| Setpoint Hot Water Temperature (°F) | 140 °F | 140 °F | Engineering Judgement |
| Booster Heater Water Temperature Rise (°F) | 40 °F | 40 °F | National Sanitation Foundation (NSF). (n.d.) NSF/ANSI 3 - Commercial Warewashing Equipment. "Com Dishwashers NSF Energy Star.xlsx." |
| Electric Water Heater Efficiency (%) | 98% | 98% | California Public Utilities Commission (CPUC), Energy Division, Ex Ante Review Team. 2014. “DEER2015 Measure Summary Water Heater Energy Factor.xls.”  ENERGY STAR. 2015. “Savings Calculator for ENERGY STAR Certified Commercial Kitchen Equipment.” Updated February 2015. |
| Electric Water Booster Heater Efficiency (%) | 98% | 98% |
| Number of Racks per day (racks/day) | 140.5 | 140.5 | SoCalGas (SCG). 2021. "Dishmachine Calcs 03152021.xls." See “Monitored Data + GPR” tab. |
| Water Consumption (Gal/Rack) | 1.06 | 0.63 | ENERGY STAR. 2020. “ENERGY STAR Program Requirements for Commercial Dishwashers. Eligibility Criteria (October 2020) Version 3.0.” Effective July 27, 2021. |
| Wash time per rack (min/rack) | 1 | 1 | Engineering Judgement |
| Idle Energy Rate (kW) | 0.7 | 0.44 | ENERGY STAR. 2020. “ENERGY STAR Program Requirements for Commercial Dishwashers. Eligibility Criteria (October 2020) Version 3.0.” Effective July 27, 2021. |
| Operating Days per Year | 365 | 365 | Spoor, C., D. Zabrowski, and L. Mills. (Fisher-Nickel, Inc.) 2014. *Characterizing the Energy Efficiency Potential of Gas-Fired Commercial Food Service Equipment.* Prepared for the California Energy Commission. CEC-500-2014-095. |
| Operating Hours per Day | 12 | 12 |
| Market Penetration of Electric Water Heaters (%) | 3% | 3% | See Market Penetration of Primary Water Heating Fuel Types |
| Market Penetration of Electric Booster Heaters (%) | 95% | 95% | See Market Penetration of Booster Heating Fuel Types |

Electric UEC Inputs – Low-Temperature Door-Type Dishwasher

| **Parameter** | **Base Case** | **Low-Temp Measure Case** | **Source** |
| --- | --- | --- | --- |
| Specific heat of Water (Btu/lb/°F) | 1 | 1 | Given |
| Density of Water (lb/gal) | 8.34 | 8.34 | Given |
| Inlet water Temperature (°F) | Varies | Varies | Reeves, P. (Consultant to California Public Utilities Commission, Energy Division). 2013. "Comparison-of-Ground-Temperatures-v2\_byPaulReeves.xlsx." |
| Setpoint Hot Water Temperature (°F) | 140 °F | 140 °F | Engineering Judgement |
| Electric Water Heater Efficiency (%) | 98% | 98% | California Public Utilities Commission (CPUC), Energy Division. 2013. “Workpaper Disposition for Water Fixtures.” February 22.  California Public Utilities Commission (CPUC), Energy Division. "DEER-WaterHeater-Calculator-v4.2.xlsm." |
| Number of Racks per day (racks/day) | 140.5 | 140.5 | SoCalGas (SCG). 2021. "Dishmachine Calcs 03152021.xls." See “Monitored Data + GPR” tab. |
| Water Consumption (gal/rack) | 1.50 | 0.88 | ENERGY STAR. 2020. “ENERGY STAR Program Requirements for Commercial Dishwashers. Eligibility Criteria (October 2020) Version 3.0.” Effective July 27, 2021. |
| Wash time per rack (min/rack) | 1 | 1 | Engineering Judgement |
| Idle Energy Rate (kW) | 0 | 0 | ENERGY STAR. 2020. “ENERGY STAR Program Requirements for Commercial Dishwashers. Eligibility Criteria (Rev. July 2012) Version 3.0.” Effective July 27, 2021. |
| Operating Days per Year | 365 | 365 | Spoor, C., D. Zabrowski, and L. Mills. (Fisher-Nickel, Inc.) 2014. *Characterizing the Energy Efficiency Potential of Gas-Fired Commercial Food Service Equipment.* Prepared for the California Energy Commission. CEC-500-2014-095. |
| Operating Hours per Day | 12 | 12 |
| Market Penetration of Electric Water Heaters (%) | 3% | 3% | See Market Penetration of Primary Water Heating Fuel Types |
| Market Penetration of Electric Booster Heaters (%) | n/a | n/a | - |

Sample Calculation

A sample calculation of annual UEC of a base case high-temperature electric door-type dishwasher in a commercial food service application that uses electric primary water heating is shown below.

Electric Water Heater Energy Use

Electric Booster Water Heater Energy

*Annual Idle Energy*

*Annual Unit Energy Consumption*

Peak Electric Demand Reduction (kW)

The actual contribution to building peak demand can vary significantly depending on the dishwasher usage pattern in relation to that of other electric equipment in the facility (operating schedule, appliance ON time, etc.).

Average Peak Demand Reduction Calculation

The **average peak demand** (baseline or measure case), or the average demand during the peak period, is a function of the unit energy consumption (UEC), the number of hours during the peak period, and the assumed percent of total usage during the peak period.

*UEC\_YEAR = Annual unit energy consumption (kWh)*

*EDAYS= Estimated operating days per year (days)*

*PeakHOURS = Number of hours in the peak period (hours)*

*PeakUsePerc= Percent of total usage during peak period (%, decimal)*

The *End-use Water Demand Profile* study conducted by Aquacraft, Inc. for the California Public Utilities Commission (CPUC)[[15]](#footnote-15) documents the hourly hot water demand of seven different restaurants. Analysis of the study data reveals that 39.35% of total daily energy use occurs during the peak demand period between 4:00 p.m. and 9:00 p.m.[[16]](#footnote-16) Therefore, it is assumed that the probable contribution to building peak demand is equal to the dishwasher average demand during the peak period.

Peak Demand Reduction

Peak demand reduction was calculated as the difference between base case and measure case average peak demand.[[17]](#footnote-17) The average peak demand (base or measure case) was calculated as the daily unit energy consumption during the peak period divided by the number of hours during the peak period of 4:00 p.m. to 9:00 p.m.[[18]](#footnote-18)

*PeakDemandavg = Average peak demand, baseline or measure (kW)*

Inputs and Assumptions

The table below provides the inputs for the calculation of peak demand reduction of a commercial door-type dishwasher (high- and low-temperature models).

Demand Reduction Inputs

|  |  |  |
| --- | --- | --- |
| **Parameter** | **Value** | **Source** |
| Percent of Total Daily Usage During Peak Period | 0.39 | Aquacraft, Inc. 2011. *Embedded Energy in Water Studies. Study 3: End-use Water Demand Profiles.* Prepared for the California Public Utilities Commission. CALMAC Study ID: CPU0052. |
| Number of Hours in Peak Period | 5 | California Public Utilities Commission (CPUC). 2006. *D 06-06-063 in the Order Instituting Rulemaking to Promote Consistency in Methodology and Input Assumptions in Commission Applications of Short-Run and Long-Run Avoided Costs, Including Pricing for Qualifying Facilities. (R.04-04-025).* June 29. |

Gas Savings (Therms)

The basis for gas unit energy savings (UES) is the difference between the water heating unit energy consumption (UEC) of the base case and measure case dishwasher models. Because energy-efficient units require considerably less water, less energy is required for water heating. For both low- and high-temperature machines, the base case UEC is based on the energy required to heat water for the dishwashing and sanitizing cycles. The high-temperature unit water heating energy components are further split into *primary* and *booster* water heating.

The calculation of the annual gas UEC is calculated as the difference between the baseline UEC and the measure case UEC. Note that motor energy and standby losses are assumed to be the same for both the base case and the measure case and are therefore not presented in the energy savings calculations.

Each term in the UEC calculation is detailed below, followed by all inputs and assumptions.

Gas Water Heater Energy Use

Water heater energy use is a function of water consumption (GPR), the number of racks washed per year, the UEC per gallon of water, and market penetration of electric water heating and booster heating.

*GPR = Water consumption (GPR)*

*RACKS = Number of racks washed per day (rack/day)*

*EDAYS = Operating days per year (days)*

*UECGAL = UEC per gallon of water (Therms)*

*MktPen = Market penetration of gas water heating (%, decimal)*

**Water Consumption (GPR)** The water consumption in gallons per rack was calculated as the maximum allowable consumption as shown in the Measure Offering table. Tier 2 units were determined to have water consumption 15% below ENERGY STAR maximum performance criteria[[19]](#footnote-19).

**Racks per Day.** The number of racks per day is based on monitored data from five different restaurant sites (fast casual, fine dining, cafes, and quick service restaurants) and dishwasher leasing companies that track the racks per month as part of the equipment lease agreements. The monitored data was provided by the Food Service Technology Center (FSTC).[[20]](#footnote-20)

**Operating Days per Year** The commercial dishwasher hours and days per year of operation was derived from an independent survey of 54 food service establishments conducted by Navigant Consulting.[[21]](#footnote-21) The survey sample included independent restaurants, casual concept (big chain) restaurants, and fast food chains. These assumed hours and days of operation align with assumptions for many other food service measures drawn from a food service equipment market potential study conducted for the California Energy Commission (CEC) by Fisher-Nickel, Inc.[[22]](#footnote-22)

**Market Penetration of Water Heating Fuel Types** Electric and gas water heater fuel saturation was derived from CEUS 2006 data.

Market Penetration of Primary Water Heating Fuel

|  |  |  |
| --- | --- | --- |
| **Primary/Booster Fuel Combination** | **Penetration (%)** | **Source** |
| Electric | 3% | Itron, Inc. 2006. California Commercial End Use Survey. Prepared for the California Energy Commission. CEC-400-2006-005.  Table E-1. |
| Gas | 97% |

**UEC per Gallon of Water.** The UEC per gallon of water is based on the increase in water temperature required for a wash cycle, the specific heat of water, the density of water, and the heating equipment efficiency.

*Temperature rise (°F)*

*Specific heat of water, constant*

*Density of water, constant*

*Gas heating equipment efficiency*

*Therm/Btu = Btu to therm conversion factor*

**Temperature Rise (°F) –** Average groundwater temperature data for each climate zone is used as the inlet temperature which needs to be raised to 140 °F to meet the minimum supply water temperature at the dishwasher. Groundwater temperature data was retrieved from the 2010 climate zone weather data files for the 2013 Building Energy Efficiency Standards (Title 24).[[23]](#footnote-23) This water heating requirement applies to both low- and high-temperature machines.

**Heating Equipment Efficiency (%)** – Heating equipment efficiency varies between electric and gas units, as well as between external primary water heating and internal booster heating. The efficiency of a building electric water heater is assumed to be 98%, while gas water heaters are assumed to have a recovery efficiency of 77%.[[24]](#footnote-24) These efficiencies are used to determine energy consumption of the primary water heating in both low and high temperature units.

Gas Booster Water Heater Energy

The methodology to derive the booster gas water heating UEC followed the same methodology to calculate the Gas Water Heater Energy. The booster heater, however, is needed to increase 100% of the water from a temperature of 140 °F to 180 °F.

Note that a low-temperature dishwasher will not have booster heater energy as part of the calculation and this term will equal zero for the low-temperature model.

*GPR = Water consumption (GPR)*

*RACKS = Number of racks washed per year (racks/day)*

*EDAYS = Operating days per year (days/year)*

*UECGAL = UEC per gallon of water (Btu)*

*MktPen = Market penetration of gas booster water heating (%, decimal)*

**Water Consumption (GPR)** Same as Gas Water Heater Energy Use (above)

**Racks per Day** Same as Gas Water Heater Energy Use (above)

**Operating Days per Year** Same as Gas Water Heater Energy Use (above)

**UEC per Gallon of Water** The UEC per gallon of water is based on the increase in water temperature required for a wash cycle, the specific heat of water, the density of water, and the heating equipment efficiency.

*Temperature rise (°F)*

*Specific heat of water, constant*

*Density of water, constant*

*Booster equipment efficiency*

*Therm/Btu = Btu to therm conversion factor*

**Temperature rise (°F) –** For high-temperature machines, there is an extra sanitizing rinse that increases the water temperature via a dishwasher booster water heater an additional 40 °F, to 180 °F to meet the National Sanitation Foundation (NSF) mandated sanitation criteria. (The low-temperature machines meet this standard via a chemical rinse).

**Booster heating unit efficiency** is used to determine the additional energy consumption of the booster water heating in high temperature units. Electric booster heating units are assumed to have an efficiency of 98%, and gas booster heating units are assumed to have an efficiency of 80%. These efficiencies are used to determine the additional energy consumption of the booster water heating in high temperature units. These engineering assumptions are consistent with those used by ENERGY STAR.[[25]](#footnote-25)

**Market Penetration of Booster Heating Fuel Types.** A high-temperature unit achieves energy savings via primary water heating as well as booster water heating. It is assumed that restaurants with electric primary heating will only install electric dishwashers with electric booster heating. While most restaurants with gas primary water heating are more likely to install an electric dishwasher with electric booster heating, gas booster heating is available and is installed in a small percentage of restaurants. The assumed percentages of market penetration for each primary/booster fuel combination are provided below. These percentages were applied to the primary water heating energy savings for low- and high-temperature units.

Market Penetration of Primary Water Heating and Booster Water Heating Fuel Combinations

|  |  |  |
| --- | --- | --- |
| **Primary/Booster Fuel Combination** | **Penetration (%)** | **Source** |
| Electric/Electric | 3% | The source of this data is unknown. |
| Gas/Gas | 5% |
| Gas/Electric | 92% |

Annual Idle Energy

Annual idle energy use is a function of operating hours, wash time, idle energy rate, and the market penetration of primary and booster water heating fuel types.

*EDAYS = Estimated operating days per year (days)*

*EHOUR = Estimated operating hours per day (hrs)*

*RACKS = Number of racks washed per day (Racks/day)*

*TWASH = Estimated wash time per rack (min)*

*MIN = Constant minutes per hour (min)*

*IDLERATE = Measured idle energy rate (Btu)*

**Operating Hours per Day** and **Operating Days per Year.** The commercial dishwasher hours and days per year of operation was derived from an independent survey of 54 food service establishments conducted by Navigant Consulting.[[26]](#footnote-26) The survey sample included independent restaurants, casual concept (big chain) restaurants, and fast food chains. These assumed hours and days of operation align with assumptions for many other food service measures drawn from a food service equipment market potential study conducted for the California Energy Commission (CEC) by Fisher-Nickel, Inc.[[27]](#footnote-27)

**Idle Energy Rate.** The idle energy rate for high-temperature and low-temperature machines is based upon the ENERGY STAR eligibility requirements in the Measure Case Description.

Annual Gas Unit Energy Savings

The **annual UES** is calculated as the difference between the baseline and measure case annual UEC.

Inputs and Assumptions

The inputs for the calculation of the annual gas UEC for both low- and high-temperature door-type units are specified below.

Gas UEC Inputs – High-Temperature Door-Type Dishwasher

| **Parameter** | **Base Case** | **High-Temp Measure Case** | **Source** |
| --- | --- | --- | --- |
| Specific heat of Water (Btu/lb/°F) | 1 | 1 | Given |
| Density of Water (lb/gal) | 8.34 | 8.34 | Given |
| Inlet water Temperature (°F) | Varies | Varies | California Energy Commission (CEC). 2011. “CZ2010 Weather Files.xls.” |
| Setpoint Hot Water Temperature (°F) | 140 °F | 140 °F | The source for this data is unknown. |
| Booster Heater Water Temperature Rise (°F) | 40 °F | 40 °F | National Sanitation Foundation (NSF). (n.d.) NSF/ANSI 3 - Commercial Warewashing Equipment. "Com Dishwashers NSF Energy Star.xlsx." |
| Gas Water Heater Efficiency (%) | 77% | 77% | California Public Utilities Commission (CPUC), Energy Division. 2013. “Workpaper Disposition for Water Fixtures.” February 22.  California Public Utilities Commission (CPUC), Energy Division. "DEER-WaterHeater-Calculator-v4.2.xlsm." |
| Gas Water Booster Heater Efficiency (%) | 80% | 80% |
| Number of Racks per day (racks/day) | 140.5 | 140.5 | SoCalGas (SCG). 2021. "Dishmachine Calcs 03152021.xls." See “Monitored Data + GPR” tab. |
| Water Consumption (Gal/Rack) | 1.06 | 0.63 | National Sanitation Foundation (NSF). (n.d.) NSF/ANSI 3 - Commercial Warewashing Equipment. "Com Dishwashers NSF Energy Star.xlsx." |
| Wash time per rack (min/rack) | 1.0 | 1.0 | The source for this data is unknown. |
| Idle Energy Rate (Btu/hr)) | 0 | 0 | - |
| Operating Days/Year | 365 | 365 | The source for this data is unknown. |
| Operating Hours/Day | 12 | 12 |
| Market Penetration of Gas Water Heaters (%) | 97% | 97% | The source for this data is unknown. |
| Market Penetration of Gas Booster Heaters (%) | 5% | 5% | The source for this data is unknown. |

Gas UEC Inputs – Low-Temperature Door-Type Dishwasher

| **Parameter** | **Base Case** | **High-Temp Measure Case** | **Source** |
| --- | --- | --- | --- |
| Specific heat of Water (Btu/lb/°F) | 1 | 1 | Given |
| Density of Water (lb/gal) | 8.34 | 8.34 | Given |
| Inlet water Temperature (°F) | Varies | Varies | California Energy Commission (CEC). 2011. “CZ2010 Weather Files.xls.” |
| Setpoint Hot Water Temperature (°F) | 140 °F | 140 °F | The source for this data is unknown. |
| Gas Water Heater Efficiency (%) | 77% | 77% | California Public Utilities Commission (CPUC), Energy Division. 2013. “Workpaper Disposition for Water Fixtures.” February 22.  California Public Utilities Commission (CPUC), Energy Division. "DEER-WaterHeater-Calculator-v4.2.xlsm." |
| Number of Racks per day (racks/day) | 140.5 | 140.5 | SoCalGas (SCG). 2021. "Dishmachine Calcs 03152021.xls." See “Monitored Data + GPR” tab. |
| Water Consumption (Gal/Rack) | 1.06 | 0.88 | National Sanitation Foundation (NSF). (n.d.) NSF/ANSI 3 - Commercial Warewashing Equipment. "Com Dishwashers NSF Energy Star.xlsx." |
| Wash time per rack (min/rack) | 1.0 | 1.0 | The source for this data is unknown. |
| Idle Energy Rate (therms) | 0 | 0 | - |
| Operating Days/Year | 365 | 365 | The source for this data is unknown. |
| Operating Hours/Day | 12 | 12 |
| Market Penetration of Gas Water Heaters (%) | 97% | 97% | The source for this data is unknown. |
| Market Penetration of Gas Booster Heaters (%) | n/a | n/a | - |

The sample calculation below is for a high-temperature, gas-fueled, door-type dishwasher in a commercial food service application that uses a gas primary water heater. Low-temperature dishwashers will not have booster heater energy as part of the calculation and is set to zero.

Gas Water Heater Energy Use

Gas Booster Water Heater Energy

*Annual Idle Energy*

*Annual Unit Energy Consumption*

Life Cycle

Effective Useful Life (EUL) is an estimate of the median number of years that a measure installed through a program is still in place and operable Remaining Useful Life (RUL) is an estimate of the median number of years that a technology or piece of equipment replaced or altered by an energy efficiency program would have remained in service and operational had the program intervention not caused the replacement or alteration.

As shown below, the EUL specified for both low- and high-temperature dishwasher models is equal to the ENERGY STAR typical product EUL for door-type units. Note that RUL is only applicable for add-on and accelerated replacement measures and not applicable for this measure.

Effective Useful Life and Remaining Useful Life

|  |  |  |
| --- | --- | --- |
| **Parameter** | **Value** | **Source** |
| EUL (yrs) | 15 | ENERGY STAR. 2013. "Savings Calculator for ENERGY STAR Certified Commercial Equipment." "commercial\_kitchen\_equipment\_calculator.xls." Last updated February 2013. See “Assumptions” tab. |
| RUL (yrs) | n/a | n/a |

Base Case Material Cost ($/unit)

The base case material cost for equipment *delivered via direct install* is equal to $0.

For *all other delivery types*, the base case material cost was calculated as the average unit cost of base case low-temperature and high-temperature commercial dishwasher models.[[28]](#footnote-28) Unit costs were obtained from various sources including the AutoQuotes online catalog, equipment sales reps, and manufacturer sources. Since food service equipment pricing in competitively sensitive information and prices vary widely according to buying volume and other factors, the sources for prices are not publicly available.

Measure Case Material Cost ($/unit)

The measure case material costs for *all delivery types* were calculated as the average unit cost base case low-temperature and high-temperature commercial dishwasher models.[[29]](#footnote-29) Unit costs were obtained from various sources including the AutoQuotes online catalog, equipment sales reps, and manufacturer sources. Since food service equipment pricing in competitively sensitive information and prices vary widely according to buying volume and other factors, the sources for prices are not publicly available.

Base Case Labor Cost ($/unit)

The base case labor cost for equipment *delivered via direct install* is equal to $0.

For *all other delivery types*, the base case and measure case model installation costs are expected to be the same for the customer and thus not estimated for the incremental cost analysis.

Measure Case Labor Cost ($/unit)

The measure case labor cost for equipment *delivered via direct install* will be derived as the average installation cost submitted by one or more implementation contractors. The actual installation cost can vary by contractor, the date when the work occurred, and by the volume of each specific contractor’s business. Contractor costs are confidential information and are based upon contractually agreed upon pricing as established in their purchase order with the program administrator. Therefore, the program administrator program tracking systems are the only source for the labor installation cost data.  The program administrator will utilize the actual program cost to evaluate the cost-effectiveness of the measure.

For *all other delivery types*, a high efficiency model does not require additional installation labor compared to a base case model. Since this measure is applicable for normal replacement and new construction installations, the base case and measure case model installation costs are expected to be the same for the customer and thus not estimated for the incremental cost analysis.

Net-to-Gross (NTG)

The net-to-gross (NTG) ratio represents the portion of gross impacts that are determined to be directly attributed to a specific program intervention. These NTG values are based upon the average of all NTG ratios for all evaluated 2006 – 2008 commercial, industrial, and agriculture programs, as documented in the 2011 DEER Update Study conducted by Itron, Inc. These sector average NTGs (“default NTGs”) are applicable to all energy efficiency measures that have been offered through commercial, industrial, and agriculture sector programs for more than two years and for which impact evaluation results are not available.

Net-to-Gross Ratios

|  |  |  |
| --- | --- | --- |
| **Parameter** | **Value** | **Source** |
| NTG – Commercial | 0.60 | Itron, Inc. 2011. *DEER Database 2011 Update Documentation.* Prepared for the California Public Utilities Commission. Page 15-4 Table 15-3. |
| NTG – Industrial | 0.60 |
| NTG - Agriculture | 0.60 |

Gross Savings Installation Adjustment (GSIA)

The gross savings installation adjustment (GSIA) rate represents the ratio of the number of verified installations of the measure to the number of claimed installations reported by the utility. This factor varies by end use, sector, technology, application, and delivery method. This GSIA rate is the current “default” rate specified for measures for which an alternative GSIA has not been estimated and approved.

Gross Savings Installation Adjustment Rates

|  |  |  |
| --- | --- | --- |
| **Parameter** | **Value** | **Source** |
| GSIA | 1.0 | California Public Utilities Commission (CPUC), Energy Division. 2013. *Energy Efficiency Policy Manual Version 5*. Page 31. |

Non-Energy Impacts

Water savings is the primary non-energy impact associated with high efficiency commercial dishwashers. The calculation of annual water savings of an energy efficient (measure case) commercial dishwasher is calculated as the difference between the baseline and measure annual water consumption. The inputs for this calculation are specified in Electric Savings.

*GPR = Water consumption (GPR)*

*RACKS = Number of racks washed per day (rack/day)*

*EDAYS = Operating days per year (days)*

*UWC = Annual unit water consumption (gal/year)*

*UWS = Annual unit water savings (gal/year)*

DEER Differences Analysis

The table below summarizes the inputs and methods that are and are not based upon the Database for Energy Efficient Resources (DEER).

DEER Difference Summary

|  |  |
| --- | --- |
| **DEER Item** | **Comment / Used for Workpaper** |
| Modified DEER methodology | No |
| Scaled DEER measure | No |
| DEER Base Case | No |
| DEER Measure Case | No |
| DEER Building Types | No |
| DEER Operating Hours | No |
| DEER eQUEST Prototypes | n/a – Applicable to all restaurant and kitchen facilities |
| DEER Version | None |
| Reason for Deviation from DEER | DEER 2014 does not contain information on energy use or savings or equipment costs for an energy-efficient commercial dishwasher. |
| DEER Measure IDs Used | n/a |
| NTG | Source: DEER. NTG of 0.60 is associated with NTG ID: *Com-Default>2yrs*, *Agric-Default>2yrs*, *Ind-Default>2yrs* |
| GSIA | Source: DEER. The value of 1.0 is associated with GSIA ID: *Def-GSIA* |
| EUL/RUL | Source: ENERGY STAR. The value of 15 years is associated with EUL ID: *Appl-DW-Dtu* |

Revision History

Measure Characterization Revision History

|  |  |  |  |
| --- | --- | --- | --- |
| **Revision Number** | **Revision Complete Date** | **Primary Author, Title, Organization** | **Revision Summary and Rationale for Revision** |
| 01 | 07/31/2017 | Jennifer Holmes  Cal TF Staff | Draft of consolidated text for this statewide measure is based upon:  PGECOFST126, Revision 0 (July 1, 2016)  Consensus reached among Cal TF members. |
| 10/11/2018  10/30/2018 | Jennifer Holmes  Cal TF Staff | Completed final revisions for submittal of version 01. |
| 7/1/2019 | Ayad Al-Shaikh  Cal TF Staff | Updated delivery type IDs. |
| 02 | 6/15/2021 | Anders Danryd,  SoCalGas | Updated workpaper offerings due to new ENERGY STAR version 3.0 specification |
| 7/28/2021 | Anders Danryd,  SoCalGas | Updated calculations per CPUC comments (removed CDF, added specific heat of water to calculations) |
| 08/25/2021 | Harpreet Singh, PG&E | Adopted all measures for PG&E.  Found Minor error in EAD table. Changed NTG ID for all IOUs for Ag from Ag-Default>2yrs to Agric-Default>2yrs. |

1. The source of this data is unknown. [↑](#footnote-ref-1)
2. The source of this data is unknown. [↑](#footnote-ref-2)
3. ENERGY STAR. 2017. “Commercial Dishwashers.” http://www.energystar.gov/products/certified-products/detail/commercial-dishwashers. Accessed on July 26. [↑](#footnote-ref-3)
4. American Society for Testing and Materials (ASTM). 2007. *ASTM F1696-07 Standard Test Method for Energy Performance Single-Rack, Door-Type Commercial Dishwashing Machines.* West Conshohocken (PA): ASTM International. [↑](#footnote-ref-4)
5. American Society for Testing and Materials (ASTM). 2007. *ASTM F1696-07 Standard Test Method for Energy Performance Single-Rack, Door-Type Commercial Dishwashing Machines.* West Conshohocken (PA): ASTM International. [↑](#footnote-ref-5)
6. ENERGY STAR. 2020. “ENERGY STAR Program Requirements for Commercial Dishwashers. Eligibility Criteria (October 2020) Version 3.0.” Effective July 27, 2021. [↑](#footnote-ref-6)
7. Pacific Gas and Electric (PG&E). 2015. “Dishmachine Calcs 09092015.xls.” [↑](#footnote-ref-7)
8. The source for this data or information is unknown. [↑](#footnote-ref-8)
9. Spoor, C., D. Zabrowski, and L. Mills. (Fisher-Nickel, Inc.) 2014. *Characterizing the Energy Efficiency Potential of Gas-Fired Commercial Food Service Equipment.* Prepared for the California Energy Commission. CEC-500-2014-095.  [↑](#footnote-ref-9)
10. Reeves, P. (Consultant to California Public Utilities Commission, Energy Division). 2013. "Comparison-of-Ground-Temperatures-v2\_byPaulReeves.xlsx." [↑](#footnote-ref-10)
11. California Public Utilities Commission (CPUC), Energy Division, Ex Ante Review Team. 2014. “DEER2015 Measure Summary Water Heater Energy Factor.xls.” [↑](#footnote-ref-11)
12. ENERGY STAR. 2020. “ENERGY STAR Program Requirements for Commercial Dishwashers. Eligibility Criteria (October 2020) Version 3.0.” Effective July 27, 2021. [↑](#footnote-ref-12)
13. The source for this data or information is unknown. [↑](#footnote-ref-13)
14. Spoor, C., D. Zabrowski, and L. Mills. (Fisher-Nickel, Inc.) 2014. *Characterizing the Energy Efficiency Potential of Gas-Fired Commercial Food Service Equipment.* Prepared for the California Energy Commission. CEC-500-2014-095.  [↑](#footnote-ref-14)
15. Aquacraft, Inc. 2011. *Embedded Energy in Water Studies. Study 3: End-use Water Demand Profiles.* Prepared for the California Public Utilities Commission. CALMAC Study ID: CPU0052. [↑](#footnote-ref-15)
16. California Public Utilities Commission (CPUC). 2018. *Resolution E-4952.* October 11. Op 1. [↑](#footnote-ref-16)
17. Southern California Gas Company (SCG). 2021 “SWFS002-02\_Energy Calculations.xlsx.” [↑](#footnote-ref-17)
18. California Public Utilities Commission (CPUC). 2018. *Resolution E-4952.* October 11. O.P. 1. [↑](#footnote-ref-18)
19. ENERGY STAR. 2020. “ENERGY STAR Program Requirements for Commercial Dishwashers. Eligibility Criteria (October 2020) Version 3.0.” Effective July 27, 2021. [↑](#footnote-ref-19)
20. SoCalGas (SCG). 2021. "Dishmachine Calcs 03152021.xls." [↑](#footnote-ref-20)
21. The source for this data or information is unknown. [↑](#footnote-ref-21)
22. Spoor, C., D. Zabrowski, and L. Mills. (Fisher-Nickel, Inc.) 2014. *Characterizing the Energy Efficiency Potential of Gas-Fired Commercial Food Service Equipment.* Prepared for the California Energy Commission. CEC-500-2014-095.  [↑](#footnote-ref-22)
23. Reeves, P. (Consultant to California Public Utilities Commission, Energy Division). 2013. "Comparison-of-Ground-Temperatures-v2\_byPaulReeves.xlsx." [↑](#footnote-ref-23)
24. California Public Utilities Commission (CPUC), Energy Division, Ex Ante Review Team. 2014. “DEER2015 Measure Summary Water Heater Energy Factor.xls.” [↑](#footnote-ref-24)
25. ENERGY STAR. 2020. “ENERGY STAR Program Requirements for Commercial Dishwashers. Eligibility Criteria (October 2020) Version 3.0.” Effective July 27, 2021. [↑](#footnote-ref-25)
26. The source for this data or information is unknown. [↑](#footnote-ref-26)
27. Spoor, C., D. Zabrowski, and L. Mills. (Fisher-Nickel, Inc.) 2014. *Characterizing the Energy Efficiency Potential of Gas-Fired Commercial Food Service Equipment.* Prepared for the California Energy Commission. CEC-500-2014-095.  [↑](#footnote-ref-27)
28. Pacific Gas and Electric (PG&E). 2015. “Dishmachine Calcs 09092015.xls.” [↑](#footnote-ref-28)
29. Pacific Gas and Electric (PG&E). 2015. “Dishmachine Calcs 09092015.xls.” [↑](#footnote-ref-29)