## WORKPAPER PLAN TEMPLATE

The purpose of a workpaper plan is for PAs to request feedback from CPUC Staff on a workpaper prior to its submission. Early feedback on workpaper submittals will identify concerns, so they can be addressed in the workpaper development, rather than through a disposition. Workpaper plans will be required for all new workpaper submittals. In addition, CPUC may request a workpaper plan for an in-development workpaper from time to time.

The workpaper plan should be updated as changes occur to schedules or requests for review.

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| --- | --- |
| **Workpaper title and workpaper ID, if applicable** | Fryer, Commercial  SWFS011-03 |
| **WPP submission date** | 11/09/2020 |
| **WPP version number and date of last submission** | Version 1 |
| **Submitting PA** | Southern California Gas |
| **Expected workpaper submission date** | 11/27/2020 |
| **PA contact – Name, title, email, phone** | Andres Marquez, Engineer,  [amarquez3@socalgas.com](mailto:amarquez3@socalgas.com),  213-280-0098 |
| **Status of current workpaper development** | Workpaper is largely drafted  Workpaper draft in progress  Workpaper research in progress  Workpaper research scoping in progress  Workpaper preliminary analysis |
| **Reason for workpaper plan** | Workpaper plan for new workpaper – this is mandatory for all new workpapers  Complying with CPUC request for a workpaper plan  CPUC to provide feedback on research elements such as scope of research, specific research components (like surveys), or other in-progress technical analysis  CPUC provides feedback on the feasibility of the measure and the proposed approach |
| **Outstanding DEER Support Requests. (Made to: DeerSupport@dnvgl.com)** | EUL  Building Type  Tech Type  Use sub-category  Other |

## BRIEF DESCRIPTION OF THE WORKPAPER MEASURE

The proposed workpaper measure is for the addition of a second tier measure in the Commercial Fryer Workpaper (SWFS011-02). This “Tier 2” measure would exceed the ENERGY STAR® specifications. The current workpaper incentivizes gas and electric commercial fryers that meet these ENERGY STAR® specifications.

The second tier fryer would only be applicable to the gas commercial fryers and would help incentivize customers to adopt an even higher efficient unit. This would effectively dissuade some customers from installing units that barely meet the ENERGY STAR® specifications.

The savings mechanism would remain the same as and are documented in the current workpaper, SWFS011-02 Commercial Fryer. The second tier fryer is proposed to meet or exceed the 60% cooking energy efficiency at heavy load, as well as have an idle rate of equal to or lower than 6100 Btu/h. Current ENERGY STAR® standards for fryers are greater than or equal to 50% heavy load cooking energy efficiency, and idle rate of less than or equal to 9,000 btu/hr for standard open fryers and less than or equal to 12,000 btu/hr for large open fryers.

## COST CALCULATION METHODOLOGY

The methodology to establish cost for both base and measure cases will remain consistent with the current workpaper (SWFS011).

An early cost estimate is shown below (this is not finalized):

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 of the manufacturer list prices for electric and gas commercial fryers retrieved from the AutoQuotes online catalog for foodservice equipment and supplies.15 Because it is common knowledge that dealers do not pay the published list prices for equipment, it was necessary apply a discount factor to the AutoQuotes data to more accurately reflect the actual prices paid for the equipment. The discount factor of 50% was based upon professional judgement by Food Service Technology Center (FSTC) staff. Additional analysis to validate the reasonableness of this value was conducted by comparing AutoQuotes published prices with actual prices on invoices submitted through the Southern California Gas Company Instant Rebates! point-of-sale rebate program from 2015 through August of 2017.16 This verification revealed that a “list-to-actual” cost ratio for food service equipment of 50% is a reasonable average discount factor.

MEASURE CASE MATERIAL COST ($/UNIT)

The measure case material cost for all delivery types was calculated as the average of the manufacturer list prices for electric and gas commercial fryers retrieved from the AutoQuotes online catalog for foodservice equipment and supplies.17 Because it is common knowledge that dealers do not pay the published list prices for equipment, it was necessary apply a discount factor to the AutoQuotes data to more accurately reflect the actual prices paid for the equipment. The discount factor of 50% was based upon professional judgement by Food Service Technology Center (FSTC) staff. Additional analysis to validate the reasonableness of this value was conducted by comparing AutoQuotes published prices with actual prices on invoices submitted through the Southern California Gas Company Instant Rebates! point-of-sale rebate program from 2015 through August of 2017.18 This verification revealed that a “list-to-actual” cost ratio for food service equipment of 50% is a reasonable average discount factor.

**REQUEST FOR CPUC INPUT**

Review of added tier in fryer workpaper.

Review of savings methodology.

## ATTACHMENT/REFERENCES

Update Plan\_Fryer\_11022020

## MILESTONE REVIEW SCHEDULE

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| --- | --- | --- |
| **Milestone Description** | **Expected Date for**  **Submission of Review Item** | **Expected Date for CPUC Comments** |
| Submission of Workpaper Plan | 11/9/2020 | 11/20/2020 |
| Communication with CPUC on Review/ Feedback | 11/27/2020 | TBD |
| Revised Workpaper Submission | TBD | TBD |
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