CPUC Comments on SWFS023-01: High Performance Conveyorized Toaster, Commercial

Lead PA: SCE

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CPUC Review Date: 10/16/2020

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| CPUC Comment | PA Response |
| CPUC reviewers remain concerned that model A may be an outlier that should be removed from the deemed savings calculations. Do you have sales data or other sources to suggest that the Antunes VCT-2000CV model is still being sold? Reviewers did google this model and noted availability for VCT-2000 units, but please verify. Please justify either retaining model A or not. | 1. While both studies would be treated as outliers individually, the fact that they are both in a similar range supports the estimated usage and the average is reasonable solution to the outlier spread 2. The VCT-2000CV is still currently offered in the Antunes catalog 3. The VCT-2000CV is a commonly used unit in both Jack in the Box and Burger King |
| It is notable to reviewers that the age of tests performance by SCE on model A is from 2019, but for other units listed (C, D and F) that tests were performed in 2012 and 2013. In general, it would be good to know if the units being sold at that time still reflect units available in the market today? And to verify that the tested units in general still reflect units in the market today? | Currently, customers can still buy a Model 296 which is similar to 297. Parts are available for other units, which encourages restaurants to repair rather than replace with something efficient. |
| CPUC reviewers note that model I energy consumption estimates for models I and L reflect true energy consumption from the tests/calculations after dividing by two. While it seems feasible that these high production capacity models might be used in place of 2 standard capacity units, this requires further justification. From a bun cooking capacity perspective we think this makes sense. But CPUC reviewers would want to better understand QSR practices when more than one standard unit is in place. For example, do both units run during busy times, but then during slower times only one unit operates? | 1. Our Field Testing was conducted at both self-described “busy” and “slow” McDonald’s locations. Both locations ran their units in the same fashion. 3 units were on all day. 1 unit was solely for breakfast all day, 1 unit was for breakfast until 10 and lunch for the rest of the day, and 1 unit was for lunch all day. McDonalds has described replacing the 3 units with 2. 1 for breakfast all day and 1 for lunch all day. However, this research was done before COVID. Since COVID, McDonald’s has stopped their all-day breakfast. It is unknown if this policy will continue past COVID restrictions and if it does, what their purchasing policy will be. 2. Based on testing data, preheat time and usage rate would make it impractical to turn the toasters on and off. Preheats take between 15-20 minutes and the preheat rate is 3-4 times the idle rate. This means the toaster would need to be off for approx. 1 hour to recoup the idle rate usage. Plus, customers would have to wait up to 20 minutes for their sandwiches. It is unlikely that any location would do this on a regular basis. |
| CPUC reviewers welcome a discussion of the above topics. | We will schedule a meeting to discuss this workpaper. |