

Commercial Kitchens Breakout Session

Custom, Prescriptive, and Hybrid Program Opportunities

Kim Erickson
kerickson@cee1.org

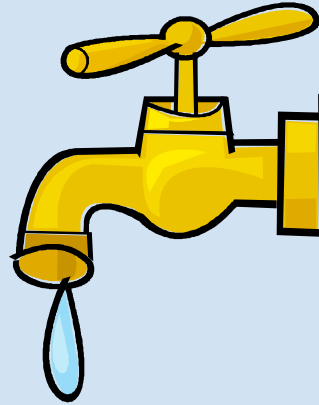
January 14, 2009
1:30pm – 3:00pm



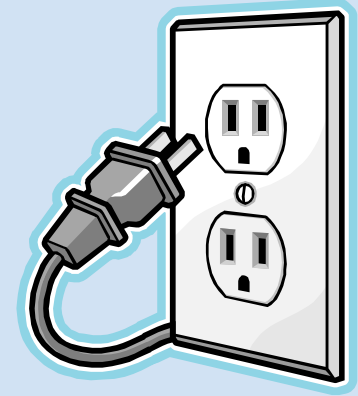
Commercial Kitchens Background



Save 10-30%



Save 10-40%



Save 10-30%

The Initiative

- Launched December 2005
- Define what is energy and water efficient kitchen equipment
- Develop program strategies that target the foodservice

market



Working Together, Advancing Efficiency

Objectives

- To explore savings opportunities and program approaches in commercial kitchens
- To share program experiences and tools to guide members with newer commercial kitchen programs and support their savings goals

Agenda

- Defining the Savings Opportunities in Commercial Kitchens
David Zabrowski, Senior Engineer/Project Manager
Pacific Gas & Electric Food Service Technology Center
- Prescriptive Program Approaches
Greg Stiles, Senior Business Sector Manager
Energy Trust of Oregon
- Hybrid, Custom, and Chain Program Approaches
Andrew Doeschot, Program Manager
Pacific Gas and Electric
- Discussion