

**CEE Industry Partners Meeting**  
**Breakout Session**

**Committee Status Report:  
Technology Assessment & Market  
Strategy Activities**



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Dallas, TX



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**CEE Commercial Kitchens  
Committee: Where we are today**

- 2005 – Committee developed a recommendation for industry review and CEE Board approval
  - 2005 – In Dec., CEE Board approved a new Commercial Kitchens Initiative
  - 2006 – Launching the Initiative, supporting it and further developing it
- CEE Commercial Kitchens Committee
- administrators of electric and gas efficiency programs
  - 5 water agencies (City of Seattle, City of Austin, City of Toronto, Southern NV County Water Authority, New York DEP)



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## Technology Assessment

### 2006 CEE Committee Focus

- Commercial Dishwashers
- Steamers



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## Commercial Dishwashers (1)

- Major opportunity for water and energy savings
  - Dishwashers are considered to be one of the biggest energy users in the kitchen
  - Dishwasher operation in a typical restaurant consumes over 2/3 of all water.
- Non-proprietary, high efficiency technologies are currently available due to increasing demand for improved performance from end users
- ENERGY STAR released draft spec for review in May 2006
  - Under Counter, Door-type, Conveyor-type machines
  - Low-temperature and High-temperature models
  - Uses rinse water consumption as a proxy for energy



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## Commercial Dishwashers (2)



- CEE committee commented on the draft spec
  - Supported an ENERGY STAR label
  - Program administrators need dishwasher energy performance data in order to demonstrate savings to their regulators
  - Rinse water consumption could be a reasonable proxy for energy consumption in the interim if energy is properly isolated and accounted for and product performance (quality) is maintained
- Currently working with ENERGY STAR staff and manufacturers to determine how to move forward with a specification (near-term) while an energy test procedure is being developed.
- Unlikely, that this work will be completed this year.



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## Steamers



- Committee planning to address steamers during the remainder of this year
- Steamers have been well studied – there is a test procedure, test data exists and there is an ENERGY STAR specification available for review.
- Committee plans to examine available data and develop a recommendation for industry review and CEE Board consideration (this year).



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## What is Ahead: Working Toward Unity with ENERGY STAR

### CEE

- Fryers
- Refrigerators (solid and glass door)
- Freezers (solid door)
- Ice Makers
- Spray valves (Guide)

### ENERGY STAR

- Fryers
- Refrigerators (solid door)
- Freezers (solid door)
- Steamers
- Hot Food Holding Cabinets

#### Exploring:

- **Dishwashers**
- Steamers
- Hot Food Holding Cabinets

#### Exploring:

- **Dishwashers**
- Ice Makers



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## Market Strategy

### 2006 CEE Committee Focus

- Leveraging opportunities for greater coordination and consistency of message
  - National Level: via ENERGY STAR and the food service industry
  - Local Level: among water and energy programs



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## Market Strategy

### National Level

- CEE – issued press release on the new Initiative, developed and released a national program summary and other supporting materials
- ENERGY STAR – press release, case studies, program guidance documents other resources
- NAFEM – communication with Tech. Liaison Committee
- NRA – CEE members and staff participated in NRA show
- AWWA – briefing water efficiency program community
- Outreach to other commercial food service industry stakeholders via CEE Industry Partners Meeting in Dallas



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## Market Strategy

### Local Level

- Supporting local and regional market outreach and educational efforts by leveraging national efforts
  - Articles, press releases, case studies that they can use to highlight local program offerings
  - Program guidance documents that program can use to educate customers and distributors



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## Market Strategy: What's Ahead

- Program outreach: inviting greater program support from water and energy utilities
- Supporting program education and training efforts
  - Consultants, specifiers, distributors and dealers, buyers (restaurants)
- Demonstration
  - So. Cal Gas Co's Food Service Equipment Center
  - PG&E Food Service Technology Center
- Testing
  - SCE's Refrigeration and Thermal Test Center (RTTC)
  - PG&E Food Service Tech Center
- Industry outreach to commercial food service industry stakeholders
- Other



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## Questions?

Thank you



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