



SAVE TODAY. SAVE TOMORROW.
SAVE FOR GOOD.

ENERGY STAR® Commercial Food Service Virtual Workshop 2022



May 10-12, 2022





SAVE TODAY. SAVE TOMORROW.
SAVE FOR GOOD.

Workshop Sessions

- Day 1 ENERGY STAR and Why it Matters: Benefits of ENERGY STAR Certified Equipment
 - Tanja Crk (EPA)
- Day 2 Advanced Cooking: Perspectives from Chefs, Operators, and Kitchen Designers
 - Chef Christopher Galarza (Forward Dining Solutions)
 - Tarah Schroeder (RICCA)
 - Anthony Coschignano (Swarthmore College)
- **Day 3 Decarbonization in the Commercial Kitchen: Utility Opportunities and Manufacturer Solutions**
 - **Scott Heim (Middleby Ventless Cooking Solutions)**
 - **Nikki Dube (Con Edison)**
 - **Andre Saldivar (Southern California Edison)**



Constructing the Future of Energy

Energy Efficiency & Demand Management



conEdison

The Evolution of the Utility's Role in Clean Energy



Core Business

Three Commodities:
Electric, Gas and
Steam



Our Customers

Diverse market
segments, unique
building stock



Growth Strategy

Investing \$1.5B in “EE”
and heating
electrification by 2025



Trusted Energy Advisor

Promote customer
choice, education
and incentives

State and City Policies that Impact EEDM

New York State Goals

Climate Leadership and
Community Protection Act
(CLCPA)

- 85% Reduction in GHG Emissions by 2050
- 100% Zero-emission Electricity by 2040
- 70% Renewable Energy by 2030
- 9,000 MW of Offshore Wind by 2035
- 3,000 MW of Energy Storage by 2030
- 6,000 MW of Solar by 2025
- 22 Million Tons of Carbon Reduction through Energy Efficiency and Electrification

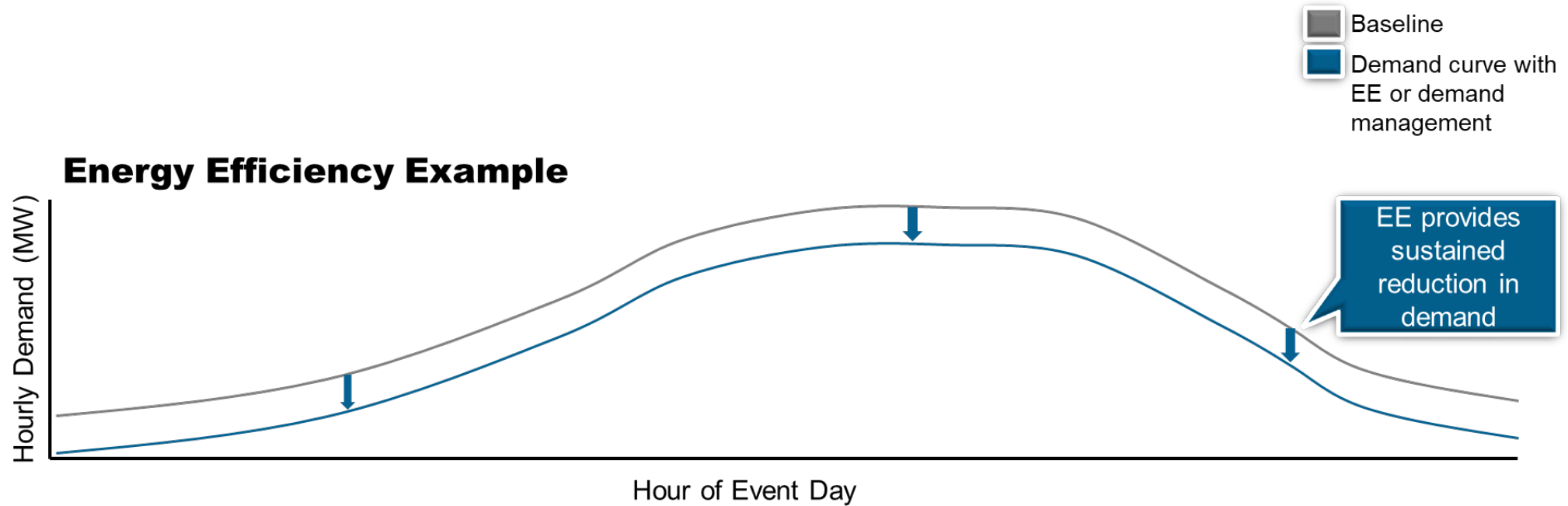
New Efficiency: New York (“NENY”) Order

- Order based on New York State’s 40% reduction in GHG emissions by 2030 goal
- Outlines 6-year EE budgets and goals for all JU utilities
- NYSPSC is committing an additional \$36.5 million to train over 19,500 New Yorkers for clean energy jobs

Con Edison’s Clean Energy Commitment

- Integral player in the State’s Clean Heat transition
- Triple “EE” investments by 2025
- Support for Clean Transportation through “EVs”
- Integrate energy storage solutions
- Provide 100% clean energy by 2040

Energy Efficiency & Demand Management



- Con Edison offers energy efficiency programs to reduce demand
- Reduction in demand equates to less stress on the power grid, lower utility bills

Foodservice Rebates, a Customer Experience

Instant Rebates are point-of-sale incentives that are given as a **discount off the customer's purchase** of high-efficiency commercial foodservice equipment.



No paperwork, rebate applications, or documents




No coordination with utilities



No waiting for rebate checks in the mail

Instant Rebates!
Point-of-Sale Foodservice Program



Sample Restaurant Supply
123 Main St.
Brooklyn, NY 11XXX
1-516-XXX-XXX
Fax 1-516-XXX-XXX

Sample Invoice

Invoice #: 123456
Date: 01/01/2019

Sold to:
Business Name:
Phone Number:
Installation Address:

Item	Item Description	Qty	Price	Tax
12345	Frymaster ESG35T Fryer	1	\$1,649.00	\$103.06 T
Sub-total:			\$1,752.06	
Con Edison Instant Rebate		1	- \$1,000.00	
Total:			\$752.06	

Foodservice Rebates, a Dealer Experience

Instant Rebates are point-of-sale incentives that **reduce the price of high-efficiency commercial foodservice equipment** models that are generally more expensive.



Online portal for rebate reimbursement claims



Rebate reimbursement is distributed weekly



More expensive equipment sold at lower cost



Benefits of High-Efficiency Equipment

Major cooking equipment accounts for over 35% of the average restaurant's energy expenditures. Upgrading to high-efficiency equipment uses less energy and **can reduce utility costs by as much as \$50,000/unit** over the lifetime of the product.



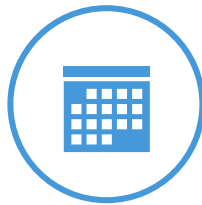
Cooking Benefits: Often, energy efficient products have shorter cook times, improved recovery times, and higher production rates.



Additional Cost Savings: High-efficiency equipment offers lower maintenance, oil, water, sewage, and cooling costs.



More Comfortable Kitchens: Many energy saving units produce less excess heat, increasing comfort and safety in the kitchen.



Longer Product Lifetimes: Manufacturers of energy efficient products use high-quality parts and innovative technologies.

Qualifying Natural Gas Equipment

Equipment		Rebate per Unit	Est. Lifetime Savings ²
Natural Gas	Combination Oven	\$1,200 – \$2,500*	\$11,500 – \$56,000
	Convection Oven	\$1,250	\$3,000
	Conveyor Oven	\$1,000	\$7,500
	Fryer	\$1,000	\$6,000
	Griddle	\$350	\$3,200
	Rack Oven	\$2,000 – \$3,000*	\$13,000 – \$26,000
	Steamer	\$2,500	\$43,000
	Dishwasher	\$50 – \$900	\$2,000 – \$47,000
	Conveyor Broiler	\$1,000 – \$2,750*	\$12,500 – \$35,000
	Infrared Charbroiler	\$1,000	\$12,000
	Infrared Salamander Broiler	\$250	\$2,500
	Kitchen Demand Control Ventilation	\$450**	\$2,500

*Incentives and potential savings depend on the size and type of equipment

**Per hp of exhaust fan

²Lifetime savings estimates calculated using FSTC lifecycle cost calculators found at fishnick.com/saveenergy/tools/calculators. Actual savings may vary.

Qualifying Electric Equipment

Equipment		Rebate per Unit	Est. Lifetime Savings ²
Electric	Combination Oven	\$500 – \$2,000*	\$32,000 – \$54,900
	Convection Oven	\$500	\$4,600
	Deck Oven	\$1,500	\$18,262
	Fryer	\$750	\$4,500
	Griddle	\$500	\$6,500
	Steamer	\$2,000	\$61,700
	Dishwasher	\$50 – \$900*	\$2,000 – \$47,000
	Hot Food Holding Cabinet	\$200 – \$600*	\$3,600
	Kitchen Demand Control Ventilation	\$450**	\$10,000

*Incentives and potential savings depend on the size and type of equipment

**Per hp of exhaust fan

²Lifetime savings estimates calculated using FSTC lifecycle cost calculators found at fishnick.com/saveenergy/tools/calculators. Actual savings may vary.

What's Next?

Con Edison is continuing to drive customers to select sustainable cooking equipment by expanding its program to include more electric and induction equipment incentives.



Standardized savings: Effective midstream rebate programs require deemed savings methodologies and easily identifiable efficiency tiers.

Action: market standards for commercial induction equipment; involving manufacturers to include their models of equipment



Expand rebates: Purchasing decisions are driven by price as well as convenience and familiarity.

Action: Con Edison to adapt the incentive structure to meet the demands of the marketplace

What's Next?

Con Edison is continuing to drive customers to select sustainable cooking equipment by expanding its program to include more electric and induction equipment incentives.



Education: Nearly half of participants are unaware of commercial induction cooking equipment.

Action: Market collaboration between all stakeholders to increase education and awareness of high-efficiency cooking equipment

Thank you!

Website: conED.com/EfficientKitchen

Program related: InstantRebates-NE@energy-solution.com

Marketing related: duben@oru.com

Cooking with Electric- Reducing your Carbon Footprint

Andre Saldivar
Foodservice Technology Center (FTC)
SCE

California's Environmental Goals

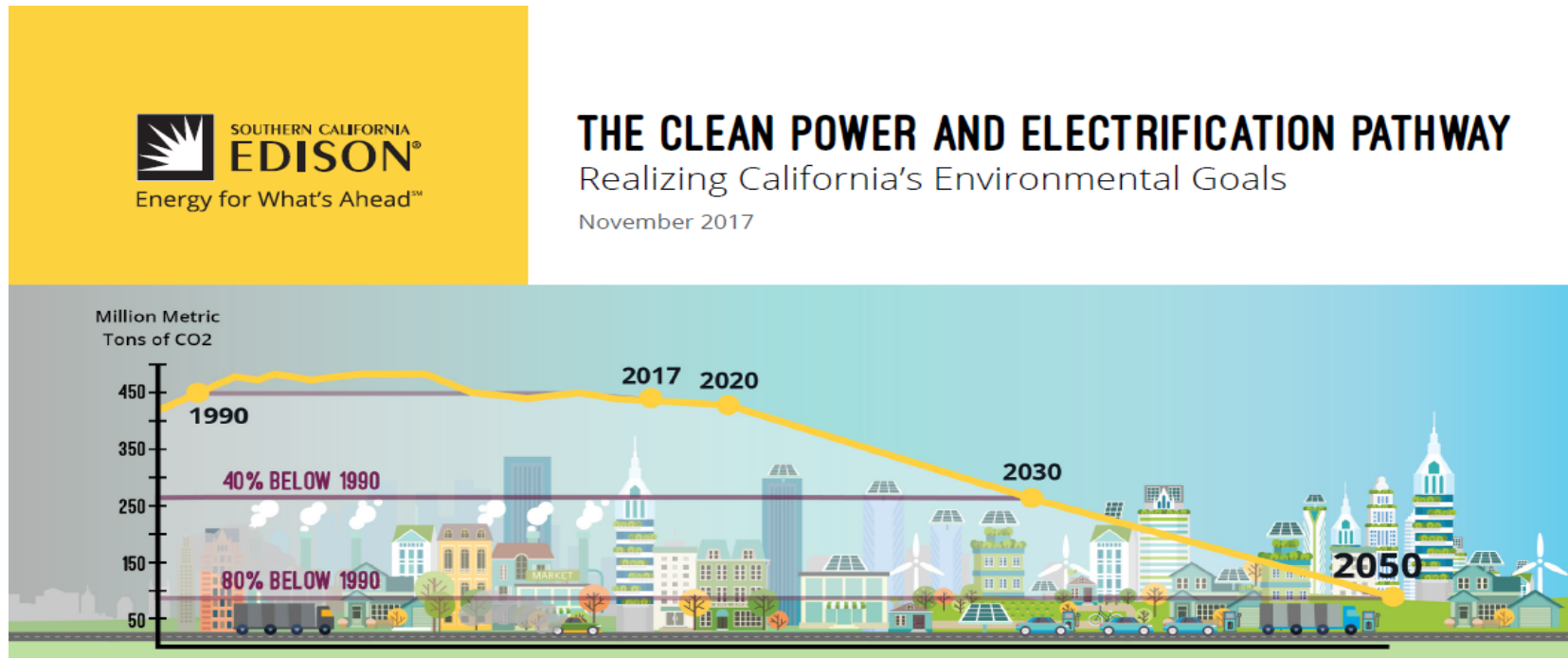
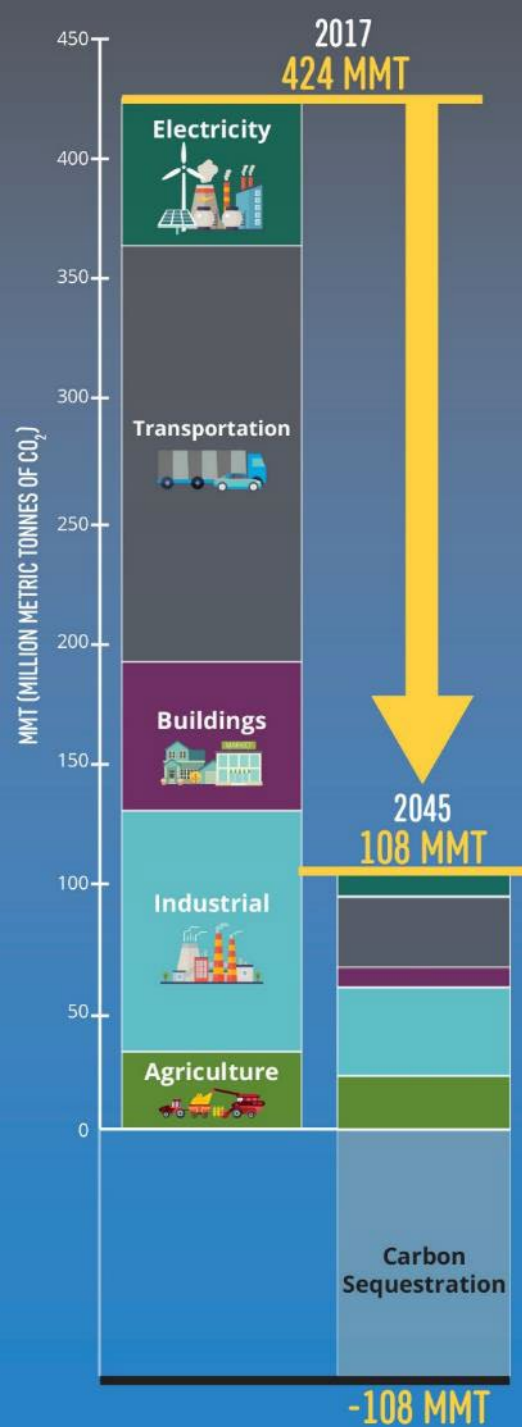


Figure 1: Meeting California's GHG Reduction Goals (Source: California Air Resources Board [CARB])

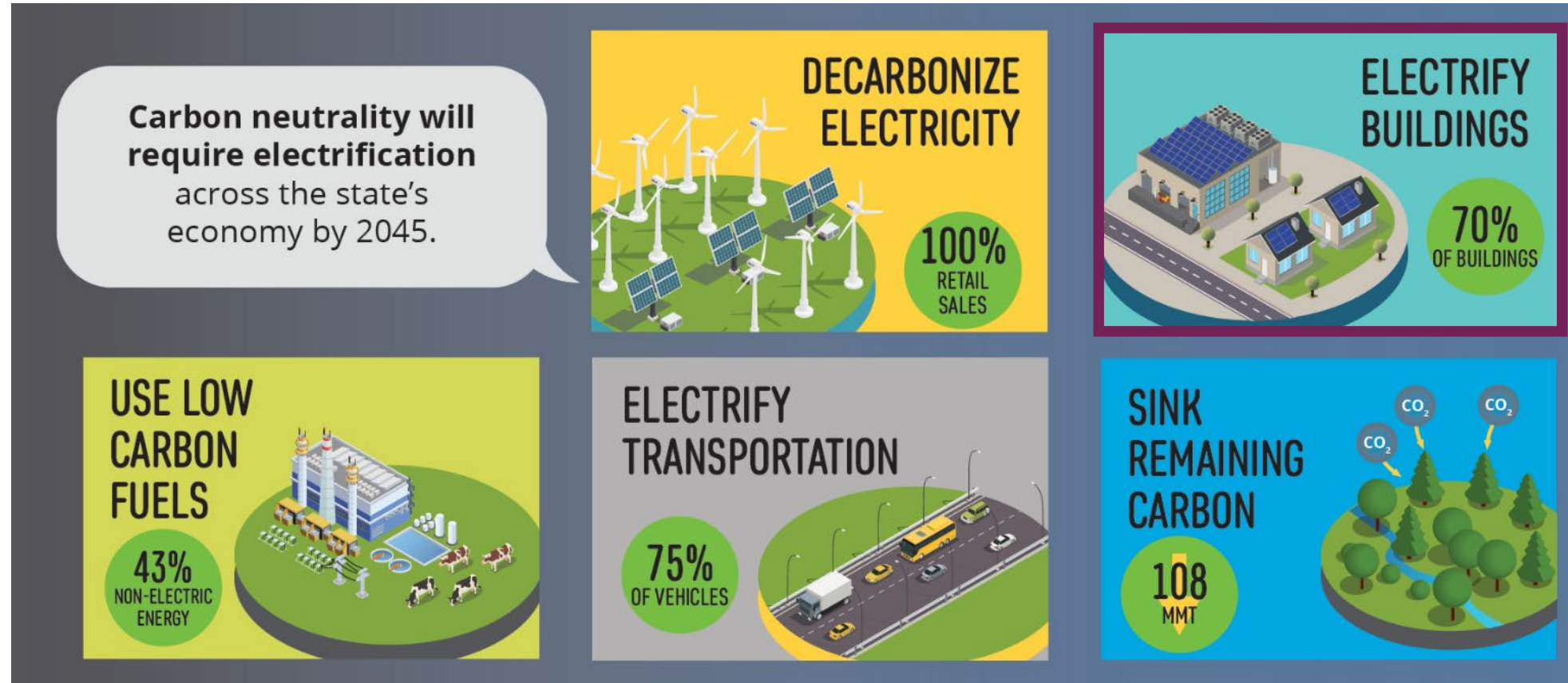
This paper presents Southern California Edison's integrated blueprint for California to reduce greenhouse gas emissions and air pollutants. Realizing the blueprint will reduce the threat of climate change and improve public health related to air quality. It is a systematic approach and each measure is integrated with — and depends upon — the success of the others. To be successful, California must approach implementation as an integrated package, applying resources across the board where most effective.

EXECUTIVE SUMMARY

Climate change and air pollution pose serious threats. Climate change effects, such as sea level rise and



"It's not enough to get to 100% renewable energy, what we ultimately need to do is actually electrify almost everything and have that run off this new clean energy grid." – CEC Chair, David Hochschild



"Modeling tells us that 100 percent renewable electricity alone isn't enough to help us meet our 2030 greenhouse gas reduction goals; we also need to electrify our homes and buildings to reduce the use of fossil fuels in California." – CPUC President Michael Picker

California's Environmental Goals

REACH CODES



A screenshot of the California Energy Codes & Standards website. The page is titled "SANTA BARBARA" and "Electric Only (Modification to Title 24, 2019)". It lists requirements for "Single Family and Low-rise Multifamily Requireme New: All-electric" and "High-rise Multifamily Requirement: New: All-electric". It also lists "Non-Res Requirement: New: Exception for public interest projects, Laborat rooms, and for-profit cooking equipment". The page includes links for "Ordinance: download ordinance", "Municipal Code Section: Section 22.100.040", and "Staff Report: download report". It also features a "Cost Effectiveness Explorer" button and "Adopted: 07/20/2021" and "CEC Approved:".

<https://localenergycodes.com/content/map>

California's Environmental Goals

REACH CODES

Electrify Santa Monica Rebate Program



Program Overview

The City of Santa Monica's Office of Sustainability and the En rebates for the replacement of natural gas equipment with alternatives for single family residences, multi-family res businesses. Eligible low-income residential applicants may c funding. Funding is limited and applications will be accep exhausted.

Additional funding for electric appliances may be found throu Additional funding for Level 2 EV charging equipment is av [SCAQMD Residential EV Charging Incentive Program](#). Applying rebate programs is encouraged for maximum savings.

Eligible Properties

Symbol	Property Type
	Single-Family Residence
	Multi-Family Residence (In-Unit)
	Multi-Family Residence (Communal Space)
	Small Business (250 employees or less)



Heat Pump Water Heater

Eligible	Notes	Equipment	Gallon Capacity
	1,2,3,4	Heat Pump Water Heater	< 50 ≥ 50

¹Must be ENERGY STAR qualified
²Must meet NEEA Tier 3 Advanced Water He:
³First Hour Rating (FHR) ≥ 50 gallons/hour
⁴Appliances using a refrigerant with a GWP ≤ rebate funding. Heat pumps using refrigerants 700) are an emerging market in North America



Clothes Dryer - Heat Pump or

Eligible	Notes	Equipment
	1	Electric Heat Pump Cloth or Condensing Combined & Dryer

¹Must be ENERGY STAR certified



Food Service

Eligible	Notes	Equipment
	1,2,3,4	Induction Range
	1,2,3,5	Portable Induction Hob
	6	Electric Commercial Griddle

Eligible	Notes	Equipment
		Electric Commercial Fryer

¹Must be national lab certified (UL Listed or N
²Must be all-electric
³Cooktop must be entirely induction
⁴Two hob minimum
⁵Does not require a permit for installation
⁶Must be ENERGY STAR qualified



Electric Vehicle

Eligible	Notes	Equipment
	1	EV Outlet Only - Level 1 (120 V) Level 2 (240 V)
	1,2	EV Charging Station - Level 2 (240 V)
	1,3	Electrical Upgrades

¹Ineligible rebate costs: electric vehicles (EVs) parking upgrades (ADA), inspection correcti
²Chargers must utilize the SAE J1772 chargin certified by Underwriters Laboratories Inc (U
³Panel upgrades, adding a sub-panel, adding service, utility service upgrades



Service Panel Upgrade

Eligible	Notes	Equipment
	1,2	Electric Service Panel Upgrade

¹For projects which require panel improve
²EV projects exempt

Which permit applies to your project?

Project	Permit
Heat Pump HVAC	Single Trade Permit
Heat Pump Water Heater	Single Trade Permit or Combination Building Permit (if electrical upgrades are needed)
Heat Pump Clothes Dryer	Single Trade Permit
Induction Range	Single Trade Permit
Portable Induction Hob	No Permit Needed
Electric Commercial Griddle	Single Trade Permit
Electric Commercial Fryer	Single Trade Permit
EV Outlet Only - Level 1 (120V) or Level 2 (240 V)	EV Charger Building Permit
EV Charging Station - Level 2 (240 V)	EV Charger Building Permit
Multiple Projects	Combination Building Permit
Electric Service Panel Upgrade	Single Trade Permit

Questions?

For questions regarding EV charger rebates, please contact Ariana.Vito@santamonica.gov

For all other inquiries or advice on how to get started, please contact Drew.Johnstone@santamonica.gov

Visit SwitchIsOn.org to learn all about efficient electric appliances for your home.



WHY ELECTRIC

- More EFFICIENT
- Faster
- Safer
- Flexible
- Plug & Play
- Up Front Co\$t is less on most products
- Less Parts
- Cooler Kitchen
- Easier to Clean
- NO HOOD REQUIRED
- Less Space
- Less Ventilation



WHY INDUCTION

Benefits of Induction:

Fast

Flexible

Modular

Efficient

Controllable

Safer

Easier to Clean

Lower Ambient Heat Gain

WHY INDUCTION



Induction Warming Considerations

Benefits of specifying induction serving systems include:

- Allows food to be held at precise temperatures
- Available in a square or round drop-in design
- No water lines or drains required
- Reheat and hold functions
- Pan Compensation
- Automatic stir notification and timer
- Dry pan detection
- Less heat to space
- Less labor associated with cleaning wells and crusted pans
- Safer than traditional warmers



Holding Well Replacement

- Standard Steam Holding Wells
 - Water based
 - Inconsistent Holding Temps
 - Food Quality issues
 - Safety Hazard (Hot to Touch)

Design & Engineering Services

INDUCTION WELL FOR FOODSERVICE APPLICATIONS

ET10SCE1430 Report



Prepared by:

Design & Engineering Services
Customer Service Business Unit
Southern California Edison

September 2011

What's Inside...

Introduction	1
Assessment Objectives	1
Product Assessed.....	1
Test Methodology	2
Results.....	2
Conclusion	3
Recommendation.....	3

- INDUCTION “Dry” Holding Wells
 - Only ON when activated
 - Very Precise Holding Temp
 - Dry Well vs Wet Well

	DEMAND (KW)	TOTAL ENERGY CONSUMPTION (KWH/YR)
Baseline – Steam Wells	2.09	10,599
Induction Wells	1.11	5,102
Reduction/Savings	0.98	5,497

ELECTRIC/INDUCTION OPTIONS?

- What about Back of the House cooking?

HEAVY DUTY



Ranges



Stock Pot Range



Plancha



Induction Griddle



Induction Braising Pan



Induction Quad Cooktops with Convection Oven Base



Induction Quad Cooktops with Storage Base



Induction Dual Cooktops with Storage Base

ELECTRIC/INDUCTION OPTIONS?

- What about Back of the House cooking?



VS



Gas Range



Energy Star Electric Cooktop
Specification Coming Soon!

Energy for What's AheadSM

ELECTRIC/INDUCTION OPTIONS?

- What about Back/Front of the House cooking?



36-inch Plancha



VS



Gas Teppanyaki Griddle or Plancha

ELECTRIC/INDUCTION OPTIONS?

- What about Back of the House cooking?



VS



Gas Stock Pot Burner

ELECTRIC/INDUCTION OPTIONS?

- What about Back of the House cooking?



VS



ELECTRIC/INDUCTION OPTIONS?

- What about Back of the House cooking?



VS



Electric Cooking

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TABLE 2 Type II Hood Requirements by Appliance Description

Appliance Description	
Cabinet, holding, electric	A
Cabinet, proofing, electric	A
Cheese-melter, electric	A
Coffee maker, electric	A
Cooktop, induction, electric	A
Dishwasher, door-type rack, hot water sanitizing, heat recovery and vapor reduction, electric	A
Dishwasher, door-type rack, chemical sanitizing, heat recovery and vapor reduction, electric	A
Dishwasher, door-type dump and fill, hot water sanitizing, electric	A
Dishwasher, door-type dump and fill, chemical sanitizing, electric	A
Dishwasher, pot and pan, hot water sanitizing, heat recovery and vapor reduction, electric	A
Dishwasher, powered sink, electric	A
Dishwasher, under-counter, chemical sanitizing, electric	A
Dishwasher, under-counter, electric	A
Dishwasher, undercounter, hot water sanitizing, heat recovery and vapor reduction, electric	A
Drawer warmer, 2 drawer, electric	A
Egg cooker, electric	A
Espresso machine, electric	A
Grill, panini, electric	A
Hot dog cooker, electric	A
Hot plate, countertop, electric	A
Ovens, microwave, electric	A
Popcorn machine, electric	A
Rebthermalizer, electric	A
Rice cooker, electric	A
Steam table, electric	A
Steamers, bun, electric	A
Steamer, compartment atmospheric, countertop, electric	A
Steamer, compartment pressurized, countertop, electric	A
Table, hot food, electric	A
Toaster, electric	A
Waffle iron, electric	A
Kettle, steam jacketed, tabletop, electric, gas and direct steam	C
Oven, convection, half-size, electric and gas (non-protein cooking)	B
Pasta cooker, electric	A
Rebthermalizer, gas	A

Approved by ASHRAE on July 31, 2016

This Standard is under continuous maintenance. The Committee has established a documented process for timely, documented, consensus action on proposed changes. Instructions, and deadlines may be obtained from the Senior Manager of Standards Development at ASHRAE website (www.ashrae.org) or E-mail: orders@ashrae.org. Fax: 678-858-9899 (in US and Canada). For reprint: © 2016 ASHRAE ISSN 1041-8695

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BUILDING ENERGY AND ENV
263 Link Hall, Syracuse Univ

ASHRAE
Countertop C

Submitted to American Society of

Meng Kong, Res

Jianshun

KwangHoon

Bin

Yan

Chan

USE UNIVERSITY OF ARIZONA

Data generated in this project is used to update Radiant and Convective Heat Gain from Unhoo Cook) Conditions and 5B Recommended Rates Appliances During Idle (Ready to Cook) Condi Fundamentals (2013).

Table 2 Recommended Rates of Radiant and C Appliances during Idle (Ready-to-Cook) Condi 5A, Chapter 18 in ASHRAE F

Appliance	Energy Rate, Btu/h		Rate
	Rated	Standby	
Cheesemelter	8,200	3,300	1,500
Egg cooker	8,100	850	200
Hot dog roller	5,500	4,200	900
Hot plate: single burner	3,800	3,400	1,100
Cooktop, induction	17,100	0	0
Microwave oven	5,800	0	0
Oven, conveyor (< 6kW)	17,100	13,500	2,500
Panini Grill	6,100	2,300	700
Popcorn popper	2,900	400	100
Rice cooker	5,300	300	50
Soup warmer	2,700	1,300	0
Steamer (bun)	5,100	700	100
Steamer, countertop	28,300	1,200	0
Toaster, conveyor	6,000	5,800	1,200
Toaster, vertical	8,900	2,600	600
Tortilla Grill	7,500	3,600	900
Waffle maker	0,200	000	200

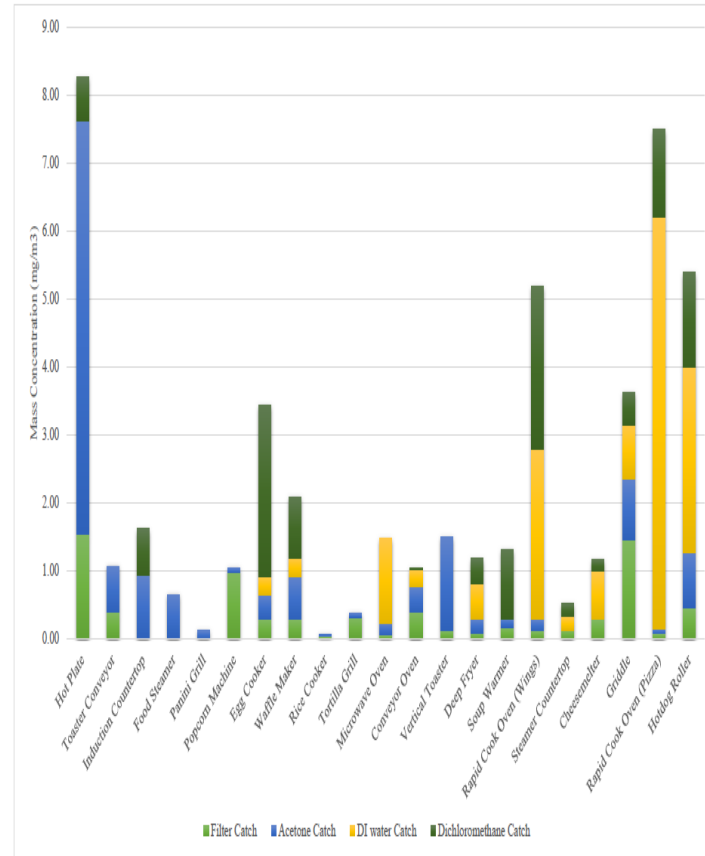


Figure 15 Grease particulate and vapor concentration (Particulate grease = "Filter Catch" + "Acetone Catch"; Condensed organic vapor = "Dichloromethane Catch"; Inorganic vapor = "DI Water Catch")

30

Electric Cooking

VENTLESS ADVANTAGE

CALIFORNIA CONFERENCE OF DIRECTORS OF
ENVIRONMENTAL HEALTH OFFICIALS

COOKING EQUIPMENT EXHAUST VENTILATION FOR THE LOCAL ENFORCEMENT AGENCY September 2009

PURPOSE

To provide uniform standards for exemption of cooking equipment in food service facilities that due to particular specifications may not require a mechanical exhaust ventilation system. It is anticipated that this document provides a guide for evaluating the cooking appliance and such evaluation is a jurisdictional or regional body making an assessment is considered an assurance for applicability to any jurisdiction.

BACKGROUND

The California Mechanical Code and the California Health Code require that all cooking equipment in food facilities be vented to the outdoors. Prior to 1990, the California Retail Food Code, letters of interpretation from the function of the Food and Drug Branch of the California Department of Public Health (formerly CDHS) under section 114140 of the former California Code of Regulations issued these types of letters for some time now and the ventilation exemption has defaulted to the local level.

The Plan Check sections of the Local Enforcement Agency determine the direction or method of evaluating cooking equipment in food service industry. This resulted in the Southern California Food Committee charge to establish an across the board guideline for cooking equipment ventilation exemption at the local or regional level.

AUTHORITY

CALIFORNIA HEALTH AND SAFETY CODE
PART 7. CALIFORNIA RETAIL FOOD CODE
CHAPTER 6. Equipment, Utensils, and Linens
Article 2. Ventilation
Sections 114149.1, 114149.2, and 114149.3
114149.1.

(c) This section shall not apply to cooking equipment when the equipment is evaluated by a local enforcement agency for evaluation, and the local enforcement agency does not produce toxic gases, smoke, grease, vapors, or heat when operated as recommended by the manufacturer. The local enforcement agency may perform any necessary evaluations.

Specific Equipment Recommended for Exemption

EQUIPMENT	
Coffee Equipment	
• Urn or brewer	*
• Roaster (electric)	*
Corn on the Cob Warmer	*
Clam Shell Grill/Panini-for heating non-grease producing foods (Tortillas, pastries, rolls, sandwiches from precooked meats and cheeses).	
• A unit with dual grills is counted as two equipments.	*#
Crepe Maker (no meats)/ Waffle Cone Maker / Waffle Iron	
• Limit to 3 units	*
Hot Dog Warmer	*
Hot Plate	
• Electric (one burner only)	*#
• Induction cooker	*#
Ovens	
• Electric convection oven, 12 KW or less	*#
• Portable ovens (microwave, cook and hold, ovens utilizing Visible and Infrared light technology)	*
Popcorn Popper	
• Without external grease vapor release	*
Rethernalizers (max temperature of 250°F)	*
Rice Cookers	
• Electric	*
Rotisserie	
• Electric and enclosed with max. ambient cavity temperature of 250°F	*#
Toaster –countertop (bread only)	*
* Equipment marked with an asterisk typically does not need mechanical exhaust ventilation. However, the following criteria should be taken into consideration when determining if mechanical exhaust ventilation is required:	
• Installation of other unventilated heat generating equipment in the same area as refrigeration condensers, steam tables, or counter-top equipment;	
• Presence of heating / cooling (HVAC) system;	

- Size of the room or area where the proposed equipment will be installed, including ceiling height;
- How the proposed equipment will be operated, e.g., the types of food prepared, how often, etc.;
- Nature of the emissions, e.g., grease, heat, steam, etc.;
- Method of producing heat, e.g., gas, electricity, solid fuel, etc.
- Adequate amount of general ventilation: In poorly ventilated confined areas where the proposed equipment (like an electric convection oven, clamshell grill, or low-temp. dishwasher) is located, adequate general ventilation could be provided by a ceiling or wall exhaust fan that provides an air change rate of 3-5 minutes per change.
- All equipment shall be operated and maintained in accordance with manufacturer's recommendations.

Equipment such as Electric ovens, rotisseries, and clamshell grills shall be limited to 2 units without a hood. In most cases only 2 units of any hood exempted equipment should be placed; this may vary based on the field evaluation.

Special Consideration for Recirculating Ventilation Systems

The primary benefit of recirculating systems is that they do not require grease ducts with discharge to the outdoors. They are ideal for installations in building designs where it is impractical or too expensive to exhaust to the outdoors. Examples include some indoor food carts, stadiums, arenas, and operations where there is limited food preparation or where there are physical limitations with access to the outdoors. Appliances have been exempted when they include an integral ductless powered ventilation system shown to remove grease, smoke, fumes, and vapors that are emitted during the cooking process. To be exempted these systems must meet applicable performance and construction standards and include built-in fire suppression systems. Nevertheless, heating and cooking appliances produce heat during operation that may result in uncomfortable working conditions for food employees and increased potential for contamination of food by perspiration. Many times this can be resolved with an adequate ceiling fan. Criteria for approval of Recirculating Systems that may be used by Plan Check include:

1. The facility will be limited to one integral recirculating system unit with an electric appliance or non-integral recirculating system with electrical appliance(s).
2. The standard components of a recirculating system could include: 1) a UL listed grease filter, 2) a high efficiency particulate arresting (HEPA) filter and/or an electrostatic precipitator (ESP) or water system, 3) an activated charcoal or other odor control device, 4) a recirculating fan, and 5) a

Page 6

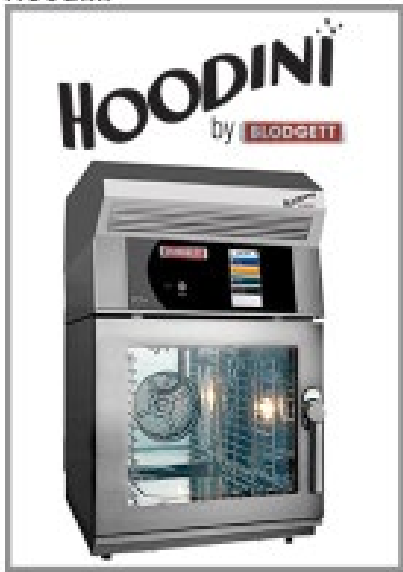
Electric Cooking

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Electric Cooking

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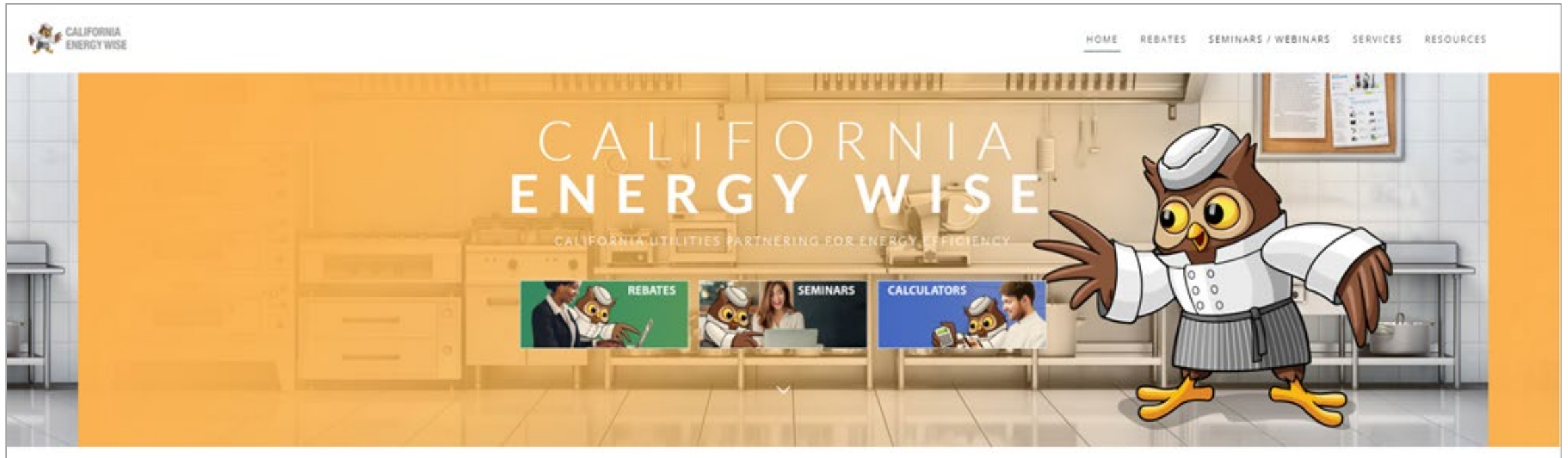
Electric Cooking

VENTLESS ADVANTAGE



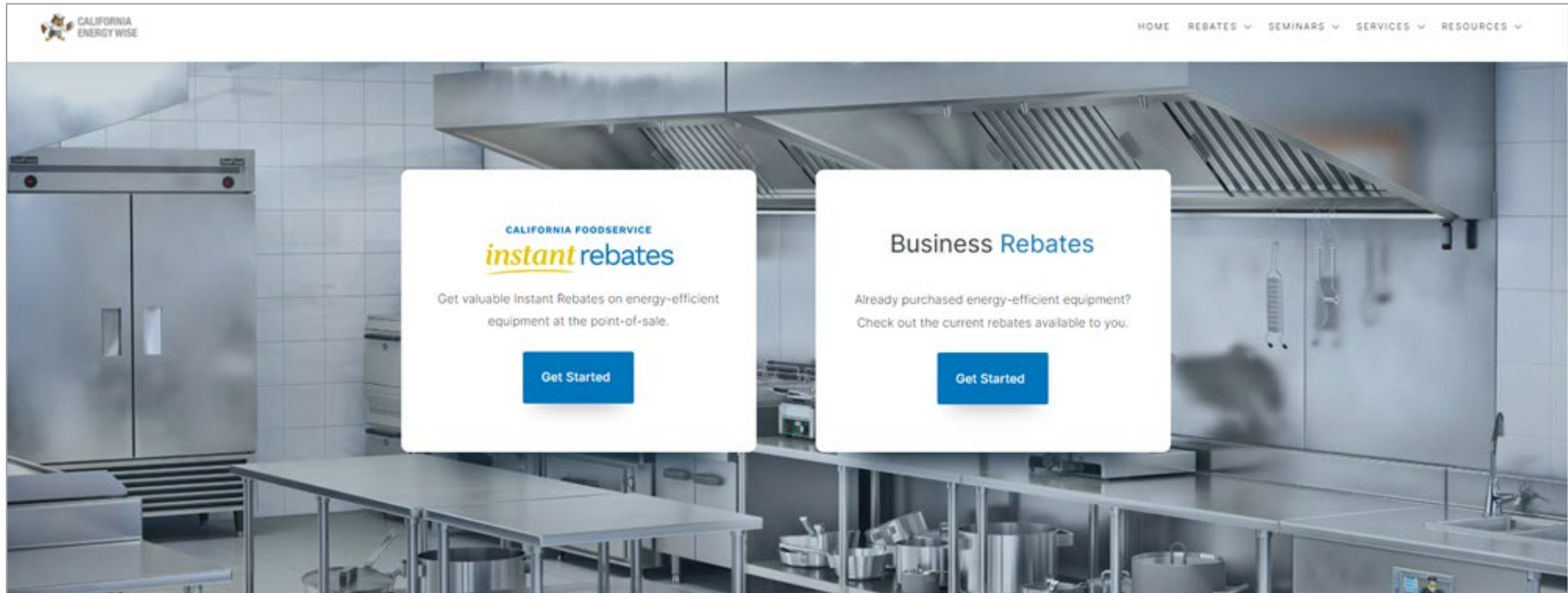
Energy for What's AheadSM

How can the Utilities Help You?



CAenergywise.com

How can the Utilities Help You?



MORE WAYS TO SAVE



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See What's New



TRY BEFORE YOU BUY
Love It Before Buying



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Calculate Energy Cost



ENERGY SURVEYS
Do-It-Yourself Energy Surveys



DESIGN GUIDES
Performance & Efficiency Guides

How can the Utilities Help You?

❖ Services

- Try B4 U Buy!
- Consultations
- Seminars
- Audits
- Meeting & Trainings

SCE.com/FTC

Quick Services ▲

Your Home —

Demand Response

Rebates, Incentives & Saving Tips ▲

Help Paying Your Bill ▲

Home Efficiency Guide ▲

Electric Vehicles ▲

Generating Your Own Power ▲

Rates ▲

Energy Education Centers —

Energy Education Center Irwindale

Energy Education Center Tulare

Your Business ▲

Customer Support ▲


Partners & Vendors ▲

Outage Center ▲

Safety ▲

Foodservice Technology Center

Home > Your Home > Energy Education Centers > Energy Education Center Irwindale



Cooking Up Savings - The Food Service Technology Center

Our Foodservice Technology Center (FTC) is a one-of-a-kind demonstration kitchen that showcases the latest energy-efficient commercial foodservice equipment and technologies for your restaurant or foodservice facility. We encourage you to come by the FTC, take a tour and 'Try Before You Buy' by "test-driving" leading manufacturers' equipment before you make your purchase decision. Find ways to speed up your cookline, improve product quality and enhance your bottom line by saving energy and money.

Contact Us

Foodservice Technology Center
6050 N. Irwindale Avenue
Irwindale, CA 91702
Phone: 626-812-7666
Hours: Monday - Friday, 8 a.m. - 5 p.m.
Email: eeiftc@sce.com

Next, try induction cooking for free

SCE's Table-Top Induction Lending Program

- The Table-Top Induction Range Lending Program is open to SCE customers both residential and commercial.
- Customers can borrow an induction range, wok, pot and pan for up to 14 days for free.

Three Easy Steps

- Visit our Energy Efficiency Lending Programs website at: <https://sce.myturn.com/>
- Create an Account
- View our inventory, select your items and place them in your cart
- Choose the date and time you would like to pick-up your induction unit
- Check out, and you'll be on your way to...


Get cooking with induction!



Next, try induction cooking for free

SCE's Table-Top Induction Lending Program

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 **EDISON**
Energy for What's Ahead™

Foodservice Technology Center

Search Within...

Availability

☐ In stock now

Category

☐ Commercial (8)

☐ Induction Cooktops (23)

☐ 120v (17)

☐ 208v (6)

☐ 240v (3)

☐ Induction Cookware (31)

☐ Accessories (10)

☐ Adapter (1)

☐ Pans (7)

☐ Pots (8)

☐ Specialty Cookware (6)


☐ Residential (16)

Type

☐ Induction Cooktops (24)

☐ Induction Specialty Cookware (18)


☐ Induction Standard Cookware (14)



Comal - Cast Iron 10inch

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Dipo Induction Cooktop 208v

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Duxtop Induction Unit 1800w

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Hatco Induction Cooktop 3120/3600W (208/240V)

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