



# Foodservice Plug Loads

**Todd Bell** 

Frontier Energy – Food Service Technology Center April 17, 2023

#### Todd Bell

Sr Program Manager

Tbell@frontierenergy.com

925.359.9724

#### **Edward Ruan**

Sr Engineer

Eruan@frontierenergy.com

925.359.9343



#### The Food Service Technology Center





# The FSTC Lab and Standard Test Methods (STM)



STMs generate "MPG" numbers for food service equipment

# Commercial Kitchen Ventilation Lab (CKV)

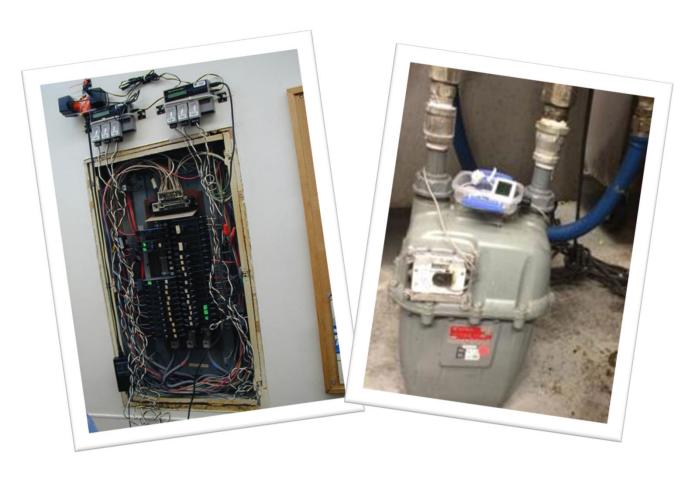


# Direct Customer Support **Energy Surveys and Design Consultation**





# **On-site Energy Monitoring**





# **Typical Plug Loads**

Computer:

○ Idle: ~50 watts

Sleep: ~2 watts

Light bulbs:

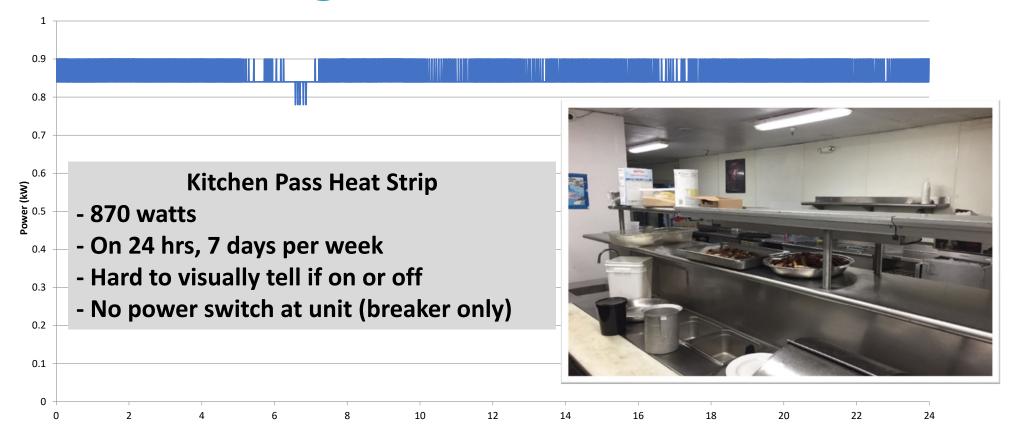
Incandescent: ~60 watts

○ LED: ~12 watts





# **Kitchen Plug Loads**





#### **Foodservice Plug Load Impact**

- California has nearly 1 million plug load appliances, consuming 2.2 TWh annually
- Average restaurant has 11 plug load appliances





## **CEC Funded Plug Load Study**









• Energy use data from 20+ sites







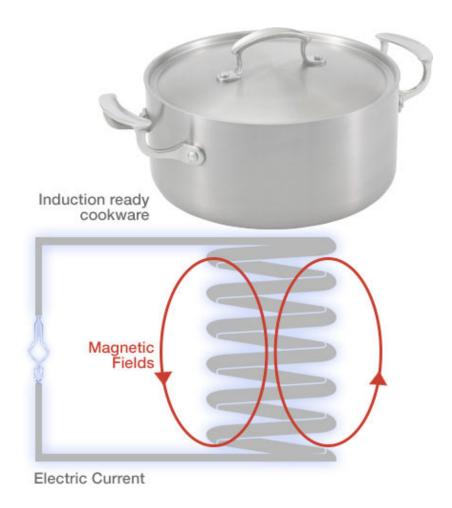
#### **Key Takeaways**

- Need to eliminate/minimize energy when equipment not in use
  - Smart tech like induction
  - Smart sensors/timers
- Basic tech like insulation is underused
- Energy savings need to be automatic



## Why Induction?

- Only active when compatible cookware is sensed (auto-off)
- Inherently more efficient
  - Induction: ~85%
  - Electric Resistance: ~75%
  - o Gas: ~35%





### **Real World Induction Savings**

- Energy use was reduced by 59%
- Estimated annual energy savings of about \$600

	Baseline	Induction
Average Daily Energy Use	18.2 kWh	7.4 kWh
Annual Energy Cost	\$1000	\$400







## **Other Induction Applications**

Induction soup wells – 49% savings

Heated Wells – 34% savings

Additional benefits:

Better temperature control

Less heat to space

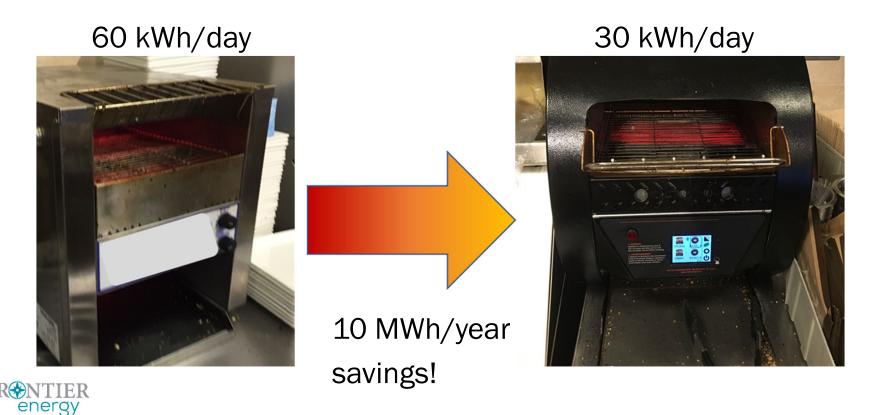
Easier cleaning





## **Smart Sensor Savings**

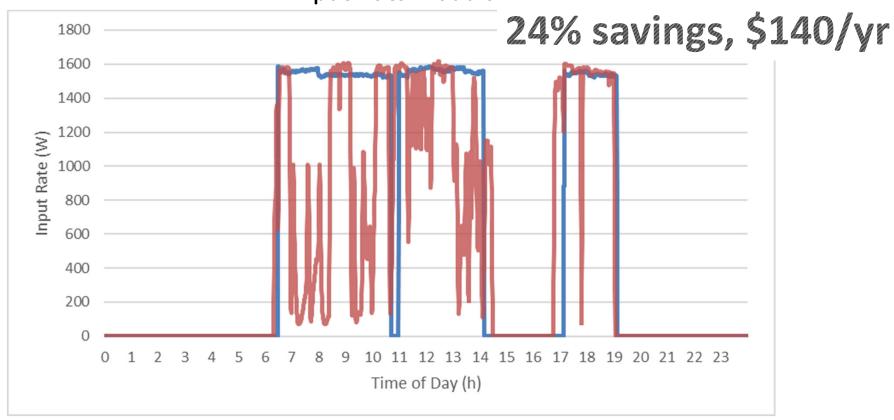
Automatic is key, manual rarely used



#### College Replacement



#### **Input Rate Modulation**

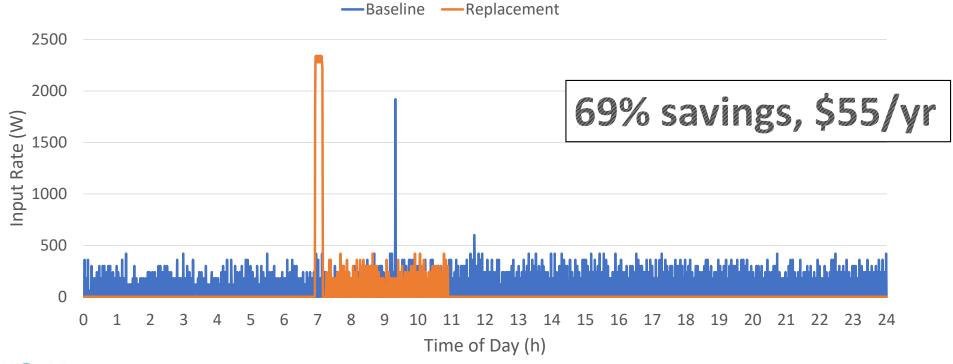




#### **Activating Setback Modes**

 Equipment generally sold with energy save modes disabled







#### **Automatic Timers**

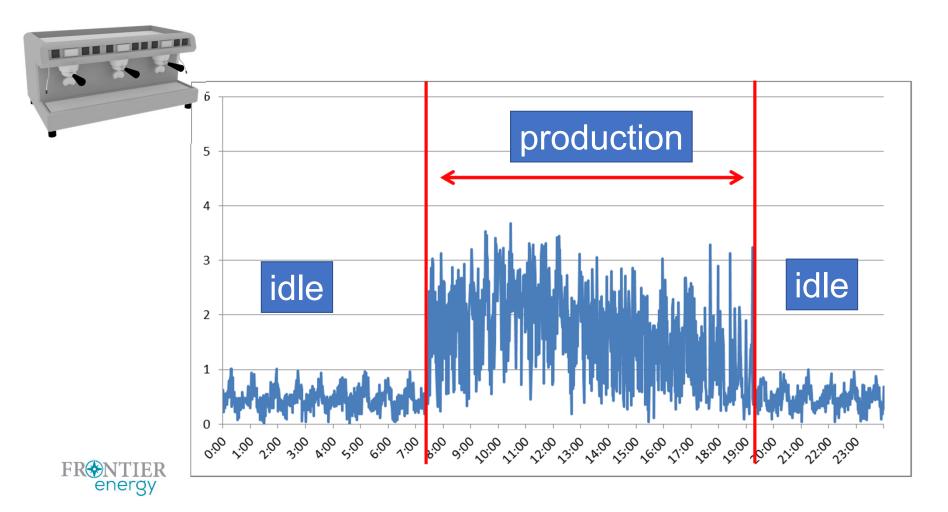




FR NTIER energy

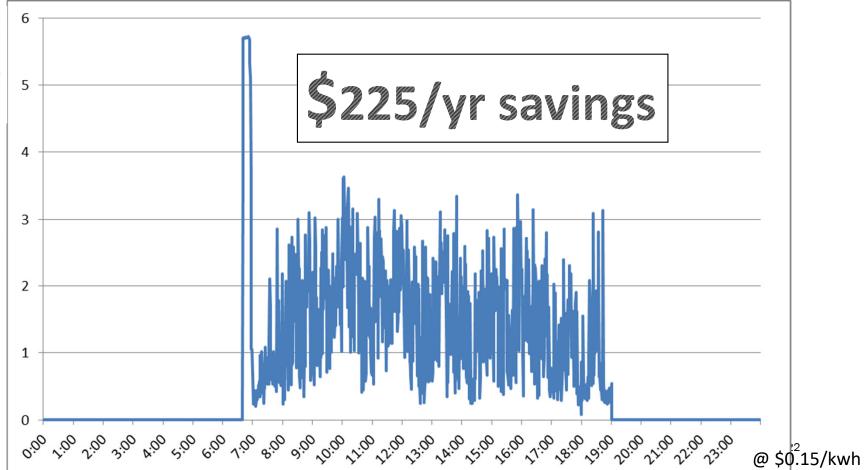
\$98/yr potential savings

## Espresso Machine Challenge - Always ON



# Espresso Machine Controlled with Internal Timer Cut Energy Cost by 33%







#### **External Solutions: Plug Timers**



- Pros
  - Cheap
  - Accessible
  - Versatile
- Cons
  - Not as precise
  - Programming error possibility



### **Reduce Energy Loss**

- Insulation!
- Less heat loss = less heating required

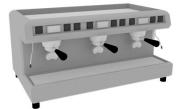


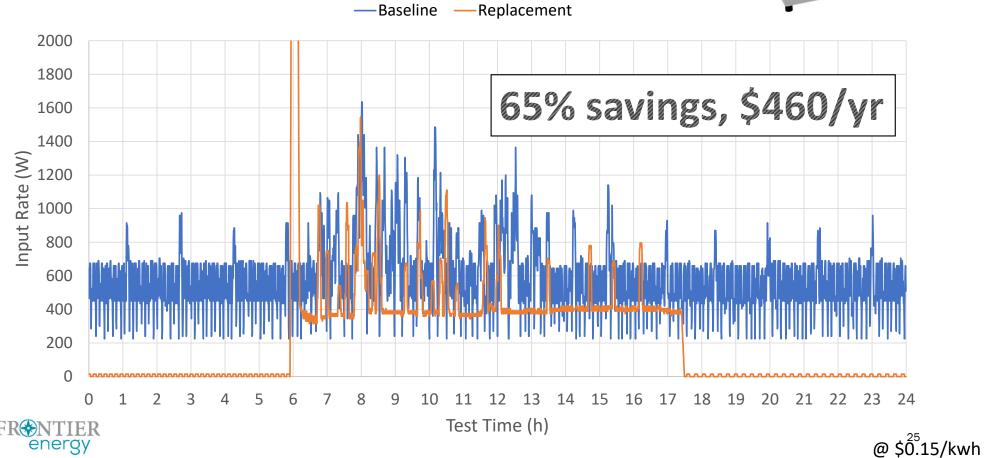




#### Café Replacement

Combining insulation and automatic timers





#### What Makes a Holding Cabinet Efficient?

- Inefficient
  - Glass Doors
  - Uninsulated
  - Large cabinet for potential small loads



- Efficient
  - Solid Doors
  - Insulation
  - Separately controlled compartments





#### **Holding Cabinet Savings**

 Better insulation = less cycling required to maintain temperature





## **Estimated Annual Savings Potential of 51.3 GWh**

Appliance Type	Estimated Annual Energy Use (TWh/yr)	Energy Savings From Efficient Alternative (%)	Energy Savings Measure Adoption Rate (%)	Energy Savings Potential (GWh/yr)
Toaster (Pop-Up)	0.01	N/A	N/A	N/A
Toaster (Conveyor)	0.20	21.0%	10%	4.1
Strip Heater	0.52	N/A	N/A	N/A
Hotplate	0.05	29.0%	20%	2.8
Rice Cooker	0.02	N/A	N/A	N/A
Soup Warmer	0.03	49.1%	20%	2.8
Coffee Brewer	0.27	55.3%	10%	15.1
Tea Brewer/Hot Water	0.04	50.0%	10%	1.8
Espresso Machine	0.13	68.7%	10%	9.0
Holding Cabinet	0.12	58.5%	10%	7.0
Tortilla Warmer	0.02	N/A	N/A	N/A
Hot Food (Steam) Well	0.35	33.8%	5%	5.9
Sandwich Press	0.11	44.5%	5%	2.4
Waffle Iron	0.06	N/A	N/A	N/A
Microwave	0.04	N/A	N/A	N/A
Countertop Oven	0.03	N/A	N/A	N/A
Miscellaneous (Other)	0.20	2.3%	10%	0.5
Total	2.19			<mark>51.3</mark>



### Learn More: fishnick.com/cecplug



FINAL REPORT

SUPPLEMENTAL REPORTS

**FACT SHEET** 

Advanced Conveyor Toaster Analysis Report

Rapid Cook Oven Analysis Report

Induction Soup Warmer Analysis Report

Induction Cooktop Analysis Report

Conduction Cooktop Analysis Report

Silicon Valley Power Plug Load Monitoring & Replacement Report



#### **Next Steps**

- Investigate market gaps for potential savings opportunities
  - o e.g., currently no heat lamps with auto-off technology
- Incentivize plug load savings and increase associated market demand
  - Educational outreach
  - Rebate programs
- Investigate plug load preparation equipment
  - o e.g., sealers, slicers, processors



# Looking to promote energy efficiency? We can help!

Customer Education

ion

New Program Development

Specialized Seminars and Training Packages Commercial Kitchen Consultations Support & Advise New Rebate Programs Lab Testing to Generate Energy Research Data

#### The Food Service Technology Center



- ► FISHNICK.COM: Premier foodservice energy efficiency experts with 30+ years of experience
  - ► Fuel-neutral, EPA-recognized independent testing laboratory







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