State of California

M e m o r a n d u m

Date: February 19, 2020

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CC:

From: Peter Biermayer - Utilities Engineer, Industrial/ Agricultural Programs and Portfolio Forecasting Section, Energy Efficiency Branch, Energy Division, CPUC

Subject: Disposition Approving Statewide Food Services Commercial Rack Oven Workpaper: **SWFS014-02**

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1. Discussion and Direction

The CPUC approves the revised statewide Food Services Commercial Rack Oven workpaper SWFS014-02. This workpaper is a Phase 1 submission for 2020 effective date on May 19, 2020.

The currently active workpapers listed below will remain effective until May 19, 2020, at which time they will expire, superseding expiration dates previously noted in the December 23, 2019 disposition.[1]

PGECOFST109-6
WPSDGENRCC0011-3

The effective date for SWFS014-02 allows for a 90 day notification period between workpaper approval and the workpaper effective date.

This is a natural gas measure only.

2. Workpaper Summary

[1] https://deeresources.info/wpa/tree under directory "Memos and Guidance"

This workpaper supports these two measures:

- Single Rack Oven: Accommodates a single rack of multiple full size 18 x 26-inch pans, gas.
- Double Rack Oven: Accommodates two racks of multiple full size 18 x 26-inch pans, gas.

A rack oven is a larger oven that holds one or two racks, where each rack holds multiple pans (18"X26") of product. The rack is wheeled into the oven, then is lifted and rotated during the baking process. These large-capacity ovens fill the requirements of high-volume retail and baking operations. Efficiency is improved through more insulation, improved combustion, and improved air circulation.

A January 11th, 2019 disposition[2] directed the program administrators to carry out additional research:

- Further investigate relevant parameters driving rack oven operating efficiency (such as the cooking energy efficiency and idle rate)

This research was successfully completed. In addition to the disposition requirements, the program administrators conducted a survey of knowledgeable customers about their food service practices. The results of the survey were intended to be used to revise the average hours the equipment remains in operation each day. However, rack ovens were uncommon in the population and the responses were insufficient to warrant revising hours. These revisions were completed in accordance with the January 11th disposition and are appropriate and calculated correctly. Staff is satisfied with the revisions to the workpaper based on research findings.

[2]http://deeresources.net/workpapers