

## Koli, Srushti

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**From:** Andre R Saldivar  
**Sent:** Tuesday, July 31, 2018 4:16 PM  
**To:** Jesse Clive Putra Manao  
**Cc:** Jay Bhakta  
**Subject:** RE: Comm Electric Deck Oven  
**Attachments:** F1965-99(2010) Standard Test Method for Performance of Deck Ovens.pdf; CEC-500-2014-095.pdf; TJ's Woodfire Pizza v2\_KY.2.pdf

Here is the CEC gas study for California, page 70-75 mention the deck ovens and where they typically installed.  
See responses below

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**From:** Jesse Clive Putra Manao  
**Sent:** Tuesday, July 31, 2018 3:03 PM  
**To:** Andre R Saldivar <Andre.Saldivar@sce.com>  
**Cc:** Jay Bhakta <Jay.Bhakta@sce.com>  
**Subject:** Comm Electric Deck Oven

Hi Andre,

I have a few more request that you might be able to help with:

- I remember from our discussion that you mentioned that there is a EM&V or Fishnick studies on the Deck Oven. Can you help provide those documents? [attached](#)
- Do you by any chance have the 2010 ASTM document, specifically for the Deck Oven? [attached](#)
- Per CPUC staff request, can we obtain information on what would be the driver for replacement? And is there consideration on expansions/new capacity? [Not with out surveys, I think Revent spoke to that a little in their responses. Electric oven do give more options for baking more products such pizza, bread, wings, cookies, etc.](#)

[Attached is customer story that came in and tried the electric deck oven and add it to his store due to he could hold each deck at different temps for different types of pizza \(napoleon, artisan, etc\) , basically expanding his menu.](#)

By the way, thank you for collecting the responses we have so far.

Best,

**Jesse Manao**

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