

Commercial Kitchen Plug Load Study Results – Efficient Electrification

The Goal: Understand the energy impacts of commercial kitchen plug loads. Field test more efficient options

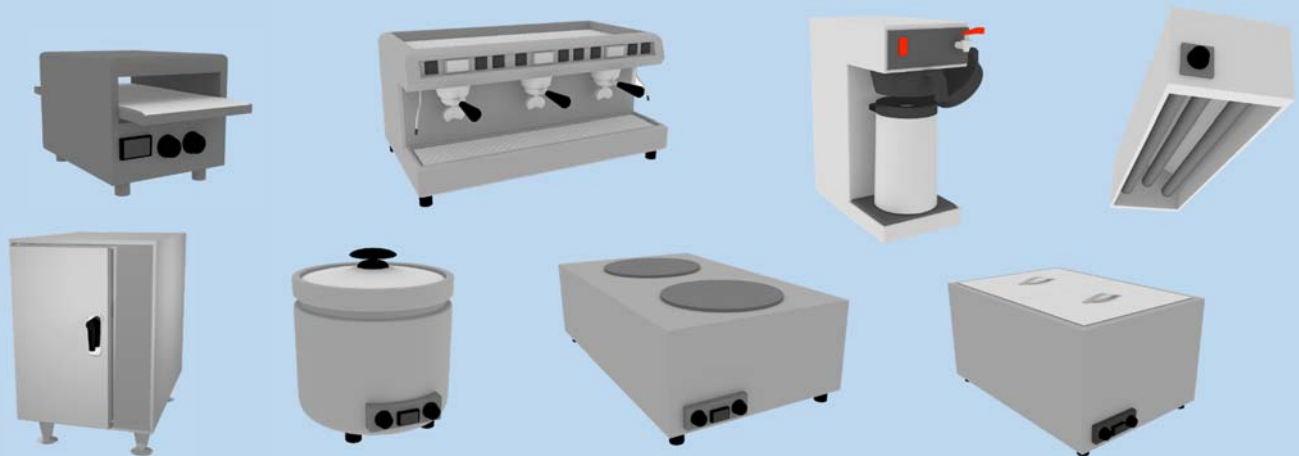
The Scope: Field Studies of 10 different types of equipment at over 20 sites

The Potential: Savings of up to 65% and validation of induction technology

Project Sponsors:



What are Commercial Food Service Plug Loads?



Why Do We Care About Plug Loads?



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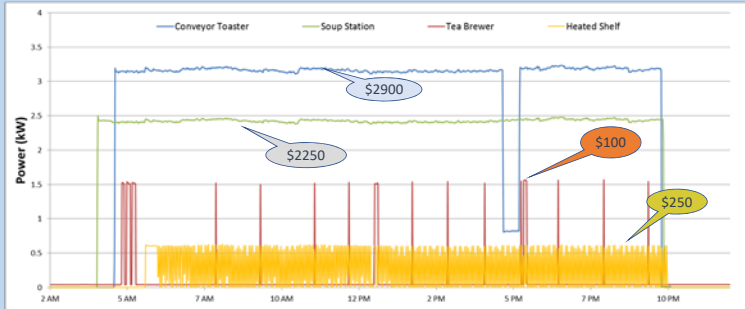


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Source: National Restaurant Association

Kitchen Plug Load Study - THE RESULTS

Part One: Baseline Monitoring

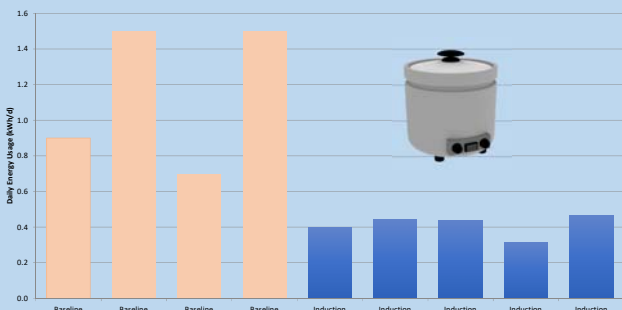


Part Two: Equipment Replacement



Efficient, Multi-Functional, Smart

Four baseline soup warmers vs. five induction
- induction units used 64% less energy

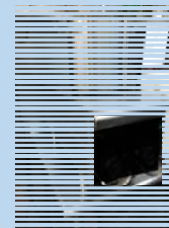
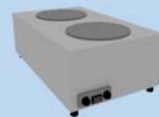


Avg Savings = 800 Wh/day
50% Demand Reduction



Smart Toasters saving \$100 to \$1000/year

59% energy reduction by replacing a resistance hot plate with induction



\$600/year in Savings



High-Speed Oven replaces Panini Grill
- adds 6 menu items with 0 additional energy use



33% energy reduction with espresso machine set-back controls



Track the Project Results and Final Report at
www.fishnick.com/cecplug