

What's Cooking? It's the New State-of-the-Art Offerings at SCE's Foodservice Technology Center

The value of energy-efficient foodservice equipment and other technologies applies to more than just restaurants – it also matters to supermarkets, universities, hospitals, hotels, big box retail stores, entertainment parks, corporate facilities with cafeterias, and more.

To further help these customers speed up cooklines, improve product quality, maximize daily production, and reduce energy costs, SCE recently completed an 18-month upgrade to our Foodservice Technology Center (FTC), located adjacent to our Energy Education Center in Irwindale. This one-of-a-kind demonstration kitchen features the latest energy-efficient foodservice equipment on the market.

The upgrade builds on the FTC's quarter-century of work in assisting business customers by testing the energy efficiency of commercial electric kitchen appliances, ranging from pizza ovens to fryers, induction cooktops, and soft-serve yogurt machines.

Center staff also continue to conduct free seminars and allow chefs, caterers, and other food industry professionals to visit and use the energy-efficient electric appliances before buying them from a vendor. This testing provides critical data such as electricity usage, pre-heat and recovery times, and daily production volume given the equipment choice for specific products.

Charge Ahead with Testing

A key FTC upgrade included the installation of a 480-volt electrical system that allows SCE engineers to test the energy efficiency of industrial-sized appliances. This makes the lab a nationwide leader in providing the capacity and options to test kitchen equipment that requires this voltage level.

The remodeled center also was doubled in size to allow classes of up to 60 students. In addition, new highly efficient light-emitting diode (LED) fixtures with controls were added, along with an upgraded HVAC system that enables the lab to maintain the consistent air temperature required for testing foodservice equipment.

Try B4 U Buy

The FTC's recent reopening demonstrated how customers can utilize the center to see how their dishes will turn out using a variety of equipment. In this case, Los Angeles-based pizza caterer and consultant Noel Brohner, along with two assistant chefs, tried out the FTC's new electric PizzaMaster® ovens.

Pizza restaurants keep their traditional gas ovens on all the time because it takes up to 3½ hours to get them to the right temperature if they are turned off. In contrast, the electric pizza ovens are ready to bake in just 45 minutes. They also can provide much higher heat – up to 900 degrees – with the versatility of multiple decks that can be set at different temperatures for various kinds of pizza or bread.

"I'm a fan of gas ovens," Brohner said, "but I LOVE these electric ovens."



SCE's newly upgraded Foodservice Technology Center offers customers the opportunity to test (at no cost) a variety of cooking equipment and technologies, including new electric PizzaMaster ovens.

Earn Some Extra Dough

For every PizzaMaster deck oven they buy, restaurant owners are eligible for a \$1,250 rebate. SCE also offers rebates and incentives for a variety of other energy-efficient foodservice equipment, and recently added a food industry category to our Midstream Point of Purchase (MPOP) program.

The MPOP program provides an instant rebate – amounts range from \$45 to \$5,000 depending on the product – when customers purchase the product from an approved dealer, with the added benefit of not having to fill out an incentive application or apply online. Equipment covered under the program includes ovens, fryers, steamers, refrigerators, ice machines, and others.

To learn more about how SCE can help you save energy and money in your foodservice operations, as well as reduce your carbon footprint, contact your Account Manager, visit SCE's FTC website page at sce.com/ftc, and check out our [savings and incentives home page](#).

Reminder: New Time-of-Use Periods Take Effect March 1

As California continues to adopt cleaner resources to generate energy, the cost to deliver power throughout the day is changing. Energy is now less costly during midday and more costly in the late afternoon and evening.

Starting March 1, 2019, our business Time-of-Use (TOU) on-peak hours will shift to a later time in the day to better align with these changing costs.

New TOU periods include:

- New weekday summer on-peak hours of 4 p.m.-9 p.m.
- A new, lowest-cost super off-peak period from 8 a.m.-4 p.m. every day throughout the eight-month winter season (October-May).
- Weekend rate periods varying by time of day and season.

If you have any questions, or to learn more, please contact your Account Manager or visit sce.com/tou.

SCE's Foodservice Technology Center: Free Services

The FTC offers SCE customers the following, all at no cost:

- Consulting and equipment reviews for existing location(s), new site(s), or remodel(s);
- Energy audits for a location/locations, with unbiased professional advice and recommendations;
- A showcase of the latest energy-efficient commercial foodservice equipment on the market;
- Cooking demos and side-by-side comparison testing of various cooking technologies;
- Meeting facilities with full AV for sales and marketing training; and
- Free foodservice education and training for professionals and students.

Contact us:

SCE Foodservice Technology Center
6050 N. Irwindale Ave.
Irwindale, CA 91702

Hours: Monday-Friday, 8 a.m.-5 p.m.

Phone: 626-812-7666

Email: eeCIFTC@sce.com

Website: sce.com/ftc

Also find out the latest about our full slate of energy courses, exhibits/displays, and technology evaluations:

- Energy Education Centers: sce.com/energycenters
- Technology Test Centers: sce.com/ttc

Celebrating Business and Community Partnerships For Black Heritage Month

SCE recognized African-American-owned businesses, community leaders, and nonprofit organizations on Feb. 1 at our 9th annual Black History Month (BHM) celebration, which took place at our Energy Education Center in Tulare.

Our 17th annual BHM event in Southern California takes place on Feb. 21; stay tuned for the wrap up of that event in the next issue of *Power Bulletin*.

At SCE, we believe that diversity is about capitalizing on the strengths of everyone, empowering people, and promoting the human spirit. As part of this vision, the BHM events bring together community and civic leaders, business owners, cultural icons, and SCE leadership to highlight and honor the organizations and companies that advance the efforts and contributions of the African-American community.

Congratulations to the following awardees from the BHM celebration in California's Central Valley:



(Left to right) SCE Business Customer Division Account Manager Omar Faris; City of Porterville Public Works Director Mike Reed; City of Porterville Mayor Martha Flores; City of Porterville Council Member Milt Stowe; City of Porterville Transit Manager Richard Tree; and SCE Business Customer Division Vice President Mike Marelli.

Clean Energy Champion Award:

City of Porterville: The city has been a local trailblazer and champion for several years of transportation electrification, and along the way has built a strong partnership with SCE. Porterville participated in the original Charge Ready pilot, installing six public use charge ports for passenger vehicles in the downtown area. Additionally, the city was one of two customers chosen to participate in the Charge Ready Transit Bus Pilot, for which SCE will deploy infrastructure to support 10 transit bus charging stations.

Community Partnership Award:

Kings Community Action Organization (KCAO):

Entering its 54th year of service, KCAO is a private, non-profit organization that serves as the designated anti-poverty agency for Kings County. The agency reaches out to low-income individuals to address their needs, and administers a full range of coordinated programs – such as Head Start preschool, child care payment assistance, youth after-school services, domestic violence shelter and housing support, weatherization, and food distribution – that are designed to have a measurable impact on poverty and provide opportunities for families to achieve self-sufficiency.



(Left to right) SCE Government Relations Advisor Brian Thoburn; KCAO Board Members Don Wright, Jacob Sanchez, Cheryl Silva, Alicia Jacobo, and Pat Nolen; KCAO Executive Director Jeff Garner; KCAO Board Member Elsie Barba; SCE Business Customer Division Vice President Mike Marelli; SCE Director of Government Relations Tammy Tumbling; and SCE Principal Manager of Government Relations Robert Quintero.



(Left to right)

SCE Supplier Diversity Program Manager Dennis Thurston; SCE Director of Government Relations Tammy Tumbling; Fresno Metro Black Chamber of Commerce (FMBCC) Member Dr. Reshale Thomas, Owner, Allay Psychological Services; FMBCC CEO Tara Lynn Gray; FMBCC Member T'Shaka Toure, CEO, Toure Environmental Engineering; FMBCC Member Dr. Vernice Nellon, CEO, Kool Breeze Solar Hats; SCE Business Customer Division Account Manager Michele Myers-Heard; and SCE Business Customer Division Vice President Mike Marelli.

Diverse Business Enterprise Award:

Fresno Metro Black Chamber of Commerce Women's Economic Impact Center: The Women's Economic Impact Center, a project of the Fresno Metro Black Chamber Foundation, recognizes the importance of leadership development and empowerment for diverse women. Its aim is to engage, educate, empower, and support multicultural women leaders while facilitating their continued growth and success through solution-based editorial, impact training curricula, small business support services, and events such as an annual symposium.

If you are interested in our 2019 annual customer heritage events such as Asian American Pacific Islander Heritage Month (on May 10 in Cerritos, CA) and Hispanic Heritage Month (Sept. 15-Oct. 15), including potential opportunities for recognition, contact your SCE Account Manager for details. Additional background information and registration options are available at [sceheritageevents.com](https://www.sceheritageevents.com).

Also follow us on Twitter @SCE_Business and @SCE_Communities, and join our Business and Community Partnerships [Facebook](#) page, to learn more about our business programs and community initiatives. For more details on SCE's diversity commitment, cultural awareness, and outreach, see our online [diversity and inclusion information](#).