



SOUTHERN CALIFORNIA
EDISON®

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An EDISON INTERNATIONAL® Company



Contact your account representative for
additional information and assistance.

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SCE Home Page

– www.sce.com

Energy-Related Learning

– www.sce.com/ctac
– www.sce.com/agtac

Statewide Transmission System Status

– www.caiso.com

Utility Regulation

– www.cpuc.ca.gov
– www.energy.ca.gov



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SOUTHERN CALIFORNIA EDISON

POWER BULLETIN

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COMMERCIAL SEGMENT EDITION

Take the Express Route to Energy Savings

The Express Efficiency Program offered through Southern California Edison (SCE) provides cash rebates toward the purchase and installation of qualified equipment that improves energy efficiency. Such equipment offers a key way to reduce energy use and lower electricity costs.

All non-residential SCE customers qualify for the program, which offers incentives – up to 100% of the total eligible measure costs – on an itemized (fixed) basis in the following categories:

- **Lighting:** Screw-in compact fluorescent lamps, hardwired fluorescent fixtures, high-efficiency exit signs, high-intensity discharge (HID) exterior fixtures, occupancy sensors, red light-emitting diode (LED) channel signs, time clocks and more.
- **Air conditioning:** Variable frequency drives, reflective window film, packaged terminal air conditioners (less than 2 tons), and advanced evaporative coolers.
- **Food service equipment:** Commercial connectionless steamers, ice machines, electric fryers, electric griddles, electric combination ovens and electric convection ovens; reach-in refrigerators and freezers; and insulated holding cabinets.

- **Refrigeration:** Night covers for display cases, strip curtains for walk-in boxes, new display cases with doors, insulate bare suction lines, anti-sweat heat controls, cooler or freezer door gaskets, evaporative fan controllers, vending machine controllers and more.
- **Agricultural equipment:** Sprinkler to drip irrigation, plus low-pressure sprinkler nozzles.
- **Premium efficiency motors:** Motors ranging from 1 HP to 200 HP.

How to Participate

Review the eligible measures and select qualifying equipment from the list of 2008 Itemized (Express Efficiency) Measures, which can be found in the Business Incentives and Services Application, available at www.sce.com/express.

As a second step, SCE recommends you reserve your rebate by either:

1. Downloading and completing an Express Efficiency Reservation Form and faxing it to 626.633.3244 (the form is available at www.sce.com/express), or
2. Making your reservation over the phone by calling 800.736.4777.

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To obtain your rebate through Express Efficiency:

1. Purchase and install the qualified equipment. You must complete the installation before submitting your application.
2. Complete and submit your Business Incentives and Services Application and supporting documents, including proofs of payment and manufacturer spec sheets, to SCE. The application is available at www.sce.com/express.

Rebates are paid on a first-come, first-served basis until the deadline expires or until funds are exhausted, whichever occurs first. Mandatory post-installation inspections occur for incentive amounts of \$7,000 or above; inspections for projects with incentives under that amount are randomly conducted.

For terms and conditions, and for more information on Express Efficiency and SCE's wide array of other energy efficiency programs and services designed to help you save energy and money, contact your account representative or visit www.sce.com.

Save the Date: Western Foodservice & Hospitality Expo



Visit SCE's exhibit kitchen at the upcoming Western Foodservice & Hospitality Expo and learn about "Hot Savings Through Cool Utility Rebates" for energy-efficient food cooking, holding and refrigeration equipment.

The expo, which will offer practical solutions you can apply to your business immediately, will take place Aug. 23-25, 2008 at the Los Angeles Convention Center. SCE's booth number is 1415. For more information, log onto www.westernfoodexpo.com.

To learn more about all of the opportunities available through SCE to obtain rebates and improve your bottom line, contact your account representative or visit www.sce.com and click on the appropriate link under "Rebates & Savings."

COMMERCIAL SEGMENT FOCUS

Taco Bell Cooks With Electricity and Saves

The problem was water: In any restaurant kitchen, it's an expensive and sometimes hazardous way to heat food. At Taco Bell, a typical kitchen built around steam tables was using about \$7,500 in electricity per year and 125 gallons of hot water per day. Its move to a dry electric Grill-to-Order (GTO) operation with help from SCE's Express Efficiency Program has cut Taco Bell's power costs for the production lines by nearly two-thirds, eliminated hot water in the process, and, most importantly, pleased customers with better-tasting food.

Savings of Nearly \$6,000 Per Site

"Eliminating waste, improving productivity, increasing efficiency...they're all ongoing efforts here at Taco Bell, and ultimately they're all focused on configuring the perfect kitchen to deliver the best possible food to our customers at the best price," said Rick Winfree, Senior Director of Engineering for Taco Bell.

He added, "Water was a problem because it was not only inefficient, but it also created a lot of wasted heat in the work space. We have a long collaboration with SCE and their Foodservice Technology Center to improve our processes. We expected improvements in safety, cleanliness and comfort in the kitchen when we tested an all-electric Grill-to-Order dry line, but we were all surprised at the unexpected energy savings that resulted.

"The steam lines in a standard SCE territory restaurant cost more than \$7,400 in electrical and used almost 50,000 kWh (kilowatt-hours) per year," Winfree continued. "The GTO lines' electrical costs were less than \$3,000 and used less than 20,000 kWh per year. In a couple of the restaurants we tested in, we've saved as much as \$5,900 a year in electricity costs per store."



Rick Winfree, Taco Bell Senior Director of Engineering, said that Taco Bell's move to a dry electric Grill-to-Order (GTO) operation with help from SCE's Express Efficiency Program has cut power costs for the production lines by nearly two-thirds.

Per-Store Savings of 100 kWh Every Day

Winfree said that going electric was an even bigger improvement than anticipated.

"It has permitted us to expand our product line and add new items," he noted. "We're using electricity more efficiently, so we can add equipment without adding overhead, and remove equipment we don't need. The kitchens are cleaner and more comfortable to work in, and the AC load on the typical restaurant is less. Most important, customers report liking the food even better. Now every new production line we make is electric, and we're working 24/7 retrofitting all our older ones – more than 5,600 restaurants."

Winfree concluded, "The savings are about 100 kWh per day per store; we save about 36,000 kWh per year based on our 16-hour days. Our franchisees need to invest in this retrofit, and if they own multiple restaurants, they're naturally going to ask tough questions. We're able to demonstrate the energy savings and the long-term value of this, and the incentives from SCE make it irresistible. The franchisees see it as winning all around – greener business, more savings and better product."

To find out more about how Express Efficiency can benefit your business, contact your account representative or visit www.sce.com/express. To learn more about SCE's Foodservice Technology Center, log onto www.sce.com/ctac and click on the "Foodservice Technology Center" link.



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