

# KC'S SPORTS BAR

## ENERGY SUCCESS STORY

ENGINEERING CASE STUDY

KC'S SPORTS BAR

SANTA CRUZ, CA



Multiple-live sports feeds and a warm inviting atmosphere at KC's Sports bar.

After researching the FSTC through fishnick.com, Lee scheduled a restaurant design consultation with FSTC's Energy Analyst Kong Sham to review the plans for his sports bar. During the initial consultation Sham was able to identify energy saving strategies and appliances eligible for California Energy Wise (CEW) Rebates. Lee who understood the value of rebates and energy-efficient equipment appreciated the input and stated, "with over 100 griddles to choose from, the FTSC and its rebate program allowed me to easily identify efficient options that fit within my budget." By connecting with PG&E and the FSTC in the beginning of the development process, Lee was able to take advantage of free-resources and expertise that resulted in \$3,373 in utility rebates.



California Energy Wise rebate qualified gas fryers.

Once KC's Sports Bar & Lounge was up and running, Sham took a trip to the restaurant "visiting restaurants in person allows us to see what is really being installed and how it is working in the field." Sham discovered that there were a few additional tricks Lee could implement to help save more energy. Sham suggested that Lee make adjustments to his Commercial Kitchen Ventilation (CKV) system by investing in Captive Aire's demand ventilation energy management system, which in Lee's operation shows calculated annual energy savings of \$1,259. This temperature sensing fan

### Owner/Operator Calvin Lee and Kanten Venemon

of KC's Sports Bar wanted an scale sports bar featuring high-end food and a myriad of High Definition TVs showcasing any and all sports. Lee secured a location for his sports bar concept in the heart of Old Town Santa Cruz. Since Lee was going to have to completely gut the space and start from the ground up, he saw this new project as an opportunity to maximize the buildings operations with the implementation of energy-efficiency strategies.

Lee reached out to his local area PG&E representative, who put him on the energy efficiency/sustainability path by introducing him to the PG&E Food Service Technology Center (FSTC). The FSTC is the industry leader in energy efficiency for commercial foodservice - located in San Ramon, Ca - with a team of experts who are available to provide restaurant design consultation, at no cost to the foodservice owner/operator.

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Kong Sham (FSTC) Calvin Lee of KC's Sports Bar and Kiana Caban (FSTC).



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control technology modulates fan speeds and associated cooling loads to match the cooking load of the appliances under the hood delivering significant savings, especially during periods when the appliances are idle or lightly used.



*Captive Aire Demand Control Kitchen Ventilation Energy Management System*

Sham also suggested that Lee purchase a properly sized Manitowoc ice machine and showed him the savings associated by

*“The FSTC and its rebate program allowed me to easily identify energy efficient options that fit within my budget.”*

implementing a load-shifting strategy, which takes advantage of lower utility rates by making ice during off-peak or night time hours. On the cooking line Sham

recommended the economical high-efficiency Pitco VF35 gas fryer. FSTC lab and field data shows that the Pitco VF35 is an excellent value for energy conscious operators. “My cooking staff is used to working with dirty old equipment, They are now cooking in a state of the art kitchen and they love it.”

According to Lee, “The building out of the sports bar took much longer than expected,” and compromised Lee’s cash flow, which forced him to put his cooking equipment purchases off. In the end, Lee chose six energy-efficient appliances (under-fired broiler, fryer, ice machine, reach-in refrigerator, reach-in freezer and demand control ventilation energy management system) totaling \$3,373 in CEW appliance rebates for his restaurant and looks to save an additional \$4,456 in annual energy costs. He opened the doors to KC’s Bar & Grill in March 2014.



*California Energy Wise rebate qualified ice machine.*

## Savings by Managing Energy

### California Energy Wise Rebate Qualified Appliances

#### Total Rebates<sup>1</sup>: \$3,373

- Vulcan RRG broiler – \$125
- Pitco fryers (\$749/vat) – \$1498
- Manitowoc ice machine – \$150
- True reach-in refrigerators – \$300
- True reach-in freezer – \$600
- Captive Aire demand ventilation energy management system (\$350/HP) – \$700

#### Energy Efficient Technologies

- ENERGY STAR® dishwashers
- ENERGY STAR® tankless water heaters
- ENERGY STAR® lighting
- Electronically commutated walk-in cooler evaporator fan motors

#### Best Practice Measures

- Ice machine operates an integrated time clock to turn it off during the peak utility rate period
- Side panel instillation on the ventilation hood

<sup>1</sup> fishnick.com/saveenergy/rebates

## PG&E Food Service Technology Center

### Design Support Showcase

How do you get a free site energy audit?

**fishnick.com**  
800.398.3782

