

ENERGY SUCCESS STORY

Engineering Case Study

Sideboard

Danville, CA



FSTC helps restaurants achieve Green Business Certification.

Sideboard Neighborhood Kitchen and Coffee Bar in Danville, CA is a casual and cozy meeting place where people can share a passion for quality comfort food and beverage. Today, Sideboard is a Green Certified Restaurant featuring a menu that includes local, organic and sustainable ingredients.

Sideboard owner/operators Ford and Chef Erin Andrews knew early on that they wanted a “green” restaurant, not only to save money, but because, “it was the right thing to do.” As part of the Bay Area Green Business certification process, Ford Andrews connected with the PG&E Food Service Technology Center (FSTC) in San Ramon,

California. Andrews quickly learned that there were many components to becoming a Green Certified Restaurant, one of which included energy efficiency. The energy audit included a walkthrough of the entire restaurant to identify opportunities for saving energy and water to help qualify Sideboard



California EnergyWise rebate qualified gas fryers.

as a Green Business. According to Andrews, the biggest challenge to becoming green was, “not knowing how to start and getting past the reluctance to act.” Without any previous experience with energy efficiency, Andrews relied heavily on the information provided in the FSTC energy audit report. The first step Andrews took toward “greening” Sideboard was to address the “low hanging fruit” or low cost suggestions starting with the installation



Energy-efficient infrared patio heaters provide year-round patio seating.

of LED lighting, but this was only the beginning.

Through hands-on equipment demos both in the FSTC lab and his own kitchen, Andrews overcame initial concerns that energy efficient appliances would lack real world performance. “Energy efficiency is important to me, but also knowing how an appliance works with our menu and staff means a lot. I will definitely take advantage of the appliance test-drive program at the FSTC lab on our next project.”

Upon learning that commercial kitchens use five-times more energy than other commercial spaces, Andrews leaned on the FSTC’s Sr. Energy Analyst, Todd Bell, to help him implement more significant energy saving measures in his kitchen. Andrews installed high-efficiency fryers, convection ovens, a lidded broiler, infrared patio heaters, and low-flow sprayers based on recommendations from the FSTC. “The fryers are great; they were inexpensive with no bells and



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California Energy Wise rebate qualified gas convection ovens.

whistles [and] true workhorses for my restaurant. The convection ovens are awesome. We have had zero issues.”

In addition to the installation of energy efficient appliances, the FSTC provided Andrews with further education by helping him understand how and when his restaurant uses energy.

According to Todd Bell, “making sure your restaurant is on the correct utility rate schedule can have a significant impact on what you pay for energy.” Bell was able to determine that Sideboard was on an inappropriate utility rate for their operation. “Todd’s deep knowledge of foodservice and how we operate has saved me \$1,000 a month just by switching to the correct utility rate schedule.” Bell also showed Andrews how to monitor Sideboard’s day-to-day energy consumption using the PG&E



Energy-Efficient Lidded Broiler.

Savings by Managing Energy

California Energy Wise Rebate Qualified Appliances

Total Rebates¹: \$2,498

- Wolf convection ovens (\$500/unit) – \$1,000
- Pitco fryer (\$749/unit) – \$1,498

Energy Efficient Technologies

- Lidded thermostatic underfired broiler
- Fisher low flow pre-rinse spray valve
- LED linear kitchen lamp fixtures
- Dining area LED lamp fixtures
- Electronically commutated walk-in cooler evaporator fan motors
- Calcana infrared patio heaters

Utility Rate Schedule

Business appropriate rate schedule – \$1,000/month

Green Business Certification

The Green Business Program promotes small businesses that distinguish themselves through sustainable operation. Going “green” not only increases your bottom line and eases the energy load on our planet, but also can improve your standing amongst the local and global communities which, in turn, will make you a more popular destination to potential patrons.



www.greenbusinessca.org

¹ fishnick.com/saveenergy/rebates

My Energy Website. “It helps me understand how and when my restaurant is using energy.”

While it may have been a leap of faith on their path toward green certification, Andrews stated that, “knowing the FSTC exists, what they can provide, and seeing how easy it was, it was a no brainer.”

How do you get a free site energy audit?
fishnick.com
800.398.3782

Food Service Technology Center 