be energy wise

FOODSERVICE IN MOTION: FROM THE FOOD TRUCK TO BRICK AND MORTAR

Food Service Technology Center PG&E

July 26, 2016

Download Today's Handouts:

www.fishnick.com/handouts/07262016

fishnick.com

Presentation by:

Mark Finck

Lead Engineer

special guest:

Walter Abrams

Executive Chef, Dabba

fishnick.com

Food Service Technology Center PG&E

Han Solo?

Restaurateur!

Heh, I just opened up
a new restaurant…
…it's called
Light Speed Pizza

One Week Later…

Yeah, I’m still open…
…but, damn!
This restaurant
business is hard!

The Dabba Experience

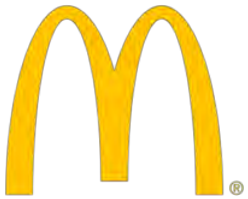
Why start a food truck?

Food Truck Challenges

Starting a Restaurant

Who are your foodservice customers?

And…who are your competitors!



How are you going to attract the Foodservice Customers:

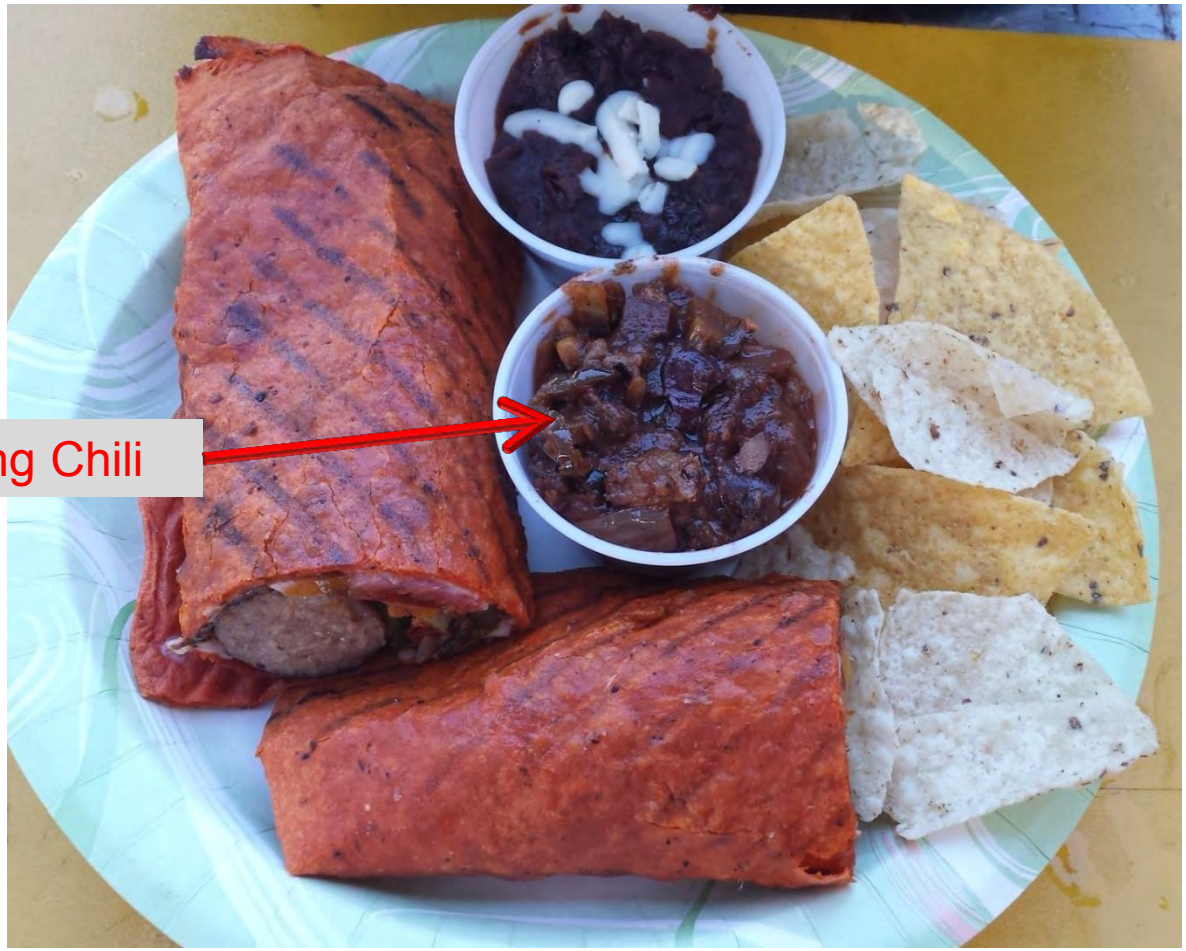
Location / Accessibility

Value to customer

Operational cost

Signature menu

Grilled Kielbasa Wrapped in a Tomato



Dabba’s Signature

Menu – Key to customer attraction

- Signature – What is that main menu item?
  - Food item – limit to a couple and do well
  - Method of cooking?
    - match equipment to menu
  - Drinks – basic or unique?

Menu – Key to customer attraction

- What menu items support the meal?
  - Sides: support or signature?
  - Dessert items – Hot / Cold
    - Branded or concept made

- How flexible is the cookline?

Longest line

Healthy Salads:
not menu item to drive traffic

Signature cooking: Big-Green-Egg

FOR SALE: 22-ft BBQ T

Don't miss the chance to pull away in this
our lot. It is fully-equipped, well-built, an
Freightliner custom-built step van is virtu
hours, and ready to cook up some deliciou

APEX Specialty Vehicles is an industry lead
custom food solutions and the first builder
options to get you in this truck with no do

- 20kW Cummins/Onan Diesel Gener
- Awning & Concession Window (74"
- Southern Pride Smoker
- Roof Vents & (2) Air Conditioners
- (3) Frymaster Gas Fryers
- 2-Burner Countertop Range
- 36" Flat-top Grill
- Sandwich Prep Station
- Under-Counter Refrigerator & Free

click here for the full specs & pricir

3320 S. Oute

FOR SALE: 22-FT BBQ TRUCK

APEX SPECIALTY VEHICL
BEYOND INNOVATION

Don't miss the chance to pull away in this fully-custom 22-ft BBQ truck directly from our lot. It is fully-equipped, well-built, and ready to hit the road. This 2007 Freightliner custom-built step van is virtually brand new; used for less than five hours, and ready to cook up some delicious BBQ for a new owner.

APEX Specialty Vehicles is an industry leader in mobile food trucks, trailers, and custom food solutions and the first builder to stock inventory. We offer financing options to get you in this truck with no down-time!

SPECS

Vehicle:
2007 Freightliner Step Van; VIN: 4UZAARBW77CY46816
Model: MT55; Mileage: 119,040
GVWR: 25,500
Diesel Motor
5.9 Cummins Engine
Allison Automatic Transmission

Buildout Features:
Southern Pride Smoker SRG-400
Exhaust Hood 114 CFM/Ft Exhaust (13' long)
True Under-Counter Refrigerator TUC-48
True Under-Counter Freezer TUC-48F
True TSSU-28-8 Sandwich Prep Station
Vollrath 36" Flat-Top Grill
Vollrath 40736 2 Burner Countertop Range
Panasonic 1700 Watt Commercial Microwave
(3) Frymaster H55 High Efficiency Gas Fryers
Cres Cor H-339-X-12188C Insulated Under-Counter Cabinet
Two-well Steam well (Wells Manf. MOD-200TDM Dual Built In Pans) - 18"x26"
Front Mounted Extended Rear Platform (96"x93")
2 Exterior Serving Shelves (12" x 60")
Rear Entry Door (32" x 74") - Center Mount, Right Hand Hinge
Awning/Concession Window (74" x 40")
Stainless Steel Cabinetry & Counter Tops

Lighting:
Exterior 360-degree LED Lights
Moisture-Proof Interior Lights

Plumbing:
40-Gallon Aluminum Fresh Water Tank
55-Gallon Aluminum Grey Water Tank
Hand Wash Sink, Wall-Mounted Soap/Towel Dispenser
Ansul Fire Suppression System, Class K Fire Extinguisher
Back Flow Water Preventer
FloJet Quiet Quad Water System Pump, 115 VAC
Suburban Water Heater (6-Gallons)
PEX Fresh Water Lines
PVC Drainage System (1.5")
Cannonware Triple Sink With 2 Drain Boards (12x12x12)
LP Gas Steel Lines
(6) Shut Off Valves with High Pressure Connectors
(2 @ 26-gallon each) Horizontal Mounted LP Tanks

Electrical & Power Equipment:
20KW Cummins/Onan Diesel Generator
230V Breaker Panel
(6) 20-Amp Outlets, (2) GFI Outlets
50-Amp Shore Power Cord (20-ft)
(2) Roof Vents & (2) Coleman Air Conditioners
Audio Equipment:
(2) Moisture Resistant Interior Speakers
(2) Water Proof Exterior Speakers
Sony Receiver (Radio, i-Pod, USB and Satellite Radio)

Finishes:
Full Custom Paint
.090 Kemply White Walls
Lon Coin II Flecks-Onyx Black Flooring

Price: $185,000
*All reasonable offers will be considered. Finance options available.

3320 S. Outer Belt Road | Grain Valley, MO 64029 | www.apexspecialtyvehicles.com | 800.805.6818

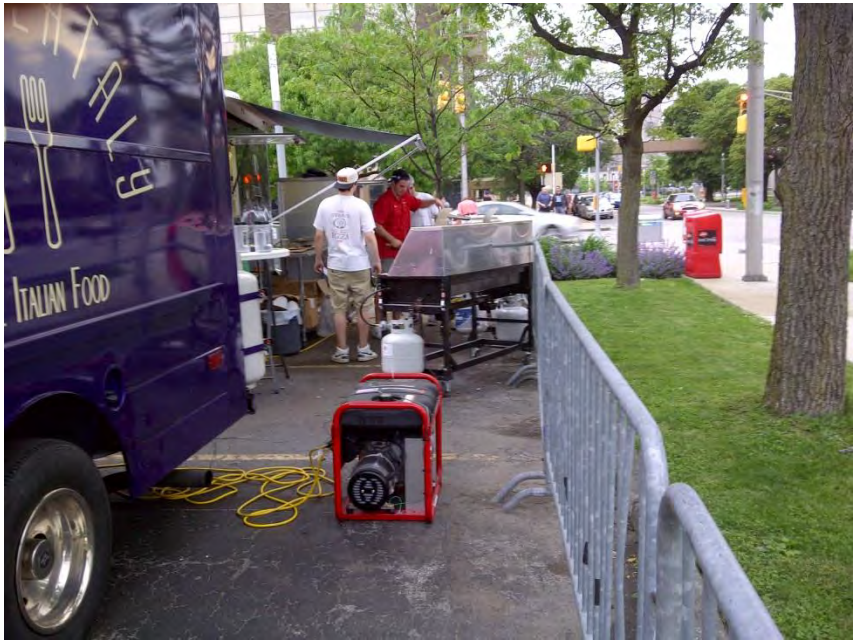
Energy?

Mobile Power

LP Gas

Limited Gas supply, some locations limit the volume of gas per site.

Gas and Electric energy required

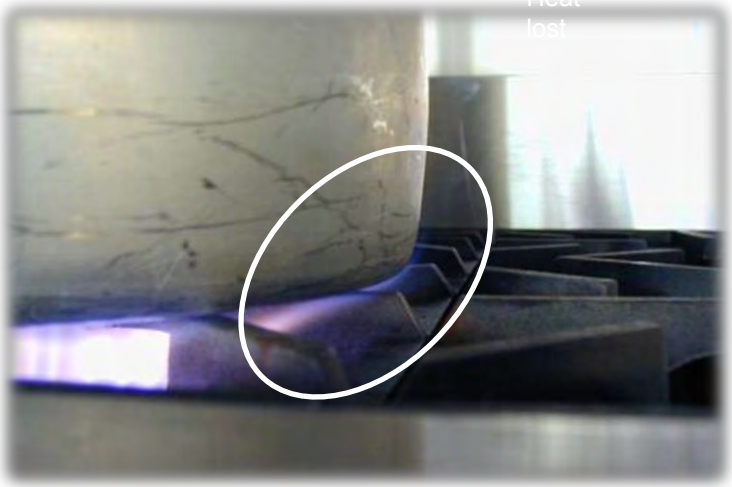


What can be done about the *Gas* range top?

Typical Cooking Efficiency: 35%

TURBOPOT

Staring at a pot of boiling water, wont make it boil any faster



More than 60% of the heat from the flame escapes from the sides of the cookware, so only 40% is being used to heat your pan and food.

Wasting Energy, Money & Time

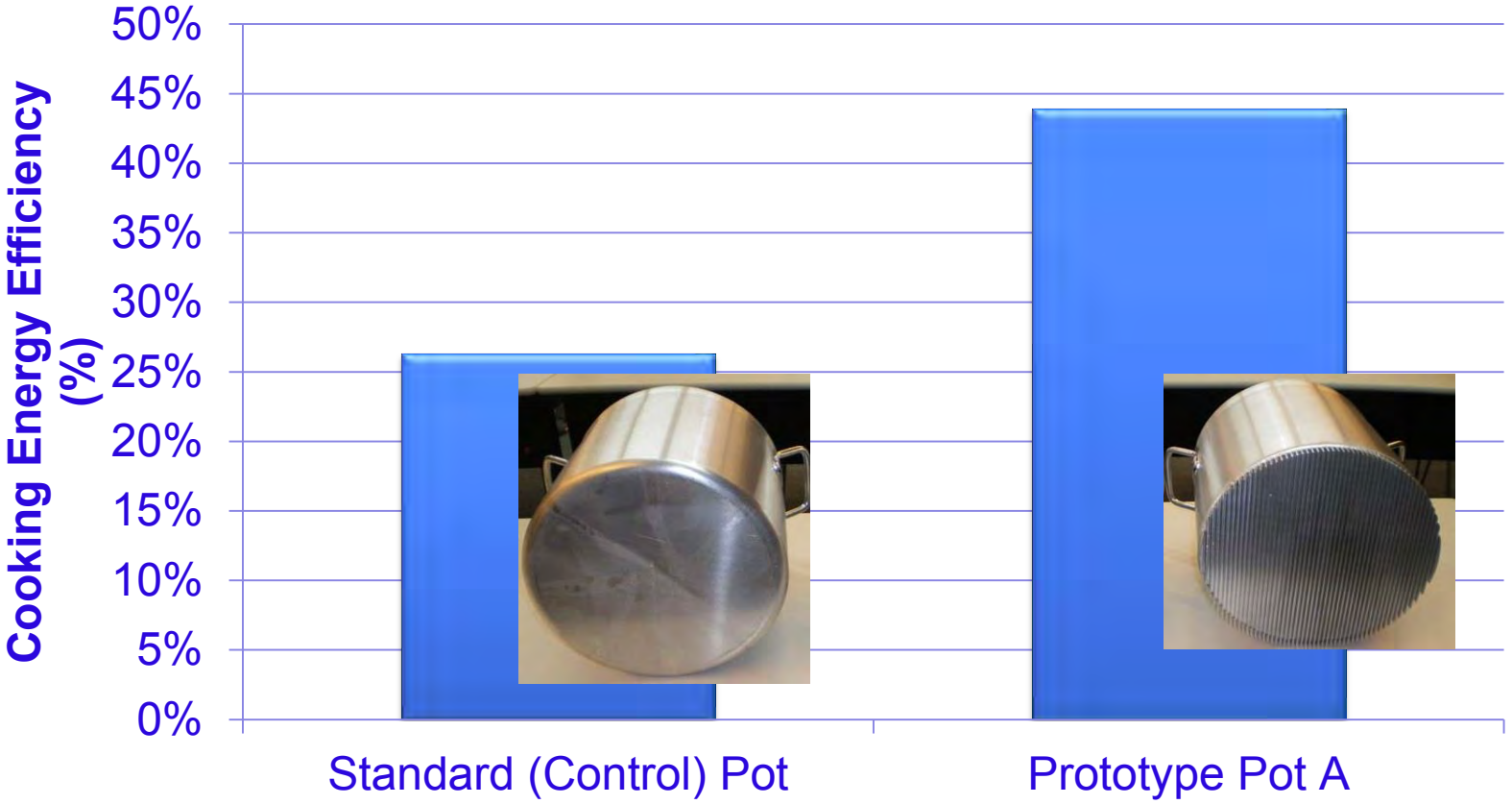
But The Heat Sink Technology on TurboPot will

Advanced heat exchanger fins have many times the surface area which traps and absorbs up to 80% of the heat from the flame.

Can the Pot Make a Difference?

Fins Improve Heat Transfer

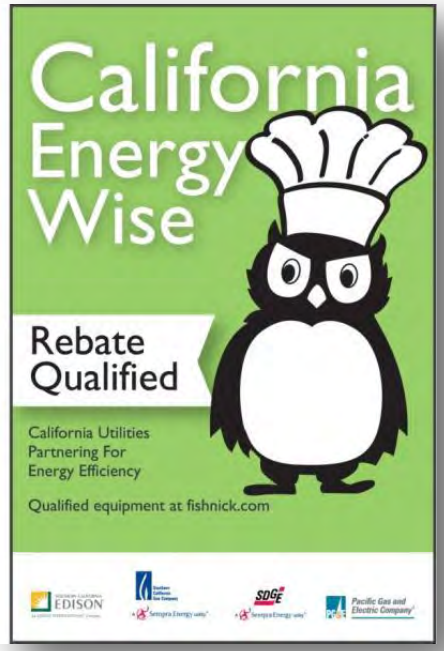
Can Range Efficiency Be Improved?



http://www.fishnick.com/publications/appliancereports/ranges/Eneron_Pot_Testing.pdf

Energy is a Big Operational Cost

Selecting efficiency = more profit



Location?

Selection of Mobile location

- How did you select where to operate as mobile?
- What were the code requirements for Mobile locations?
  - Permits
  - Health code requirements
  - Fire code requirement
- Cooking on site – or serving only sites

Location Support to Operate

- Code approved commissary prep-kitchen
- Delivery / Receiving
- Cleaning – prep cookware; Mobile smallwares – cooking/warming pans

Brick & Motor Restaurant

The Dabba and FSTC Partnership

Visiting the FSTC… Try Before You Buy

FSTC Resources

1. Rebates
2. Qualified Products List
3. Consultations
4. Design Guides
5. Audits
6. Online Calculators

http://www.fishnick.com/

Operating a Food Truck

…Let’s take a walk

Transitioning to Brick and Mortar…

…Tips and Tricks

Location / Accessibility:
Mobile or Stationary

Concept must be easy to find and provide customer accessibility

Customers want easy – parking, drive-up service, dine-in comfortable seating

Great Food, Great View, Easy parking …..out of way location

The Beginning of Dabba…

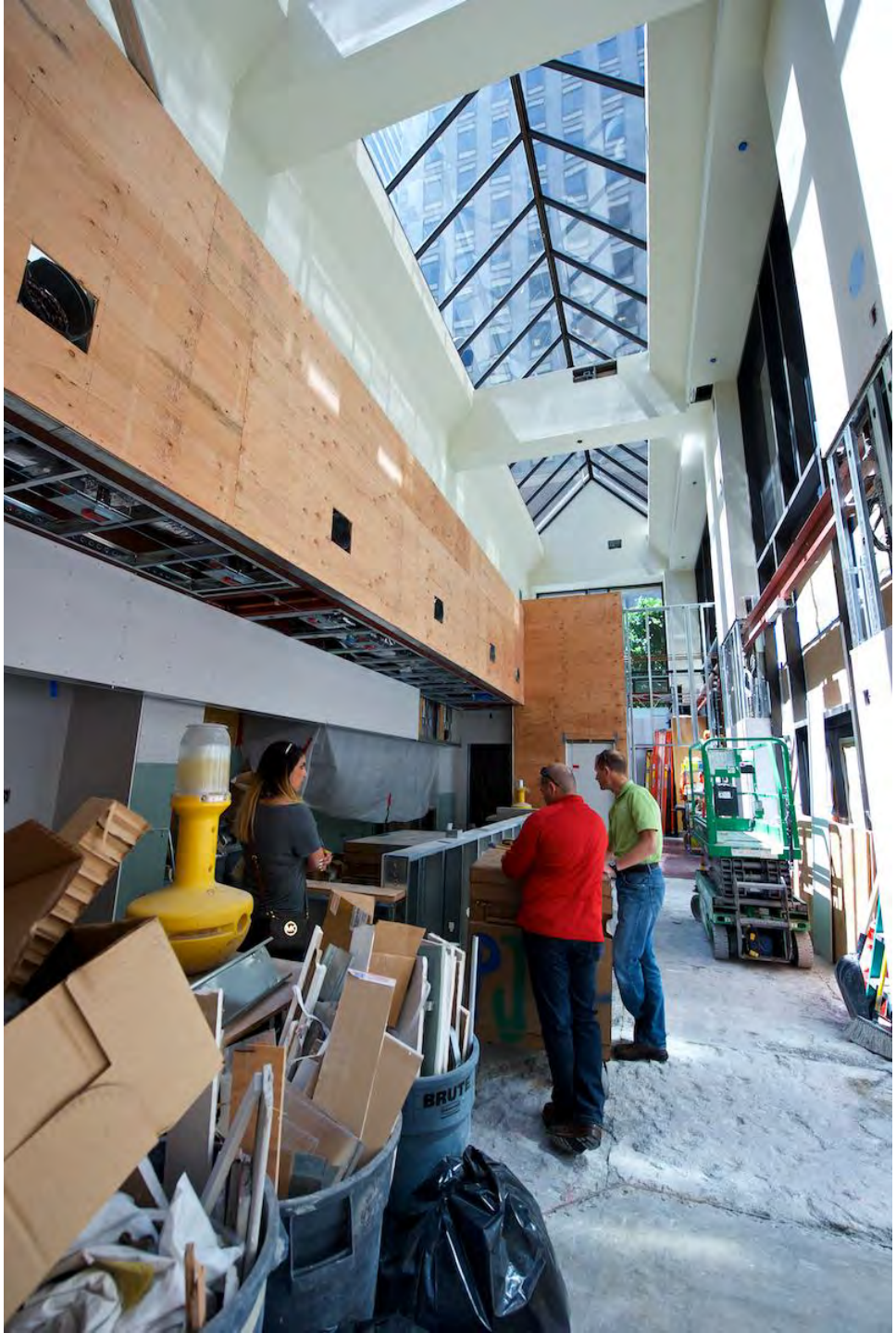
Selecting the site and planning

- How did you determine your location for the Restaurant?
- Planning the build - Architect
- How much was the truck kitchen was base-line for restaurant kitchen
- How much of the restaurant plans designed as commissary to support truck future

From the Ground Up

4830 JOBMASTER CHEST
KNAACK

PJR


BRUTE

KNAACK
AMI

FOOD TO LIVE BY

boba

dabba
EDIBLE ENLIGHTENMENT

3-COMPARTMENT SINKS
CMA-180
BiRITE
ProPLUS
BiRITE
ProPLUS
Kleen
SANITIZER FILL LINE
BiRITE
SUPER
DRY HT

RICEMASTER

EXIT

Customer Values

- Food price/value
- Restaurant environmentally friendly
- Bright, fresh, clean feeling
- Energy efficient, LEED / Green

When will the customer come to Your Site location?

Operations / Crew

- Finding the right employee – investing in a crew member for career or job?
- Crew find out it is HARD Work to produce and serve customers
- How do you retain crew / managers
- Investment cost – uniforms / traning
- Insurance - wages

Do It Yourself Energy Survey

Foodservice is Energy Intensive...

be energy wise

FIVE SURVEY AREAS:

1. Kitchen and Serving
2. Dining Room
3. Dish Room
4. Rooftop
5. Parking Lot and Exterior

Where the Energy Goes:

Refrigeration
6%

Lighting
13%

Sanitation
18%

HVAC
28%

Food Preparation
35%

"Experience the efficiency" *by conducting this hands-on energy survey.*

California Utilities Partnering for Energy Efficiency

Southern California Gas Company
A Sempra Energy utility
socalgas.com
(search "FOODSERVICE")

SDGE connected
A Sempra Energy utility
sdge.com/foodservice

Southern California Edison
An Edison International Company
sce.com/ctac

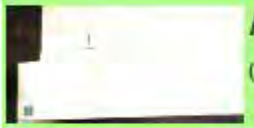
Pacific Gas and Electric Company
fishnick.com

Kitchen & Serving

Lighting
(Illumination)

- ❒ Install ENERGY STAR® compact fluorescent lamps, LEDs or induction lighting (use dimmable lamps with dimming switches).
- ❒ Clean lighting fixtures and remove unnecessary lamps (de-lamp) and disconnect their ballasts.*
- ❒ Replace T12 fluorescent lamps and magnetic ballasts with T8 or T5 lamps and electronic ballasts (de-lamp where possible).*
- ❒ Install occupancy sensors and/or timers in isolated spaces such as storage rooms or walk-ins.
- ❒ Repair or replace twist timer light controls.

Observations (Illumination)



Air
(Ventilation)

- ❒ Check thermostat settings and programming.
- ❒ Install programmable thermostats.
- ❒ Place fresh batteries in existing programmable thermostats.
- ❒ Turn off kitchen exhaust and make-up air fans when appliances are off.
- ❒ Consider variable speed drives for kitchen exhaust and make-up air fans.
- ❒ Decommission exhaust fans that are no longer needed.
- ❒ Install side panels on exhaust hoods that fail to capture and contain.*
- ❒ Move four-way diffusers away from exhaust hoods.*
- ❒ Rebalance older ventilation systems.*
- ❒ Set make-up air duct thermostat to 68°F.
- ❒ Place appliances completely under their exhaust hoods.
- ❒ Place heavy duty appliances (ranges and charbroilers) in the center of the hood.
- ❒ Reduce fire hazard by repairing or replacing damaged grease filters in exhaust hood.
- ❒ Clean grease filters.

Observations (Ventilation)

Food Prep
(Hot Food)

- ❒ Follow all appliance start-up and shutdown schedule. Emphasize attention to griddles, ovens, griddles, rotisseries, pasta cookers and fryers.
- ❒ Turn off plug loads when possible. Emphasize attention to heat lamps, coffee warmers, holding cabinets, steam tables, plate warmers and conveyor toasters.
- ❒ Clean and repair range tops–replace missing knobs. Fix air shutters and adjust flame.
- ❒ Align oven and steamer doors and replace missing gaskets.
- ❒ Repair leaks in gas lines and valves.*
- ❒ Establish monthly equipment maintenance schedules.

Observations (Hot Food)

Water
(Sanitation)

- ❒ Install a low-flow pre-rinse spray valve at the pot-washing sink.
- ❒ Repair all water leaks–especially hot water.
- ❒ Set water heater at proper temperature (usually 120°F to 140°F).
- ❒ Examine for leaks on the water heater pressure-relief valve.
- ❒ Insulate hot water lines.
- ❒ Turn off hot water recirculating pumps when kitchen is closed.
- ❒ Survey hot water hose usage and reduce if possible.
- ❒ Consider installing a high-pressure nozzle or water broom on hot water hose.
- ❒ Turn off hot water to scoop wells and/or drip wells when not needed.
- ❒ Encourage proper defrosting–don't use hot water.
- ❒ Change water filtration filters.
- ❒ Activate and maintain water heater automated flue damper.

Observations (Sanitation)

Refrigeration
(Cold Food)

- ❒ Replace damaged refrigerator door gaskets.
- ❒ Install strip curtains–replace damaged strip curtains.
- ❒ Install door closers–repair or replace damaged door closers.
- ❒ Align refrigerator doors–ensure they close properly.
- ❒ Keep refrigerator doors, ice machine and prep table covers closed.
- ❒ Maintain good air flow around the evaporator–remove boxes from front and any objects (plastic bags) from near.
- ❒ Replace and insulate faulty condensate drain line heater wire.
- ❒ Install an evaporator fan controller in walk-in.* Or install high efficiency ECM motors on evaporator and condenser fans.
- ❒ Clean condenser coils.
- ❒ Clean evaporator coils.
- ❒ Check defrost time clocks and set properly.
- ❒ Check evaporator for icing. If ice is present, call a service company.)
- ❒ Check walk-in cooler and freezer temperatures. Adjust temperature to proper setting.
- ❒ Check refrigerant level and recharge if necessary–sight glass clear = full charge.*
- ❒ Turn off door heaters if no ice.*
- ❒ Purchase ENERGY STAR® reach-in refrigerators and freezers.

Observations (Cold Food)

* May require professional assistance

Dish Room

Lighting
(Illumination)

- ❒ Clean lighting fixtures and remove unnecessary lamps (de-lamp) and disconnect their ballasts.*
- ❒ Replace T12 fluorescent lamps and magnetic ballasts with T8 or T5 lamps and electronic ballasts (de-lamp where possible).*

Observations (Illumination)

Air
(Ventilation)

- ❒ Turn off dishwasher exhaust hood when kitchen is closed.

Observations (Ventilation)

Water
(Sanitation)

- ❒ Install a low-flow pre-rinse valve at the dish machine.
- ❒ Repair all water leaks–especially hot water.
- ❒ Avoid tank heater failure–inspect elements for corrosion.
- ❒ Fully load dishwasher racks.
- ❒ Turn off conveyors and water troughs when possible.
- ❒ Turn off dishwasher tank heater when kitchen is closed.

Observations (Sanitation)

FOOD SERVICE
TECHNOLOGY CENTER
PROMOTING ENERGY EFFICIENCY IN FOODSERVICE

Thanks!

be energy wise

save energy, save money,
save the environment.

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