2014 California Energy Wise Seminars listed by Energy Center

Use this quick reference guide to find a free seminar at your Energy Center

Southern California Gas Co. Food Service Equipment Center

9240 Firestone Blvd. Downey, CA 90241 seminars.socalgas.com



Pacific Gas & Electric Food Service Technology Center

12949 Alcosta Blvd., Ste. 101 851 Howard St. San Ramon, CA San Francisco, CA 94583 94103

fishnick.com/seminars



Southern California Edison Energy Education Centers

Irwindale Tulare
6090 N. Irwindale Ave.
Irwindale, CA 91702 Tulare, CA 93274

sce.com/energycenters



San Diego Gas & Electric®

Energy Innovation Center

San Diego, CA 92117

seminars.sdge.com

4760 Clairemont Mesa Blvd.

January

01/28 - Foodservice Industry 2014 & Beyond (Event #30591) 9:00 am-12:00 pm

February

02/20 - Title 24 for Foodservice (Event #30592) 9:00 am-12:00 pm

March

03/05 - Discover the Benefits of ENERGY STAR® Fryers (Event #30593) 9:00 am-12:00 pm

03/11 - Building Great Culture in Your Restaurants (Event #30594) 9:00 am-12:00 pm

April

04/01 & 04/02 - SoCalGas Foodservice Equipment Expo (Event #30595/30596) 10:00 am-3:00 pm

Mav

05/07 - Energy-Saving Solutions for Restaurants (Event #30597) 9:00 am-12:00 pm

luna

06/10 - *New Age BBQ (Event #30598)* 9:00 am-12:00 pm

July

07/22 - Preventative Maintenance for Foodservice Equipment (Event #30599) 9:00 am-12:00 pm

August

08/06 - *Pizza Ovens for Every Operation* (*Event #30600*) 9:00 am-12:00 pm

08/20 - Kitchen of the Future (Event #30601) 9:00 am-12:00 pm

September

09/16 - Food Safety Solutions (Event #30602) 9:00 am-12:00 pm

October

10/21 - Sous Vide Cooking (Event #30603) 9:00 am-12:00 pm

November

11/05 - Integrating Kitchen Ventilation with HVAC (Event #30604) 9:00 am-12:00 pm

11/18 - Hands-On Equipment Efficiency (Event #30605)

9:00 am-12:00 pm

December

12/03 - Energy-Efficient Hot Water Systems (Event #30606) 9:00 am-12:00 pm





January

01/08 - 2014 Foodservice Forecast 9:00 am-12:00 pm

01/21 - Energy-Saving Solutions for Restaurants 8:30 am-10:30 am, Pacific Energy Center,

San Francisco February

02/25 - Discover the Benefits of ENERGY STAR® Fryers 9:00 am-12:00 pm

March

03/27 - Energy-Efficient Foodservice Lighting 9:00 am-12:00 pm

May

05/01 - Greener Restaurants 9:00 am-12:00 pm

June

06/12 - Kitchen Ventilation: Tips, Tricks & Technologies 9:00 am-12:00 pm

July

07/29 - Specifying Energy-Efficient Equipment 9:00 am-12:00 pm

07/29 - Understanding Your True Cost of Ownership 1:30 pm-4:30 pm

August

08/14 - *Kitchen of the Future* 9:00 am-12:00 pm

08/19 - Research Meets Reality: Case Studies in Dishroom Efficiency 9:00 am-12:00 pm

September

09/25 - Energy-Efficient Ice Machines 9:00 am-12:00 pm

October

10/21 - Smart Refrigeration 9:00 am-12:00 pm

November

11/13 - Energy Management Systems: Wiring the Intelligent Kitchen 9:00 am-12:00 pm

December

12/04 - Energy-Efficient Hot Water Systems 9:00 am-12:00 pm

12/09 - Case Studies: Energy-Efficient Restaurant Upgrades that Save Money 8:30 am-10:30 am, Pacific Energy Center, San Francisco



January

01/09 - 2014 Foodservice Forecast 2:00 pm-5:00 pm, Irwindale

February

02/13 - Hot Rebates, Cool Savings 10:00 am-1:30 pm, Irwindale

02/26 - Hot Rebates, Cool Savings 6:00 pm-9:00 pm, Tulare

Marc

03/19 - Energy-Efficient Foodservice Lighting

10:00 am-1:30 pm, Irwindale

03/19 - Energy-Efficient Foodservice Lighting
10:00 am-1:30 pm, Tulare (Broadcasted live from Irwindale)

Apri

04/29 - Greener Restaurants 10:00 am-1:30 pm, Irwindale

04/29 - Greener Restaurants
10:00 am-1:30 pm, Tulare (Broadcasted live from Irwindale)

lunc

06/17 - Hot Rebates, Cool Savings 6:00 pm-9:00 pm, Tulare

06/19 - Hot Rebates, Cool Savings 10:00 am-1:30 pm, Irwindale

July

07/23 - Specifying Energy-Efficient Equipment 10:00 am-1:30 pm, Irwindale

07/23 - Understanding Your True Cost of Ownership 2:00 pm-5:00 pm, Irwindale

September

09/18 - Energy-Efficient Ice Machines 10:00 am-1:30 pm, Irwindale

09/30 - Energy-Efficient Ice Machines 6:00 pm-9:00 pm, Tulare

October

10/23 - Smart Refrigeration 10:00 am-1:30 pm, Irwindale

10/23 - Smart Refrigeration 10:00 am-1:30 pm, Tulare (Broadcasted live from Irwindale)

10/28 - Hot Rebates, Cool Savings 6:00 pm-9:00 pm, Tulare

November

11/19 - Energy Management Systems: Wiring the Intelligent Kitchen 10:00 am-1:30 pm, Irwindale

11/19 - Case Studies: Energy-Efficient Restaurant Upgrades that Save Money 2:00 pm-5:00 pm, Irwindale

11/19 - Energy Management Systems: Wiring the Intelligent Kitchen 10:00 am-1:30 pm, Tulare (Broadcasted live from Irwindale)

11/19 - Case Studies: Energy-Efficient
Restaurant Upgrades that Save Money
2:00 pm-5:00 pm, Tulare (Broadcasted live from Irwindale)



January

01/14 - Energy-Saving Solutions for Restaurants 9:00 am-12:00 pm

February

02/19 - Menu Engineering: A Profit Approach 9:00 am-12:00 pm

March

03/18 - Energy-Efficient Foodservice Lighting 9:00 am-12:00 pm

April

04/30 - Greener Restaurants 9:00 am-12:00 pm

05/20 - Grow Your Sales by Going Green

9:00 am-12:00 pm

06/10 - Kitchen Ventilation: Tips,

Tricks & Technologies

9:00 am-12:00 pm

9:00 am-12:00 pm 06/24 - Operating an Energy-Efficient Restaurant

July

07/22 - Understanding Your True Cost of Ownership 9:00 am-12:00 pm

August

08/21 - Discover the Benefits of ENERGY STAR® Fryers
9:00 am-12:00 pm

September

09/17 - Energy-Efficient Ice Machines 9:00 am-12:00 pm

October

10/07 - *Update on Food Safety* 9:00 am-12:00 pm

10/21 - Ventless Cooking Equipment: What You Need to Know 9:00 am-12:00 pm

November

11/18 - Energy Management Systems: Wiring the Intelligent Kitchen 9:00 am-12:00 pm



For a complete list of California Energy Wise seminars and descriptions visit: fishnick.com/energywise

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CRA



old equipment for your facility, now is the time. We have valuable rebates available on many types of equipment. Rebates help offset the initial equipment costs, and the high-efficiency equipment reduces your operating costs year after year. Visit your local utility's website for rebate information and applications.

If you are planning to purchase new energy-efficient foodservice equipment or replacing

Rebates for Energy-Efficient

Foodservice Equipment

Look for hundreds of dollars in savings with California Energy Wise Rebates. Visit fishnick.com for a current list of qualified equipment.

Rebates

Available in Gas or Electric:

Commercial Combination Ovens

*Check with your local utility for rebate availability.

- Commercial Convection Ovens
- Commercial Steam Cookers
- Commercial Fryers
- Commercial Griddles

Available in Electric Only:

- Glass Door Refrigerators (Reach-in)
- Glass Door Freezers (Reach-in)*
- Solid Door Freezers and Refrigerators (Reach-in)
- Ice Machines Air Cooled
- Insulated Holding Cabinets
- Demand Control Ventilation

Available in Gas Only:

- Conveyor Ovens
- Rack Ovens

California Utilities Partnering for Energy Efficiency

2014 Calendar

California Energy Wise Foodservice Seminars



Energy-Efficient Equipment Demonstrations











Valuable Rebates







Informative Educational Seminars

