Table 83. Hot Water Pump VFD %GPM Inputs

Climate zone	Condition	Minimum	Maximum	Slope (*m*)	Intercept (*b*)
Zone 1	Flow Rate (%GPM)	10	100	-1.64	116.56
	Dry Bulb T (°F)	65	10.1		
Zone 2	Flow Rate (%GPM)	10	100	-2.16	150.29
	Dry Bulb T (°F)	65	23.3		
Zone 3	Flow Rate (%GPM)	10	100	-2.65	182.57
	Dry Bulb T (°F)	65	31.1		
Zone 4	Flow Rate (%GPM)	10	100	-3.15	214.55
	Dry Bulb T (°F)	65	36.4		
Zone 5	Flow Rate (%GPM)	10	100	-2.26	156.62
	Dry Bulb T (°F)	65	25.1		

Step 2 - Calculate the %power for the applicable baseline and the new VFD technology:

Baseline Technologies

For AHU supply fan: [188]

$$\%power_{i,OutletDamper} = 0.00745 \times \%CFM_i^2 + 0.10983 \times \%CFM_i + 20.41905$$

Equation 42

$$\%power_{i,InletDamper} = 0.00013 \times \%CFM_i^3 - 0.01452 \times \%CFM_i^2 + 0.71648 \times \%CFM_i + 50.25833$$

Equation 43

$$\%power_{i,InletGuideVane} = 0.00009 \times \%CFM_i^3 - 0.00128 \times \%CFM_i^2 + 0.06808 \times \%CFM_i + 20$$

Equation 44

Note: %power for constant volume baseline technologies with no fan control is set equal to 1 for each hour where %power is less than 1 for the other baseline control types. When %power exceeds 1 for the other baseline control types, %power for no fan control is set equal to the maximum value from the other baseline control types.

For chilled and hot water pumps[189]:

$$\%power_{base} = 2.5294 \times \%GPM_i^3 - 4.7443 \times \%GPM_i^2 + 3.2485 \times \%GPM_i + 0$$

Equation 45

[188] https://focusonenergy.com/sites/default/files/Focus%20on%20Energy_TRM_January2015.pdf, page 225. Please note, the CFM^2 coefficients in Equation 38 and Equation 39 have the wrong sign in the reference document.

[189] PNNL, ANSI/ASHRAE/IES Standard 90.1-2016 Performance Rating Method Reference Manual, Table 87 Default Part-load CIRC-PUMP-FPLR Coefficients – Constant Speed, no VSD.

VFD Technology

For AHU supply fan[190]:

$$\%power_{VFD} = 0.00004 \times \%CFM_i{}^3 + 0.00766 \times \%CFM_i{}^2 - 0.19567 \times \%CFM_i + 5.9$$

Equation 46

For chilled and hot water pumps[191]:

$$\%power_{VFD} = 0.7347 \times \%GPM_i{}^3 - 0.301 \times \%GPM_i{}^2 + 0.5726 \times \%GPM_i + 0$$

Equation 47

Step 3 - Calculate kW_{full} using the hp from the motor nameplate, load factor, and the applicable motor efficiency from ASHRAE 2013, Table 10.8-1 Minimum Nominal Efficiency for General Purpose Electric Motors; Use that result and the %power results to determine power consumption at each hour:

$$kW_{full} = 0.746 \times HP \times \frac{LF}{\eta}$$

Equation 48

$$kW_i = kW_{full} \times \%power_i$$

Equation 49

Where:

$\%power_i$	=	*Percentage of full load pump power at the i^{th} hour calculated by an equation based on the control type (outlet damper, inlet box damper, inlet guide vane-IGV, or VFD)*[192]
kW_{full}	=	*Motor power demand operating at the fan design 100 percent CFM or pump design 100 percent GPM*
kW_i	=	*Fan or Pump real-time power at the i^{th} hour of a year*
HP	=	*Rated horsepower of the motor*
LF	=	*Load factor—ratio of the operating load to the nameplate rating of the motor—assumed to be 75 percent*
η	=	*Motor efficiency of a standard efficiency Open Drip Proof (ODP) motor operating at 1800 RPM taken from ASHRAE Standard 90.1-2013*

[190] https://focusonenergy.com/sites/default/files/Focus%20on%20Energy_TRM_January2015.pdf, page 225.

[191] PNNL, ANSI/ASHRAE/IES Standard 90.1-2016 Performance Rating Method Reference Manual, Table 87 Default Part-load CIRC-PUMP-FPLR Coefficients – Default (VSD, No Reset).

[192] Fan curves by control type are provided in the BPA ASD Calculator, http://www.bpa.gov/EE/Sectors/Industrial/Documents/ASDCalculators.xls.

Table 84. Motor Efficiencies for Open Drip Proof Motors at 1,800 RPM

Motor horsepower	Full load efficiency
1	0.855
2	0.865
3	0.895
5	0.895
7.5	0.91
10	0.917
15	0.93
20	0.93
25	0.936
30	0.941
40	0.941
50	0.945
60	0.95
75	0.95
100	0.954

0.746 = *HP to kW conversion factor*

Step 4 - Calculate the kW savings for each of the top 20 hours within the applicable peak probability analysis for the building's climate zone from Volume 1. Sum the kW savings for each hour multiplied by the peak demand probability factor from the 20 individual hourly calculations, then divide by the sum of the PDPF for the 20 hours to get the average peak demand impact, and then calculate the total peak demand saved by adding peak demand interactive effects:

Hourly Savings Calculations

$$(kW_i)_{Saved} = [(kW_i)_{Baseline} - (kW_i)_{VFD}] \times schedule_i$$

Equation 50

Where:

schedule = *1 when building is occupied, 0.2 when building is unoccupied, see Table 85*

Table 85. Yearly Motor Operation Hours by Building Type[193,194]

Building type	Weekday schedule	Weekend schedule	Annual motor operation hours
Hospitals, healthcare, nursing home, hotel (common areas), large multifamily (common areas)	24-hr	24-hr	8,760
Office—large, medium	7am–11pm	7am–7pm (Saturday)	5,592
Office—small	7am–8pm	closed	4,466
Education	8am–11pm	closed	4,884
Convenience store, service, strip mall	9am–10pm	9am–8pm (Saturday) 10am–7pm (Sunday)	5,298
Stand-alone retail, supermarket	8am–10pm	8am–11pm (Saturday) 10am–7pm (Sunday)	5,674
Restaurants	6am–2am	6am–2am	7,592
Warehouse	7am–7pm	closed	4,258
Assembly, worship	9am–11pm	9am–11pm	5,840
Other[195]	7am–7pm	closed	4,258

Average Peak Demand Saved Calculation, excluding interactive effects

$$kW_{PDPF,Saved} = \frac{\sum_{i=1}^{20}(kW_i)_{Saved} * PDPF_i)}{\sum_{i=1}^{20}(PDPF_i)}$$

Equation 51

Where:

PDPF = *Peak demand probability factor from the applicable climate zone table in Volume 1.*

[193] Hours for all building types except for Assembly come from the Department of Energy Commercial Building Prototype Models, Scorecards, HVAC Operation Schedule. Motor hours are set to equal 1 when the HVAC Operation Schedule is "on" and 0.2 when the HVAC Operation Schedule is "off." https://www.energycodes.gov/development/commercial/prototype_models. Assembly occupied hours come from COMNET Appendix C—Schedules (Rev 3) https://comnet.org/appendix-c-schedules, updated 07/25/2016.

[194] Data centers are covered in 2.2.6 Computer Room Air Handler Motor Efficiency.

[195] The "other" building type may be used when none of the listed building types apply. The values used for other are the most conservative of the listed building types.

Total Peak Demand Saved Calculation, including interactive effects. This applies only to AHU supply fans. Total peak demand savings for pumps are found using Equation 51 above:

$$kW_{TotalSaved} = kW_{PDPF,Saved} \times (1 + \frac{3.412}{Cooling_{EER}})$$

Equation 52

Where:

$Cooling_{EER}$ = *Air conditioner full-load cooling efficiency, assumed at 11.2, based on IECC 2015 minimum efficiency of a unitary AC system between 5 and 11.3 tons*

Energy Savings are calculated in the following manner:

Step 1 – For both the baseline and new technology, calculate the sum of individual kWh consumption in each hour of the year:

$$Annual\ kWh = \sum_{i=1}^{8760} (kW_i \times schedule_i)$$

Equation 53

Where:

8760 = *Total number of hours in a year*

Step 2 - Subtract the Annual kWh_{new} from the Annual $kWh_{baseline}$ to get the Annual Energy Savings:

$$Annual\ Energy\ Savings\ [kWh] = kWh_{baseline} - kWh_{new}$$

Equation 54

Deemed Energy and Demand Savings Tables[196]

Table 86. AHU Supply Fan Outlet Damper Baseline Savings per Motor HP

Building type	Climate zone				
	1	2	3	4	5
Energy savings (kWh per motor HP)					
Hospitals, healthcare, nursing home, hotel (common areas), large multifamily (common areas)	1,159	1,101	1,070	1,046	1,121
Office—large, medium	724	682	658	640	695

[196] Data centers are covered in 2.2.6 Computer Room Air Handler Motor Efficiency.

Building type	Climate zone				
	1	2	3	4	5
Office—small	575	543	522	506	552
Education	632	596	576	560	606
Convenience store, service, strip Mall	676	637	613	598	648
Stand-alone retail, supermarket	727	685	660	643	698
Restaurants	994	941	912	891	958
Warehouse	548	516	495	480	525
Assembly, worship	750	707	683	667	720
Other	548	516	495	480	525
Summer kW savings (kW per motor HP)					
All building types	0.040	0.023	0.021	0.063	0.042

Table 87. AHU Supply Fan Inlet Damper Baseline Savings per Motor HP

Building type	Climate zone				
	1	2	3	4	5
Energy savings (kWh per motor HP)					
Hospitals, healthcare, nursing home, hotel (common areas), large multifamily (common areas)	1,824	1,672	1,596	1,533	1,722
Office—large, medium	1,125	1,024	967	922	1,051
Office—small	893	813	765	726	833
Education	983	895	847	807	916
Convenience store, service, strip mall	1,045	950	896	857	975
Stand-alone retail, supermarket	1,126	1,025	966	924	1,051
Restaurants	1,555	1,420	1,351	1,296	1,461
Warehouse	849	773	726	689	793
Assembly, worship	1,163	1,057	1,001	960	1,085
Other	849	773	726	689	793
Summer kW Savings (kW per Motor HP)					
All building types	0.044	0.026	0.024	0.069	0.047

Table 88. AHU Supply Fan Inlet Guide Vane Baseline Savings per Motor HP

Building type	Climate zone				
	1	2	3	4	5
Energy savings (kWh per motor HP)					
Hospitals, healthcare, nursing home, hotel (common areas), large multifamily (common areas)	388	345	324	307	359
Office—large, medium	237	209	194	182	216
Office—small	188	166	153	143	171
Education	207	183	170	159	189
Convenience store, service, strip mall	219	194	179	168	200
Stand-alone retail, supermarket	237	209	193	182	216
Restaurants	329	292	273	258	303
Warehouse	179	158	145	135	163
Assembly, worship	244	216	201	189	223
Other	179	158	145	135	163
Summer kW savings (kW per motor HP)					
All building types	0.010	0.009	0.005	0.012	0.013

Table 89. AHU Supply Fan No Control Baseline Savings per Motor HP

Building type	Climate zone				
	1	2	3	4	5
Energy savings (kWh per motor HP)					
Hospitals, healthcare, nursing home, hotel (common areas), large multifamily (common areas)	3,299	3,034	2,902	2,791	3,123
Office—large, medium	2,035	1,856	1,755	1,675	1,906
Office—small	1,615	1,473	1,387	1,318	1,510
Education	1,778	1,622	1,538	1,465	1,661
Convenience store, service, strip mall	1,890	1,721	1,624	1,554	1,766
Stand-alone retail, supermarket	2,038	1,856	1,752	1,676	1,906
Restaurants	2,814	2,577	2,455	2,357	2,650
Warehouse	1,536	1,401	1,316	1,248	1,437
Assembly, worship	2,104	1,916	1,817	1,742	1,967
Other	1,536	1,401	1,316	1,248	1,437
Summer kW savings (kW per motor HP)					
All building types	0.0029	0.004	0.026	0.086	0.024

Table 90. Chilled Water Pump Savings per Motor HP

Building type	Climate zone				
	1	2	3	4	5
Energy savings (kWh per motor HP)					
Hospitals, healthcare, nursing home, hotel (common areas), large multifamily (common areas)	777	1,154	1,337	1,479	1,049
Office—large, medium	562	775	880	966	734
Office—small	455	624	702	766	591
Education	490	683	767	841	646
Convenience store, service, strip mall	552	747	847	917	705
Stand-alone retail, supermarket	585	795	904	980	753
Restaurants	721	1,030	1,181	1,295	959
Warehouse	433	594	669	728	563
Assembly, worship	599	818	931	1,009	772
Other	433	594	669	728	563
Summer kW savings (kW per motor HP)					
All building types	0.046	0.018	0.029	0.091	0.043

Table 91. Hot Water Pump Savings per Motor HP

Building type	Climate zone				
	1	2	3	4	5
Energy savings (kWh per motor HP)					
Hospitals, healthcare, nursing home, hotel (common areas), large multifamily (common areas)	1,304	912	723	597	1,044
Office—large, medium	777	536	419	332	609
Office—small	612	423	329	261	475
Education	679	468	369	295	528
Convenience store, service, strip mall	708	482	376	301	560
Stand-alone retail, supermarket	767	527	411	330	608
Restaurants	1,091	757	600	491	867
Warehouse	581	403	310	246	451
Assembly, worship	794	544	427	345	632
Other	581	403	310	246	451
Winter kW savings (kW per motor HP)					
All building types	0.123	0.045	0.047	0.108	0.229

Claimed Peak Demand Savings

Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Measure Life and Lifetime Savings

The estimated useful life (EUL) is 15 years, as specified in the California Database of Energy Efficiency Resources (DEER) READI tool for EUL ID HVAC-VSD-fan.[197]

Program Tracking Data and Evaluation Requirements

The below list of primary inputs and contextual data is recommended to be specified and tracked by the program database to inform the evaluation and apply the savings properly.

- Building type
- Application type (AHU supply fan, hot water pump, chilled water pump)
- Climate zone
- Motor horsepower
- **For AHU supply fans only**: Baseline part-load control type (e.g., outlet damper, inlet damper, inlet guide vane, constant volume/no control).

References and Efficiency Standards

Petitions and Rulings

- PUCT Docket 36779—Provides EUL for VFD equipment
- PUCT Docket 40668—Provides details on deemed savings calculations for VFDs.

Relevant Standards and Reference Sources

- ASHRAE Fundamentals 1997: Chapter 26, Table 1B—Cooling and Dehumidification Design Conditions—United States.
- ASHRAE Standard 90.1-2013: Table 10.8-1 Minimum Nominal Full-load Efficiency for General Purpose Electric Motors (Subtype I), Except Fire-Pump Electric Motors and Table 10.8-2 Minimum Nominal Full-load Efficiency for General Purpose Electric Motors (Subtype II), Except Fire-Pump Electric Motors.
- National Renewable Energy Laboratory's (NREL) National Solar Radiation Data Base: 1991- 2005 Update for Typical Meteorological Year 3 (TMY3). Available at https://sam.nrel.gov/weather-data.html.

[197] DEER READI (Remote Ex-Ante Database Interface). http://www.deeresources.com/index.php/readi.

- California Public Utility Commission. Database for Energy Efficiency Resources, 2005.
- Bonneville Power Authority Adjustable Speed Drive Calculator—Fan curves utilized from that calculator were derived from "Flow Control," a Westinghouse publication, Bulletin B-851, F/86/Rev-CMS 8121. http://www.bpa.gov/EE/Sectors/Industrial/Documents/ASDCalculators.xls.

Document Revision History

Table 92. Nonresidential HVAC VFD Revision History

TRM version	Date	Description of change
v1.0	11/25/2013	TRM v1.0 origin.
v2.0	04/18/2014	TRM v2.0 update. No revisions.
v3.0	04/10/2015	TRM v3.0 update. Corrected ASHRAE 0.4 percent Dry Bulb Design Temperature references for three climate zone reference cities: DFW, El Paso, and Houston. Updated Valley climate zone reference city to Corpus Christi to be consistent with TRM guidance. Corrected Motor Load Factor to 75 percent.
v4.0	10/10/2016	TRM v4.0 update. Added reference for percent power and corrected signs for variables in Equation 46.
v5.0	10/2017	TRM v5.0 update. Updated deemed energy/demand tables for revised peak demand definition.
v6.0	10/2018	TRM v6.0 update. Added no control device option for constant volume systems. Corrected error in previous kW and kWh deemed savings calculations for Outlet Damper baseline control.
v7.0	10/2019	TRM v7.0 update. Renamed measure to HVAC Variable Frequency Drives. Added methodology for chilled and hot water pumps.
v8.0	10/2020	TRM v8.0 update. General reference checks and text edits. Added motor efficiency default assumptions.
v9.0	10/2021	TRM v9.0 update. Expanded available building types and updated occupancy schedules.

2.2.8 Condenser Air Evaporative Pre-Cooling Measure Overview

TRM Measure ID: NR-HV-EP

Market Sector: Commercial

Measure Category: HVAC

Applicable Building Types: See Table 94 through Table 98

Fuels Affected: Electricity

Decision/Action Type: Retrofit, new construction

Program Delivery Type: Prescriptive

Deemed Savings Type: Deemed savings calculation

Savings Methodology: Engineering algorithms and estimates

Measure Description

This section summarizes the deemed savings methodology for the installation of an evaporative pre-cooling system onto HVAC equipment. This process reduces the temperature of the outside air before it is used to cool the condenser coil for direct expansion (DX) units or air-cooled chillers. The temperature reduction is achieved by having the incoming air pass through a saturated media or mist wall, which will increase the humidity ratio under adiabatic conditions. This allows the dry bulb temperature to decrease while the wet bulb temperature remains constant, effectively increasing the heat rejection capacity from the condenser coils into the air. This measure is not applicable to the replacement of an air-cooled condenser with an evaporative condenser.

Applicable evaporative pre-cooling product types include:

- Evaporative media panels that incoming air must pass through
- Misting based system that sprays fine droplets into the air in front of the air intake area.

Eligibility Criteria

For a measure to be eligible to use this deemed savings approach, the following conditions must be met:

- Must have chemical or mechanical water treatment
    - Must have periodic purge control for sump-based systems
- Must have a control system for operation
    - Minimum temperature controls for sump-based systems
    - Minimum enthalpy controls for mist-based systems
- All air to condenser coils must pass through the evaporative pre-cooling system
- Systems must be installed by a qualified contractor and must be commissioned

- Evaporative effectiveness performance of greater than or equal to 0.75 (i.e., 75 percent) for average dry bulb temperature and humidity during peak hours
- Operation manuals must be provided
- If these conditions are not met, the deemed savings approach cannot be used, and the Simplified M&V Methodology or the Full M&V Methodology must be used.

Baseline Condition

The baseline conditions are the operation of a direct expansion (DX) unit or air-cooled chiller without evaporative pre-cooling.

High-Efficiency Condition

Evaporative pre-cooling systems must exceed the evaporative effectiveness performance of 75 percent for average dry bulb temperature humidity during peak hours. Table 93 contains values that can be used as a reference for evaluating evaporative effectiveness.

Table 93. Average Weather During Peak Conditions[198]

Climate zone	Temperature (°F)	Humidity (%)
1—Amarillo	95.8	25
2—Dallas	101.2	34
3—Houston	99.1	37
4—Corpus Christi	92.5	49
5—El Paso	97.4	15

Energy and Demand Savings Methodology

Savings Algorithms and Input Variables

$$Energy\ Savings\ [kWh_{savings}] = (Cap_C \times \eta_C) \times EFLH_{\ reduction}$$

Equation 55

$$Peak\ Demand\ [kW_{Savings}] = (Cap_C \times \eta_C) \times DRF$$

Equation 56

[198] Extracted from weather data from building models that were used to create summer peak period value used for this measure.

Where:

Cap_C = *Rated equipment cooling capacity of the existing equipment at AHRI-standard conditions [tons]; 1 ton = 12,000 Btuh*

η_C = *Cooling efficiency of existing equipment [kW/ton]*

Note: For DX systems, use EER for kW savings calculations and SEER/IEER for kWh savings calculations. For air-cooled chillers, use full-load efficiency (kW/ton) for kW savings calculations and part-load efficiency (IPLV) for kWh savings calculations. In the cases where the full-load efficiency is provided in terms of EER or SEER/IEER rather than kW/ton and IPLV, a unit conversion to kW/ton needs to be performed using the following conversion:

$$\frac{kW}{Ton} = \frac{12}{EER}$$

Equation 57

$EFLH_{reduction}$ = *Annual cooling energy reduction divided by the rated full loaded demand. Annual cooling energy reduction is determined according to the same method as other HVAC coefficients contained in the TRM. Rated full loaded demand is the Cap_C divided by its rated full load efficiency. See Table 94 through Table 98.*

DRF = *Demand reduction factor. The average peak hour energy reduction divided by the rated full loaded demand. See Table 94 through Table 98.*

Deemed Energy and Demand Savings Tables

Deemed peak demand reduction factor (DRF) and equivalent full-load hour reduction ($EFLH_{reduction}$) values are presented by building type and climate zone. A description of the building types that are used for HVAC systems is presented in Table 30. These building types are derived from the EIA CBECS study.[199]

[199] The Commercial Building Energy Consumption Survey (CBECS) implemented by the US Energy Information Administration includes a principal building activity categorization scheme that separates the Commercial sector into 29 categories and 51 subcategories based on principal building activity (PBA). For its purposes, the CBECS defines Commercial buildings as those *buildings greater than 1,000 square feet that devote more than half of their floor space to activity that is neither residential, manufacturing, industrial, nor agricultural. The high-level building types adopted for the TRM are adapted from this CBECS categorization, with some building types left out and one additional building type—Large Multifamily—included.*

The DRF and $EFLH_{reduction}$ values for packaged and split AC are presented in Table 94 through Table 98. These tables also include an "Other" building type, which can be used for business types that are not explicitly listed. The DRF and $EFLH_{reduction}$ values used for Other are the most conservative values from the explicitly listed building types. When the Other building type is used, a description of the actual building type, the primary business activity, the business hours, and the HVAC schedule must be collected for the project site and stored in the utility tracking data system.

Deemed savings are estimated using building simulation models, which estimate the hourly impacts of installing an evaporative pre-cooling system (i.e., modeling the difference between base and change case). The base models are the same models used to derive values for the other commercial HVAC sections of the TRM. Adjustments are made for the evaporative pre-cooling measure by updating all existing HVAC equipment to operate with evaporative pre-cooling when the outside temperature is above 70°F.

Table 94. DRF and EFLH Reduction Values for Amarillo (Climate Zone 1)

Building type	Principal building activity	Direct expansion		Air-cooled chiller	
		DRF	$EFLH_{reduction}$	DRF	$EFLH_{reduction}$
Education	College	0.19	130	0.17	150
	Primary school	0.20	83	0.13	69
	Secondary school	0.19	89	0.17	102
Food sales	Convenience	0.18	125	-	-
	Supermarket	0.08	37	-	-
Food service	Full-service restaurant	0.21	134	-	-
	Quick-service restaurant	0.18	109	-	-
Healthcare	Hospital	0.21	160	0.18	151
	Outpatient healthcare	0.17	145	-	-
Large multifamily	Midrise apartment	0.18	113	0.10	59
Lodging	Large hotel	0.13	111	0.15	165
	Nursing home	0.18	115	0.10	60
	Small hotel/motel	0.13	104	-	-
Mercantile	Stand-alone retail	0.19	108	0.14	74
	Strip mall	0.21	121	-	-
Office	Large office	0.25	206	0.18	119
	Medium office	0.19	75	-	-
	Small office	0.20	111	-	-
Public assembly	Public assembly	0.20	112	0.13	93
Religious worship	Religious worship	0.19	65	0.14	45

Building type	Principal building activity	Direct expansion		Air-cooled chiller	
		DRF	$EFLH_{reduction}$	DRF	$EFLH_{reduction}$
Service	Service	0.21	104	-	-
Warehouse	Warehouse	0.12	34	-	-
Other	Other	0.08	34	0.10	45

Table 95. DRF and EFLH Reduction Values for Fort Worth (Climate Zone 2)

Building type	Principal building activity	Direct expansion		Air-cooled chiller	
		DRF	$EFLH_{reduction}$	DRF	$EFLH_{reduction}$
Education	College	0.21	192	0.19	195
	Primary school	0.24	120	0.12	80
	Secondary school	0.21	131	0.19	132
Food sales	Convenience	0.24	214	-	-
	Supermarket	0.15	78	-	-
Food service	Full-service restaurant	0.23	194	-	-
	Quick-service restaurant	0.24	185	-	-
Healthcare	Hospital	0.24	230	0.22	216
	Outpatient healthcare	0.19	174	-	-
Large multifamily	Midrise apartment	0.16	230	0.15	120
Lodging	Large hotel	0.15	137	0.18	212
	Nursing home	0.16	234	0.15	122
	Small hotel/motel	0.15	133	-	-
Mercantile	Stand-alone retail	0.24	158	0.19	120
	Strip mall	0.23	156	-	-
Office	Large office	0.26	220	0.23	231
	Medium office	0.20	102	-	-
	Small office	0.22	156	-	-
Public assembly	Public assembly	0.24	161	0.12	108
Religious worship	Religious worship	0.24	95	0.19	72
Service	Service	0.23	150	-	-
Warehouse	Warehouse	0.20	93	-	-
Other	Other	0.15	78	0.12	72

Table 96. DRF and EFLH Reduction Values for Houston (Climate Zone 3)

Building type	Principal building activity	Direct expansion		Air-cooled chiller	
		DRF	$EFLH_{reduction}$	DRF	$EFLH_{reduction}$
Education	College	0.20	173	0.17	175
	Primary school	0.21	118	0.10	74
	Secondary school	0.20	118	0.17	119
Food sales	Convenience	0.22	193	-	-
	Supermarket	0.14	76	-	-
Food service	Full-service restaurant	0.21	171	-	-
	Quick-service restaurant	0.22	167	-	-
Healthcare	Hospital	0.21	202	0.19	187
	Outpatient healthcare	0.18	157	-	-
Large multifamily	Midrise apartment	0.17	257	0.14	105
Lodging	Large hotel	0.14	120	0.14	193
	Nursing home	0.17	261	0.14	107
	Small hotel/motel	0.13	113	-	-
Mercantile	Stand-alone retail	0.22	152	0.19	128
	Strip mall	0.21	152	-	-
Office	Large office	0.24	203	0.23	150
	Medium office	0.19	94	-	-
	Small office	0.20	138	-	-
Public assembly	Public assembly	0.21	159	0.10	99
Religious worship	Religious worship	0.22	92	0.19	77
Service	Service	0.21	132	-	-
Warehouse	Warehouse	0.18	81	-	-
Other	Other	0.13	76	0.10	74

Table 97. DRF and EFLH Reduction Values for Corpus Christi (Climate Zone 4)

Building type	Principal building activity	Direct expansion		Air-cooled chiller	
		DRF	$EFLH_{reduction}$	DRF	$EFLH_{reduction}$
Education	College	0.13	161	0.11	160
	Primary school	0.14	113	0.07	68
	Secondary school	0.13	110	0.11	109
Food sales	Convenience	0.14	188	-	-
	Supermarket	0.08	74	-	-
Food service	Full-service restaurant	0.13	157	-	-
	Quick-service restaurant	0.14	162	-	-
Healthcare	Hospital	0.15	199	0.09	169
	Outpatient healthcare	0.12	150	-	-
Large multifamily	Midrise apartment	0.14	181	0.09	104
Lodging	Large hotel	0.08	116	0.10	179
	Nursing home	0.14	183	0.09	106
	Small hotel/motel	0.08	109	-	-
Mercantile	Stand-alone retail	0.14	148	0.12	120
	Strip mall	0.13	146	-	-
Office	Large office	0.16	192	0.13	137
	Medium office	0.11	90	-	-
	Small office	0.13	131	-	-
Public assembly	Public assembly	0.14	152	0.07	92
Religious worship	Religious worship	0.14	89	0.12	72
Service	Service	0.13	122	-	-
Warehouse	Warehouse	0.12	74	-	-
Other	Other	0.08	74	0.07	68

Table 98. DRF and EFLH Reduction Values for El Paso (Climate Zone 5)

Building type	Principal building activity	Direct expansion		Air-cooled chiller	
		DRF	$EFLH_{reduction}$	DRF	$EFLH_{reduction}$
Education	College	0.27	240	0.22	254
	Primary school	0.30	161	0.17	120
	Secondary school	0.27	163	0.22	172
Food sales	Convenience	0.25	232	-	-
	Supermarket	0.12	76	-	-
Food service	Full-service restaurant	0.25	223	-	-
	Quick-service restaurant	0.25	201	-	-
Healthcare	Hospital	0.26	273	0.20	247
	Outpatient healthcare	0.23	259	-	-
Large multifamily	Midrise apartment	0.28	264	0.15	140
Lodging	Large hotel	0.19	201	0.19	300
	Nursing home	0.28	268	0.15	142
	Small hotel/motel	0.17	193	-	-
Mercantile	Stand-alone retail	0.25	198	0.18	131
	Strip mall	0.26	207	-	-
Office	Large office	0.32	314	0.22	199
	Medium office	0.25	137	-	-
	Small office	0.26	215	-	-
Public assembly	Public assembly	0.30	217	0.17	162
Religious worship	Religious worship	0.25	119	0.18	79
Service	Service	0.25	173	-	-
Warehouse	Warehouse	0.25	82	-	-
Other	Other	0.12	76	0.15	79

Claimed Peak Demand Savings

A summer peak period value is used for this measure. Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Measure Life and Lifetime Savings

Pre-cooling components may consist of pumps, sprayers, electronic controllers, and evaporative media, with the evaporative media requiring periodic replacement.

The estimated useful life (EUL) for an evaporative pre-cooling system is 10 years, consistent with the typical manufacturer warranty for evaporative pre-cooling equipment.[200]

Program Tracking Data and Evaluation Requirements

The below list of primary inputs and contextual data is recommended to be specified and tracked by the program database to inform the evaluation and apply the savings properly.

- Decision/action type: Retrofit or new construction
- Building type
- Climate zone
- Baseline equipment type
- Baseline equipment rated cooling capacity
- Baseline equipment cooling efficiency ratings
- Baseline number of units
- Baseline manufacturer and model
- Installed number of units
- Installed evaporative pre-cooling system manufacturer and model
- Installed evaporative pre-cooling system evaporative effectiveness
- Copy of operation manuals
- **For Other building types only**: A description of the actual building type, the primary business activity, the business hours, and the HVAC schedule.

References and Efficiency Standards

Petitions and Rulings

- PUCT Docket 47612—Provides deemed savings for Condenser Evaporative Pre-cooling

Relevant Standards and Reference Sources

Not applicable.

[200] ET13SCE1020: Evaporative Condenser Air Pre-Coolers, Southern California Edison. December 2015. https://wcec.ucdavis.edu/wp-content/uploads/2016/06/et13sce1020_evaporative_pre-cooler_final.pdf.

Document Revision History

Table 99. Nonresidential Condenser Air Evaporative Pre-Cooling Revision History

TRM version	Date	Description of change
v5.0	10/2017	TRM v5.0 origin.
v6.0	10/2018	TRM v6.0 update. No revisions.
v7.0	10/2019	TRM v7.0 update. No revisions.
v8.0	10/2020	TRM v8.0 update. General reference checks and text edits.
v9.0	10/2021	TRM v9.0 update. Specified that formulas use tons and kW/ton values and added conversion factors from other units.

2.2.9 High-Volume Low-Speed Fans Measure Overview

TRM Measure ID: NR-HV-HF

Market Sector: Commercial

Measure Category: HVAC

Applicable Business Types: Agriculture

Fuels Affected: Electricity

Decision/Action Type: Retrofit, new construction

Program Delivery Type: Prescriptive

Deemed Savings Type: Deemed savings calculation

Savings Methodology: Engineering algorithms and estimates

Measure Description

Circulation fans are used in agricultural applications such as dairy, swine, or poultry barns to destratify air, reduce animal heat stress, control insects, dry surfaces, and cool people and animals. This measure applies to the installation of high-volume low-speed (HVLS) fans in a horizontal orientation in such agricultural applications. HVLS fans may be installed in lieu of conventional (small diameter) circulation fans in new construction applications or in replacement of existing (still functioning) conventional circulation fans in retrofit projects.

Deemed savings are provided for displaced fan load only: applications in which HVLS fans are installed to reduce air conditioning requirements may be considered in the future: for now, such applications would require additional M&V to demonstrate (and claim) complete savings.

Eligibility Criteria

While many applications exist for HVLS fans, the guidance in this measure is specific to agricultural operations. Savings estimates may be developed for other applications in future iterations of the TRM.

HVLS fans may be used to replace existing conventional circulating fans or installed in new barns. To claim savings for a retrofit, the conventional fans being replaced should be in proper working condition.

Default values are provided for dairy applications while other facility types are eligible and should use the dairy values until other livestock specific factors are developed.

Baseline Condition

The baseline condition is an installation of conventional fans.

Retrofit (Early Retirement)

When replacing existing (working) fans, the baseline is set by the number of fans to be replaced, with power requirements calculated according to their operating airflow rates (CFM), and rated efficiency (e.g., CFM/watt).

Replace on Burnout/New Construction

When existing fans are reaching the end of their useful life, or for new construction, the baseline assumes installation of conventional fans that would produce a comparable total airflow (CFM) as the HVLS fan to be installed.

High-Efficiency Condition

HVLS fans with diameters of eight to 24 feet typically use 1 hp to 2 hp motors per fan and move between 50,000 CFM and 150,000 or more CFM.[201] To be eligible for this measure, HVLS fans shall be a minimum of 8 feet in diameter and move more cubic feet of air per watt than conventional circulating fans. The fan should be installed in a horizontal orientation and have the ability to operate at different speeds.

Energy and Demand Savings Methodology

Savings are estimated assuming operation of the baseline (conventional) and high efficiency (HVLS) fans at their rated speed and power input during all hours of expected use.

Savings Algorithms and Input Variables

$$Energy\ Savings\ (kWh) = \left(\frac{W_{base} - W_{HVLS}}{1000}\right) \times Hours$$

Equation 58

$$Summer\ Demand\ Savings\ (kW) = \left(\frac{W_{base} - W_{HVLS}}{1000}\right) \times CF$$

Equation 59

[201] Motor hp from manufacturer product specification sheets available from https://macroairfans.com/architects-engineers/ and https://www.bigassfans.com/aedownloads/. Airflow range from Kammel et al, "Design of High Volume Low Speed Fan Supplemental Cooling System in Dairy Free Stall Barns," available at https://www.researchgate.net/publication/271433461_Design_of_high_volume_low_speed_fan_supplemental_cooling_system_in_dairy_freestall_barns, and from MacroAir Fans "Horse Barn Ventilation Systems" white paper, available at https://macroairfans.com/wp-content/uploads/2012/03/Horse-Barn-Ventilation-White-Paper.pdf.

Where:

W_{base}	=	*power input required to move replaced fans at rated speed*
W_{HVLS}	=	*power input required to move installed HVLS fans at rated speed*
Hours	=	*hours of operation in the project application, as described below*
CF	=	*coincidence factor (1.0, as fans are always operating in summer peak conditions)*

Retrofit (Early Retirement)

For early retirement projects, the base wattage (W_{base}) is estimated according to the number of fans replaced and their rated efficiency:

$$W_{base,ER} = \frac{CFM_{base} * N_{base}}{\eta_{base}}$$

Equation 60

Where:

CFM_{base}	=	*airflow rate produced by replaced fans*
η_{base}	=	*efficacy of replaced fans (CFM/watt)*

Note: For retrofit projects where the baseline equipment ratings cannot be determined, the use of the replace-on-burnout/new construction calculation procedure is permitted.

Replace-on-Burnout/New Construction

For replace-on-burnout or new construction projects, base case power requirements are estimated for conventional fans producing an equivalent/comparable airflow (CFM) as that of the HVLS fan(s) being installed. The efficiency of the baseline conventional fans shall be 22 CFM/watt.[202]

$$W_{base,ROB/NC} = \frac{CFM_{HVLS}}{22\ CFM/W}$$

Equation 61

[202] Database of circulating fans tested by the Bioenvironmental and Structural Systems Laboratory of the Agricultural and Biological Engineering Dept., University of Illinois at Urbana-Champagne including 231 fan models by 17 manufacturers. Average efficacy ratio (CFM/watt) of single-phase, 230V circulating fans 48" diameter and larger. Available at http://www.bess.illinois.edu/currentc.asp.

Hours of Operation

Table 100 provides the hours to be used in calculating energy savings for HVLS fan installation by climate zone.

Table 100. Hours of Circulating Fan Operation by Barn Type[203]

Climate zone	Hours
Climate Zone 1: Amarillo	2,215
Climate Zone 2: Dallas	3,969
Climate Zone 3: Houston	4,750
Climate Zone 4: Corpus Christi	5,375
Climate Zone 5: El Paso	3,034

Claimed Peak Demand Savings

A summer peak period value is used for this measure. Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Deemed Energy and Demand Savings Tables

This section is not applicable as these calculations are entirely dependent on site-specific parameters.

Measure Life and Lifetime Savings

The EUL of an HVLS fan is closely related to that of its motor. The US DOE Advanced Manufacturing Office's Motor Systems Tip Sheet #3[204] suggests motors should last approximately 35,000 hours. The average annual hours of operation in dairy farms for the Texas TRM zones is about 3,870 hours. Accordingly, the EUL for HVLS fans in Texas is estimated to be 9 years.

[203] Docket No. 40885 provides demand and energy savings by building type and cooling equipment for the four different climate zones. This original petition was dated 10/29/2012. An amended petition dated 11/13/2012 was approved, which provides the original energy and demand coefficients (Table 2 18: CF and EFLH Values for Amarillo (Climate Zone 1) through Table 2-16, but also amended Tables (B3a through B3d and B4a through B4d).

[204] DOE Motor Systems Tip Sheet #3 available at https://www.energy.gov/sites/prod/files/2014/04/f15/extend_motor_operlife_motor_systemts3.pdf.

Program Tracking Data and Evaluation Requirements

The below list of primary inputs and contextual data is recommended to be specified and tracked by the program database to inform the evaluation and apply the savings properly.

All Projects:

- Barn type (animal)
- Climate zone
- Decision/action type: ROB, NC, or ER
- HVLS fan(s): diameter, rated HP, rated CFM, count
- **For early retirement only:** replaced fans: count, diameter, rated HP, rated CFM, rated CFM/watt

References and Efficiency Standards

Petitions and Rulings

None.

Relevant Standards and Reference Sources

- Kammel, David and Raabe, and Kappelman, J. (2003). Design of high-volume low-speed fan supplemental cooling system in dairy freestall barns. Proceedings of the Fifth International Dairy Housing Conference. 10.13031/2013.11628. Online. Available: https://www.researchgate.net/publication/271433461_Design_of_high_volume_low_speed_fan_supplemental_cooling_system_in_dairy_freestall_barns.
- https://macroairfans.com/wp-content/uploads/2012/03/Horse-Barn-Ventilation-White-Paper.pdf
- BESS Laboratory Database of Agricultural Fans. Bioenvironmental and Structural Systems Laboratory of the Agricultural and Biological Engineering Dept., University of Illinois at Urbana-Champagne. Online. Data for Circulating Fans available: http://www.bess.illinois.edu/currentc.asp.

Document Revision History

Table 101. Nonresidential High-Volume Low-Speed Fans Revision History

TRM version	Date	Description of change
v7.0	10/2019	TRM v7.0 origin.
v8.0	10/2020	TRM v8.0 update. General reference checks and text edits.
v9.0	10/2021	TRM v9.0 update. No revisions.

2.2.10 Small Commercial Evaporative Cooling Measure Overview

TRM Measure ID: NR-HV-EC

Market Sector: Small Commercial

Measure Category: HVAC

Applicable Building Types: See Table 30 through Table 36

Fuels Affected: Electricity

Decision/Action Type: Retrofit, new construction

Program Delivery Type: Prescriptive

Deemed Savings Type: Deemed savings calculation

Savings Methodology: Energy modeling, engineering algorithms, and estimates

Measure Description

This section summarizes the deemed savings methodology for the installation of direct evaporative coolers instead of refrigerated air conditioning systems in small commercial applications. This measure applies to both retrofit and new construction applications.

Eligibility Criteria

Direct evaporative cooling must be the primary whole-building cooling source. Installed systems must have a saturation efficiency of 0.85 or greater. Portable, window, indirect, and hybrid systems are not eligible.

Baseline Condition

The baseline conditions related to efficiency and system capacity for replace-on-burnout and new construction are as follows:

Replace-on-Burnout (ROB) and New Construction (NC)

Baseline efficiency levels for packaged DX air conditioners < 65,000 Btuh are provided in Table 29. These baseline efficiency levels reflect the latest minimum efficiency requirements from the current federal manufacturing standard and IECC 2015.

Table 102. Baseline Efficiency Levels for ROB and NC Air Conditioners[205]

System type	Capacity (tons)	Heating section type	Baseline efficiencies	Source[206]
Packaged air conditioner	< 5.4	All	11.8 EER[207] 14.0 SEER	DOE Standards/ IECC 2015

High-Efficiency Condition

The high-efficiency condition is a direct evaporative cooling system(s) with a saturation efficiency of at least 0.85.

Energy and Demand Savings Methodology

Savings Algorithms and Input Variables

$$Peak\ Demand\ (Summer)\ [kW_{Savings,C}] = Cap_C \times \frac{1}{\eta_{baseline,C}} \times DF_C \times \frac{1\ kW}{1{,}000\ W} \times CRF$$

Equation 62

$$Energy\ (Cooling)\ [kWh_{Savings,C}] = Cap_C \times \frac{1}{\eta_{baseline,C}} \times EFLH_C \times \frac{1\ kW}{1{,}000\ W} \times CRF$$

Equation 63

Where:

Cap_C = *Refrigerated cooling load for equivalent evaporative cooling system, default = 36,000 Btuh[208]; 1 ton = 12,000 Btuh*

$\eta_{baseline,C}$ = *Cooling efficiency of standard equipment (ROB/NC) [Btuh/W]; see Table 29*

Note: Use EER for kW savings calculations and SEER for kWh savings calculations.

DF_C = *Seasonal peak demand factor; see Table 36*

$EFLH_C$ = *Cooling/heating equivalent full-load hours [hours]; see Table 36*

CRF = *Consumption reduction factor[209] = 75%*

[205] IECC 2015 Table C403.2.3(1) and C403.2.3(2).
[206] These baseline efficiency standards noted as "DOE Standards" are cited in the Code of Federal Regulations, 10 CFR 431.97. http://www.gpo.gov/fdsys/pkg/CFR-2012-title10-vol3/pdf/CFR-2012-title10-vol3-sec431-97.pdf.
[207] IECC 2015 Table C403.2.3(1) and C403.2.3(2).
[208] New Mexico TRM assumption based on DX AC cooling load for Las Cruces climate zone.
[209] Department of Energy, https://www.energy.gov/energysaver/evaporative-coolers.

Deemed Energy and Demand Savings Tables

Deemed peak demand factor (DF) and equivalent full-load hour (EFLH) values match those previously defined for commercial direct expansion (DX) HVAC measures. See Section 2.2.2, Split and Packaged Air Conditioners and Heat Pumps Measure Overview.

This measure is restricted to climate zone 5.

Table 103. DF and EFLH Values for El Paso (Climate Zone 5)

Building type	Principal building activity	DX AC	
		DF_C	$EFLH_C$
Data center	Data center	0.88	2,547
Education	College/university	0.87	1,092
	Primary school	0.91	996
	Secondary school	0.87	742
Food sales	Convenience	0.76	1,251
	Supermarket	0.38	347
Food service	Full-service restaurant	0.76	1,276
	24-hour full-service	0.74	1,413
	Quick-service restaurant	0.76	1,082
	24-hour quick-service	0.77	1,171
Healthcare	Hospital	0.81	2,555
	Outpatient healthcare	0.81	2,377
Large multifamily	Midrise apartment	0.88	1,209
Lodging	Large hotel	0.63	1,701
	Nursing home	0.88	1,228
	Small hotel/motel	0.63	1,921
Mercantile	Stand-alone retail	0.80	904
	24-hour stand-alone retail	0.86	1,228
	Strip mall	0.83	931
Office	Large office	0.98	2,423
	Medium office	0.77	1,173
	Small office	0.84	1,037
Public assembly	Public assembly	0.91	1,339
Religious worship	Religious worship	0.63	478

Building type	Principal building activity	DX AC	
		DF_C	$EFLH_C$
Service	Service	0.76	988
Warehouse	Warehouse	0.75	324
Other	Other	0.38	324

Claimed Peak Demand Savings

A summer peak period value is used for this measure. Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Measure Life and Lifetime Savings

The estimated useful life (EUL) is 15 years, as specified in the California Database of Energy Efficiency Resources (DEER) READI tool for EUL ID HV-EvapCool.[210]

Program Tracking Data and Evaluation Requirements

The below list of primary inputs and contextual data is recommended to be specified and tracked by the program database to inform the evaluation and apply the savings properly.

- Decision/action type: ROB or NC
- Building type
- Baseline number of units
- Baseline rated cooling capacity (CFM)
- Installed number of units
- Installed equipment cooling capacity (CFM)
- Installed manufacturer and model
- **For retrofit only:** Proof of purchase: invoice showing model number; a photo of the model number on product packaging or installed unit(s); OR an evaluator pre-approved inspection approach
- **For new construction only:** Proof of purchase: invoice showing model number; a photo of the model number on product packaging or installed unit(s); as-built design drawings; HVAC-specifications package that provides detailed make and model information on installed unit(s); OR an evaluator pre-approved inspection approach
- **For Other building types only**: A description of the actual building type, the primary business activity, the business hours, and the HVAC schedule

[210] DEER READI (Remote Ex-Ante Database Interface). http://www.deeresources.com/index.php/readi.

References and Efficiency Standards

Petitions and Rulings

None.

Relevant Standards and Reference Sources

- 2015 International Energy Conservation Code. Table C403.2.3(1) and Table C403.2.3(2).
- Code of Federal Regulations. Title 10. Part 431—Energy Efficiency Program for Certain Commercial and Industrial Equipment. https://www1.eere.energy.gov/buildings/appliance_standards/standards.aspx?productid=75&action=viewlive.

Document Revision History

Table 104. Nonresidential Small Commercial Evaporative Cooling Revision History

TRM version	Date	Description of change
v9.0	10/2021	TRM v9.0 origin.

2.3 NONRESIDENTIAL: BUILDING ENVELOPE

2.3.1 ENERGY STAR® Cool Roofs Measure Overview

TRM Measure ID: NR-BE-CR

Market Sector: Commercial

Measure Category: Building envelope

Applicable Building Types: All commercial

Fuels Affected: Electricity

Decision/Action Type: Retrofit

Program Delivery Type: Prescriptive

Deemed Savings Type: Look-up tables

Savings Methodology: Energy modeling, engineering algorithms, and estimates

Measure Description

Reflective roofing materials reduce the overall heat load on a building by reducing the total heat energy absorbed into the building system from incident solar radiation. This reduction in total load provides space cooling energy savings during the cooling season but reduces free heat during the heating season, so the measure saves energy in the summer but uses more energy in winter. Cool roofs are most beneficial in warmer climates and may not be recommended for buildings where the primary heat source is electric resistance. The measure is for retrofit of existing buildings.

Eligibility Criteria

Measures installed through utility programs must be a roof that is compliant with the current ENERGY STAR® specification, effective July 2017.[211] For nonresidential facilities, these criteria for a high-efficiency roof include:

- An existing roof undergoing retrofit conditions as further defined under high-efficiency condition below; a roof installed in a new construction application is not eligible for applying these methodologies.
- A roof with a low-slope of 2:12 inches or less[212]
- An initial solar reflectance of greater than or equal to 65 percent

[211] ENERGY STAR® Roof Products Specification. https://www.energystar.gov/products/building_products/roof_products/key_product_criteria.

[212] As defined in proposed ASTN Standard E 1918-97.

- Maintenance of solar reflectance of greater than or equal to 50 percent three years after installation under normal conditions
- 75 percent of the roof surface over conditioned space must be replaced
- No significant obstruction of direct sunlight to roof
- The facility must be conditioned with cooling, heating, or both
- Be listed on the ENERGY STAR® list of qualified products[213] or have a performance rating that is validated by the Cool Roof Rating Council (CRRC). ENERGY STAR® test criteria[214] allows for products already participating in the CRRC Product Rating Program[215] to submit solar reflectance and thermal emittance product information derived from CRRC certification.
- The ENERGY STAR® specification for roof products will sunset effective June 1, 2022.[216] No new roof products will be certified as of June 1, 2021. At this point, ENERGY STAR® legacy or CRRC product certification will be required to demonstrate compliance with the previous ENERGY STAR® specification.

If one of these conditions is not met, the deemed savings approach cannot be used, and the Simplified M&V Methodology or the Full M&V Methodology must be used.

Baseline Condition

The baseline is the thermal resistance (i.e., R-value) of the existing roof make-up and the solar reflectance and emissivity of the surface layer. The R-value is estimated based on code envelope requirements applicable in the year of construction. Solar reflectance and emissivity of the surface layer are assumed to be 0.2 and 0.9, respectively, based on roof properties listed in the LBLN Roofing Materials Database.[217]

The cooling and heating efficiencies are assumed based on the space conditioning of the top floor of the building and are based on typical code requirements applicable in the year of construction.

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[213] ENERGY STAR® Certified Roofs. http://www.energystar.gov/productfinder/product/certified-roof-products/.
[214] ENERGY STAR® Program Requirements for Roof Products v2.1. https://www.energystar.gov/ia/partners/product_specs/program_reqs/roofs_prog_req.pdf.
[215] CRRC Rated Products Directory: https://coolroofs.org/directory.
[216] ENERGY STAR® Roof Products Sunset Decision Memo. https://www.energystar.gov/sites/default/files/ENERGY%20STAR%20Roof%20Products%20Sunset%20Decision%20Memo.pdf.
[217] Lawrence Berkeley National Lab Cool Roofing Material Database. https://heatisland.lbl.gov/resources/cool-roofing-materials-database.

Table 105. Cool Roofs—Assumed Cooling and Heating Efficiencies (COP)

Year of construction; applicable code	RTU	PTHP cooling	PTHP heating	Air-cooled chiller	Water-cooled chiller
Before 2011; 2000 IECC	2.9	2.9	2.9	2.5	4.2
Between 2011-2016; 2009 IECC	3.8	3.1	2.9	2.8	5.5
After 2016; 2015 IECC	3.8	3.1	2.9	2.8	5.5

High-Efficiency Condition

The high-efficiency condition depends on the project scope. The project scope is defined as one of:

- Adding surface layer only
- Adding insulation and surface layer
- Rebuilding entire roof assembly

If the project scope is only to add a new ENERGY STAR® material as the new surface layer, then the R-value used for the baseline condition is used for the high-efficiency condition. If the project scope is to add insulation and an ENERGY STAR® material as the new surface layer, then the R-value of the additional insulation is added to the R-value used for the baseline condition. If the entire roof assembly is rebuilt, then the R-value for each layer of the new roof construction is summed to get a total new R-value.

The measure requires installation of roof products that have been rated by the CRRC and demonstrate compliance with ENERGY STAR® certified roof product performance specifications for the relevant roof application. Initial and 3-year reflectance ratings must meet or exceed the minimum thresholds specified in Table 106.

Table 106. Cool Roofs—ENERGY STAR® Specification[218]

Roof slope	Characteristic	Performance specification
Low slope ≤ 2/12	Initial solar reflectance	≥ 0.65
	3-year solar reflectance	≥ 0.50

[218] ENERGY STAR® Roof Products Specification. https://www.energystar.gov/products/building_products/roof_products/key_product_criteria.

Energy and Demand Savings Methodology

Savings Algorithms and Input Variables

Energy savings are estimated using EnergyPlus v8.3.0 whole-building simulation. The prototype building characteristics match those used for developing commercial HVAC demand factors and EFLH and can be found from
Table 108 through
Table 112. The savings represent the difference of the modeled energy use of the baseline condition and the high-efficiency condition divided by the square foot of the roof area. The demand savings are calculated following the method described in TRM Volume 1.

The deemed energy and demand savings factors are used in the following formulas to calculate savings:

$$Energy\ Savings = Roof\ Area \times ESF$$

Equation 64

$$Peak\ Summer\ Demand\ Savings = Roof\ Area \times PSDF \times 10^{-5}$$

Equation 65

$$Peak\ Winter\ Demand\ Savings = Roof\ Area \times PWDF \times 10^{-6}$$

Equation 66

Where:

Roof Area	=	*Total area of ENERGY STAR® roof in square feet*
ESF	=	*Energy Savings Factor from Table 108 through Table 112 by building type, pre/post insulation levels, and heating/cooling system*
PSDF	=	*Peak Summer Demand Factor from Table 108 through Table 112 by building type, pre/post insulation levels, and heating/cooling system*
PWDF	=	*Peak Winter Demand Savings Factor from Table 108 through Table 112 by building type, pre/post insulation levels, and heating/cooling system*

If the insulation levels are unknown, use the mapping in Table 107 to estimate the R-value based on the year of construction.

Table 107. Cool Roofs—Estimated R-Value based on Year of Construction

Year of construction	Estimated R-value[219]
Before 2011	R ≤ 13
Between 2011 - 2016	13 < R ≤ 20
After 2016	20 < R

Table 108. Cool Roofs—Savings Factors for Amarillo (Climate Zone 1)

Building type	Pre-R-value	Post R-value	ESF	PSDF	PWDF
Retail	R ≤ 13	R ≤ 13	0.72	19.28	31.74
	R ≤ 13	13 < R ≤ 20	1.26	36.23	36.71
	R ≤ 13	20 < R	1.25	38.58	35.31
	13 < R ≤ 20	13 < R ≤ 20	0.13	4.81	1.88
	13 < R ≤ 20	20 < R	0.12	6.47	0.48
	20 < R	20 < R	0.09	3.32	1.30
Education - chiller	R ≤ 13	R ≤ 13	0.65	11.80	8.31
	R ≤ 13	13 < R ≤ 20	1.10	21.76	31.52
	R ≤ 13	20 < R	1.25	25.53	37.31
	13 < R ≤ 20	13 < R ≤ 20	0.26	4.85	4.59
	13 < R ≤ 20	20 < R	0.38	7.80	9.20
	20 < R	20 < R	0.17	3.40	1.17
Education - RTU	R ≤ 13	R ≤ 13	0.26	8.26	2.62
	R ≤ 13	13 < R ≤ 20	0.43	15.47	12.49
	R ≤ 13	20 < R	0.49	18.20	14.02
	13 < R ≤ 20	13 < R ≤ 20	0.12	4.11	2.05
	13 < R ≤ 20	20 < R	0.18	6.67	3.58
	20 < R	20 < R	0.08	2.91	0.28
Office - chiller	R ≤ 13	R ≤ 13	0.21	6.80	1.43
	R ≤ 13	13 < R ≤ 20	0.31	3.44	3.50
	R ≤ 13	20 < R	0.33	19.30	3.87
	13 < R ≤ 20	13 < R ≤ 20	0.09	16.58	0.11
	13 < R ≤ 20	20 < R	0.11	5.94	0.47
	20 < R	20 < R	0.06	2.36	0.08

[219] Estimates R-values are based on applicable code requirements in the year of construction.

Building type	Pre-R-value	Post R-value	ESF	PSDF	PWDF
Office - RTU	R ≤ 13	R ≤ 13	0.28	7.46	11.88
	R ≤ 13	13 < R ≤ 20	0.87	15.48	168.51
	R ≤ 13	20 < R	1.10	18.61	236.76
	13 < R ≤ 20	13 < R ≤ 20	0.15	4.12	-1.23
	13 < R ≤ 20	20 < R	0.38	6.73	67.02
	20 < R	20 < R	0.11	2.92	-2.61
Hotel	R ≤ 13	R ≤ 13	0.07	1.33	-2.60
	R ≤ 13	13 < R ≤ 20	0.07	1.83	6.98
	R ≤ 13	20 < R	0.07	2.03	11.77
	13 < R ≤ 20	13 < R ≤ 20	0.04	0.81	-1.45
	13 < R ≤ 20	20 < R	0.04	1.00	3.39
	20 < R	20 < R	0.03	0.60	-1.12
Warehouse	R ≤ 13	R ≤ 13	0.04	3.83	-0.20
	R ≤ 13	13 < R ≤ 20	0.11	6.99	3.89
	R ≤ 13	20 < R	0.14	8.07	5.35
	13 < R ≤ 20	13 < R ≤ 20	0.01	1.35	-0.10
	13 < R ≤ 20	20 < R	0.04	2.24	1.36
	20 < R	20 < R	0.01	0.90	-0.07
Other	R ≤ 13	R ≤ 13	0.04	1.33	-2.60
	R ≤ 13	13 < R ≤ 20	0.07	1.83	3.50
	R ≤ 13	20 < R	0.07	2.03	3.87
	13 < R ≤ 20	13 < R ≤ 20	0.01	0.81	-1.45
	13 < R ≤ 20	20 < R	0.04	1.00	0.47
	20 < R	20 < R	0.01	0.60	-2.61

Table 109. Cool Roofs—Savings Factors for Dallas (Climate Zone 2)

Building type	Pre-R-value	Post R-value	ESF	PSDF	PWDF
Retail	R ≤ 13	R ≤ 13	0.61	22.03	13.53
	R ≤ 13	13 < R ≤ 20	0.97	37.67	17.30
	R ≤ 13	20 < R	0.98	40.54	17.32
	13 < R ≤ 20	13 < R ≤ 20	0.16	7.57	1.28
	13 < R ≤ 20	20 < R	0.17	9.67	1.29
	20 < R	20 < R	0.13	6.22	1.04

Building type	Pre-R-value	Post R-value	ESF	PSDF	PWDF
Education - chiller	R ≤ 13	R ≤ 13	0.56	10.49	5.11
	R ≤ 13	13 < R ≤ 20	0.82	16.50	8.60
	R ≤ 13	20 < R	0.92	18.86	11.17
	13 < R ≤ 20	13 < R ≤ 20	0.29	5.41	2.36
	13 < R ≤ 20	20 < R	0.36	7.28	4.55
	20 < R	20 < R	0.24	4.37	1.88
Education - RTU	R ≤ 13	R ≤ 13	0.27	10.65	1.53
	R ≤ 13	13 < R ≤ 20	0.39	18.31	3.68
	R ≤ 13	20 < R	0.43	21.33	4.89
	13 < R ≤ 20	13 < R ≤ 20	0.17	7.21	0.77
	13 < R ≤ 20	20 < R	0.21	10.08	1.97
	20 < R	20 < R	0.13	5.88	0.60
Office - chiller	R ≤ 13	R ≤ 13	0.23	11.99	0.81
	R ≤ 13	13 < R ≤ 20	0.33	27.48	1.78
	R ≤ 13	20 < R	0.34	30.55	1.93
	13 < R ≤ 20	13 < R ≤ 20	0.13	6.68	0.10
	13 < R ≤ 20	20 < R	0.15	9.76	0.26
	20 < R	20 < R	0.10	6.01	0.08
Office - RTU	R ≤ 13	R ≤ 13	0.27	12.14	14.86
	R ≤ 13	13 < R ≤ 20	0.52	24.53	84.63
	R ≤ 13	20 < R	0.62	29.45	112.16
	13 < R ≤ 20	13 < R ≤ 20	0.18	7.25	11.53
	13 < R ≤ 20	20 < R	0.28	11.09	39.06
	20 < R	20 < R	0.15	6.03	8.66
Hotel	R ≤ 13	R ≤ 13	0.07	1.71	-0.64
	R ≤ 13	13 < R ≤ 20	0.07	2.30	0.78
	R ≤ 13	20 < R	0.07	2.56	1.39
	13 < R ≤ 20	13 < R ≤ 20	0.05	1.17	-0.46
	13 < R ≤ 20	20 < R	0.05	1.42	0.17
	20 < R	20 < R	0.05	1.01	-0.36
Warehouse	R ≤ 13	R ≤ 13	0.05	4.01	-0.07
	R ≤ 13	13 < R ≤ 20	0.09	6.54	1.47
	R ≤ 13	20 < R	0.16	11.16	2.38
	13 < R ≤ 20	13 < R ≤ 20	0.02	1.18	-0.05
	13 < R ≤ 20	20 < R	0.08	4.94	0.86
	20 < R	20 < R	0.01	1.02	-0.03

Building type	Pre-R-value	Post R-value	ESF	PSDF	PWDF
Other	R ≤ 13	R ≤ 13	0.05	1.71	-0.64
	R ≤ 13	13 < R ≤ 20	0.07	2.30	0.78
	R ≤ 13	20 < R	0.07	2.56	1.39
	13 < R ≤ 20	13 < R ≤ 20	0.02	1.17	-0.46
	13 < R ≤ 20	20 < R	0.05	1.42	0.17
	20 < R	20 < R	0.01	1.01	-0.36

Table 110. Cool Roofs—Savings Factors for Houston (Climate Zone 3)

Building type	Pre-R-value	Post R-value	ESF	PSDF	PWDF
Retail	R ≤ 13	R ≤ 13	0.62	17.21	9.86
	R ≤ 13	13 < R ≤ 20	1.00	29.60	17.11
	R ≤ 13	20 < R	1.01	31.61	16.52
	13 < R ≤ 20	13 < R ≤ 20	0.41	10.43	7.67
	13 < R ≤ 20	20 < R	0.41	11.89	7.07
	20 < R	20 < R	0.14	4.66	1.07
Education - chiller	R ≤ 13	R ≤ 13	0.62	9.56	-0.28
	R ≤ 13	13 < R ≤ 20	0.87	15.28	3.52
	R ≤ 13	20 < R	0.95	17.53	4.52
	13 < R ≤ 20	13 < R ≤ 20	0.33	5.04	-0.28
	13 < R ≤ 20	20 < R	0.39	6.81	0.50
	20 < R	20 < R	0.26	4.05	-0.29
Education - RTU	R ≤ 13	R ≤ 13	0.29	9.39	-0.03
	R ≤ 13	13 < R ≤ 20	0.40	15.76	0.90
	R ≤ 13	20 < R	0.44	18.26	1.08
	13 < R ≤ 20	13 < R ≤ 20	0.18	6.21	-0.01
	13 < R ≤ 20	20 < R	0.22	8.58	0.16
	20 < R	20 < R	0.14	5.08	-0.07
Office - chiller	R ≤ 13	R ≤ 13	0.25	9.45	0.70
	R ≤ 13	13 < R ≤ 20	0.33	21.39	1.26
	R ≤ 13	20 < R	0.34	23.54	1.23
	13 < R ≤ 20	13 < R ≤ 20	0.17	10.75	0.65
	13 < R ≤ 20	20 < R	0.18	12.84	0.61
	20 < R	20 < R	0.12	4.54	0.12

Building type	Pre-R-value	Post R-value	ESF	PSDF	PWDF
Office - RTU	R ≤ 13	R ≤ 13	0.28	8.30	6.91
	R ≤ 13	13 < R ≤ 20	0.46	18.66	37.60
	R ≤ 13	20 < R	0.54	22.36	50.18
	13 < R ≤ 20	13 < R ≤ 20	0.19	5.42	4.29
	13 < R ≤ 20	20 < R	0.26	8.39	16.87
	20 < R	20 < R	0.15	4.35	3.35
Hotel	R ≤ 13	R ≤ 13	0.08	1.69	0.54
	R ≤ 13	13 < R ≤ 20	0.07	2.26	0.17
	R ≤ 13	20 < R	0.07	2.50	-0.02
	13 < R ≤ 20	13 < R ≤ 20	0.06	1.21	0.37
	13 < R ≤ 20	20 < R	0.05	1.43	0.21
	20 < R	20 < R	0.05	1.03	0.32
Warehouse	R ≤ 13	R ≤ 13	0.05	2.96	-0.09
	R ≤ 13	13 < R ≤ 20	0.09	5.13	0.76
	R ≤ 13	20 < R	0.16	9.21	1.26
	13 < R ≤ 20	13 < R ≤ 20	0.02	1.32	-0.07
	13 < R ≤ 20	20 < R	0.08	4.66	0.43
	20 < R	20 < R	0.01	0.79	0.08
Other	R ≤ 13	R ≤ 13	0.05	1.69	-0.28
	R ≤ 13	13 < R ≤ 20	0.07	2.26	0.17
	R ≤ 13	20 < R	0.07	2.50	-0.02
	13 < R ≤ 20	13 < R ≤ 20	0.02	1.21	-0.28
	13 < R ≤ 20	20 < R	0.05	1.43	0.16
	20 < R	20 < R	0.01	0.79	-0.29

Table 111. Cool Roofs—Savings Factors for Corpus Christi (Climate Zone 4)

Building type	Pre-R-value	Post R-value	ESF	PSDF	PWDF
Retail	R ≤ 13	R ≤ 13	0.62	13.05	54.33
	R ≤ 13	13 < R ≤ 20	0.99	21.99	35.94
	R ≤ 13	20 < R	1.00	23.21	34.63
	13 < R ≤ 20	13 < R ≤ 20	0.41	8.08	16.20
	13 < R ≤ 20	20 < R	0.41	8.95	14.89
	20 < R	20 < R	0.13	3.42	2.05

Building type	Pre-R-value	Post R-value	ESF	PSDF	PWDF
Education - chiller	R ≤ 13	R ≤ 13	0.60	8.46	0.28
	R ≤ 13	13 < R ≤ 20	0.83	13.55	17.33
	R ≤ 13	20 < R	0.90	15.49	30.14
	13 < R ≤ 20	13 < R ≤ 20	0.31	4.48	-3.69
	13 < R ≤ 20	20 < R	0.36	6.00	6.37
	20 < R	20 < R	0.24	3.64	-0.06
Education - RTU	R ≤ 13	R ≤ 13	0.28	7.34	-0.41
	R ≤ 13	13 < R ≤ 20	0.38	11.78	5.15
	R ≤ 13	20 < R	0.41	13.53	8.09
	13 < R ≤ 20	13 < R ≤ 20	0.17	4.64	-1.46
	13 < R ≤ 20	20 < R	0.20	6.29	1.47
	20 < R	20 < R	0.14	3.77	-0.14
Office - chiller	R ≤ 13	R ≤ 13	0.22	6.44	2.33
	R ≤ 13	13 < R ≤ 20	0.31	13.55	2.86
	R ≤ 13	20 < R	0.32	15.30	2.47
	13 < R ≤ 20	13 < R ≤ 20	0.17	6.34	1.78
	13 < R ≤ 20	20 < R	0.18	7.96	1.40
	20 < R	20 < R	0.10	3.27	0.45
Office - RTU	R ≤ 13	R ≤ 13	0.26	5.02	23.11
	R ≤ 13	13 < R ≤ 20	0.40	8.66	78.05
	R ≤ 13	20 < R	0.45	10.09	100.16
	13 < R ≤ 20	13 < R ≤ 20	0.18	3.61	15.10
	13 < R ≤ 20	20 < R	0.24	4.83	37.21
	20 < R	20 < R	0.15	2.95	10.35
Hotel	R ≤ 13	R ≤ 13	0.07	1.13	1.99
	R ≤ 13	13 < R ≤ 20	0.07	1.44	-1.23
	R ≤ 13	20 < R	0.07	1.57	-2.70
	13 < R ≤ 20	13 < R ≤ 20	0.05	0.78	1.36
	13 < R ≤ 20	20 < R	0.05	0.90	0.00
	20 < R	20 < R	0.04	0.67	1.19
Warehouse	R ≤ 13	R ≤ 13	0.05	2.10	0.22
	R ≤ 13	13 < R ≤ 20	0.09	3.51	1.39
	R ≤ 13	20 < R	0.16	6.54	1.35
	13 < R ≤ 20	13 < R ≤ 20	0.02	1.21	0.28
	13 < R ≤ 20	20 < R	0.08	3.71	0.24
	20 < R	20 < R	0.01	0.70	-0.07

Building type	Pre-R-value	Post R-value	ESF	PSDF	PWDF
Other	R ≤ 13	R ≤ 13	0.05	1.13	-0.41
	R ≤ 13	13 < R ≤ 20	0.07	1.44	-1.23
	R ≤ 13	20 < R	0.07	1.57	-2.70
	13 < R ≤ 20	13 < R ≤ 20	0.02	0.78	-3.69
	13 < R ≤ 20	20 < R	0.05	0.90	0.00
	20 < R	20 < R	0.01	0.67	-0.14

Table 112. Cool Roofs—Savings Factors for El Paso (Climate Zone 5)

Building type	Pre-R-value	Post R-value	ESF	PSDF	PWDF
Retail	R ≤ 13	R ≤ 13	0.67	16.55	42.72
	R ≤ 13	13 < R ≤ 20	1.01	26.85	67.80
	R ≤ 13	20 < R	1.02	28.78	65.27
	13 < R ≤ 20	13 < R ≤ 20	0.19	5.83	6.64
	13 < R ≤ 20	20 < R	0.19	7.24	4.12
	20 < R	20 < R	0.15	4.74	5.40
Education - chiller	R ≤ 13	R ≤ 13	0.69	9.09	3.85
	R ≤ 13	13 < R ≤ 20	0.97	14.42	4.87
	R ≤ 13	20 < R	1.07	16.52	5.43
	13 < R ≤ 20	13 < R ≤ 20	0.36	4.80	1.87
	13 < R ≤ 20	20 < R	0.44	6.47	2.34
	20 < R	20 < R	0.28	3.91	1.19
Education - RTU	R ≤ 13	R ≤ 13	0.30	8.21	3.09
	R ≤ 13	13 < R ≤ 20	0.42	13.43	4.02
	R ≤ 13	20 < R	0.46	15.49	4.27
	13 < R ≤ 20	13 < R ≤ 20	0.18	5.16	1.47
	13 < R ≤ 20	20 < R	0.22	7.09	1.72
	20 < R	20 < R	0.14	4.14	0.86
Office - chiller	R ≤ 13	R ≤ 13	0.29	9.72	7.27
	R ≤ 13	13 < R ≤ 20	0.39	17.57	12.46
	R ≤ 13	20 < R	0.42	20.35	13.25
	13 < R ≤ 20	13 < R ≤ 20	0.17	6.68	0.12
	13 < R ≤ 20	20 < R	0.20	9.22	0.79
	20 < R	20 < R	0.14	5.39	2.02

Building type	Pre-R-value	Post R-value	ESF	PSDF	PWDF
Office - RTU	R ≤ 13	R ≤ 13	0.31	9.93	24.02
	R ≤ 13	13 < R ≤ 20	0.55	16.57	105.15
	R ≤ 13	20 < R	0.64	19.26	135.96
	13 < R ≤ 20	13 < R ≤ 20	0.20	5.75	16.21
	13 < R ≤ 20	20 < R	0.29	7.78	47.02
	20 < R	20 < R	0.16	4.70	12.77
Hotel	R ≤ 13	R ≤ 13	0.10	1.33	7.04
	R ≤ 13	13 < R ≤ 20	0.08	1.58	1.80
	R ≤ 13	20 < R	0.08	1.68	-0.78
	13 < R ≤ 20	13 < R ≤ 20	0.07	0.95	4.98
	13 < R ≤ 20	20 < R	0.06	1.04	2.57
	20 < R	20 < R	0.06	0.81	4.27
Warehouse	R ≤ 13	R ≤ 13	0.04	2.76	-0.61
	R ≤ 13	13 < R ≤ 20	0.09	4.91	1.33
	R ≤ 13	20 < R	0.15	8.27	2.06
	13 < R ≤ 20	13 < R ≤ 20	0.02	1.31	-0.42
	13 < R ≤ 20	20 < R	0.07	3.98	0.30
	20 < R	20 < R	0.01	0.76	-0.19
Other	R ≤ 13	R ≤ 13	0.04	1.33	-0.61
	R ≤ 13	13 < R ≤ 20	0.08	1.58	1.33
	R ≤ 13	20 < R	0.08	1.68	-0.78
	13 < R ≤ 20	13 < R ≤ 20	0.02	0.95	-0.42
	13 < R ≤ 20	20 < R	0.06	1.04	0.30
	20 < R	20 < R	0.01	0.76	-0.19

Deemed Energy and Demand Savings Tables

There are no deemed energy or demand savings tables for this measure. Please use algorithms and inputs, as described above.

Claimed Peak Demand Savings

Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Measure Life and Lifetime Savings

The estimated useful life (EUL) is 15 years, as specified in the California Database of Energy Efficiency Resources (DEER) READI tool for EUL ID BldgEnv-CoolRoof.[220]

[220] DEER READI (Remote Ex-Ante Database Interface). http://www.deeresources.com/index.php/readi.

Program Tracking Data and Evaluation Requirements

The below list primary inputs and contextual data should be specified and tracked within the program database to inform the evaluation and apply the savings properly.

- Climate zone or county location
- Building type
- Total and treated roofing square footage (over conditioned space)
- Roof slope
- Existing roof insulation R-value, or year of building construction
- New roof insulation R-value, if adding insulation
- New roofing initial solar reflectance
- New roofing 3-year solar reflectance
- New roofing rated life
- Copy of ENERGY STAR® certification or alternative
- Copy of proof of purchase including date of purchase, manufacturer, and model

Building Type References and Efficiency Standards

Petitions and Rulings

- PUCT Docket 36779—Provides EUL for Commercial Cool Roof.

Relevant Standards and Reference Sources

- ENERGY STAR® Certified Cool Roof Products. http://www.energystar.gov/productfinder/product/certified-roof-products/.
- IECC 2000 Table 802.2(17), 2009 Table 502.2(1), and 2015 Table C402.1.4

Document Revision History

Table 113. Nonresidential ENERGY STAR® Roofs Revision History

TRM version	Date	Description of change
v1.0	11/25/2013	TRM v1.0 origin.
v2.0	04/18/2014	TRM v2.0 update. Clarified that reflectance is three years basis. Rounded off values, too many insignificant digits.
v3.0	04/10/2015	TRM v3.0 update. No revisions.

TRM version	Date	Description of change
v4.0	10/10/2016	TRM v4.0 update. Clarified eligibility criteria, baseline condition, and high-efficiency condition. Added R-values for more materials. Added new high-performance roof calculator for use in determining ENERGY STAR® roof savings.
v5.0	10/2017	TRM v5.0 update. No revisions.
v6.0	10/2018	TRM v6.0 update. Changed savings methodology from algorithms to simulation models. Deemed savings are presented per square foot by building type and climate zone.
v7.0	10/2019	TRM v7.0 update. Minor error updates to Savings Factor Table for greater than and less than symbols. Program tracking requirements updated.
v8.0	10/2020	TRM v8.0 update. General reference checks and text edits. Removed ENERGY STAR® qualification requirement and defers to meeting criteria.
v9.0	10/2021	TRM v9.0 update. Added building type to tracking data requirements. Updated EUL reference.

2.3.2 Window Treatments Measure Overview

TRM Measure ID: NR-BE-WT

Market Sector: Commercial

Measure Category: Building Envelope

Applicable Building Types: All commercial building types

Fuels Affected: Electricity

Decision/Action Type: Retrofit

Program Delivery Type: Prescriptive

Deemed Savings Type: Deemed savings calculation

Savings Methodology: Engineering algorithms and estimates

Measure Description

This section presents the deemed savings methodology for the installation of window films and solar screens. The installation of window treatments decreases the window-shading coefficient and reduces the solar heat transmitted to the building space. During months when perimeter cooling is required in the building, this measure decreases cooling energy use and summer demand.

Eligibility Criteria

This measure is applicable for treatment of single or double-paned clear glass windows without reflective or low-E coatings in south or west facing orientations (as specified in Table 114). Existing windows must have no solar films/screens, interior shades, or exterior awnings or overhangs, and must be installed in buildings that are mechanically cooled (DX or chilled water).

This methodology may be adapted for windows with existing shading devices on an individual project basis with prior evaluator approval of baseline solar heat gain coefficient (SHGC).

Baseline Condition

The baseline condition is single-pane clear glass, without existing window treatments.

High-Efficiency Condition

The high-efficiency condition is an eligible window treatment applied to eligible windows.

Energy and Demand Savings Methodology

The demand and energy savings equations in this section originated in calculations by the EUMMOT utilities, as presented in the EUMMOT program manual *Commercial Standard Offer Program: Measurement and Verification Guidelines for Retrofit and New Construction Projects.* The method estimates the reduction in solar heat gain/insolation attributable to a given window treatment using shading coefficients for the treated and untreated window and solar heat gain estimates by window orientation, according to ASHRAE Fundamentals. The reduction in building energy use attributable to the reduction in cooling system energy use is estimated based on the reduced heat removal requirement for a standard efficiency cooling system.

Savings Algorithms and Input Variables

$$Demand\ Savings_o\ [kW] = \frac{A_{film,o} \times SHGF_o \times \left(SHGC_{pre,o} - SHGC_{post,o}\right)}{3{,}412 \times COP}$$

Equation 67

$$Peak\ Demand\ Savings\ [kW] = DemandSaving_{o,max}$$

Equation 68

$$Energy\ Savings_o\ [kWh] = \frac{A_{film,o} \times SHG_o \times \left(SHGC_{pre,o} - SHGC_{post,o}\right)}{3{,}412 \times COP}$$

Equation 69

$$Energy\ Savings\ [kWh] = \sum Energy\ Savings_o$$

Equation 70

Where:

Demand Savings	=	*Peak demand savings per window orientation*
Energy Savings	=	*Energy savings per window orientation*
$A_{film,o}$	=	*Area of window film applied to orientation [ft²]*
$SHGF_o$	=	*Peak solar heat gain factor for orientation of interest [Btu/hr-ft²-year]; see Table 114*
SHG_o	=	*Solar heat gain for orientation of interest [Btu/ft2-year]; see Table 114*
$SHGC_{pre}$	=	*Solar heat gain coefficient for existing glass with no interior-shading device; see Table 115*

$SHGC_{post}$	=	*Solar heat gain coefficient for new film/interior-shading device, from manufacturer specs*

Note: Shading coefficients (SC) have been retired, but if a product specification lists SC instead of SHGC, you can convert to SHGC by multiplying SC by 0.87.[221]

COP	=	*Cooling equipment COP based on Table 116 or actual COP equipment, whichever is greater; if building construction year is unknown, assume IECC 2009 as applicable code*
3,412	=	*Conversion factor [Btu/kWh]*

Table 114. Windows Treatments—Solar Heat Gain Factors[222]

Orientation	Solar heat gain (SHG) (Btu/ft^2-year)	Peak hour solar heat gain (SHGF) (Btu/hr-ft^2-year)				
		Zone 1[223]	Zone 2	Zone 3	Zone 4	Zone 5
South-East	158,844	28	30	26	27	35
South-South-East	134,794	28	31	28	28	37
South	120,839	37	44	47	45	56
South-South-West	134,794	88	94	113	113	101
South-West	158,844	152	151	170	173	141
West-South-West	169,696	191	184	201	206	160
West	163,006	202	189	201	207	155
West-North-West	139,615	183	167	171	178	128
North-West	107,161	136	120	115	121	85

Table 115. Windows Treatment—Recommended Clear Glass $SHGC_{pre}$ by Window Thickness[224]

Existing window thickness (inches)	$SHGC_{pre}$
Single-pane 1/8-inch clear glass	0.86
Single-pane 1/4-inch clear glass	0.81
Double-pane 1/8-inch clear glass	0.76
Double-pane 1/4-inch clear glass	0.70

[221] 2001 ASHRAE Handbook: Fundamentals, p. 30–39.
[222] Values are taken from the 1997 ASHRAE Fundamentals, Chapter 29 Table 17, based on the amount of solar radiation transmitted through single-pane clear glass for a cloudless day at 32ºN Latitude for the 21st day of each month by hour of day and solar orientation. The SHG values listed above have been aggregated into daily totals for weekdays during the months of April through October.
[223] Coincidence factors specific to Climate Zone 1 could not be calculated since utility load data are not currently available for this region. In their absence, Climate Zone 2 values may be used.
[224] 2017 ASHRAE Handbook: Fundamentals, Chapter 15 Fenestration, Table 10 Solar Heat Gain Coefficient (SHGC).

Table 116. Recommended COP by HVAC System Type[225]

Year of construction; applicable code	AC/HP	PTAC/PTHP	Air-cooled chiller	Water-cooled chiller
Before 2011; 2000 IECC	2.9	2.9	2.5	4.2
Between 2011-2016; 2009 IECC	3.8	3.1	2.8	5.5
After 2016; 2015 IECC	3.8	3.1	2.8	5.5

Deemed Energy and Demand Savings Tables

There are no deemed energy or demand savings tables for this measure. Please use algorithms and inputs, as described above.

Claimed Peak Demand Savings

Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Measure Life and Lifetime Savings

The estimated useful life (EUL) is 10 years, as specified in the California Database of Energy Efficiency Resources (DEER) READI tool for EUL ID GlazDaylt-WinFilm.[226]

Program Tracking Data and Evaluation Requirements

The below list of primary inputs and contextual data should be specified and tracked within the program database to inform the evaluation and apply the savings properly:

- Existing window type, thickness, and SHGC
- Description of existing window presence of exterior shading from other buildings or obstacles
- Window film or solar screen SHGC
- Eligible window treatment application area by orientation (e.g., S, SSW, SW)
- Year of construction, if available
- Cooling equipment type
- Cooling equipment rated efficiency

[225] Based on review applicable codes, including IECC 2000, 2009, and 2015.
[226] DEER READI (Remote Ex-Ante Database Interface). http://www.deeresources.com/index.php/readi.

References and Efficiency Standards

Petitions and Rulings

- PUCT Docket 36779—Provides EUL for reflective window films and sunscreens.

Relevant Standards and Reference Sources

- 1997 ASHRAE Fundamentals, Chapter 29, Table 17.
- International Energy Conservation Code (IECC) 2000, 2009, and 2015

Document Revision History

Table 117. Nonresidential Window Treatments Revision History

TRM version	Date	Description of change
v1.0	11/25/2013	TRM v1.0 origin.
v2.0	04/18/2014	TRM v2.0 update. Eliminated east-facing windows from consideration for energy savings.
v3.0	04/10/2015	TRM v3.0 update. References to EPE-specific deemed savings removed (EPE to adopt methods used by the other utilities). Demand savings: Frontier Energy updated to incorporate new peak demand definition. Provided deemed values for shading coefficients and HVAC efficiencies. SHGF: Used CZ2 savings for CZ1 until better values can be developed.
v4.0	10/10/2016	TRM v4.0 update. No revisions.
v5.0	10/2017	TRM v5.0 update. No revisions.
v6.0	10/2018	TRM v6.0 update. No revisions.
v7.0	10/2019	TRM v7.0 update. No revisions.
v8.0	10/2020	TRM v8.0 update. General reference checks and text edits. Updated peak demand values for climate zones and PDPF values.
v9.0	10/2021	TRM v9.0 update. Corrected footnote for SC to SHGC conversion. Updated performance factors to 2017 ASHRAE Fundamentals. Updated EUL reference.

2.3.3 Entrance and Exit Door Air Infiltration Measure Overview

TRM Measure ID: NR-BE-DI

Market Sector: Commercial

Measure Category: Building Envelope

Applicable Building Types: All commercial building types

Fuels Affected: Electricity

Decision/Action Type: Retrofit

Program Delivery Type: Prescriptive

Deemed Savings Type: Deemed savings calculation

Savings Methodology: Engineering algorithms and estimates

Measure Description

This measure applies to the installation of weather stripping or door sweeps on entrance and exit doors for a contained, pressurized space. Entrance and exit doors often leave clearance gaps to allow for proper operation. The gaps around the doors allow for the infiltration of unconditioned air into the building, adding to the cooling and heating load of the HVAC system. Weatherstripping and door sweeps are designed to be installed along the bottom and jambs of exterior doors to prevent air infiltration to conditioned space.

Eligibility Criteria

Weatherstripping or doors sweeps must be installed on doors of a conditioned and/or heated space. Treated doors must have visible gaps of at least 1/8–3/4 inches along the outside edge of the door. Spaces with interior vestibule doors are not eligible.

Baseline Condition

The baseline standard for this measure is a commercial building with exterior doors that are not sealed from unconditioned space.

High-Efficiency Condition

The high-efficiency condition for this measure is a commercial building with exterior doors that have been sealed from unconditioned space using weather stripping and/or brush style door sweeps.

Energy and Demand Savings Methodology

This savings methodology was derived by analyzing TMY3 weather data for each Texas weather zone representative city.

Derivation of Pre-Retrofit Air Infiltration Rate

The pre-retrofit air infiltration rate for each crack width is calculated by applying the methodologies presented in Chapter 5 of the ASHRAE Cooling and Heating Load Calculation Manual (CHLCM).[227] Building type characteristics for a typical commercial building were found in the DOE study PNNL-20026,[228] and an average building height of 20 feet is assumed for the deemed savings approach.

Because air infiltration is a function of differential pressure due to stack effect, wind speed, velocity head, and the design conditions of the building, TMY3 for each Texas weather zone reference city was applied to account for the varying weather conditions that are characteristic throughout an average year.

Figure 5.13 from the ASHRAE CHLCM provides the infiltration rate based on various crack width and the corresponding pressure difference across a door. Figures 5.1 and 5.2 (CHLCM) provide the differential pressure due to stack and wind pressure necessary to determine the total pressure difference across the door.

Applying a regression analysis to Figure 5.1 returns an equation that allows solving for the pressure difference due to stack effect, Δp_s. The aggregate curve fit for Figure 5.1 is shown below where x is based on the dry bulb temperature from the TMY3 data, and the design temperature based on the appropriate seasonal condition.

$$\Delta p_s / C_d = 0.0000334003x - 0.00014468$$

Equation 71

Where C_d is an assumed constant, 0.63, and the neutral pressure distance is 10 feet.

From Figure 5.2, $\Delta p_w / C_p$ is determined by applying a polynomial regression, which returns an equation for solving for the pressure difference due to wind, Δp_w. The curve fit for Figure 5.2 is shown below where x is the wind velocity based on TMY3 data.

$$\Delta p_w / C_p = 0.00047749x^2 - 0.00013041x$$

Equation 72

Where C_p is an assumed constant, 0.13 (average wind pressure coefficient from Table 5.5 from CHLCM).

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[227] ASHRAE Cooling and Heating Load Calculation Manual, p. 5.8. 1980. http://portal.hud.gov/hudportal/documents/huddoc?id=doc_10603.pdf.

[228] Cho, H., K. Gowri, and B. Liu, "Energy Saving Impact of ASHRAE 90.1 Vestibule Requirements: Modeling of Air Infiltration through Door Openings." November 2010. http://www.pnl.gov/main/publications/external/technical_reports/PNNL-20026.pdf.

This yields the total pressure difference across the door, Δp_{Total}:

$$\Delta p_{Total} = \Delta p_s + \Delta p_w$$

Equation 73

Solving for Δp_{Total} allows for the air infiltration rate per linear foot to be determined in Figure 5.13 (CHLCM). Applying a power regression analysis for each crack width (described in inches) represented in Figure 5.13 (CHLCM) returns the equations listed below. In these equations, *Q* is the infiltration rate in cubic feet per minute through cracks around the door, and *P* is the perimeter of the door in feet.

$$Q/P_{1/8"} = 41.572x^{0.5120}$$

Equation 74

$$Q/P_{1/4"} = 81.913x^{0.5063}$$

Equation 75

$$Q/P_{1/2"} = 164.26x^{0.5086}$$

Equation 76

$$Q/P_{3/4"} = 246.58x^{0.5086}$$

Equation 77

These infiltration rates were further disaggregated based on TMY3 average monthly day and night conditions.

Derivation of Design and Average Outside Ambient Temperatures

Taking average daytime and nighttime outdoor temperature values, standard set points, and setbacks for daytime and nighttime design cooling and heating will yield the temperature difference needed for the sensible heat equation:

$$\Delta T = T_{design} - T_{avg\ outside\ ambient}$$

Equation 78

Where:

T_{design} = *Daytime and nighttime design temperature (°F, see Table 119)*

$T_{avg\ outside\ ambient}$ = *Average outside ambient temperature, specified by month (°F, see Table 118)*

Table 118. Average Monthly Ambient Temperatures (°F)[229]

Month	Climate zone 1 Amarillo		Climate zone 2 Dallas		Climate zone 3 Houston		Climate zone 4 Corpus Christi		Climate zone 5 El Paso	
	Day	Night	Day	Night	Day	Night	Day	Night	Day	Night
Jan	41.5	31.5	48.1	40.3	54.8	47.0	58.1	50.9	50.9	42.4
Feb	44.9	34.5	52.8	44.8	59.4	50.5	61.7	54.4	55.8	45.2
Mar	52.9	40.7	63.6	54.4	65.5	56.8	69.1	61.3	61.0	48.2
April	65.4	52.7	71.4	62.7	73.1	64.7	75.9	67.7	72.7	60.5
May	69.2	57.2	77.6	68.7	79.4	71.1	80.5	72.0	80.9	69.0
June	79.9	69.7	85.3	75.0	85.1	76.2	86.4	77.9	88.2	76.1
July	84.5	72.1	90.4	80.6	87.8	78.0	88.6	78.0	86.7	76.5
Aug	81.4	69.7	89.1	79.2	88.0	77.5	88.0	78.4	84.2	74.4
Sept	75.3	64.3	84.5	73.8	85.5	73.6	85.0	75.2	80.9	67.3
Oct	63.6	50.4	70.2	59.9	75.4	61.8	77.5	67.9	70.2	59.7
Nov	48.5	38.5	59.3	52.3	67.6	57.9	72.3	63.8	57.3	47.0
Dec	41.8	32.4	49.5	41.8	59.2	50.0	60.4	53.7	49.1	39.4

Table 119. Daytime and Nighttime Design Temperatures

Temperature description	T_{design} (°F)
Daytime cooling design temperature	74
Daytime heating design temperature	72
Nighttime cooling design temperature[230]	78
Nighttime heating design temperature[231]	68

Savings Algorithms and Input Variables

To calculate HVAC load associated with air infiltration, the following sensible heat equation is used:

Electric Cooling Energy Savings

$$Cooling\ Energy\ Savings\ [kWh]_{Day} = \frac{CFM_{pre,day} \times CFM_{reduction} \times 1.08 \times \Delta T \times 1.0\frac{kW}{ton} \times Hours_{day}}{12{,}000\ Btuh/ton}$$

Equation 79

[229] TMY3 climate data.
[230] Assuming 4-degree setback.
[231] Ibid.

$$Cooling\ Energy\ Savings\ [kWh]_{Night} = \frac{CFM_{pre,night} \times CFM_{reduction} \times 1.08 \times \Delta T \times 1.0\frac{kW}{ton} \times Hours_{night}}{12{,}000\ Btuh/ton}$$

Equation 80

$$Cooling\ Energy\ Savings\ [kWh] = Cooling\ Energy\ Savings\ [kWh]_{Day} + Cooling\ Energy\ Savings\ [kWh]_{Night}$$

Equation 81

Electric Heating Energy Savings

$$Heating\ Energy\ Savings\ [kWh]_{Day} = \frac{CFM_{pre,day} \times CFM_{reduction} \times 1.08 \times \Delta T \times 1.0\frac{kW}{ton} \times Hours_{day}}{COP \times 3{,}412\ Btuh/kW}$$

Equation 82

$$Heating\ Energy\ Savings\ [kWh]_{Night} = \frac{CFM_{pre,night} \times CFM_{reduction} \times 1.08 \times \Delta T \times 1.0\frac{kW}{ton} \times Hours_{night}}{COP \times 3{,}412\ Btuh/kW}$$

Equation 83

$$Heating\ Energy\ Savings\ [kWh] = Cooling\ Energy\ Savings\ [kWh]_{Day} + Cooling\ Energy\ Savings\ [kWh]_{Night}$$

Equation 84

Electric Cooling Demand Savings (weighted by climate zone peak hour probability)

$$Summer\ Demand\ Savings\ [kW]_{Day} = \frac{CFM_{pre,day} \times CFM_{reduction} \times 1.08 \times \Delta T \times 1.0\frac{kW}{ton}}{12{,}000\ Btuh/ton}$$

Equation 85

Electric Heating Demand Savings (weighted by climate zone peak hour probability)

$$Winter\ Demand\ Savings\ [kW]_{Day/Night} = \frac{CFM_{pre,day/night} \times CFM_{reduction} \times 1.08 \times \Delta T \times 1.0\frac{kW}{ton}}{COP \times 3{,}412\ Btuh/kW}$$

Equation 86

Where:

CFM_{pre}	=	*Calculated pre-retrofit air infiltration (cubic feet per minute)*
$CFM_{reduction}$	=	*59%[232] x TDF*
TDF	=	*Technical degradation factor = 85%[233]*
1.08	=	*Sensible heat equation conversion[234]*
ΔT	=	*Change in temperature across gap barrier (°F)*
$Hours_{day}$	=	*12-hour cycles per day, per month = 4,380 hours*
$Hours_{night}$	=	*12-hour cycles per night, per month = 4,380 hours*
COP	=	*Heating coefficient of performance; 1.0 for electric resistance and 3.3 for heat pumps*

Deemed Energy and Demand Savings Tables

Deemed energy and demand savings per linear foot of installed weather stripping or door sweep are specified below based on climate zone and existing door gap width. The length measurement should be initially measured to the nearest ¼ inch and converted to linear feet rounded to hundredths (0.02) including any segments that are not sealed due to corners, hinges, handles, or other obstructions. The width of the door gap should be rounded to nearest gap width in inches in Table 120 through Table 125. Heating savings are specified for both electric resistance (ER) and heat pump (HP) heating. Cooling savings are available for buildings with electric cooling and gas heat, but no heating savings should be claimed for buildings with gas heat.

Table 120. Deemed Cooling Energy Savings per Linear Foot of Weather Stripping/Door Sweep

Climate zone	Gap width (inches)			
	1/8	1/4	1/2	3/4
Zone 1: Amarillo	1.90	3.83	7.60	11.42
Zone 2: Dallas	3.90	7.88	15.65	23.49
Zone 3: Houston	3.01	6.09	12.09	18.14
Zone 4: Corpus Christi	5.00	10.08	20.03	30.06
Zone 5: El Paso	2.81	5.69	11.28	16.93

[232] CLEAResult, "Commercial Door Air Infiltration Memo". March 18, 2015. Average reduction in Arkansas based on test results from the CLEAResult Brush Weather Stripping Testing Method and Results (59% infiltration reduction).

[233] This factor is applied to account for the difference between the laboratory test from the "Commercial Door Air Infiltration Memo" and the real-world ability to seal the openings around a door. In the absence of research regarding the actual difference, this factor was set to 0.85.

[234] 2013 ASHRAE Handbook of Fundamentals; Equation 33, p. 16.11.

Table 121. Deemed ER Heating Energy Savings per Linear Foot of Weather Stripping/Door Sweep

Climate zone	Gap width (inches)			
	1/8	1/4	1/2	3/4
Zone 1: Amarillo	101.26	204.24	405.72	609.05
Zone 2: Dallas	48.90	98.82	196.15	294.44
Zone 3: Houston	27.18	55.06	109.19	163.91
Zone 4: Corpus Christi	22.78	46.02	91.35	137.13
Zone 5: El Paso	45.59	92.23	182.99	274.69

Table 122. Deemed HP Heating Energy Savings per Linear Foot of Weather Stripping/Door Sweep

Climate zone	Gap width (inches)			
	1/8	1/4	1/2	3/4
Zone 1: Amarillo	30.69	61.89	122.94	184.56
Zone 2: Dallas	14.82	29.95	59.44	89.22
Zone 3: Houston	8.24	16.69	33.09	49.67
Zone 4: Corpus Christi	6.90	13.94	27.68	41.56
Zone 5: El Paso	13.81	27.95	55.45	83.24

Table 123. Deemed Summer Demand Savings per Linear Foot of Weather Stripping/Door Sweep

Climate zone	Gap width (inches)			
	1/8	1/4	1/2	3/4
Zone 1: Amarillo	0.0053	0.0105	0.0210	0.0315
Zone 2: Dallas	0.0044	0.0090	0.0179	0.0269
Zone 3: Houston	0.0043	0.0087	0.0173	0.0259
Zone 4: Corpus Christi	0.0041	0.0082	0.0164	0.0246
Zone 5: El Paso	0.0041	0.0083	0.0165	0.0247

Table 124. Deemed ER Winter Demand Savings per Linear Foot of Weather Stripping/Door Sweep

Climate zone	Gap width (inches)			
	1/8	1/4	1/2	3/4
Zone 1: Amarillo	0.0268	0.0541	0.1074	0.1612
Zone 2: Dallas	0.0412	0.0828	0.1648	0.2474
Zone 3: Houston	0.0211	0.0425	0.0844	0.1267
Zone 4: Corpus Christi	0.0190	0.0383	0.0762	0.1144
Zone 5: El Paso	0.0099	0.0202	0.0400	0.0602

Table 125. Deemed HP Winter Demand Savings per Linear Foot of Weather Stripping/Door Sweep

Climate zone	Gap width (inches)			
	1/8	1/4	1/2	3/4
Zone 1: Amarillo	0.0138	0.0277	0.0550	0.0825
Zone 2: Dallas	0.0178	0.0357	0.0710	0.1066
Zone 3: Houston	0.0102	0.0207	0.0410	0.0615
Zone 4: Corpus Christi	0.0087	0.0175	0.0348	0.0523
Zone 5: El Paso	0.0049	0.0099	0.0197	0.0296

Claimed Peak Demand Savings

Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Measure Life and Lifetime Savings

The estimated useful life (EUL) is 11 years, as specified in the California Database of Energy Efficiency Resources (DEER) READI tool for EUL ID BS-Wthr.[235] This measure life is consistent with the residential air infiltration measure in the Texas TRM.

Program Tracking Data and Evaluation Requirements

The below list of primary inputs and contextual data should be specified and tracked within the program database to inform the evaluation and apply the savings properly.

- Climate zone
- Existing gap width (1/8", 1/4", 1/2", or 3/4")
- Installed measure (weather stripping or door sweep)
- Linear feet (to nearest 0.02 feet = 1/4") of installed weather stripping or door sweep

References and Efficiency Standards

Petitions and Rulings

- Docket No. 48265. Petition of AEP Texas Inc., CenterPoint Energy Houston Electric, LLC, El Paso Electric Company, Entergy Texas, Inc., Oncor Electric Delivery Company LLC, Southwestern Electric Power Company, Southwestern Public Service Company, and Texas-New Mexico Power Company. *Petition to Approve Deemed Savings for New Nonresidential Door Air Infiltration, Nonresidential Door Gaskets, and Residential ENERGY STAR® Connected Thermostats*. Public Utility Commission of Texas.

[235] DEER READI (Remote Ex-Ante Database Interface). http://www.deeresources.com/index.php/readi.

Relevant Standards and Reference Sources

- Not applicable.

Document Revision History

Table 126. Nonresidential Entrance and Exit Door Air Infiltration Revision History

TRM version	Date	Description of change
v6.0	10/2018	TRM v6.0 origin.
v7.0	10/2019	TRM v7.0 update. Minor text revisions.
v8.0	10/2020	TRM v8.0 update. General reference checks and text edits. Degradation factor added to deemed savings values. Guidance clarified for measuring gap sizes.
v9.0	10/2021	TRM v9.0 update. Updated EUL reference.

2.4 NONRESIDENTIAL: FOOD SERVICE EQUIPMENT

2.4.1 ENERGY STAR® Combination Ovens Measure Overview

TRM Measure ID: NR-FS-CO

Market Sector: Commercial

Measure Category: Food Service Equipment

Applicable Business Types: See Eligibility Criteria

Fuels Affected: Electricity

Decision/Action Type: Retrofit, new construction

Program Delivery Type: Prescriptive

Deemed Savings Type: Look-up tables

Savings Methodology: Engineering algorithms and estimates

Measure Description

This section covers the deemed savings methodology for the installation of ENERGY STAR® combination ovens. Combination ovens are convection ovens that include the added capability to inject steam into the oven cavity and typically offer at least three distinct cooking modes: combination mode to roast or bake with moist heat, convection mode to operate purely as a convection oven providing dry heat, and straight pressure-less steamer. The energy and demand savings are determined on a per-oven basis.

Eligibility Criteria

Eligible units must be compliant with the current ENERGY STAR® specifications, with half-size and full-size ovens as defined below and a pan capacity ≥ 5 and ≤ 20.[236, 237]

- Half-size combination oven: capable of accommodating a single 12 x 20 x 2½-inch steam table pan per rack position, loaded from front-to-back or lengthwise.
- Full-size combination oven: capable of accommodating two 12 x 20 x 2½-inch steam table pans per rack position, loaded from front-to-back or lengthwise.

[236] ENERGY STAR® Program Requirements for Commercial Ovens. Eligibility Criteria Version 2.2. https://www.energystar.gov/sites/default/files/Commercial%20Ovens%20Final%20Version%202.2%20Specification.pdf.

[237] ENERGY STAR® Qualified Product Listing: https://www.energystar.gov/productfinder/product/certified-commercial-ovens/results.

Eligible building types include independent restaurants, chain restaurants, elementary and secondary schools, colleges and universities, corporate and industrial foodservice operations, healthcare, hospitality, and supermarkets.[238]

The following products are excluded from the ENERGY STAR® eligibility criteria:

- 2/3-sized combination ovens
- Dual-fuel heat source combination ovens
- Gas combination ovens
- Electric combination ovens with a pan capacity < 5 or > 20
- Hybrid ovens not defined as eligible above (e.g., those incorporating microwave settings)
- Electric rack ovens
- Conventional or standard ovens, conveyor, slow cook-and-hold, deck, range, rapid cook, and rotisserie

Baseline Condition

The baseline condition for retrofit situations is a half-size or full-size combination oven with a pan capacity ≥ 5 and ≤ 20 that does not meet ENERGY STAR® key product criteria.

High-Efficiency Condition

Eligible equipment must be compliant with the current ENERGY STAR® v2.2 specification, effective October 7, 2015. Qualified products must meet the minimum energy efficiency and idle energy rate requirements from Table 127.

Table 127. Combination Ovens—ENERGY STAR® Specification[239]

Operation	Idle rate (kW)[240]	Cooking energy efficiency (%)
Steam mode	≤ 0.133P + 0.6400	≥ 55
Convection mode	≤ 0.080P + 0.4989	≥ 76

[238] CEE Commercial Kitchens Initiative's overview of the Food Service Industry: https://library.cee1.org/system/files/library/4203/CEE_CommKit_InitiativeDescription_Mar2021.pdf.

[239] ENERGY STAR® Commercial Ovens Key Product Criteria. https://www.energystar.gov/products/commercial_food_service_equipment/commercial_ovens/key_product_criteria.

[240] P = Pan Capacity.

Furthermore, Pan Capacity[241] must be ≥ 5 and ≤ 20 (for both half- and full-size combination ovens).

Energy and Demand Savings Methodology

Savings Algorithms and Input Variables

The deemed values are calculated by using the following algorithms:

$$Energy\ Savings\ [\Delta kWh] = kWh_{base} - kWh_{ES}$$

Equation 87

$$kWh_{base} = kWh_{ph,base} + kWh_{conv,base} + kWh_{st,base}$$

Equation 88

$$kWh_{ES} = kWh_{ph,ES} + kWh_{conv,ES} + kWh_{st,ES}$$

Equation 89

kWh_{ph}, kWh_{conv} and kWh_{st} are each calculated the same for both the baseline and ENERGY STAR® cases, as shown in Equation 90, except they require their respective input assumptions relative to preheat, cooking and idle operation in convection and steam modes as seen in Table 128.

$$kWh = \left(E_{ph} + \left(\frac{W_{food} \times E_{food} \times 50\%}{\eta_{cook}}\right) + E_{idle} \times \left(\left(t_{on} - \frac{W_{food}}{PC}\right) \times 50\%\right)\right) \times \frac{t_{days}}{1000}$$

Equation 90

$$Peak\ Demand\ [\Delta kW] = \frac{\Delta kWh - \left(\frac{\Delta E_{ph} \times t_{days}}{1000}\right)}{t_{on} \times t_{days}} \times CF$$

Equation 91

Where:

kWh_{base}	=	*Baseline annual energy consumption [kWh]*
kWh_{ES}	=	*ENERGY STAR® annual energy consumption [kWh]*
E_{ph}	=	*Preheat energy [Wh/BTU]*
ΔE_{ph}	=	*Difference in baseline and ENERGY STAR® preheat energy*

[241] Pan Capacity is defined as the number of steam table pans the combination oven can accommodate as per the ASTM F-1495-05 standard specification.

E_{food}	=	*ASTM energy to food of energy absorbed by food product during cooking [Wh/lb]*
E_{Idle}	=	*Idle energy rate [W]*
W_{food}	=	*Pounds of food cooked per day [lb/day]*
η_{cook}	=	*Cooking energy efficiency [%]*
PC	=	*Production capacity per pan [lb/hr]*
t_{on}	=	*Equipment operating hours per day [hr/day]*
t_{days}	=	*Facility operating days per year [days/year]*
1000	=	*Constant to convert from W to kW*
CF	=	*Peak coincidence factor*

Table 128. Combination Ovens—ENERGY STAR® Commercial Food Service Calculator Inputs[242]

Parameter		Convection mode		Steam mode	
		Baseline	ENERGY STAR®	Baseline	ENERGY STAR®
E_{ph}	P < 15	3,000		1,500	
	P ≥ 15	3,750		2,000	
W_{food}	P < 15	200			
	P ≥ 15	250			
E_{food}		73.2		30.8	
η_{cook}		72%	76%	49%	55%
E_{idle}	P < 15	1,320	(0.080P + 0.4989) x 1000	5,260	(0.133P + 0.6400) x 1000
	P ≥ 15	2,280		8,710	
PC[243]	P < 15	79	119	126	177
	P ≥ 15	166	201	295	349
t_{on}		12			
t_{days}		365			
CF[244]		0.90			

[242] ENERGY STAR® Commercial Food Service Equipment Calculator. 7/15/21 amendment to March 2021 update. https://www.energystar.gov/products/commercial_food_service_equipment.

[243] The 3/2021 ENERGY STAR® calculator update no longer varies C_{cap} by pan capacity. However, this is assumed to be an error. The values specified for pan capacity of 15 or greater are specified in the previous calculator version.

[244] Itron, Inc., "2004-2005 Database for Energy Efficiency Resources (DEER) Update Study: Final Report." Prepared for Southern California Edison. December 2005. Table 3-14, p. 3-17.

Deemed Energy and Demand Savings Tables

The following deemed energy and demand savings are based on the input assumptions from Table 128:

Table 129. Combination Ovens—Deemed Energy and Demand Savings Values[245]

Pan capacity	Annual energy savings (kWh)	Peak demand savings (kW)
5	4,015	0.723
6	4,677	0.857
7	5,356	0.994
8	6,051	1.134
9	6,761	1.278
10	7,488	1.425
11	8,231	1.575
12	8,990	1.729
13	9,765	1.886
14	10,556	2.046
15	11,363	2.210
16	12,187	2.376
17	13,026	2.546
18	13,881	2.720
19	14,753	2.897
20	15,640	3.077

Claimed Peak Demand Savings

Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Measure Life and Lifetime Savings

The estimated useful life (EUL) is 12 years, as specified in the California Database of Energy Efficiency Resources (DEER) READI tool for EUL ID Cook-ElecCombOven.[246]

[245] ENERGY STAR®. Savings Calculator for ENERGY STAR® Qualified Commercial Kitchen Equipment Calculator: http://www.energystar.gov/buildings/sites/default/uploads/files/Commercial_kitchen_equipment_calculator.xlsx.

[246] DEER READI (Remote Ex-Ante Database Interface). http://www.deeresources.com/index.php/readi.

Program Tracking Data and Evaluation Requirements

The below list of primary inputs and contextual data should be specified and tracked within the program database to inform the evaluation and apply the savings properly.

- Manufacturer and model number
- Pan capacity
- ENERGY STAR® idle rate
- ENERGY STAR® cooking efficiency
- Copy of ENERGY STAR® certification or alternative
- Copy of proof of purchase including date of purchase, manufacturer, and model number

References and Efficiency Standards

Petitions and Rulings

Not applicable.

Relevant Standards and Reference Sources

- ENERGY STAR® Equipment Standards for Commercial Ovens. http://www.energystar.gov/products/certified-products/detail/Commercial-ovens
- DEER 2014 EUL update.

Document Revision History

Table 130. Nonresidential ENERGY STAR® Combination Ovens Revision History

TRM version	Date	Description of change
v1.0	11/25/2013	TRM v1.0 origin.
v2.0	04/18/2014	TRM v2.0 update. No revisions.
v3.0	04/10/2015	TRM v3.0 update. Updated previous method based upon the Food Service Technology Center (FSTC) assumptions to an approach using the newly developed ENERGY STAR® Commercial Ovens Program Requirements Version 2.1, which added combination ovens under this version. Simplified calculation methodology to a single representative building type consistent with the ENERGY STAR® Commercial Kitchen Equipment Savings Calculator.
v3.1	11/05/2015	TRM v3.1 update. Updated title to reflect ENERGY STAR® measure.
v4.0	10/10/2016	TRM v4.0 update. No revisions.
v5.0	10/2017	TRM v5.0 update. No revisions.
v6.0	10/2018	TRM v6.0 update. No revisions.
v7.0	10/2019	TRM v7.0 update. Program tracking requirements updated.

TRM version	Date	Description of change
v8.0	10/2020	TRM v8.0 update. General reference checks and text edits. Removed ENERGY STAR® qualification requirement and defers to meeting criteria.
v9.0	10/2021	TRM v9.0 update. Incorporated March 2021 calculator updates. Corrected ENERGY STAR® idle rate formulas. Updated tracking system requirements and EUL reference.

2.4.2 ENERGY STAR® Electric Convection Ovens Measure Overview

TRM Measure ID: NR-FS-CV

Market Sector: Commercial

Measure Category: Food Service Equipment

Applicable Building Types: See Eligibility Criteria

Fuels Affected: Electricity

Decision/Action Type: Retrofit, new construction

Program Delivery Type: Prescriptive

Deemed Savings Type: Look-up tables

Savings Methodology: Engineering algorithms and estimates

Measure Description

This section covers the savings from retrofit or new installation of a full-size or half-size ENERGY STAR® electric convection ovens. Convection ovens cook their food by forcing hot dry air over the surface of the food product. The rapidly moving hot air strips away the layer of cooler air next to the food and enables the food to absorb the heat energy. The energy and demand savings are deemed and based on oven energy rates, cooking efficiencies, operating hours, production capacities, and building type. Average energy and demand consumption, used to calculate the savings, are determined using these assumed default input values on a per-oven basis.

Eligibility Criteria

Eligible units must be compliant with the current ENERGY STAR® specification, with half-size and full-size electric ovens as defined below:[247, 248]

- Full-size convection oven: capable of accommodating standard full-size sheet pans measuring 18 x 26 x 1-inch.
- Half-size convection oven: capable of accommodating half-size sheet pans measuring 18 x 13 x 1-inch.

[247] ENERGY STAR® Program Requirements for Commercial Ovens. https://www.energystar.gov/sites/default/files/Commercial%20Ovens%20Final%20Version%202.2%20Specification.pdf.

[248] ENERGY STAR® Qualified Product Listing: https://www.energystar.gov/productfinder/product/certified-commercial-ovens/results.

Eligible building types include independent restaurants, chain restaurants, elementary and secondary schools, colleges and universities, corporate foodservice operations, healthcare, hospitality, and supermarkets.[249]

Convection ovens eligible for rebate do not include ovens that can heat the cooking cavity with saturated or superheated steam. However, eligible convection ovens may have moisture injection capabilities (e.g., baking ovens and moisture-assist ovens). Ovens that include a "hold feature" are eligible under this specification if convection is the only method used to fully cook the food.

Products listed below are excluded from the ENERGY STAR® eligibility criteria:

- Hybrid ovens not defined as eligible above (e.g., those incorporating microwave settings)
- Electric rack ovens
- Conventional or standard ovens, conveyor, slow cook-and-hold, deck, range, rapid cook, and rotisserie

Baseline Condition

The baseline condition for retrofit situations is an electric convection oven that does not meet ENERGY STAR® key product criteria.

High-Efficiency Condition

Eligible equipment must be compliant with the current ENERGY STAR® v2.2 specification, effective October 7, 2015. Qualified products must meet the minimum energy efficiency and idle energy rate requirements from Table 131.

Table 131. Convection Ovens—ENERGY STAR® Specification[250]

Oven size	Idle rate (W)	Cooking energy efficiency (%)
Full size	≤ 1,600	≥ 71
Half size	≤ 1,000	

[249] CEE Commercial Kitchens Initiative's overview of the food service industry: https://library.cee1.org/system/files/library/4203/CEE_CommKit_InitiativeDescription_Mar2021.pdf

[250] ENERGY STAR® Commercial Ovens Key Product Criteria. https://www.energystar.gov/products/commercial_food_service_equipment/commercial_ovens/key_product_criteria.

Energy and Demand Savings Methodology

Savings Calculations and Input Variables

The deemed savings from these ovens are based on the following algorithms:

$$Energy\ Savings\ [\Delta kWh] = kWh_{base} - kWh_{ES}$$

Equation 92

$$kWh_{base} = kWh_{ph,base} + kWh_{cook,base} + kWh_{idle,base}$$

Equation 93

$$kWh_{ES} = kWh_{ph,ES} + kWh_{cook,ES} + kWh_{idle,ES}$$

Equation 94

kWh$_{ph}$, kWh$_{cook}$, and *kWh$_{idle}$* are each calculated the same for both the baseline and ENERGY STAR® cases, as shown in Equation 95, except they require their respective input assumptions relative to preheat, cooking, and idle operation as seen in Table 132.

$$kWh = \left(E_{ph} + \left(\frac{W_{food} \times E_{food}}{\eta_{\text{cook}}}\right) + E_{idle} \times \left(t_{on} - \frac{W_{food}}{PC}\right)\right) \times \frac{t_{days}}{1000}$$

Equation 95

$$Peak\ Demand\ [\Delta kW] = \frac{\Delta kWh - \left(\frac{\Delta E_{ph} \times t_{days}}{1000}\right)}{t_{on} \times t_{days}} \times CF$$

Equation 96

Where:

kWh$_{base}$	=	*Baseline annual energy consumption [kWh]*
kWh$_{ES}$	=	*ENERGY STAR® annual energy consumption [kWh]*
E$_{ph}$	=	*Preheat energy [Wh/BTU]*
ΔE$_{ph}$	=	*Difference in baseline and ENERGY STAR® preheat energy*
E$_{food}$	=	*ASTM energy to food of energy absorbed by food product during cooking [Wh/lb]*
E$_{Idle}$	=	*Idle energy rate [W]*
W$_{food}$	=	*Pounds of food cooked per day [lb/day]*
η$_{cook}$	=	*Cooking energy efficiency [%]*

PC	=	*Production capacity [lb/hr]*
t_{on}	=	*Operating hours per day [hr/day]*
t_{days}	=	*Facility operating days per year [days/year]*
1000	=	*Constant to convert from W to kW*
CF	=	*Coincidence factor*

Table 132. Convection Ovens—ENERGY STAR® Commercial Food Service Calculator Inputs[251]

Parameter	Full size		Half size	
	Baseline	ENERGY STAR®	Baseline	ENERGY STAR®
E_{ph}	1,563	890	1,389	700
W_{food}				100
E_{food}				73.2
η_{cook}	65%	71%	68%	70.67%
E_{idle}	2,000	1,600	1,030	1,000
PC	90	90	45	50
t_{on}				12
t_{days}				365
CF[252]				0.90

Deemed Energy and Demand Savings Tables

The following deemed energy and demand savings are based on the input assumptions from Table 132:

Table 133. Convection Ovens—Deemed Energy and Demand Savings Values

Oven size	Annual energy savings (kWh)	Peak demand savings (kW)
Full size	2,001	0.398
Half size	244	0.036

[251] ENERGY STAR® Commercial Food Service Equipment Calculator. 7/15/21 amendment to March 2021 update. https://www.energystar.gov/products/commercial_food_service_equipment.

[252] Itron, Inc., "2004-2005 Database for Energy Efficiency Resources (DEER) Update Study: Final Report." Prepared for Southern California Edison. December 2005. Table 3-14, p. 3-17.

Claimed Peak Demand Savings

Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Measure Life and Lifetime Savings

The estimated useful life (EUL) is 12 years, as specified in the California Database of Energy Efficiency Resources (DEER) READI tool for EUL ID Cook-ElecConvOven.[253]

Program Tracking Data and Evaluation Requirements

The below list of primary inputs and contextual data should be specified and tracked within the program database to inform the evaluation and apply the savings properly.

- Manufacturer and model number
- Oven size
- ENERGY STAR® idle rate
- ENERGY STAR® cooking efficiency
- Copy of ENERGY STAR® certification or alternative
- Copy of proof of purchase including date of purchase, manufacturer, and model number

References and Efficiency Standards

Petitions and Rulings

Not applicable.

Relevant Standards and Reference Sources

- ENERGY STAR® requirements for Commercial Ovens. http://www.energystar.gov/index.cfm?c=ovens.pr_crit_comm_ovens.
- ENERGY STAR® list of Qualified Commercial Ovens. https://www.energystar.gov/productfinder/product/certified-commercial-ovens/results.
- DEER 2014 EUL update.

[253] DEER READI (Remote Ex-Ante Database Interface). http://www.deeresources.com/index.php/readi.

Document Revision History

Table 134. Nonresidential ENERGY STAR® Convection Oven Revision History

TRM version	Date	Description of change
v1.0	11/25/2013	TRM v1.0 origin.
v2.0	04/18/2014	TRM v2.0 update. No revisions.
v3.0	04/10/2015	TRM v3.0 update. Updated to newer ENERGY STAR® Commercial Ovens Program Requirements Version 2.1. Simplified calculation methodology to a single representative building type consistent with the ENERGY STAR® Commercial Kitchen Equipment Savings Calculator.
v3.1	11/05/2015	TRM v3.1 update. Updated title to reflect ENERGY STAR® Measure.
v4.0	10/10/2016	TRM v4.0 update. No revisions.
v5.0	10/2017	TRM v5.0 update. No revisions.
v6.0	10/2018	TRM v6.0 update. No revisions.
v7.0	10/2019	TRM v7.0 update. Corrected convection oven definitions. Program tracking requirements updated.
v8.0	10/2020	TRM v8.0 update. General reference checks and text edits. Removed ENERGY STAR® qualification requirement and defers to meeting criteria.
v9.0	10/2021	TRM v9.0 update. Incorporated changes from March 2021 calculator update. Updated EUL reference.

2.4.3 ENERGY STAR® Dishwashers Measure Overview

TRM Measure ID: NR-FS-DW

Market Sector: Commercial

Measure Category: Food Service Equipment

Applicable Building Types: See Eligibility Criteria

Fuels Affected: Electricity

Decision/Action Type: Retrofit, new construction

Program Delivery Type: Prescriptive

Deemed Savings Type: Look-up tables

Savings Methodology: Engineering algorithms and estimates

Measure Description

This section covers the deemed savings methodology for the installation of ENERGY STAR® commercial dishwashers. On average, commercial dishwashers that have earned ENERGY STAR® certification are 25 percent more energy-efficient and 25 percent more water-efficient than standard models. The energy savings associated with ENERGY STAR® commercial dishwashers are primarily due to reduced water use and reduced need to heat water. A commercial kitchen may have external booster water heaters, or booster water heaters may be internal to specific equipment. Both primary and booster water heaters may be either gas or electric; therefore, dishwasher programs need to ensure the savings calculations used are appropriate for the water heating equipment installed at the participating customer's facility. The energy and demand savings are determined on a per-dishwasher basis.

Eligibility Criteria

Eligible units must be compliant with the current ENERGY STAR® specification and fall under one of the following categories.[254, 255] These categories are described in Table 135:

- Under counter dishwasher
- Stationary rack, single tank, door type dishwasher
- Single tank conveyor dishwasher

[254] ENERGY STAR® Program Requirements Product Specifications for Commercial Dishwashers. Eligibility Criteria Version 3.0. https://www.energystar.gov/sites/default/files/Commercial%20Dishwashers%20Final%20Version%203.0%20Specification_0.pdf.

[255] ENERGY STAR® Qualified Product Listing: https://www.energystar.gov/productfinder/product/certified-commercial-dishwashers/results.

- Multiple tank conveyor dishwasher
- Pot, pan, and utensil

Eligible building types include independent restaurants, chain restaurants, elementary and secondary schools, colleges and universities, corporate foodservice operations, healthcare, hospitality, and supermarkets.[256]

Dishwashers intended for use in residential or laboratory applications are not eligible for ENERGY STAR® under this product specification. Steam, gas, and other non-electric models also do not qualify.

Additionally, though single- and multiple-tank flight-type conveyor dishwashing machines (where the dishes are loaded directly on the conveyor rather than transported within a rack—also referred to as a rackless conveyor) are eligible as per the version 3.0 specification, they are considered ineligible for this measure, since default values are not available for flight-type dishwashers in the ENERGY STAR® Commercial Kitchen Equipment Calculator.

Table 135. Dishwashers—ENERGY STAR® Equipment Type Descriptions

Equipment type	Equipment description
Under-counter dishwasher	A machine with an overall height of 38" or less, in which a rack of dishes remains stationary within the machine while being subjected to sequential wash and rinse sprays and is designed to be installed under food preparation workspaces. Under-counter dishwashers can be either chemical or hot-water sanitizing, with an internal booster heater for the latter. For purposes of this specification, only those machines designed for wash cycles of ten minutes or less can qualify for ENERGY STAR®.
Stationary-rack, single-tank, door-type dishwasher	A machine in which a rack of dishes remains stationary within the machine while subjected to sequential wash and rinse sprays. This definition also applies to machines in which the rack revolves on an axis during the wash and rinse cycles. Subcategories of stationary door type machines include single- and multiple-wash tank, double rack, pot, pan and utensil washers, chemical dump type, and hooded wash compartment ("hood type"). Stationary-rack, single-tank, door-type models are covered by this specification and can be either chemical or hot-water sanitizing, with an internal or external booster heater for the latter.
Single-tank conveyor dishwasher	A washing machine that employs a conveyor or similar mechanism to carry dishes through a series of wash and rinse sprays within the machine. Specifically, a single-tank conveyor machine has a tank for wash water followed by a final sanitizing rinse and does not have a pumped rinse tank. This type of machine may include a pre-washing section before the washing section. Single-tank conveyor dishwashers can either be chemical or hot-water sanitizing, with an internal or external booster heater for the latter.

[256] CEE Commercial Kitchens Initiative's overview of the Food Service Industry: https://library.cee1.org/system/files/library/4203/CEE_CommKit_InitiativeDescription_Mar2021.pdf

Equipment type	Equipment description
Multiple-tank conveyor dishwasher	A conveyor-type machine that has one or more tanks for wash water and one or more tanks for pumped rinse water, followed by a final sanitizing rinse. This type of machine may include one or more pre-washing sections before the washing section. Multiple-tank conveyor dishwashers can be either chemical or hot-water sanitizing, with an internal or external hot-water-booster heater for the latter.
Pot, pan, and utensil	A stationary-rack, door-type machine designed to clean and sanitize pots, pans, and kitchen utensils.

Baseline Condition

Baseline equipment is either a low-temperature[257] or high-temperature[258] machine as defined by Table 135, which is not used in a residential or laboratory setting. For low-temperature units, the DHW is assumed to be electrically heated. For high-temperature units, the DHW can either be heated by electric or natural gas methods. For units heated with natural gas, the unit shall have an electric booster heater attached to it.

High-Efficiency Condition

Qualifying equipment must be compliant with the current ENERGY STAR® v3.0 specification, effective July 27, 2021. High-temperature equipment sanitizes using hot water and requires a booster heater. Low-temperature equipment uses chemical sanitization and does not require a booster heater. Qualified products must be less than or equal to the maximum idle energy rate and water consumption requirements from Table 136.

Table 136. Dishwashers—ENERGY STAR® Specification[259]

Machine type	Low-temperature efficiency requirements		High-temperature efficiency requirements	
	Idle energy rate (kW)	Water consumption (gal/rack)	Idle energy rate (kW)	Water consumption (gal/rack)
Under counter	≤ 0.25	≤ 1.19	≤ 0.30	≤ 0.86
Stationary single-tank door	≤ 0.30	≤ 1.18	≤ 0.55	≤ 0.89
Single-tank conveyor	≤ 0.85	≤ 0.79	≤ 1.20	≤ 0.70
Multiple-tank conveyor	≤ 1.00	≤ 0.54	≤ 1.85	≤ 0.54
Pot, pan, and utensil	N/A	N/A	≤ 0.90	≤ 0.58[260]

[257] Low temperature machines apply a chemical sanitizing solution to the surface of the dishes to achieve sanitation.
[258] High temperature machines apply only hot water to the surface of the dishes to achieve sanitation.
[259] ENERGY STAR® Commercial Dishwashers Key Product Criteria. https://www.energystar.gov/products/commercial_food_service_equipment/commercial_dishwashers/key_product_criteria.
[260] Water consumption for pot, pan, and utensil is specified in gallons-per-square-foot rather than gallons-per-rack.

Energy and Demand Savings Methodology

Savings Algorithms and Input Variables

Deemed savings values are calculated using the following algorithms:

$$Energy\ Savings\ [\Delta kWh] = (V_{base} - V_{ES}) \times \left(\frac{\Delta T_{DHW} + \Delta T_{boost}}{\eta_{DHW}}\right) \times \rho_{water} \times C_p \times \frac{1\ kWh}{3{,}412\ Btu} + (E_{idle,base} - E_{idle,ES}) \times \left(t_{hours} - N_{racks} \times \frac{t_{wash}}{60}\right) \times t_{days}$$

Equation 97

$$V_{base} = t_{days} \times N_{racks} \times V_{rack,base}$$

Equation 98

$$V_{ES} = t_{days} \times N_{racks} \times V_{rack,ES}$$

Equation 99

$$Peak\ Demand\ [\Delta kW] = \frac{\Delta kWh}{t_{on} \times t_{days}} \times CF$$

Equation 100

Where:

ρ_{water}	=	*Density of water [lb/gallon]*
C_p	=	*Specific heat of water [Btu/lb ºF]*
ΔT_{DHW}	=	*Inlet water temperature increase for building water heater [ºF]*
ΔT_{boost}	=	*Inlet water temperature for booster water heater [ºF]*
η_{DHW}	=	*Building electric water heater and booster heater efficiency [%]*
N_{racks}	=	*Number of racks washed per days*
V_{base}	=	*Baseline annual volume of water consumption [gal/year]*
V_{ES}	=	*ENERGY STAR® annual volume of water consumption [gal/year]*
$V_{rack,base}$	=	*Baseline per rack volume of water consumption [gal/rack]*
$V_{rack,ES}$	=	*ENERGY STAR® per rack volume of water consumption [gal/rack]*
$E_{Idle,base}$	=	*Baseline idle energy rate [kW]*
$E_{Idle,ES}$	=	*ENERGY STAR® idle energy rate [kW]*
t_{wash}	=	*Wash time per rack [min]*
t_{on}	=	*Equipment operating hours per day [hr/day]*
t_{days}	=	*Facility operating days per year [days/year]*
3,412	=	*Constant to convert from Btu to kWh*

60 = *Constant to convert from minutes to hours*

CF = *Peak coincidence factor*

Table 137. Dishwashers—ENERGY STAR® Commercial Food Service Calculator Inputs[261]

Inputs	Under counter	Single-door type	Single-tank conveyor	Multiple-tank conveyor	Pot, pan, and utensil
ρ_{water}					61.4 ÷ 7.48 = 8.2
C_p					1.0
ΔT_{DHW}					Gas water heaters: 0ºF Electric water heaters: 70 ºF
ΔT_{boost}					Gas booster heaters: 0 ºF Electric booster heaters: 40 ºF
η_{DHW}					98%
t_{on}					18
t_{days}					365
CF[262]					0.90
Low-temperature units					
N_{racks}	75	280	400	600	--
$V_{rack,base}$	1.73	2.10	1.31	1.04	--
$V_{rack,ES}$	1.19	1.18	0.79	0.54	--
$E_{idle,base}$	0.50	0.60	1.60	2.00	--
$E_{idle,ES}$	0.25	0.30	0.85	1.00	--
t_{wash}	2.0	1.5	0.3	0.3	--
High-temperature units					
N_{racks}	75	280	400	600	280
$V_{rack,base}$	1.09	1.29	0.87	0.97	0.70
$V_{rack,ES}$	0.86	0.89	0.70	0.54	0.58
$E_{idle,base}$	0.76	0.87	1.93	2.59	1.20
$E_{idle,ES}$	0.30	0.55	1.20	1.85	0.90
t_{wash}	2.0	1.0	0.3	0.2	3.0

[261] ENERGY STAR® Commercial Food Service Equipment Calculator. 7/15/21 amendment to March 2021 update. https://www.energystar.gov/products/commercial_food_service_equipment.

[262] Itron, Inc., "2004-2005 Database for Energy Efficiency Resources (DEER) Update Study: Final Report." Prepared for Southern California Edison. December 2005. Table 3-14, p. 3-17.

Deemed Energy and Demand Savings Tables

The following deemed energy and demand savings are based on the input assumptions from Table 137:

Table 138. Dishwashers—Deemed Energy and Demand Savings Values

Facility description	Under counter		Stationary single-tank door		Single-tank conveyor		Multiple-tank conveyor		Pot, pan, and utensil	
	kWh	kW	kWh	kW	kWh	kW	kWh	kW	kWh	kW
Low temp./ electric water heater	3,955	0.542	17,362	2.378	17,426	2.387	24,292	3.328	--	--
High temp./ electric water heater with electric booster heater	4,303	0.589	12,596	1.726	10,966	1.502	29,751	4.075	3,750	0.514
High temp./ gas water heater with electric booster heater	3,221	0.441	5,572	0.763	6,700	0.918	13,569	1.859	1,642	0.225
High temp./ electric water heater with gas booster heater	3,684	0.505	8,582	1.176	8,528	1.168	20,504	2.809	2,545	0.349

Claimed Peak Demand Savings

Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Measure Life and Lifetime Savings

The estimated useful life (EUL) varies per eligible dishwasher type, as stated in the ENERGY STAR® Commercial Kitchen Equipment Savings Calculator.

Table 139. Dishwashers—Equipment Lifetime by Machine Type

Machine type	EUL (years)
Under counter	10
Stationary single-tank door	15
Single-tank conveyor	20
Multiple-tank conveyor	20
Pot, pan, and utensil	10

Program Tracking Data and Evaluation Requirements

The below list of primary inputs and contextual data should be specified and tracked within the program database to inform the evaluation and apply the savings properly:

- Manufacturer and model number
- Energy source for primary water heater (gas, electric)
- Energy source for booster water heater (gas, electric)
- ENERGY STAR® idle rate
- ENERGY STAR® water consumption
- Copy of ENERGY STAR® certification or alternative
- Copy of proof of purchase including date of purchase, manufacturer, and model number

References and Efficiency Standards

Petitions and Rulings

Not applicable.

Relevant Standards and Reference Sources

- ENERGY STAR® requirements for Commercial Dishwashers. http://www.energystar.gov/sites/default/files/specs//private/Commercial_Dishwasher_Program_Requirements%20v2_0.pdf.
- ENERGY STAR® maintains an online list of qualified Commercial dishwashers meeting or exceeding ENERGY STAR® requirements at http://www.energystar.gov/productfinder/product/certified-Commercial-dishwashers/results.
- ENERGY STAR® v2.0 Calculator (Commercial Kitchen Equipment Savings Calculator). http://www.energystar.gov/buildings/sites/default/uploads/files/Commercial_kitchen_equipment_calculator.xlsx.

Document Revision History

Table 140. Nonresidential ENERGY STAR® Dishwashers Revision History

TRM version	Date	Description of change
v1.0	11/25/2013	TRM v1.0 origin.
v2.0	04/18/2014	TRM v2.0 update. Update savings based on the newest version of ENERGY STAR® deemed input variables.
v2.1	01/30/2015	TRM v2.1 update. Corrections to Water Use per Rack in Table 2-90.

TRM version	Date	Description of change
v3.0	04/30/2015	TRM v3.0 update. Aligned calculation approach with ENERGY STAR® Commercial Dishwashers Program Requirements Version 2.0. Simplified methodology to a single representative building type consistent with the ENERGY STAR® Commercial Kitchen Equipment Savings Calculator.
v4.0	10/10/2016	TRM v4.0 update. Added high-efficiency requirements for pots, pans, and utensils.
v5.0	10/2017	TRM v5.0 update. No revisions.
v6.0	10/2018	TRM v6.0 update. No revisions.
v7.0	10/2019	TRM v7.0 update. Program tracking requirements updated.
v8.0	10/2020	TRM v8.0 update. General reference checks and text edits. Removed ENERGY STAR® qualification requirement and defers to meeting criteria.
v9.0	10/2021	TRM v9.0 update. General reference checks and text edits. Incorporated March 2021 calculator update. Updated variable definitions.

2.4.4 ENERGY STAR® Hot Food Holding Cabinets Measure Overview

TRM Measure ID: NR-FS-HC

Market Sector: Commercial

Measure Category: Food Service Equipment

Applicable Building Types: See Eligibility Criteria

Fuels Affected: Electricity

Decision/Action Type: Retrofit, new construction

Program Delivery Type: Prescriptive

Deemed Savings Type: Look-up tables

Savings Methodology: Engineering algorithms and estimates

Measure Description

This section covers the deemed savings methodology for the installation of ENERGY STAR® hot food holding cabinets (HFHCs). An HFHC is a heated, fully enclosed compartment with one or more solid or transparent doors designed to maintain the temperature of hot food that has been cooked using a separate appliance. HFHCs that have earned ENERGY STAR® certification incorporate better insulation, thus reducing heat loss, and may also offer additional energy-saving devices such as magnetic door gaskets, auto-door closers, or Dutch doors. The insulation of the cabinet offers better temperature uniformity within the cabinet from top to bottom. The energy and demand savings are deemed and based on an interior volume range of the holding cabinets and the building type. An average wattage has been calculated for each volume range, half size, three-quarter size, and full size. The energy and demand savings are determined on a per-cabinet basis.

Eligibility Criteria

HFHCs must be compliant with the current ENERGY STAR® specification.[263, 264] Eligible building types include independent restaurants, chain restaurants, elementary and secondary schools, colleges and universities, corporate and industrial foodservice operations, healthcare, hospitality, and supermarkets.[265]

[263] ENERGY STAR® Program Requirements Product Specifications for Commercial Hot Food Holding Cabinets. Eligibility Criteria Version 2.0. https://www.energystar.gov/sites/default/files/specs/private/Commercial_HFHC_Program_Requirements_2.0.pdf.

[264] ENERGY STAR® Qualified Product Listing: https://www.energystar.gov/productfinder/product/certified-commercial-hot-food-holding-cabinets/results.

[265] CEE Commercial Kitchens Initiative's overview of the Food Service Industry: https://library.cee1.org/system/files/library/4203/CEE_CommKit_InitiativeDescription_Mar2021.pdf.

The following products are excluded from the ENERGY STAR® eligibility criteria:

- Dual function equipment (e.g., "cook-and-hold" and proofing units)
- Heated transparent merchandising cabinets
- Drawer warmers

Baseline Condition

The baseline condition is a half-size, three-quarter size, or full-size hot food holding cabinet that do not meet ENERGY STAR® key product criteria.

High-Efficiency Condition

Eligible equipment must be compliant with the current ENERGY STAR® v2.0 specification, effective October 1, 2011. Table 141 summarizes idle energy rate requirement based on cabinet interior volume.

Table 141. HFHCs—ENERGY STAR® Specification[266, 267]

Product interior volume (ft^3)	Idle energy rate (W)
0 < V < 13	≤ 21.5 V
13 ≤ V < 28	≤ 2.0 V + 254.0
28 ≤ V	≤ 3.8 V + 203.5

Energy and Demand Savings Methodology

Savings Calculations and Input Variables

Deemed values are calculated using the following algorithms:

$$Energy\ Saving\ [\Delta kWh] = \left(E_{Idle,base} - E_{Idle,ES}\right) \times \frac{1}{1000} \times t_{on} \times t_{days}$$

Equation 101

$$Peak\ Demand\ [\Delta kW] = \left(E_{Idle,base} - E_{Idle,ES}\right) \times \frac{1}{1000} \times CF$$

Equation 102

[266] ENERGY STAR® Commercial Fryers Key Product Criteria. https://www.energystar.gov/products/commercial_food_service_equipment/commercial_hot_food_holding_cabinets/key_product_criteria.

[267] V = Interior Volume = Interior Height x Interior Width x Interior Depth.

Where:

V	=	*Product interior volume [ft^3]*
$E_{Idle,base}$	=	*Baseline idle energy rate [W]*
$E_{Idle,ES}$	=	*ENERGY STAR® idle energy rate after installation [W]*
t_{on}	=	*Equipment operating hours per day [hrs/day]*
t_{days}	=	*Facility operating days per year [days/year]*
1000	=	*Constant to convert from W to kW*
CF	=	*Peak coincidence factor*

Table 142. HFHCs—ENERGY STAR® Commercial Food Service Calculator Inputs[268]

Input variable	Product interior volume range		
	0 < V < 13	13 ≤ V < 28	28 ≤ V
V[269]	8	22	53
$E_{Idle,base}$			30 × V
$E_{Idle,ES}$	21.5 × V	2 × V + 254	3.8 × V + 203.5
t_{on}			9
t_{days}			365
CF[270]			0.90

Deemed Energy and Demand Savings Tables

The following deemed energy and demand savings are based on the input assumptions from Table 142:

Table 143. HFHCs—Deemed Energy and Demand Savings Values

Product interior volume (ft^3)	Annual energy savings (kWh)	Peak demand savings (kW)
0 < V < 13	223	0.061
13 ≤ V < 28	1,189	0.326
28 ≤ V	3,893	1.067

[268] ENERGY STAR® Commercial Food Service Equipment Calculator. 7/15/21 amendment to March 2021 update. https://www.energystar.gov/products/commercial_food_service_equipment.
[269] Averages of product interior volume determined based on review of ENERGY STAR® qualified product listing. Accessed 7/30/2020.
[270] Itron, Inc., "2004-2005 Database for Energy Efficiency Resources (DEER) Update Study: Final Report." Prepared for Southern California Edison. December 2005. Table 3-14, p. 3-17.

Claimed Peak Demand Savings

Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Measure Life and Lifetime Savings

The estimated useful life (EUL) is 12 years, as specified in the California Database of Energy Efficiency Resources (DEER) READI tool for EUL ID Cook-HoldCab.[271]

Program Tracking Data and Evaluation Requirements

The below list of primary inputs and contextual data should be specified and tracked within the program database to inform the evaluation and apply the savings properly:

- Manufacturer and model number
- Interior cabinet volume
- ENERGY STAR® idle rate
- Copy of ENERGY STAR® certification or alternative
- Copy of proof of purchase including date of purchase, manufacturer, and model number

References and Efficiency Standards

Petitions and Rulings

- PUCT Docket 36779—Provides EUL for Hot Food Holding Cabinets

Relevant Standards and Reference Sources

- ENERGY STAR® requirements for Hot Food Holding Cabinets. https://www.energystar.gov/ia/partners/product_specs/program_reqs/Commercial_HFHC_Program_Requirements_2.0.pdf.
- DEER 2014 EUL update.

[271] DEER READI (Remote Ex-Ante Database Interface). http://www.deeresources.com/index.php/readi.

Document Revision History

Table 144. Nonresidential ENERGY STAR® Hot Food Holding Cabinets Revision History

TRM version	Date	Description of change
v1.0	11/25/2013	TRM v1.0 origin.
v2.0	04/18/2014	TRM v2.0 update. No revisions.
v3.0	04/10/2015	TRM v3.0 update. Updated to newer ENERGY STAR® Hot Food Holding Cabinet Program Requirements Version 2.0. Simplified calculation methodology to a single representative building type consistent with the ENERGY STAR® Commercial Kitchen Equipment Savings Calculator.
v4.0	10/10/2016	TRM v4.0 update. No revisions.
v5.0	10/2017	TRM v5.0 update. No revisions.
v6.0	10/2018	TRM v6.0 update. No revisions.
v7.0	10/2019	TRM v7.0 update. Program tracking requirements updated.
v8.0	10/2020	TRM v8.0 update. General reference checks and text edits. Removed ENERGY STAR® qualification requirement and defers to meeting criteria.
v9.0	10/2021	TRM v9.0 update. Incorporated March 2021 calculator update. Updated EUL reference.

2.4.5 ENERGY STAR® Electric Fryers Measure Overview

TRM Measure ID: NR-FS-EF

Market Sector: Commercial

Measure Category: Cooking Equipment

Applicable Building Types: See Eligibility Criteria

Fuels Affected: Electricity

Decision/Action Type: Retrofit, new construction

Program Delivery Type: Prescriptive

Deemed Savings Type: Look-up tables

Savings Methodology: Engineering algorithms and estimates

Measure Description

This section covers the deemed savings methodology for the installation of ENERGY STAR® electric fryers. Fryers that have earned ENERGY STAR® certification offer shorter cook times and higher production rates through advanced burner and heat exchanger designs. Fry pot insulation reduces standby losses resulting in a lower idle energy rate. The energy and demand savings are determined on a per-fryer basis.

Eligibility Criteria

Eligible units must meet be compliant with the current ENERGY STAR® specification, either counter-top or floor type designs, with standard-size and large vat fryers as defined below:[272, 273]

- Standard-size electric fryer: A fryer with a vat that measures ≥ 12 inches and < 18 inches wide, and a shortening capacity ≥ 25 pounds and ≤ 65 pounds
- Large vat electric fryer: A fryer with a vat that measures ≥ 18 inches and ≤ 24 inches wide, and a shortening capacity > 50 pounds

Eligible building types include independent restaurants, chain restaurants, elementary and secondary schools, colleges and universities, corporate and industrial foodservice operations, healthcare, hospitality, and supermarkets.[274]

[272] ENERGY STAR® Program Requirements Product Specifications for Commercial Fryers. Eligibility Criteria Version 3.0. https://www.energystar.gov/sites/default/files/Commercial%20Fryers%20Program%20Requirements.pdf.

[273] ENERGY STAR® Qualified Product Listing: https://www.energystar.gov/productfinder/product/certified-commercial-fryers/results.

[274] CEE Commercial Kitchens Initiative's overview of the Food Service Industry: https://library.cee1.org/system/files/library/4203/CEE_CommKit_InitiativeDescription_Mar2021.pdf.

The following products are excluded from the ENERGY STAR® eligibility criteria:

- Fryers with vats measuring < 12 inches wide, or > 24 inches wide

Baseline Condition

The baseline condition is an electric standard-size fryer ≥ 12 inches and < 18 inches wide or large vat fryer > 18 inches and < 24 inches wide that do not meet ENERGY STAR® key product criteria.

High-Efficiency Condition

Eligible equipment must be compliant with the current ENERGY STAR® v3.0 specification, effective October 1, 2016. New electric standard fryers ≥ 12 inches and < 18 inches wide and large vat fryers > 18 inches and < 24 inches wide that meet or exceed the requirements listed in Table 145.

Table 145. Fryers—ENERGY STAR® Specification[275]

Inputs	Standard	Large-vat
Cooking energy efficiency	≥ 83%	≥ 80%
Idle energy rate (W)	≤ 800	≤ 1,100

Energy and Demand Savings Methodology

Savings Algorithms and Input Variables

Deemed values are calculated using the following algorithms:

$$Energy\ Savings\ [\Delta kWh] = kWh_{base} - kWh_{ES}$$

Equation 103

$$kWh_{base} = kWh_{ph,base} + kWh_{cook,base} + kWh_{idle,base}$$

Equation 104

$$kWh_{ES} = kWh_{ph,ES} + kWh_{cook,ES} + kWh_{idle,ES}$$

Equation 105

kWh_{ph}, kWh_{cook}, and kWh_{idle} are each calculated the same for both the baseline and ENERGY STAR® cases, as shown in Equation 106, except they require their respective input assumptions relative to preheat, cooking, and idle operation as seen in Table 146.

[275] ENERGY STAR® Commercial Fryers Key Product Criteria. https://www.energystar.gov/products/commercial_food_service_equipment/commercial_fryers/key_product_criteria.

$$kWh = \left(E_{ph} + \left(\frac{W_{food} \times E_{food}}{\eta_{\text{cook}}}\right) + E_{idle} \times \left(t_{on} - \frac{t_{ph}}{60} - \frac{W_{food}}{PC}\right)\right) \times \frac{t_{days}}{1000}$$

Equation 106

$$Peak\ Demand\ [\Delta kW] = \frac{\Delta kWh - \left(\frac{\Delta E_{ph} \times t_{days}}{1000}\right)}{t_{on} \times t_{days}} \times CF$$

Equation 107

Where:

kWh_{base}	=	*Baseline annual energy consumption [kWh]*
kWh_{ES}	=	*ENERGY STAR® annual energy consumption [kWh]*
E_{ph}	=	*Preheat energy [Wh/BTU]*
ΔE_{ph}	=	*Difference in baseline and ENERGY STAR® preheat energy*
E_{food}	=	*ASTM energy to food of energy absorbed by food product during cooking [Wh/lb]*
E_{Idle}	=	*Idle energy rate [W]*
W_{food}	=	*Pounds of food cooked per day [lb/day]*
η_{cook}	=	*Cooking energy efficiency [%]*
PC	=	*Production capacity [lb/hr]*
t_{on}	=	*Equipment operating hours per day [hr/day]*
t_{days}	=	*Facility operating days per year [days/year]*
1000	=	*Constant to convert from W to kW*
CF	=	*Peak coincidence factor*

Table 146. Fryers—ENERGY STAR® Commercial Food Service Calculator Inputs[276]

Parameter	Standard-sized vat		Large vat	
	Baseline	ENERGY STAR®	Baseline	ENERGY STAR®
E_{ph}	2,400	1,900	2,400	1,900
W_{food}				150
E_{food}				167
η_{cook}	75%	83%	70%	80%
E_{idle}	1,200	800	1,350	1,100
PC	65	70	100	110
t_{on}		16		12
t_{days}				365
CF[277]				0.90

Deemed Energy and Demand Savings Tables

The following deemed energy and demand savings of are based on the assumptions from Table 146:

Table 147. Fryers—Deemed Energy and Demand Savings Values

Fryer type	Annual energy savings (kWh)	Peak demand savings (kW)
Standard	3,272	0.476
Large vat	2,696	0.516

Claimed Peak Demand Savings

Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Measure Life and Lifetime Savings

The estimated useful life (EUL) is 12 years, as specified in the California Database of Energy Efficiency Resources (DEER) READI tool for EUL ID Cook-ElecFryer.[278]

[276] ENERGY STAR® Commercial Food Service Equipment Calculator. 7/15/21 amendment to March 2021 update. https://www.energystar.gov/products/commercial_food_service_equipment.
[277] Itron, Inc., "2004-2005 Database for Energy Efficiency Resources (DEER) Update Study: Final Report." Prepared for Southern California Edison. December 2005. Table 3-14, p. 3-17.
[278] DEER READI (Remote Ex-Ante Database Interface). http://www.deeresources.com/index.php/readi.

Program Tracking Data and Evaluation Requirements

The below list of primary inputs and contextual data should be specified and tracked within the program database to inform the evaluation and apply the savings properly:

- Manufacturer and model number
- Fryer width
- ENERGY STAR® idle rate
- ENERGY STAR® cooking efficiency
- Copy of ENERGY STAR® certification or alternative
- Copy of proof of purchase including date of purchase, manufacturer, and model number

References and Efficiency Standards

Petitions and Rulings

- PUCT Docket 36779—Provides EUL for Electric Fryers.

Relevant Standards and Reference Sources

- ENERGY STAR® requirements for Electric Fryers https://www.energystar.gov/sites/default/files/specs/private/Commercial_Fryers_Program_Requirements.pdf.
- DEER 2014 EUL update.

Document Revision History

Table 148. Nonresidential ENERGY STAR® Electric Fryers Revision History

TRM version	Date	Description of change
v1.0	11/25/2013	TRM v1.0 origin.
v2.0	04/18/2014	TRM v2.0 update. No revisions.
v3.0	04/10/2015	TRM v3.0 update. Updated to newer ENERGY STAR® Electric Fryers Program Requirements Version 2.1. Simplified calculation methodology to a single representative building type consistent with the ENERGY STAR® Commercial Kitchen Equipment Savings Calculator.
v4.0	10/10/2016	TRM v4.0 update. No revisions.
v5.0	10/2017	TRM v5.0 update. No revisions.
v6.0	10/2018	TRM v6.0 update. No revisions.
v7.0	10/2019	TRM v7.0 update. Savings and efficiencies revised for ENERGY STAR® 3.0 specifications. Program tracking requirements updated.

TRM version	Date	Description of change
v8.0	10/2020	TRM v8.0 update. General reference checks and text edits. Removed ENERGY STAR® qualification requirement and defers to meeting criteria.
v9.0	10/2021	TRM v9.0 update. Incorporated March 2021 calculator update. Updated EUL reference.

2.4.6 ENERGY STAR® Electric Steam Cookers Measure Overview

TRM Measure ID: NR-FS-SC

Market Sector: Commercial

Measure Category: Cooking Equipment

Applicable Building Types: See Eligibility Criteria

Fuels Affected: Electricity

Decision/Action Type: Retrofit, new construction

Program Delivery Type: Prescriptive

Deemed Savings Type: Look-up tables

Savings Methodology: Engineering algorithms and estimates

Measure Description

This section covers the deemed savings methodology for the installation of ENERGY STAR® electric steam cookers. Steam cookers are available in 3-, 4-, 5-, or ≥ 6-pan capacities. Steam cookers that have earned ENERGY STAR® certification are up to 50 percent more efficient than standard models. They have higher production rates and reduced heat loss due to better insulation and a more efficient steam delivery system. The energy and demand savings are determined on a per-cooker basis.

Eligibility Criteria

Eligible units must be compliant with the current ENERGY STAR® specification. [279, 280] Eligible building types include independent restaurants, chain restaurants, elementary and secondary schools, colleges and universities, corporate and industrial foodservice operations, healthcare, hospitality, and supermarkets.[281]

It is required that the post-retrofit ENERGY STAR® electric steam cooker and the conventional steam cooker it replaces are of equivalent pan capacities.

[279] ENERGY STAR® Program Requirements Product Specifications for Commercial Steam Cookers. Eligibility Criteria Version 1.2. https://www.energystar.gov/sites/default/files/specs/private/Commercial_Steam_Cookers_Program_Requirements%20v1_2.pdf.

[280] ENERGY STAR® Product Listing: https://www.energystar.gov/productfinder/product/certified-commercial-steam-cookers/results.

[281] CEE Commercial Kitchens Initiative's overview of the Food Service Industry: https://library.cee1.org/system/files/library/4203/CEE_CommKit_InitiativeDescription_Mar2021.pdf.

Baseline Condition

The eligible baseline condition for retrofit situations is an electric steam cooker that does not meet ENERGY STAR® key product criteria.

High-Efficiency Condition

Eligible equipment must be compliant with the current ENERGY STAR® v1.2 specification, effective August 1, 2003. Qualified products must meet the requirements from Table 149.

Table 149. Steam Cookers—ENERGY STAR® Specification[282]

Pan capacity	Cooking energy efficiency (%)[283]	Idle rate (W)
3-pan	50%	400
4-pan	50%	530
5-pan	50%	670
6-pan and larger	50%	800

Energy and Demand Savings Methodology

Savings Algorithms and Input Variables

$$Energy\ Savings\ [\Delta kWh] = kWh_{base} - kWh_{post}$$

Equation 108

$$kWh_{base} = kWh_{ph,base} + kWh_{cook,base} + kWh_{idle,base}$$

Equation 109

$$kWh_{ES} = kWh_{ph,ES} + kWh_{cook,ES} + kWh_{idle,ES}$$

Equation 110

kWh_{ph}, kWh_{cook}, and kWh_{idle} are each calculated the same for both the baseline and ENERGY STAR® cases, as shown in Equation 95, except they require their respective input assumptions relative to preheat, cooking, and idle operation as seen in Table 150.

[282] ENERGY STAR® Commercial Steam Cookers Key Product Criteria. https://www.energystar.gov/products/commercial_food_service_equipment/commercial_steam_cookers/key_product_criteria.

[283] Cooking Energy Efficiency is based on "heavy load (potato) cooking capacity," i.e., 12 by 20 by 2½ inch (300 by 500 by 65 mm) perforated hotel pans each filled with 8.0 ± 0.2 lb (3.6 ± 0.1 kg) of fresh, whole, US No. 1, size B, red potatoes.

$$kWh = \left(E_{ph} + \left(\frac{W_{food} \times E_{food}}{\eta_{\text{cook}}}\right) + \left[(1 - 40\%) \times E_{idle} + \frac{40\% \times PC \times P}{\eta_{\text{cook}}}\right] \times \left(t_{on} - \frac{W_{food}}{PC \times P}\right)\right) \times \frac{t_{days}}{1000}$$

Equation 111

$$Peak\ Demand\ [\Delta kW] = \frac{\Delta kWh - \left(\frac{\Delta E_{ph} \times t_{days}}{1000}\right)}{t_{on} \times t_{days}} \times CF$$

Equation 112

Where:

kWh_{base}	=	*Baseline annual energy consumption [kWh]*
kWh_{ES}	=	*ENERGY STAR® annual energy consumption [kWh]*
E_{ph}	=	*Preheat energy [Wh/BTU]*
ΔE_{ph}	=	*Difference in baseline and ENERGY STAR® preheat energy*
E_{food}	=	*ASTM energy to food of energy absorbed by food product during cooking [Wh/lb]*
E_{Idle}	=	*Idle energy rate [W]. (Differs for boiler-based and steam-generator equipment)*
W_{food}	=	*Pounds of food cooked per day [lb/day]*
η_{cook}	=	*Cooking energy efficiency [%] (Differs for boiler-based or steam generator equipment)*
40%	=	*Percent of time in constant steam mode [%]*
PC	=	*Production capacity [lb/hr]*
P	=	*Pan capacity*
t_{on}	=	*Equipment operating hours per day [hr/day]*
t_{days}	=	*Facility operating days per year [days/year]*
1000	=	*Constant to convert from W to kW*
CF	=	*Peak coincidence factor*

Table 150. Steam Cookers—ENERGY STAR® Commercial Food Service Calculator Inputs[284]

Parameter	Baseline value	ENERGY STAR® value
E_{ph}	1,776	1,671.7
W_{food}		100
E_{food}		30.8
η_{cook}	Boiler-based: 26% Steam generator: 30%	50%
E_{Idle}	Boiler-based: 1,000 Steam generator: 1,200	3-pan: 400 4-pan: 530 5-pan: 670 6-pan: 800
PC	23.3	16.7
P		3, 4, 5, or 6
t_{on}		9.25
t_{days}		311
CF[285]		0.90

Deemed Energy and Demand Savings Tables

The following deemed energy and demand savings are based on the input assumptions from Table 150:

Table 151. Steam Cookers—Deemed Energy and Demand Savings Values

Steam cooker type	P	Annual energy savings (kWh)	Peak demand savings (kW)
Boiler-based	3-pan	7,988	2.489
	4-pan	9,822	3.063
	5-pan	11,614	3.623
	6-pan and larger	13,408	4.185
Steam generator	3-pan	6,715	2.091
	4-pan	8,139	2.536
	5-pan	9,515	2.967
	6-pan and larger	10,891	3.397

[284] ENERGY STAR® Commercial Food Service Equipment Calculator. 7/15/21 amendment to March 2021 update. https://www.energystar.gov/products/commercial_food_service_equipment.

[285] Itron, Inc., "2004-2005 Database for Energy Efficiency Resources (DEER) Update Study: Final Report." Prepared for Southern California Edison. December 2005. Table 3-14, p. 3-17.

Claimed Peak Demand Savings

Refer to Volume 1, Section 4 for further details on peak demand savings and methodology.

Measure Life and Lifetime Savings

The estimated useful life (EUL) is 12 years, as specified in the California Database of Energy Efficiency Resources (DEER) READI tool for EUL ID Cook-ElecStmCooker.[286]

Program Tracking Data and Evaluation Requirements

The below list of primary inputs and contextual data should be specified and tracked within the program database to inform the evaluation and apply the savings properly:

- Manufacturer and model number
- Steam cooker type (boiler-based or steam generator)
- Pan capacity (3, 4, 5, or 6+)
- ENERGY STAR® idle rate
- ENERGY STAR® cooking efficiency
- Copy of ENERGY STAR® certification or alternative
- Copy of proof of purchase including date of purchase, manufacturer, and model number

References and Efficiency Standards

Petitions and Rulings

- PUCT Docket 40669—Provides energy and demand savings and measure specifications

Relevant Standards and Reference Sources

- ENERGY STAR® specifications for Commercial Steam Cookers. https://www.energystar.gov/sites/default/files/specs/private/Commercial_Steam_Cookers_Program_Requirements%20v1_2.pdf.
- DEER 2014 EUL update.

[286] DEER READI (Remote Ex-Ante Database Interface). http://www.deeresources.com/index.php/readi.

Document Revision History

Table 152. Nonresidential ENERGY STAR® Electric Steam Cookers Revision History

TRM version	Date	Description of change
v1.0	11/25/2013	TRM v1.0 origin.
v2.0	04/18/2014	TRM v2.0 update. Updated EUL based on ENERGY STAR® and DEER 2014.
v3.0	04/10/2015	TRM v3.0 update. Updated to newer ENERGY STAR® Steam Cooker Program Requirements Version 1.2. Simplified calculation methodology to a single representative building type consistent with the ENERGY STAR® Commercial Kitchen Equipment Savings Calculator.
v4.0	10/10/2016	TRM v4.0 update. No revisions.
v5.0	10/2017	TRM v5.0 update. No revisions.
v6.0	10/2018	TRM v6.0 update. No revisions.
v7.0	10/2019	TRM v7.0 update. Program tracking requirements updated.
v8.0	10/2020	TRM v8.0 update. General reference checks and text edits. Removed ENERGY STAR® qualification requirement and defers to meeting criteria.
v9.0	10/2021	TRM v9.0 update. Incorporated March 2021 calculator update. Corrected formula errors. Updated EUL reference.

2.4.7 ENERGY STAR® Ice Makers Measure Overview

TRM Measure ID: NR-FS-IM

Market Sector: Commercial

Measure Category: Food Service Equipment

Applicable Building Types: Any commercial

Fuels Affected: Electricity

Decision/Action Type: Retrofit, new construction

Program Delivery Type: Prescriptive

Deemed Savings Type: Look-up tables

Savings Methodology: Engineering algorithms and estimates

Measure Description

This section covers the deemed savings methodology for the installation of ENERGY STAR® automatic ice makers installed in commercial sites.

Eligibility Criteria

Eligible equipment includes air-cooled batch and continuous ice makers with the following design types: ice-making head (IMH), self-contained (SCU), and remote condensing (RCU) units. Eligible units must be compliant with the current ENERGY STAR® specification.[287, 288]

Any commercial-type building is eligible; building types include independent restaurants, chain restaurants, elementary and secondary schools, colleges and universities, corporate and industrial foodservice operations, healthcare, hospitality, and supermarkets.[289]

The following products are excluded from the ENERGY STAR® eligibility criteria:

- Water-cooled ice makers
- Ice makers with ice and water dispensing systems
- Air-cooled RCUs that are designed only for connection to remote rack compressors

[287] ENERGY STAR® Program Requirements Product Specifications for Commercial Ice Makes. Eligibility Criteria Version 3.0. https://www.energystar.gov/sites/default/files/ENERGY%20STAR%20Final%20Draft%20Version%203.0%20Automatic%20Commercial%20Ice%20Maker%20Specification.pdf.

[288] ENERGY STAR® Qualified Product Listing: https://www.energystar.gov/productfinder/product/certified-commercial-ice-machines/results.

[289] CEE Commercial Kitchens Initiative's overview of the Food Service Industry: https://library.cee1.org/system/files/library/4203/CEE_CommKit_InitiativeDescription_Mar2021.pdf.

Baseline Condition

The baseline condition is an ice maker meeting the federal standards published in 10 CFR 431 listed in Table 153. The baseline applies to automatic air-cooled commercial ice maker with capacities between 50 and 4,000 pounds per 24-hour period manufactured on or after January 28, 2018.

Table 153. Ice Makers—Federal Standard[290]

Equipment type	Harvest rate (lbs ice per 24 hrs)	Max energy use rate (kWh/100 lb ice) H=harvest rate
Batch		
IMH	< 300	10 - 0.01233H
	≥ 300 and < 800	7.05 - 0.0025H
	≥ 800 and < 1,500	5.55 - 0.00063H
	≥ 1,500 and < 4,000	4.61
RCU (but not remote compressor)	< 988	7.97 - 0.00342H
	≥ 988 and < 4,000	4.59
RCU and remote compressor	< 930	7.97 - 0.00342H
	≥ 930 and < 4,000	4.79
SCU	< 110	14.79 - 0.0469H
	≥ 110 and < 200	12.42 - 0.02533H
	≥ 200 and < 4,000	7.35
Continuous		
IMH	< 310	9.19 - 0.00629H
	≥ 310 and < 820	8.23 - 0.0032H
	≥ 820 and < 4,000	5.61
RCU (but not remote compressor)	< 800	9.7 - 0.0058H
	≥ 800 and < 4,000	5.06
RCU and remote compressor	< 800	9.9 - 0.0058H
	≥ 800 and < 4,000	5.26
SCU	< 200	14.22 - 0.03H
	≥ 200 and < 700	9.47 - 0.00624H
	≥ 700 and < 4,000	5.1

[290] Code of Federal Regulations, Title 10 Part 431.136 for air-cooled batch-type and continuous-type automatic commercial ice maker with capacities between 50 and 4,000 pounds per 24-hour period manufactured on or after January 28, 2018. https://www1.eere.energy.gov/buildings/appliance_standards/standards.aspx?productid=53.

High-Efficiency Condition

Eligible equipment must be compliant with the current ENERGY STAR® v3.0 specification, effective January 28, 2018. Qualified products must meet the minimum energy consumption (kWh/100 lbs ice) from Table 154.

Table 154. Ice Makers—ENERGY STAR® Specification[291]

Equipment type	Harvest rate (lbs ice per 24 Hrs)	Max energy use rate (kWh/100 lb ice) H=harvest rate
Batch		
IMH	H < 300	< 9.20 - 0.01134H
	300 ≤ H < 800	< 6.49 - 0.0023H
	800 ≤ H < 1500	< 5.11 - 0.00058H
	1500 ≤ H ≤ 4000	< 4.24
RCU	H < 988	< 7.17 – 0.00308H
	988 ≤ H ≤ 4000	< 4.13
SCU	H < 110	< 12.57 - 0.0399H
	110 ≤ H < 200	< 10.56 - 0.0215H
	200 ≤ H ≤ 4000	< 6.25
Continuous		
IMH	H < 310	< 7.90 – 0.005409H
	310 ≤ H < 820	< 7.08 – 0.002752H
	820 ≤ H ≤ 4000	< 4.82
RCU	H < 800	< 7.76 – 0.00464H
	800 ≤ H ≤ 4000	< 4.05
SCU	H < 200	< 12.37 – 0.0261H
	200 ≤ H < 700	< 8.24 – 0.005429H
	700 ≤ H ≤ 4000	< 4.44

Energy and Demand Savings Methodology

Average harvest rates per design-type were computed for both batch and continuous ice makers utilizing the ENERGY STAR® qualified products listing for commercial ice makers for the purpose of possibly establishing deemed savings but were determined to be too variable. Therefore, savings for air-cooled batch and continuous commercial ice makers are dependent on the harvest rate and can be calculated using the following algorithms:

[291] ENERGY STAR® Commercial Ice Maker Key Product Criteria . https://www.energystar.gov/products/commercial_food_service_equipment/commercial_ice_makers/key_product_criteria.

Savings Algorithms and Input Variables

$$Energy\ Savings\ [\Delta kWh] = (E_{base} - E_{\mathrm{ES}}) \times \frac{H}{100} \times DC \times t_{days}$$

Equation 113

$$Peak\ Demand\ [\Delta kW] = \Delta kWh\ \times PLS$$

Equation 114

Where:

E_{base}	=	*Baseline rated energy consumption (kWh) per 100 pounds of ice, Table 153*
E_{ES}	=	*ENERGY STAR® rated energy consumption (kWh) per 100 pounds of ice, see Table 154*
H	=	*Harvest rate in pounds of ice produced per 24 hours*
DC	=	*Machine duty cycle, 75%*[292]
t_{days}	=	*Number of days per year, default is 365 based on continuous use for both batch and continuous type ice makers.*
PLS	=	*Probability-weighted peak load share, see Table 155*

Table 155. Ice Makers—Probability-Weighted Peak Load Share

Probability weighted peak load share (PLS)[293]		
Climate zone	Summer peak	Winter peak
1	0.00012	0.00011
2		
3		
4		0.00012
5		

Deemed Energy Savings Tables

There are no deemed energy savings tables for this measure.

[292] The assumed duty cycle value of 80% is taken from a PGE Emerging Technologies study, ET Project #ET12PGE3151 Food Service Technology—Efficient Ice Machines and Load Shifting, average duty cycle of preexisting machines in tables ES1 and ES2.

[293] Probability weighted peak load factors are calculated according to the method in Section 4 of the Texas TRM Vol 1 using data from the EPRI Load Shape Library 6.0. ERCOT regional End Use Load Shapes for Commercial Refrigeration. Peak Season, Peak Weekday values used for summer calculations. Off Peak Season, Peak Weekday values used for winter calculations. http://loadshape.epri.com/enduse.