Building the All-Electric Kitchen

The Food Service Technology Center

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fishnick.com
Our Commercial Kitchens are Low-Tech and Wasteful

Most kitchens have not changed much since the 1950s

- Dangerous - fire, injury, food safety
- Wasteful of Energy and Water – over 50% waste!
- Uncomfortable – too hot and humid!
- No computer controls – No internet connectivity
- Dangerous
- Guzzles Energy
- Uncomfortable
- Not “Smart”

- Safer
- Energy Efficient
- Comfortable
- “Smart”
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Induction Cooking Performs Better

Induction is a Disruptive Technology
Table-Top
Stand Alone
Drop-In
Stock Pot Range
Induction Warming and Holding
Full-sized Induction Wok: Introduced to the US Market at the 2019 National Restaurant Association Show
Wok Production Comparison

100,000 Btu/h
Efficiency = 19%
Production = 124 lb/hr

5 kW
Efficiency = 84%
Production = 117 lb/hr
Building the Kitchen of the Future

- Smart, High Tech Equipment - Combination and Rapid-Cook Ovens
- Safer Faster Equipment – Induction Cooking and Holding
- Move towards Off-Premises Dining – Holding, Cook/Chill, Sous Vide

All-Electric!

- Only one system in the building – electricity
- Better long-term energy pricing as gas becomes more expensive
- Lower cost of repair and longer life of electric equipment
- Can create a zero-carbon kitchen
The Change:

Replace with...

The traditional cookline

The Kitchen of the Future

Fast, Small and Flexible
Example:

Fast, Small, Flexible, and Energy Efficient: Kitchen of the Future
Base Efficiency Cookline

\[ \text{CO}_2 = 37.3 \text{ metric tons/year} \]

Fuel Cost = $11,812/year
All-Electric “Kitchen of the Future” Cookline

$\text{CO}_2 = 5.2$ metric tons/year

Fuel Cost = $9,356/year

Savings vs Base = 32.1 tons and $2,456
Choosing Equipment:

**TRY BEFORE YOU BUY**

**EQUIPMENT DEMOS**

**LOVE IT BEFORE YOU LIVE WITH IT**

Try out new high-performance kitchen equipment at the FSTC. Our Chef Consultant Mark Duesler has a wide array of equipment available for you to test drive.

**Step 1.** Visit fishnick.com/demos

**Step 2.** Schedule your hands on Demo
(For more information contact Mark Duesler at — mduesler@fishnick.com or 925.866.5960)

**Step 3.** See the equipment in action and bring your menu items to life!

Looking for a new fryer or need to replace that old broken oven? **SCHEDULE YOUR DEMO TODAY!**

Mark Duesler
Chef Consultant
With 20 years in the food service industry and 15 years in the kitchen, Mark will share his expertise and help you find a solution for your operation.
Thanks!

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