



Columbia River People's Utility District
PowerSource

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Improve your margins through efficiency

Businesses are always looking for opportunities to improve their bottom lines. One often overlooked opportunity to do just that is your utility bill.

A dollar saved is a dollar earned

The dollars you spend on energy - both electricity and natural gas - have a direct impact on your margins. In today's competitive environment you may have to sell \$50 of product to generate just \$1 of profit. Some energy efficiency investments can generate that same \$1 of profit for just \$3 of investment. Got your interest?

How you use energy has a much bigger impact on your overall energy cost than the rate you pay for it.

Who determines your energy costs?

Most businesses don't get to choose where they buy their electricity and natural gas. As a result, they think of energy costs as uncontrollable. That's not true. Studies show that, on average, businesses can reduce energy costs by 25-30% using more efficient technology. How you use energy has a much bigger impact on your overall energy cost than the rate you pay for it.

Finding savings

Many businesses have limited time and capital available to seek out energy savings. We can help on both counts. Give us an hour of your time and we can assess your existing energy use and identify opportunities for savings. We can also create a plan to reduce your energy costs. It will take a commitment from you - just as you are actively engaged in all aspects of your business, managing energy use and cost does take time and attention.

We also have tools available to help you offset the cost of any capital investments necessary to reduce energy related operating costs for your business. We can help make those investments affordable with access to incentives, rebates, tax credits and low-interest loans.

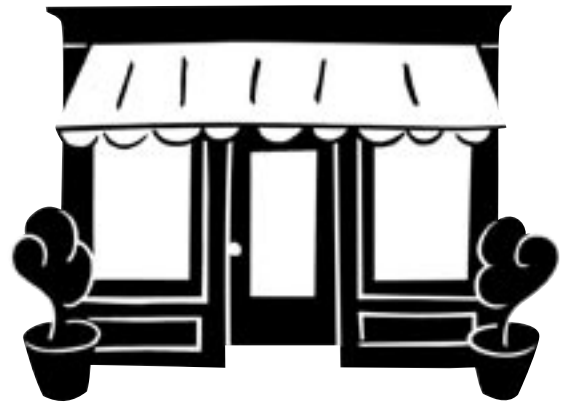


A phone call is all it takes

If you would like to learn more about how you can reduce energy costs for your business, contact Commercial Accounts Representative Tim Lammers today at (503) 397-8155 or tlammers@crpud.org.

Don't get caught in the dark

We know that keeping your power on is our number one responsibility. Regardless of our best efforts, power outages caused by storms, car crashes or problems on the transmission grid hundreds of miles away can cause problems for your business. By knowing what to do when the power goes out, you can minimize the impact on your operations and help us restore your power as quickly as possible.



Be prepared with an outage plan

Preparing for an outage takes a bit of planning. Different businesses have different needs so there's really no simple solution for everyone. Here are some basic guidelines for all businesses:

- **Assign responsibility.** Assign one person the responsibility of developing an outage plan for your business, then give them the resources to implement it.
- **Assess risks.** Your plan should assess how an outage would affect your business and address potential issues. Employee and customer safety must be addressed first. Next, evaluate how power loss will affect operations. Loss of data in office applications, perishables in

retail or food service operations or products in manufacturing applications are priority concerns during an outage.

- **Consider solutions.** Your plan should also consider solutions depending on the risk and cost of a power outage. If a power outage cannot be tolerated by your business, you might consider installing a stand-by generator and transfer switch.

- **Share your plan.** Finally, share your outage plan with your employees, and make sure that they all know what their roles are when the power goes out.

When the power goes out

1. Confirm the outage - Check your circuit breaker or fuse panel for tripped breakers or blown fuses, and check to see if your neighbors have power.

2. Report the outage immediately by calling (503) 397-1844.

3. Implement your outage plan.

In the unusual event that an outage lasts more than an hour, you may call us for an update on its cause and possible length, but we cannot provide estimates for when power may be restored.

Need help developing a plan?

PUD Commercial Accounts Representative Tim Lammers can help you develop an outage plan for our business. He can be reached at (503) 397-8155 or tlammers@crpud.org.

Measuring reliability and outage response

Electric utilities use a common set of indices to measure their ability to keep the power on and how quickly they restore power.

Statistics between utilities will vary because of differences between service areas. However, it is useful to watch trends. As the graphs at right show, we have reduced the number of and length of outages experienced by PUD customers over the last five years.

Outage frequency

SAIFI (System Average Interruption Frequency Index) shows the average number of outages experienced by customers during a year. The lower the number, the fewer outages per customer. The top graph at right compares SAIFI statistics for PGE, PacifiCorp and the PUD.

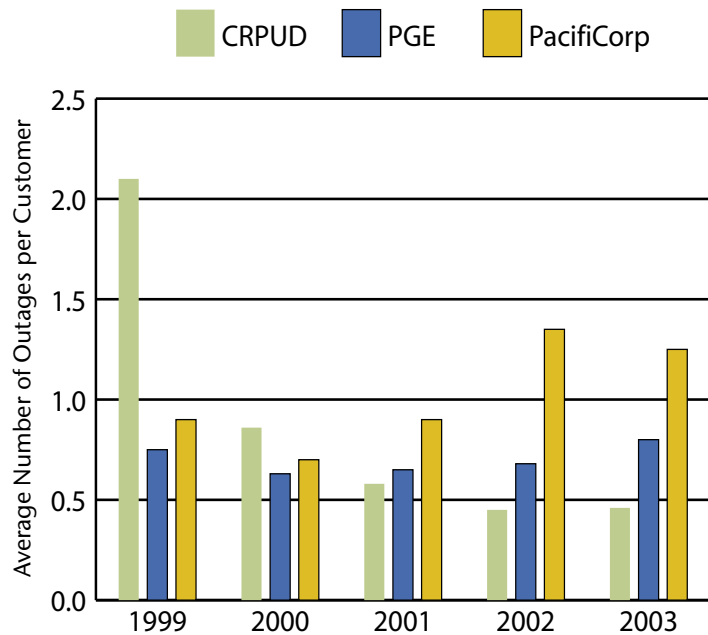
Outage length

SAIDI (System Average Interruption Duration Index) shows how quickly the utility restores power. The lower the number, the shorter the outage. The bottom graph at right compares SAIDI statistics for the same three utilities.

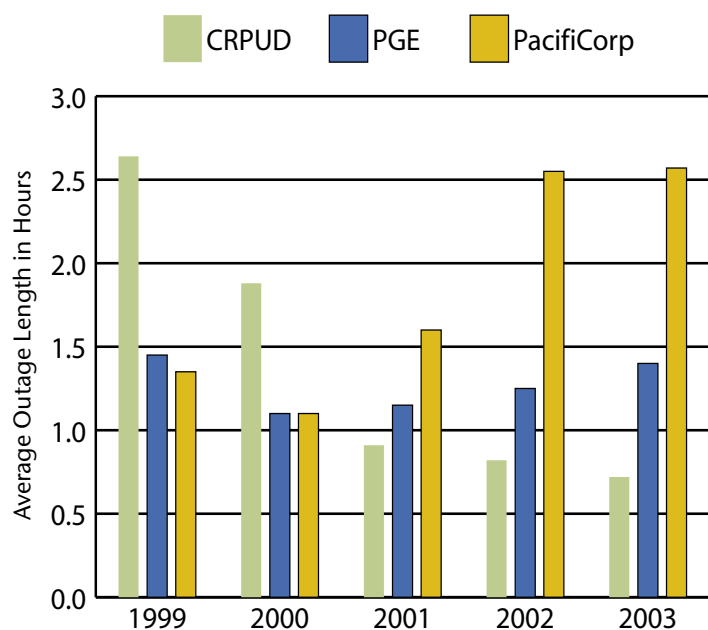
For more information

For more information about our outage mitigation efforts, contact Tim Lammers at tlammers@crpud.org or (503) 397-8157. Statistics for PGE and PacifiCorp were taken from a Five-Year Electric Service Reliability Study prepared by the Oregon Public Utility Commission in May 2004.

System Average Interruption Frequency Index (SAIFI) 1999-2003



System Average Interruption Duration Index (SAIDI) 1999-2003



Cost saving tips for food service equipment

- Purchase insulated cooking equipment whenever possible (fryers, ovens, coffee machines)
- Preheat cooking equipment no longer and at no higher a setting than the manufacturer's recommendation.
- Use cooking equipment to full capacity. Fully loaded equipment utilizes energy more efficiently.
- Don't load fryer baskets beyond recommended capacity. Overloading increases cooking time.
- Turn off backup fryers during low production periods.
- Turn down ovens or turn them off during low production periods.
- Filter fryer oil at least once a day to extend the oil's life.
- Make sure oven doors fit tightly and gaskets are in good condition.
- Clean equipment regularly as recommended by the manufacturer.

For a free kitchen energy usage analysis, contact Tim Lammers at (503) 397-8155 or tlammers@crpud.org.



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