

## Building Electrification Stakeholder Comments

### Construction Design Teams

- Concern about lack of choice for customers
- New construction is not a big lift for all topics
- Concerned about retrofit costs
- Water heating was a main concern; heat pumps can do the rest just fine. There was a statement that “ systems that can recover in a ½ hour or less, recirc systems on multifamily is the big concern here”.
- Concerned about conduit size into retrofit, thinks service upgrades are not a big issue
- Long wait times for PSE infrastructure parts has become normal and extending cost and lead times greatly
- A suggestion about maybe using a point system with flexibility
- There was a suggestion about the option to shell out for carbon offsets or pay into city electrification fund

### Technical Team

- No real concerns about new construction
- Worried about make up air scenarios on electrification, heatpumps don't supply enough conditioned air to large commercial kitchens and HRVs don't do well with grease
- They would exempt process loads completely for industrial buildings, too expensive already
- Concerned about water heating, particularly in retrofit. Some questions came up, like, where does the buffer tank go, space constraints for in unit heatpump hot water systems
- In favor of a “in favor of building electrification as long as it does not increase total project cost beyond 25% total”, otherwise keep the gas but perhaps put in other energy measures via points or prescriptive
- The cost of changing plans and work practices is where the real costs and concerns are at. The technology is available, and clever design can solve a lot of issues. Manufacturers provide free engineering support to customers that would be readily available.

### Restaurants

- Concerned about heating makeup air for commercial hoods, electric makeup systems are not energy efficient.

- Recovery times again with electric hot water, If buffer tanks are used, that takes up valuable seating space.
- Worried about the availability, of replacement induction stoves. If the original stove goes out, how to get it replaced. No used market to patch things along.
- Induction- concerned about temperatures, specifically charring meat, etc. Recipes and techniques may be affected.
- Worried about the speed of cooking, seating space and turning tables.
- There was concern that this would make it even more difficult to start a new restaurant with the added costs of infrastructure, not being able to purchase used stoves.