

Press Release

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FOR IMMEDIATE RELEASE
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SAN RAMON, CA, JULY 10TH, 2015, Fisher-Nickel, Inc. (fishnick), operator of Pacific Gas & Electric Company's Food Service Technology Center (FSTC) announced the Technical Advisory Committee (TAC) for its *Demonstration of High-Efficiency Commercial Cooking Equipment and Kitchen Ventilation System Optimization in Commercial Foodservice* project.

Fishnick was awarded the Building Natural Gas Technology (BNGT) grant in the fall of 2014. The goal of the project is to demonstrate and characterize the energy savings potential, cost effectiveness, and cooking performance of high-efficiency equipment as compared to baseline equipment at four different commercial foodservice sites.

Fishnick recently announced its Technical Advisory Committee (TAC) for the project. The committee consists of key foodservice industry professionals and California Utility representatives. TAC Members include: Jeffrey Clark - National Restaurant Association (Conserve), Nicole O'Rourke - SoCalGas Andre Saldivar - SoCal Edison, Charlie Souhrada - NAFEM, Charlene Spoor - PG&E, Mark Stech-Novak - Restaurant Consultation & Design, and Kate Zeng - SDG&E.

TAC members will lend their technical expertise in the field of commercial foodservice equipment; their knowledge of relevant research conducted in the commercial foodservice industry sector, and their experience with market applications for commercial foodservice appliances to help guide the project's direction.

Attached: Fact Sheet for *Demonstration of High-Efficiency Commercial Cooking Equipment and Kitchen Ventilation System Optimization in Commercial Foodservice* project

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