

# Press Release

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FOR IMMEDIATE RELEASE  
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SAN RAMON, CA, AUGUST 6<sup>TH</sup>, 2015, Fisher-Nickel, Inc. (fishnick), operator of Pacific Gas & Electric Company's Food Service Technology Center (FSTC) announces the Technical Advisory Committee (TAC) for its *Demonstration of High-Efficiency Hot Water Systems in Commercial Foodservice* project.

Fishnick was awarded the Building Natural Gas Technology (BNGT) grant in the fall of 2014. The goal of this research-based demonstration project is to document the system efficiency from hot water generation to end use by measuring energy and water consumption throughout the system. Baseline and optimized hot water system testing at two field sites will be combined with testing and validation of several optimization techniques in the laboratory.

The Technical Advisory Committee (TAC) for the project consists of key foodservice industry professionals and California Utility representatives.

TAC members include: Nahum Goldberg - Next Step Design, Gary Klein - Affiliated International Management, Jim Lutz - LBNL, Greg Michaelson - Safeway, Nicole O'Rourke - SoCalGas, Roberto Rodriguez - Contra Costa Environmental Health, Andre Saldivar - SoCal Edison and Charlene Spoor - PG&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 Hot Water Systems in Commercial Foodservice* project

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