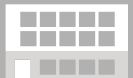




Electricity



Transportation



Buildings



Industrial



Agriculture



Sequestration

# Food Service Technology Center

Client: PG&E

1987–ongoing

What began as a small energy monitoring project in the back of a cafeteria kitchen has evolved into a fully-equipped center for commercial foodservice energy research and education. Frontier Energy’s Food Service Technology Center and Fishnick brand are North America’s the most-recognized names in restaurant energy and water efficiency. FSTC is a hub of activities for evaluating performance of commercial foodservice appliances, setting national codes and standards, revolutionizing commercial kitchen design, and training foodservice professionals. Utilities, equipment manufacturers, hospitality businesses, and all levels of governments rely on services delivered at the FSTC and Frontier Energy’s expert staff.



## SPECIFIC SERVICES INCLUDE:

- Training and education online and in our onsite demo room
- An independent EPA-recognized fuel-neutral test laboratory evaluate equipment and ventilation systems
- ENERGY STAR certification testing for ovens, fryers, griddles, holding cabinets, steamers, and dishmachines
- Utility EE program design, implementation, and administration for end-users and mid-stream
- Design consultation for new and retrofit commercial kitchens, and on-site surveys and evaluations to reduce energy and water use
- Research projects the can affect development of codes and standards for energy, water, and working environment
- Partnerships with: PG&E, SoCalGas, SDG&E, Southern California Edison, ConEd, CenterPoint, ASTM, U.S. EPA, California Energy Commission, ASHRAE, U.S. Army Corps of Engineers, East Bay Municipal Utility District, U.S. Green Building Council