

# ASHRAE Manitoba Chapter Presents

## Commercial Kitchen Ventilation: Designing and Operating an Energy Efficient Kitchen



**Wednesday, March 12th, 2014**  
**Red River College**  
**160 Princess Street, Winnipeg,**  
**Registration: 8:00am**  
**Seminar: 8:30 am - 4:30 pm**

### Who should attend:

- Commercial HVAC designers/engineers,
- Restaurant managers and operators,
- Hotel operations staff,
- Mechanical contractors,
- Building operations staff,
- Health care facility operators
- Equipment suppliers

Commercial kitchens require ventilation. In the past, the importance of a proper ventilating system has been overlooked. Today's designers, installers, and operators recognize the value of well-designed commercial kitchen ventilation (CKV) systems, especially in our dynamic climate. Emphasizing "system" because it is not just a series of independent boxes, it is an engineered system of exhaust hoods, ventilators, make-up air ventilators, grease removal apparatuses and more. Properly designed CKV systems increase health, safety and comfort for kitchen operators, increase efficiency and save energy for the owner.

### In this seminar we will:

- Discuss factors that must be analyzed when designing an efficient kitchen ventilation system
- Review basic theories of CKV design, product types with their application, including examples, troubleshooting
- Assist in the development of a well balanced and functional system
- Discuss new technologies and systems to help with existing facilities.
- Look at how surrounding equipment will affect the CKV system
- Look into improving the efficiency of existing systems and improving the health, safety and comfort of kitchen operators.



**Donald R. Fisher, P.Eng.**  
President/CEO Fisher-Nickel,  
<http://www.fishnick.com>

**Don Fisher**, President/CEO of Fisher-Nickel, inc., manages the Food Service Technology Center in San Ramon, CA. This Center develops and applies standard test methods for evaluating the performance of food service equipment.

Don received a M.Sc. in Mechanical Engineering in 1974 from the University of Manitoba. Soon after graduation, he jumped into the world of food service energy research on a program funded by Energy, Mines and Resources Canada. After ten years of promoting energy efficiency in Canadian restaurants, Don migrated to California in 1986 with his partner Judy Nickel to operate what has become North America's foremost center on energy performance in commercial foodservice – namely the PG&E Food Service Technology Center.

Conducting hundreds of restaurant energy audits over his career, Don cultivated a passion and expertise for kitchen ventilation. Don was founding chairperson of the ASHRAE technical committee on kitchen ventilation (TC5.10) which develops guidelines and standards for food service operations.

**REGISTRATION FORM** (on reverse side)

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### REGISTRATION FORM

(Attendance to seminar earns 7 PDHs)

Three ways to register:

1. Email: [cnation@ehpricesales.com](mailto:cnation@ehpricesales.com)
2. Fax: 204-663-9102
3. Mail: ASHRAE Manitoba, 101 Elan Blvd,  
Winnipeg, Manitoba, R2J 4H1

Confirmation will be sent to the e-mail address provided within one week of receiving your registration. All payments of fees must be submitted prior to the seminar. Call Corey Nation at 982-4213 with any queries about registration.

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First Name

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Last Name

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Company

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Title

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Fax

### Method of Payment

ASHRAE Manitoba Members - **\$175**

Association Affiliates - **\$225**  
 ASHRAE Society \_\_\_\_ BEMM \_\_\_\_ MB CaGBC \_\_\_\_  
 MBEC \_\_\_\_ MCAM \_\_\_\_ MRFA \_\_\_\_

Non - Members - **\$300**

Students - **\$50**

Cheque enclosed  
 (payable to ASHRAE Manitoba)

Credit Card (Visa / MC only)

\_\_\_\_\_  
Credit Card #

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Exp. date

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Signature

### Area of Business / Activity

HVAC Designer / Engineer

Restaurant Manager / Operator

HVAC Supplier

Architect / Designer

Hotel Management / Operations

Restaurant Equipment Supplier

Mechanical Contractor

Health Care Facility

Public Utility

Contractor (Other)

Government Agency

Other \_\_\_\_\_