

## DOCKETED

<b>Docket Number:</b>	15-WATER-02
<b>Project Title:</b>	WaterSaver Idea Exchange
<b>TN #:</b>	204457
<b>Document Title:</b>	Ken Trosterman Comments: Reduce California's water usage by 3.3 billion gallons with 1 product
<b>Description:</b>	N/A
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<b>Organization:</b>	Town Food Service Equipment Co., Inc./ Ken Trosterman
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*Comment Received From: Ken Trosterman*

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*Docket Number: 15-WATER-02*

**Reduce California's water usage by 3.3 billion gallons with 1 product**

*Additional submitted attachment is included below.*



# TOWN



**FOOD SERVICE EQUIPMENT CO., INC.**

**72 Beadel Street Brooklyn, NY 11222**

October 16<sup>th</sup>, 2014

Re: Reduce California's water usage by an estimated 3.3 billion gallons with 1 product

Town Food Service Equipment Co., Inc. would like to inform you of our new wok range, the EcoDeck. It is a revolutionary piece of kitchen equipment that can save California an upwards of 3.3 billion gallons of fresh water a year. Enough water for the population of Santa Monica.

Wok ranges are a staple in any Southeast Asian restaurant. At least one can be found in nearly every one of the approximately 41,000 Chinese restaurants in the US. They are also a major waste of our limited fresh water resources.

Traditional Chinese cooking requires intense heat that will damage cooking equipment if left unchecked. To combat this, traditional wok ranges have a constant flow of cool water flowing across the cook top. A typical 2 station wok requires an upwards of 400,000 gallons of cooling water per year. Our patented EcoDeck eliminates this requirement by isolating the cooking elements from the rest of the equipment.

The EcoDeck's effectiveness has been independently tested and verified by Fisher Nickel Labs at the Food Service Technology Center. It can solve a serious environmental concern that is currently not being addressed by water authorities.

If all of California's approximately 6,400 Chinese restaurants switches to the EcoDeck, California will save an estimated 3.3 billion gallons of fresh water a year. All this wasted water is enough to service approximately 23,000 families of four.

Given the increasing shortages of fresh water throughout the US, its appeal to environmentally conscious companies and organizations has grown to new levels. We hope that your agency realizes the potential water savings and makes use of this cooking technology to save fresh water.

We will be pleased to work with you to introduce this product to Chinese restaurants and show how it can save them both money and water. If you have any questions please contact Ken Trosterman at [ken@townfood.com](mailto:ken@townfood.com) or David Soohoo at [dsoohoo@awlindustries.com](mailto:dsoohoo@awlindustries.com). We look forward to hearing from you.

Respectfully,

Michael Richter

General Manager

Town Food Service Equipment, Co.



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