JOHN M CORLISS, PE

I am a licensed Professional Engineer in the State of Massachusetts and have over 45 years of experience including work in the fields of product design and development, manufacturing, product and process improvement and testifying as an expert witness in patent infringement and personal injury cases.

PROFESSIONAL EXPERIENCE

JM Corliss and Associates, LLC *Lynn, MA*
President and Owner. I formed this engineering firm to provide engineering and consulting services to the foodservice industry and its first-tier supply chain. I also work with consumer goods manufacturers and industrial companies seeking product development or manufacturing assistance. I have a network of professional service suppliers that participate in consulting engagements when their specific technical expertise is required.

Project work is focused on product development, warranty reduction, root cause analysis, value engineering and manufacturing improvement. I provide expert witness services and also act as interim Engineering Vice President or Director when the incumbent departs suddenly and until a suitable replacement can be found. I am trained as a Lean Six Sigma Black Belt through MoreSteam University (affiliated with The Ohio State University).

Boston Engineering Corporation *Waltham, MA*
Business Development Manager. I was responsible for managing the foodservice business at Boston Engineering, interfacing with clients, developing new business in foodservice, energy, alternative power and other areas. While there, I led the development of a smart appliance platform for a major fast food chain that was based on LonWorks communication technology. This approach was subsequently endorsed by the chain as their standard networking protocol.

Advanced Mechanical Technology, Inc. *Watertown, MA*
Business Development and Project Manager. At AMTI, I was responsible for developing new business for the engineering group and for leading engineering efforts in commercial foodservice, HVAC and alternate energy. Key project areas included design of a family of heating boilers, development of a combined heat and power system for residences, and various automated cooking systems for restaurants.

Energy International, Inc. *Cleveland, OH*
Vice President and General Manager. I was responsible for the profit and loss (P&L) of the Cleveland Division of Energy International. In this role, I developed new business for the company, hired and trained staff, managed complex product development and manufacturing improvement programs, and managed the day-to-day operations of the company. Key projects included development of a test methodology for flammable vapor prevention in water heaters, high-efficiency heating equipment, commercial cooking appliances and energy systems.

Arthur D. Little, Inc. *Cambridge, MA*
Senior Consultant. At ADL, I developed business then managed the resulting projects in commercial foodservice, natural gas technologies, appliances and HVAC equipment.

Premark International Food Equipment Group *Troy, OH*
Director, Cooking Equipment. At PMI Food Equipment Group, I managed a diverse group of engineers at four different locations in the country. My group was responsible for engineering design of new foodservice equipment and maintaining existing products.

Battelle Memorial Institute *Columbus, OH*
Section Manager. At Battelle, I was section manager of the appliance and combustion technology group. In this capacity, I was responsible for developing business in foodservice equipment, appliances, HVAC and other combustion applications.

EDUCATION
M.S.M.E., West Virginia University, Morgantown, WV
B.S.M.E., West Virginia University, Morgantown, WV

I am registered as a Professional Engineer in Massachusetts, Lic # 40315.

PROFESSIONAL SOCIETY MEMBERSHIPS
American Society of Heating, Refrigeration and Air Conditioning Engineers (ASHRAE), American Society for Quality (ASQ)

PATENTS/PUBLICATIONS
I am named as primary inventor or contributing inventor on 13 US patents and one foreign patent. I have published numerous technical papers in areas of product development, energy systems, foodservice equipment, solar power and combustion equipment.

Corliss, J.M., “Development of an Organic Processor for Food Waste”, Final Report, Gas Research Institute, March 1994. NTIS Order No. PB94-1873411NW

Corliss, J.M., “Development of a Gas-Fired Commercial Self-Clean Oven”, Final Report, Gas Research Institute, March 1994. NTIS Order No. PB95-136636INW

Corliss, J.M., “Compact Gas Meter Assessment”, Final Report, Gas Research Institute, June 1990. NTIS Order No. PB95-110052INW

George, P.E. and Corliss, J.M., “Development of a Rotary Value for Pulse Combustion Applications”, Final Report, Gas Research Institute, October 1988. NTIS Order No. PB89-131114/INW

Creamer, K.S. and Corliss, J.M., “Basic Research on Pulse-Combustion Phenomena”, Final Report, Gas Research Institute, August 1987. NTIS Order No. PB87-235701/INW

Corliss, J.M., Adams, T.A., and Herridge, J.T., “Development of a High-Efficiency Power Burner for Commercial Open-Top Ranges”, Final Report, Gas Research Institute, July 1987. NTIS Order No. PB87-232161/INW

George, P.E. and Corliss, J.M., “Development of a Rotary Valve for Pulse Combustion Applications”, Annual Report June 1986-June 1987, Gas Research Institute. NTIS Order No. PB88-250568/INW

Corliss, J.M. and Putnam, A.A., “Basic Research on Pulse-Combustion Phenomena”, Annual Report, Gas Research Institute, November 1984-November 1985. NTIS Order No. PB86-203221/INW

Hillman, R.E., Anson, D., Corliss, J.M., Vigon. B.W., and Gray, R.H., “Biofouling Detection Monitoring Devices: Status Assessment”, Final Report, Department of Energy, March 1985. NTIS Order No. DE85009024/INW

Corliss, J.M. and Putnam, A.A., “Basic Research on Pulse-Combustion Phenomena”, Annual Report, Gas Research Institute, April 1985. NTIS Order No. PB85-200228/INW

Corliss, J.M., Putnam, A.A., and Locklin, D.W., “Aerovalved Pulse-Combustion Systems for High-Efficiency Commercial/Industrial Boilers”, Gas Research Institute, August 1983.

Lux, J.J., Fischer, R.D., Corliss, J.M., and Ball, D.A., “Development of Design Guidelines for Generic Types of Condensing Heat Exchangers for Residential Furnaces”, Gas Research Institute, March 1982.

Corliss, J.M., Putnam, A.A., and Locklin, D.W., “Status of a Gas-Fired Aerovalved Pulse-Combustion System for Steam Raising”, Gas Research Institute, March 1982.

Corliss, J.M. and Jones, D.E. “Energy Recovery in Natural Gas Depressurization Stations”, Gas Research Institute, April 1981.

Corliss, J.M., “Evaluation of Heat-Pipe Applications for Passive Solar Systems”, Final Report, September 1977-June 1979, Department of Energy

Corliss, J., “Development of a Control System for Preventing Food Ignition on Gas Ranges”, Energy International, 2000; www.cpsc.gov/LIBRARY/FOIA/Foia00/brief/range1.pdf and www.cpsc.gov/LIBRARY/FOIA/Foia00/brief/range2.pdf

Krass, B. and Corliss, J., “Identification and Evaluation of Temperature Sensors for Preventing Fires on Electric Smooth - Top Ranges”, Advanced Mechanical Technologies Incorporated, 2003. www.cpsc.gov/LIBRARY/FOIA/FOIA04/brief/Cooking.pdf

Krass, B. and Corliss, J., “Development and Manufacturing Assessment of the Concentric - Ring Smooth - Top Range Sensor”, Advanced Mechanical Technology, Inc., 2004

4,280,333 – “Passive Environmental Temperature Control System”
4,557,253 – “Solar Collector Employing Conventional Siding, and Air Distribution System Therefore”
4,790,748 – “Grain Drying Method and Apparatus Utilizing fluidized Bed”
4,794,907 – “Gaseous Fuel Range”
5,471-972 – “Self-Cleaning Gas-Fueled Oven for Cooking”
5,584,284 – “Self-Cleaning Gas-Fueled Oven for Cooking”
5,611,330 – “Induced Draft Fryer”
6,869,633 – “Automated Food Frying Device and Method”
7,303,776 – “Automated Food Processing System and Method”
7,343,719 – “Automated Food Processing System and Method”

7,981,455 – “Automated Food Processing System and Method”
8,034,390 – “Automated Food Processing System and Method”
7,891,289 – “Automated Food Frying Device and Method”
EP 1,501,727 B1 - “Automated Food Processing System and Method”