

## Qualifying Electric Food Service Equipment

11/1/11

### Combination Ovens

#### CODE 100

Electric Commercial Combination Ovens must have a tested steam mode cooking energy efficiency of 50% or greater and a convection mode cooking energy efficiency of 70% or greater utilizing American Society for Testing and Materials (ASTM) Standard F2861, and meet the idle rate requirements shown in the table below.

ASTM F2861 Idle Rate Requirements:

Gas Oven Capacity	Steam Mode Idle Rate	Convection Mode Idle Rate
< 15 Pan Capacity	≤ 5.0 kW	≤ 2.0 kW
15-28 Pan Capacity	≤ 6.0 kW	≤ 2.5 kW
> 28 Pan Capacity	≤ 9.0 kW	≤ 3.5 kW

### Qualifying Combination Ovens

Company Name (Website)	Model Name	Model Number	Convection Energy Efficiency (%)	Rebate (per unit)
<b>Alto-Shaam</b> (www.alto-shaam.com)	Combitherm	7.14ES	79.0	\$900
<b>Cleveland</b> (www.clevelandrange.com)	Convotherm (Boilerless)	OES-6.20	85.0	
		OES-10.20	79.0	
<b>Henny Penny</b> (www.hennypenny.com)	SmartCombi	ESC610	78.0	
<b>Hobart</b> (www.hobartcorp.com)	-	CE10FD-1	71.0	
<b>Piper Products</b> (www.piperonline.net)	Chef System	HME061	76.0	
<b>Rational</b> (www.rationalusa.com)	SelfCooking Center	SCC102E	79.0	

### Convection Ovens

#### CODE 200

Rebate per unit = \$225

Electric Commercial Convection Ovens must be ENERGY STAR® qualified.

See qualifying product list for electric convection ovens on the ENERGY STAR website:

[www.energystar.gov/ia/products/prod\\_lists/comm\\_ovens\\_prod\\_list.pdf](http://www.energystar.gov/ia/products/prod_lists/comm_ovens_prod_list.pdf)



### Griddles

#### CODE 400

Rebate per unit = \$175

Electric Commercial Griddles must be ENERGY STAR® qualified.

See qualifying product list for electric griddles on the ENERGY STAR website:

[www.energystar.gov/ia/products/prod\\_lists/comm\\_griddles\\_prod\\_list.pdf](http://www.energystar.gov/ia/products/prod_lists/comm_griddles_prod_list.pdf)



**Fryers**

**Standard Vat Size - CODE 300**

Rebate per unit = \$150

Electric Commercial Fryers must be ENERGY STAR® qualified.

See qualifying product list for electric fryers on the ENERGY STAR website:

[www.energystar.gov/ia/products/prod\\_lists/Fryers\\_prod\\_list.pdf](http://www.energystar.gov/ia/products/prod_lists/Fryers_prod_list.pdf)



**Large Vat Size - CODE 301**

Electric Commercial Fryers must be ENERGY STAR® qualified or have a tested heavy load cooking energy efficiency of 80% or greater utilizing American Society for Testing and Materials (ASTM) Standard F2144 for large vat fryers.



Company Name (Website)	Brand Name	Model Name	Model Number	Energy Efficiency (%)	Rebate (per unit)
<b>Giles Enterprises, Inc.</b> (www.gilesent.com)	Giles	-	EOF-10	82.0	\$150
	Giles	-	EOF-24	83.0	
<b>Frymaster</b> (www.frymaster.com)	Frymaster	-	FPC228	85.0	
	Frymaster	-	EH117	83.0	
<b>Henny Penny</b> (www.hennypenny.com)	Henny Penny	-	OFE-34*	86.0	
	Henny Penny	-	OEA-34*	86.0	
<b>Pitco</b> (www.pitco.com)	Pitco	-	SE18	85.0	
	Pitco	-	SEM20	88.0	
	Pitco	-	SFSE1814	84.0	
<b>Ultrafryer Systems</b> (www.ultrafryer.com)	Ultrafryer	-	E-15-18	91.0	
	Ultrafryer	-	E-20-18	83.0	

Note: \* denotes the number of fryers in a fryer battery

**Insulated Holding Cabinets**

Electric Commercial Hot Food Holding Cabinets must be ENERGY STAR® qualified.

See qualifying product list on the ENERGY STAR website:

[www.energystar.gov/ia/products/prod\\_lists/HFHC\\_prod\\_list.pdf](http://www.energystar.gov/ia/products/prod_lists/HFHC_prod_list.pdf)



Internal Volume (ft <sup>3</sup> )	CODE	Rebate (per unit)
< 10	500	\$200
10 to 16	501	\$250
> 16	502	\$300

**Steam Cookers**

Electric Commercial Steam Cookers must be ENERGY STAR® qualified.

See qualifying product list for electric steam cookers on the ENERGY STAR website:

[www.energystar.gov/ia/products/prod\\_lists/Steamers\\_prod\\_list.pdf](http://www.energystar.gov/ia/products/prod_lists/Steamers_prod_list.pdf)



Pan Capacity	CODE	Rebate (per unit)
3	600	\$400
4	601	\$450
5	602	\$500
6 and larger	603	\$550

**Refrigerators and Freezers**

Commercial Refrigerators and Freezers must be ENERGY STAR® qualified.

See qualifying product list on the ENERGY STAR website:

[http://downloads.energystar.gov/bi/qplist/commer\\_refrig\\_prod\\_list.pdf](http://downloads.energystar.gov/bi/qplist/commer_refrig_prod_list.pdf)



Cabinet Type	CODE	Rebate (per unit)
Solid Door Freezer	700	\$100
Solid Door Refrigerator	800	\$125
Solid Door Refrigerator-Freezer	900	\$125
Glass and Mixed Door Refrigerator and/or Freezer	1002	\$100

**Ice Makers**

Commercial Ice Makers must be ENERGY STAR® qualified or meet the Consortium for Energy Efficiency (CEE) Tier I or Tier II energy efficiency specifications using the most recent ARI Standard 810 rating conditions.

See qualifying equipment list for ice makers on the CEE website:

<http://www.cee1.org/com/com-kit/com-kit-equip.php3>



Ice Harvest Rate	CODE	ENERGY STAR/CEE Tier I Rebate	CEE Tier II Rebate
< 101 lbs/day	1100	\$150	\$200
101-200 lbs/day	1101	\$150	\$200
201-300 lbs/day	1102	\$150	\$200
301-400 lbs/day	1103	\$150	\$200
401-500 lbs/day	1104	\$150	\$200
501-1,000 lbs/day	1105	\$175	\$225
1,001-1,500 lbs/day	1106	\$250	\$300
> 1,500 lbs/day	1107	\$350	\$400

## Qualifying Electric Food Service Equipment

11/1/11

### Dishwashers

Commercial Dishwashers must be ENERGY STAR® qualified.  
**Your building water heater and/or the booster water heater (if applicable) must be electric to qualify for this rebate.**



See qualifying product list on the ENERGY STAR website:  
[www.energystar.gov/ia/products/prod\\_lists/comm\\_dishwashers\\_prod\\_list.pdf](http://www.energystar.gov/ia/products/prod_lists/comm_dishwashers_prod_list.pdf)

Dishwasher Type	Sanitation Method	Building Water Heater Type	Booster Water Heater Type	CODE	Rebate (per unit)
Undercounter	Low Temp	Electric	NA	1300	\$300
	High Temp	Gas	Electric	1301	
		Electric	Gas	1302	
		Electric	Electric	1303	
Single Tank Door	Low Temp	Electric	NA	1304	\$600
	High Temp	Gas	Electric	1305	
		Electric	Gas	1306	
		Electric	Electric	1307	
	High & Low Temp	Gas	Electric	1308	
		Electric	Gas	1309	
		Electric	Electric	1310	
Single Tank Conveyor	Low Temp	Electric	NA	1311	\$800
	High Temp	Gas	Electric	1312	
		Electric	Gas	1313	
		Electric	Electric	1314	
	High & Low Temp	Gas	Electric	1315	
		Electric	Gas	1316	
Electric		Electric	1317		
Multiple Tank Conveyor	Low Temp	Electric	NA	1318	\$1,000
	High Temp	Gas	Electric	1319	
		Electric	Gas	1320	
		Electric	Electric	1321	
	High & Low Temp	Gas	Electric	1322	
		Electric	Gas	1323	
		Electric	Electric	1324	

### Ventilation Hood Controllers

**Code 1400**

Commercial kitchen exhaust hood control system must be used in conjunction with variable speed fan motor controls.

Company Name (Website)	Brand Name	Rebate*
<b>CaptiveAire</b> (www.captiveaire.com)	Energy Management System for Kitchen Hoods	\$165/hp (electric)
<b>Halton Company</b> (www.haltoncompany.com)	M.A.R.V.E.L.	\$300 per 1000 CFM (gas)
<b>Melink</b> (www.melinkcorp.com)	Intelli-Hood	

\*Electric Rebate available to all customers and is calculated using the total nameplate horsepower of the exhaust fans and make-up air fans controlled by the ventilation hood control system. In addition, the Gas Rebate is available to gas customers of Austin Utilities and Owatonna Public Utilities and is calculated using the CFM of the exhaust fans controlled by the ventilation hood control system.

**Qualifying Electric Food Service Equipment**

11/1/11

**Low-Flow Pre-Rinse Spray Valves**

**CODE 1200**

Qualifying Low-Flow Pre-Rinse Spray Valves must have a flow rate of 1.6 gallons per minute or less and a cleanability performance of 26 seconds per plate or less, based on the American Society for Testing and Materials (ASTM) Standard Test Method for Performance of Pre-Rinse Spray Valves. Low-flow spray valve must replace a standard flow unit. **Hot water must be provided by an electric water heater.**

Company Name (Website)	Brand Name	Model Number	Tested Flow Rate*	Rebate (per unit)
<b>BK Resources</b>	-	PRV-1	0.98	50% of Equipment and Installation Cost
<b>Bricor</b>	-	B064 PRV	0.65	
	-	B074 PRV	0.71	
	-	B084 PRV	0.84	
	-	B094 PRV	0.91	
	-	B095NS	0.94	
<b>Chicago Faucet</b>	-	90-LABCP	0.92	
<b>Encore</b>	-	KN50-Y002-12	1.18	
<b>Fisher</b>	Ultra-Spray	2949 71307	1.15	
<b>Krowne Metal</b>	Water Saver	21-129	1.24	
<b>Niagra Conservation</b>	-	N2180	1.28	
<b>Strahman</b>	-	Kwik-Clean 3	0.99	
	-	Kwik-Clean II	1.16	
<b>T&amp;S Brass</b>	-	B-0107	1.40	
	-	EB-0107-C	0.64	
	-	B-0107-C	1.24	
	-	Equip 5SV	1.41	
	-	Equip 5SV-C	1.14	
	-	Jetspray B-0108	1.48	
	-	Jetspray B-0108-C	1.48	
<b>Zurn</b>	-	Z80000-PR1	1.23	

\*Tested by the Food Service Technology Center.