

ENERGY STAR®'s qualifying product lists only include products that meet or exceed their current performance specifications. Products that qualified under previous specifications are not listed but still qualify for rebates. Documentation must be provided to show that a product is ENERGY STAR qualified if it isn't listed on their current qualifying product lists.

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:

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	≤ 4.0 kW

Qualifying Combination Ovens

Company Name (Website)	Model Number	Convection Energy Efficiency (%)	Rebate (per unit)
Alto-Shaam (www.alto-shaam.com)	7.14ES	79	\$900
	7.14ESI	78	
BKI (www.bkideas.com)	HE061	73	
	HE062R	76	
	HE101	76	
	HE102	81	
Convotherm (www.convotherm.com)	C4e* 10.10ES	78	
	OES-6.20	83	
	OES-10.10 Mini	75	
	OES-10.20	80	
Eloma (www.eloma.com/us/)	T12-21E	78	
Henny Penny (www.hennypenny.com)	ESC610	78	
Hobart (www.hobartcorp.com)	CE10FD-1	71	
Piper Products (www.piperonline.net)	HME061	76	
Rational (www.rationalusa.com)	CMP101E	79	
	CMP61E	76	
	SCC102E	79	
	SCCWE61E	76	
	SCCWE62E	79	

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:
<http://www.energystar.gov/productfinder/product/certified-commercial-ovens/results>



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/productfinder/product/certified-commercial-griddles/results



Fryers

Standard Vat Size (Vat Width < 18") - 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/productfinder/product/certified-commercial-fryers/results



Large Vat Size (Vat Width ≥ 18") - CODE 301

Electric Commercial Fryers (large vat) must be ENERGY STAR® qualified or have a tested heavy load cooking energy efficiency of 80% or greater and an idle energy rate of 1100 W or less utilizing American Society for Testing and Materials (ASTM) Standard F2144 for large vat fryers.

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

www.energystar.gov/productfinder/product/certified-commercial-fryers/results



Company Name (Website)	Brand Name	Model Number	Energy Efficiency (%)	Rebate (per unit)
Giles Enterprises, Inc. (www.gilesent.com)	Giles	EOF-24	83	\$150
	Giles	GEF-560	89	
	Giles	GEF-720	85	
Henny Penny (www.hennypenny.com)	Henny Penny	OFE-34*	86	
	Henny Penny	OEA-34*	86	
Pitco (www.pitco.com)	Pitco	SFSE1814	84	
Ultrafryer Systems (www.ultrafryer.com)	Ultrafryer	E20-18	83	

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/productfinder/product/certified-commercial-hot-food-holding-cabinets/results



Internal Volume (ft ³)	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/productfinder/product/certified-commercial-steam-cookers/results



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:

www.energystar.gov/productfinder/product/certified-commercial-refrigerators-and-freezers/results

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://library.cee1.org/content/commercial-kitchens-ice-machines-qualifying-product-list>

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

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/productfinder/product/certified-commercial-dishwashers/results

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*
Accurex (www.accurex-systems.com)	Vari-Flow	\$300 per 1000 CFM (gas) \$165/hp (electric)
CaptiveAire (www.captiveaire.com)	Energy Management System for Kitchen Hoods	
Gaylord (www.gaylordventilation.com)	DCV-F DCV-R	
Greenheck (www.greenheck.com)	Vari-Flow	
Halton Company (www.haltoncompany.com)	M.A.R.V.E.L.	
Melink (www.melinkcorp.com)	Intelli-Hood	
Streivor (www.streivor.com)	DemandAire Variable Frequency Drive Motor Control System	

*The Electric Rebate is available to electric 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

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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)
BK Resources	-	PRV-1	0.98	50% of Equipment and Installation Cost
Bricor	-	B064 PRV	0.65	
	-	B074 PRV	0.71	
	-	B084 PRV	0.84	
	-	B094 PRV	0.91	
	-	B095NS	0.94	
Chicago Faucet	-	90-LABCP	0.92	
Component Hardware	-	KL50-Y002-16	1.60	
Encore	-	KN50-Y002-12	1.18	
	-	KN50-Y103	0.70	
	-	KN50-Y104	0.70	
Fisher	Ultra-Spray	2949	1.15	
	Ultra-Spray	71307	1.15	
	-	10197	0.70	
	-	13641	0.70	
Krowne Metal	Water Saver	21-129L	1.19	
Meisheng	-	M0098SV-065G	0.64	
	-	M0098SV-124G	1.20	
	-	M0098SV-142G	1.42	
	-	M0098SV1-124G	1.19	
Niagra Conservation	-	N2180	1.28	
Strahman	-	Kwik-Clean 3	0.99	
	-	Kwik-Clean II	1.16	
	-	Vari-Spray	1.28	
T&S Brass	-	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-2108	1.38	
Zurn	-	Z80000-PR1	1.23	

*Tested by the Food Service Technology Center.

Qualifying Gas Food Service Equipment (AU and OPU Customers Only)

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ENERGY STAR®'s qualifying product lists only include products that meet or exceed their current performance specifications. Products that qualified under previous specifications are not listed but still qualify for rebates. Documentation must be provided to show that a product is ENERGY STAR qualified if it isn't listed on their current qualifying product lists.

Combination Ovens

CODE 2000

Gas Commercial Combination Ovens must have a tested steam mode cooking energy efficiency of 38% or greater and a convection mode cooking energy efficiency of 44% 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	≤ 15,000 Btuh	≤ 8,000 Btuh
15-28 Pan Capacity	≤ 18,000 Btuh	≤ 10,000 Btuh
> 28 Pan Capacity	≤ 28,000 Btuh	≤ 16,000 Btuh

Qualifying Combination Ovens

Company Name (Website)	Model Name	Model Number	Steam Energy Eff. (%)	Convection Energy Efficiency (%)	Rebate (per unit)
Alto-Shaam (www.alto-shaam.com)	Combitherm	7.14 ESG	40	49	\$900
	Combitherm	CTP7-20G	47	59	
Blodgett (www.blodgett.com)	---	BLCP-102G	42	60	
Cleveland (www.clevelandrange.com)	Convotherm	OGB-6.20	44	60	
		OGS-6.20	57	59	
		OGS-10.20	47	61	
		OGS-20.20	57	61	
Electrolux (professional.electroluxusa.com)	Air-O-Convect	AOS062GCP1	48	55	
Eloma (www.eloma.com/us/)	Genius	T6-11	48	57	
		T10-11	51	60	
Henny Penny (www.hennypenny.com)	ClassicCombi	GCC615	44	52	
	SmartCombi	GSC115	46	57	
Lang (www.langworld.com)	---	CPE 2.10G	42	60	
Piper (www.piperonline.net)	---	HMG072X	46	54	
Rational (www.rationalusa.com)	SelfCooking Center	SCC102G	45	55	
		SCC61G	48	51	
		SCCWE102G	43	57	
		SCCWE202G	56	56	
		SCCWE61G	45	57	
		SCCWE62G	54	58	

Rack Ovens

CODE 2200

Gas Commercial Rack Ovens must have a tested baking energy efficiency of 50% or greater utilizing American Society for Testing and Materials (ASTM) Standard F2093.

Company Name (Website)	Brand Name	Model Number	Capacity	Energy Efficiency (%)	Rebate (per unit)
Adamatic Corporation (www.adamatic.com)	Adamatic	PRO2G	Double-Rack	50	\$1,200
Baxter (www.baxtermfg.com)	Baxter	BXA2G	Double-Rack	56	
		OV500G2	Double-Rack	56	
		OV500G2-EE	Double-Rack	55	
Doyon (www.doyon.qc.ca)	---	SRO2G	Double-Rack	55	
Gemini Bakery (www.geminibe.com)	Gemini	V42	Double-Rack	52	
Hobart (www.hobartcorp.com)	Hobart	HBA-2G	Double-Rack	56	
LBC Bakery Equipment (www.langbakery.com)	LBC	LRO-2G	Double-Rack	54	
		LRO-2G4	Double-Rack	52	
MIWE (www.miwe.com)	Roll-In e+	1.0711-TL	Double-Rack	52	
Revent (www.revent.se)	Revent	724	Double-Rack	62	
Sveba-Dahlen (www.sveba-dahlen.se)	Dahlen	V42	Double-Rack	52	
TMB Baking (www.tmbbaking.com)	TMB Baking	XL2	Double-Rack	53	

Qualifying Gas Food Service Equipment (AU and OPU Customers Only)

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Convection Ovens

CODE 2100

Rebate per unit = \$500

Gas Commercial Convection Ovens must be ENERGY STAR® qualified.

See qualifying product list for gas convection ovens on the ENERGY STAR website:
<http://www.energystar.gov/productfinder/product/certified-commercial-ovens/results>



Fryers

Standard Vat Size (Vat Width < 18") - CODE 2300

Rebate per unit = \$250

Gas Commercial Fryers must be ENERGY STAR® qualified.

See qualifying product list for gas fryers on the ENERGY STAR website:
www.energystar.gov/productfinder/product/certified-commercial-fryers/results



Large Vat Size (Vat Width ≥ 18") - CODE 2301

Gas Commercial Fryers must be ENERGY STAR® qualified or have a tested heavy load cooking energy efficiency of 50% 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)
Alto-Shaam (www.alto-shaam.com)	Alto Shaam	-	ASF-75G	71	\$350
Dean (dean.enodis.com)	Dean	-	HD*60G	52	
Giles (www.gfsequipment.com)	Giles	-	GGF-720	61	
Keating (www.keatingofchicago.com)	Keating	-	18 IFM	51	
PBI (www.pbimarketing.com)	PBI	-	2600530	52	
		-	2600580	52	
Pearl City (www.pearlcitymanufacturing.com)	Pearl City	-	P-30	71	
Pitco (www.pitco.com)	Pitco	-	SGM20 SFSGM20 SGMF20	57	
	Pitco	-	SSH60W SFSSH60W SSHF60W	55	
	Pitco	-	SSH75 SFSSH75 SSHF75	61	
	Pitco	-	SSH75R SFSSH75R SSHF75R	56	
Ultrafryer Systems (www.ultrafryer.com)	Ultrafryer	Par 2	F-P20-18 B-P20-18	62	
	Ultrafryer	Par 2.5	F-P25-18 B-P25-18	59	
	Ultrafryer	Par 3	F-P30-18 B-P30-18	61	
	Ultrafryer	Par 4	P40-18	74	
Vulcan (www.vulcanequipment.com)	Vulcan	-	TR65	60	
		-	TR85	60	
		-	VK65	66	
		-	VK85	66	

Steam Cookers

Gas Commercial Steam Cookers must be ENERGY STAR® qualified.

See qualifying product list for gas steam cookers on the ENERGY STAR website:
www.energystar.gov/productfinder/product/certified-commercial-steam-cookers/results



Pan Capacity	CODE	Rebate (per unit)
3	2400	\$500
4	2401	\$525
5	2402	\$550
6 and larger	2403	\$575

Griddles

CODE 2500

Rebate per unit = \$175

Gas Commercial Griddles must be ENERGY STAR® qualified.

See qualifying product list for gas griddles on the ENERGY STAR website:
<http://www.energystar.gov/productfinder/product/certified-commercial-griddles/results>



Qualifying Gas Food Service Equipment (AU and OPU Customers Only)

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Dishwashers

Commercial Dishwashers must be ENERGY STAR®-qualified.
Your building water heater and the booster water heater (if applicable) must be natural gas to qualify for this rebate.



See qualifying product list on the ENERGY STAR website:
www.energystar.gov/productfinder/product/certified-commercial-dishwashers/results

Dishwasher Type	Sanitation Method	Building Water Heater Type	Booster Water Heater Type	CODE	Rebate
Undercounter	Low Temp	Gas	NA	2600	\$300
	High Temp	Gas	Gas	2601	
Single Tank Door	Low Temp	Gas	NA	2602	\$600
	High Temp	Gas	Gas	2603	
	High & Low Temp	Gas	Gas	2604	
Single Tank Conveyor	Low Temp	Gas	NA	2605	\$800
	High Temp	Gas	Gas	2606	
	High & Low Temp	Gas	Gas	2607	
Multiple Tank Conveyor	Low Temp	Gas	NA	2608	\$1,000
	High Temp	Gas	Gas	2609	
	High & Low Temp	Gas	Gas	2610	

Conveyor Ovens

CODE 2700

Large Gas Conveyor Ovens must meet or exceed baking energy efficiency of 42% and have an idle energy rate of 57,000 Btuh or less utilizing American Society for Testing and Materials (ASTM) Standard F1817. Small Gas Conveyor Ovens must meet or exceed baking energy efficiency of 42% and have an idle energy rate of 29,000 Btuh or less utilizing American Society for Testing and Materials (ASTM) Standard F1817.

Company Name (Website)	Model Name	Model Number	Conveyor Width	Energy Efficiency (%)	Idle Rate (Btuh)	Rebate
Lincoln (www.lincolnfp.com)	Impinger	1600-***-U-K****	32"	46.4	36,393	\$750
	Impinger with Quest EMS	1600-***-U-K****-AQ	32"	46.4	23,402	
	Impinger	3270-***-N-K****	32"	43.8	53,800	
Middleby (www.middleby.com)	---	PS570	32"	47.4	40,600	
	WOW	PS670	32"	47.8	37,465	
	WOW	PS770	32"	47.8	37,465	
	WOW	PS870	32"	47.8	37,465	
XLT (www.xltovens.com)	Quiet Fire	3255/3255D	32"	42.0	41,700	
		3855	38"	45.4	45,004	
		3270/3270-2B	32"	46.9	46,017	
		3870-2B	38"	43.9	56,500	

Gas Infrared Equipment

Infrared Equipment	CODE	Rebate (per unit)
Charbroilers	2801	\$300
Rotisserie Ovens	2802	\$500
Salamander Broilers	2803	\$150
Upright Broilers	2804	\$600
Fryers	2805	\$250

Pasta Cookers

CODE 2900

Rebate per unit = \$200

Qualifying Gas Food Service Equipment (AU and OPU Customers Only)

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Low-Flow Pre-Rinse Spray Valves

CODE 1201

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 a gas water heater.**

Company Name (Website)	Brand Name	Model Number	Tested Flow Rate*	Rebate (per unit)
BK Resources	-	PRV-1	0.98	50% of Equipment and Installation Cost
Bricor	-	B064 PRV	0.65	
	-	B074 PRV	0.71	
	-	B084 PRV	0.84	
	-	B094 PRV	0.91	
	-	B095NS	0.94	
Chicago Faucet	-	90-LABCP	0.92	
Component Hardware	-	KL50-Y002-16	1.60	
Encore	-	KN50-Y002-12	1.18	
	-	KN50-Y103	0.70	
	-	KN50-Y104	0.70	
Fisher	Ultra-Spray	2949	1.15	
	Ultra-Spray	71307	1.15	
	-	10197	0.70	
	-	13641	0.70	
Krowne Metal	Water Saver	21-129L	1.19	
Meisheng	-	M0098SV-065G	0.64	
	-	M0098SV-124G	1.20	
	-	M0098SV-142G	1.42	
	-	M0098SV1-124G	1.19	
Niagra Conservation	-	N2180	1.28	
Strahman	-	Kwik-Clean 3	0.99	
	-	Kwik-Clean II	1.16	
	-	Vari-Spray	1.28	
T&S Brass	-	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-2108	1.38	
Zurn	-	Z80000-PR1	1.23	

*Tested by the Food Service Technology Center.

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*
Accurex (www.accurex-systems.com)	Vari-Flow	\$165/hp (electric) \$300 per 1000 CFM (gas)
CaptiveAire (www.captiveaire.com)	Energy Management System for Kitchen Hoods	
Gaylord (www.gaylordventilation.com)	DCV-F DCV-R	
Greenheck (www.greenheck.com)	Vari-Flow	
Halton Company (www.haltoncompany.com)	M.A.R.V.E.L.	
Melink (www.melinkcorp.com)	Intelli-Hood	
Streivor (www.streivor.com)	DemandAire Variable Frequency Drive Motor Control System	

*The Electric Rebate is available to electric 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.