

**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	≤ 9,000 Btuh
15-28 Pan Capacity	≤ 18,000 Btuh	≤ 11,000 Btuh
> 28 Pan Capacity	≤ 28,000 Btuh	≤ 17,000 Btuh

**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	7.14ESG	49.0	\$900
<b>Cleveland</b> (www.clevelandrange.com)	Convotherm	OGB-6.20	60.0	
		OGS-6.20	61.0	
		OGS-10.20		
		OGS-20.20		
<b>Electrolux</b> (professional.electroluxusa.com)	Air-O-Convect	AOS062GCP1	55.0	
<b>Henny Penny</b> (www.hennypenny.com)	ClassicCombi	GCC615	52.0	
	SmartCombi	GSC115	57.0	
<b>Rational</b> (www.rationalusa.com)	SelfCooking Center	SCC102G	55.0	

**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:  
[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)



**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)
<b>Adamatic Corporation</b> (www.adamatic.com)	Adamatic	PRO2G	Single-Rack	50.0	\$1,000
<b>Baxter</b> (www.baxtermfg.com)	Baxter	BXA2G	Double-Rack	56.0	\$1,200
<b>Gemini Bakery Equipment, Co.</b> (www.geminibe.com)	Gemini	V42	Double-Rack	52.0	\$1,200
<b>Hobart</b> (www.hobartcorp.com)	Hobart	HBA-2G	Double-Rack	56.0	\$1,200
<b>LBC Bakery Equipment</b> (www.langbakery.com)	LBC	LRO-2G	Double-Rack	54.0	\$1,200
<b>Revent</b> (www.revent.se)	Revent	724	Double-Rack	62.0	\$1,200
<b>Sveba-Dahlen</b> (www.sveba-dahlen.se)	Dahlen	V42	Double-Rack	52.0	\$1,200
<b>TMB Baking</b> (www.tmbbaking.com)	TMB Baking	XL2	Double-Rack	53.0	\$1,200

**Fryers**

**Standard Vat Size - 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/ia/products/prod\\_lists/Fryers\\_prod\\_list.pdf](http://www.energystar.gov/ia/products/prod_lists/Fryers_prod_list.pdf)



**Large Vat Size - 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)
<b>Alto-Shaam</b> (www.alto-shaam.com)	Alto Shaam	-	ASF-75G	71.0	\$350
<b>Dean</b> (dean.enodis.com)	Dean	-	HDx60G	52.0	
			HDx63G	51.0	
<b>Frymaster</b> (www.frymaster.com)	Frymaster	-	HD1814	52.0	
<b>Henny Penny</b> (www.hennypenny.com)	Henny Penny	-	OFG-34*	51.0	
	Henny Penny	-	OGA-34*	51.0	
<b>Pitco</b> (www.pitco.com)	Pitco	-	SGM20 SFSGM20 SGMF20	57.0	
			SGM24 SFSGM24 SGMF24	52.0	
	Pitco	-	SSH60W SFSSH60W SSH60W	57.0	
			SSH75 SFSSH75 SSH75	61.0	
	Pitco	-	SSH75R SFSSH75R SSH75R	56.0	
<b>Ultrafryer Systems</b> (www.ultrafryer.com)	Ultrafryer	Par 2	F-P20-18 B-P20-18	59.0	
	Ultrafryer	Par 2.5	F-P25-18 B-P25-18	59.0	
	Ultrafryer	Par 3	F-P30-18 B-P30-18	61.0	
	Ultrafryer	Par 4	R40-18	74.0	

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

**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/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	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:  
[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)



**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/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
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 Impinger with Quest EMS	1600-***-U-K****	32"	46.4	36,393	\$750
		1600-***-U-K****-AQ	32"	46.4	23,402	
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.xtovens.com)	Quiet Fire	XLT 3255-TS3	32"	42.0	41,700	
	Quiet Fire	XLT 3255-TS3	38"	45.4	45,004	
	Quiet Fire	XLT 3270-TS3	32"	46.9	46,017	
	Quiet Fire	XLT 3870-TS3	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

**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	
Encore	-	KN50-Y002-12	1.18	
Fisher	Ultra-Spray	2949	1.15	
Krowne Metal	Water Saver	21-129	1.24	
Niagra Conservation	-	N2180	1.28	
Strahman	-	Kwik-Clean 3	0.99	
	-	Kwik-Clean II	1.16	
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*
<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 is 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.