

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

1/1/22

**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**

Rebate per unit = \$900

Gas Commercial Combination Ovens must be ENERGY STAR® qualified.



See qualifying product list for gas combination ovens on the ENERGY STAR website:

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

### 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>

### Rack Ovens

**CODE 2200**

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



See qualifying product list for gas rack ovens on the ENERGY STAR website:

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

Company Name (Website)	Brand Name	Model Number	Capacity	Energy Efficiency (%)	Rebate (per unit)
<b>Adamatic Corporation</b> (www.adamatic.com)	Adamatic	PRO2G	Double-Rack	50	\$1,200
<b>Baxter</b> (www.baxtermfg.com)	Baxter	BXA2G	Double-Rack	56	
		OV500G2	Double-Rack	56	
<b>Doyon</b> (www.doyon.qc.ca)	---	SRO2G	Double-Rack	55	
<b>EM Bakery Equipment</b> (www.emequip.com)	---	Roller 89	Double-Rack	52	
<b>Gemini Bakery</b> (www.geminibe.com)	Gemini	V42	Double-Rack	52	
<b>Hobart</b> (www.hobartcorp.com)	Hobart	HBA-2G	Double-Rack	56	
<b>LBC Bakery Equipment</b> (www.langbakery.com)	LBC	LRO-2G	Double-Rack	54	
		LRO-2G4	Double-Rack	52	
<b>MIWE</b> (www.miwe.com)	Roll-In e+	1.0711-TL	Double-Rack	52	
<b>Sveba-Dahlen</b> (www.sveba-dahlen.se)	Dahlen	V42	Double-Rack	54	
<b>TMB Baking</b> (www.tmbbaking.com)	TMB Baking	XL2	Double-Rack	53	

### Conveyor Ovens

**CODE 2700**

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.

Company Name (Website)	Model Name	Model Number	Conveyor Width	Energy Efficiency (%)	Idle Rate (Btuh)	Rebate
<b>Edge</b> (www.edgeovens.com)	---	EDGE60	34"	50%	23,868	\$750
<b>Lincoln</b> (www.lincolnfp.com)	Impinger	1600-***-U-K****	32"	46%	36,393	
	Impinger with Quest EMS	1600-***-U-K****-AQ	32"	46%	23,402	
	Impinger	3270-***-N-K****	32"	44%	53,800	
<b>Middleby</b> (www.middleby.com)	---	PS570	32"	47%	40,600	
	WOW	PS670	32"	48%	37,465	
	WOW	PS770	32"	48%	37,465	
	WOW	PS870/PS970	32"	48%	37,465	
<b>XLT</b> (www.xltovens.com)	Quiet Fire	3255/3255D	32"	42%	41,700	
		3240-HP	32"	43%	36,696	
		3855	38"	45%	45,004	
		3270	32"	47%	42,615	
		3270-2B	32"	47%	46,017	
		3870-2B	38"	44%	56,500	

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### 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](http://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)
<b>Alto-Shaam</b> (www.alto-shaam.com)	Alto Shaam	-	ASF-75G	71	\$350
<b>BKI</b> (www.bkideas.com)	BKI	-	BLG-FC	61	
<b>Frymaster</b> (www.frymaster.com)	Frymaster	-	HD*60G	52	
<b>Giles</b> (www.gfsequipment.com)	Giles	-	GGF-720	61	
<b>Keating</b> (www.keatingofchicago.com)	Keating	-	18 IFM	51	
<b>PBI</b> (www.pbimarketing.com)	PBI	-	2600530	52	
			2600580	52	
<b>Pearl City</b> (www.pearlcitymanufacturing.com)	Pearl City	-	P-30	71	
<b>Pitco</b> (www.pitco.com)	Pitco	-	SSH75R	56	
			VF65S	54	
<b>Ultrafryer Systems</b> (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	

### 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](http://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>



### 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

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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](http://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	

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

**CODE 1201**

Qualifying Low-Flow Pre-Rinse Spray Valves must have a flow rate of 1.15 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	0.99	50% of Equipment and Installation Cost
Chicago Faucet	-	90-LABCP	0.92	
Component Hardware	-	KLP50-Y002-12	0.45	
	-	KLP50-Y002152	0.45	
	-	KLP50-Y002-45	0.45	
	-	KLP50-Y002-65	0.67	
	-	KLP50-Y002-74	0.74	
Encore	-	KLP50-Y002105	1.05	
	-	KL50-Y002-45	0.45	
	-	KL50-Y002-65	0.65	
Fisher	-	10197	0.70	
	-	13641	0.70	
Meisheng	-	M0098SV-065G	0.64	
Strahman	-	Kwik-Clean 3	0.99	

\*Tested by the Food Service Technology Center.

**Ventilation Hood Controllers**

**Code 1401**

Electric Rebate per Exhaust Fan horsepower = \$165  
 Gas Rebate per 1000 CFM = \$300

The Electric Rebate is available to electric customers and is calculated using the nameplate horsepower of the exhaust fan controlled by the ventilation hood control system. The additional 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.

Commercial kitchen exhaust hood control system must use variable speed controls that automatically control the exhaust fan.