

## Qualifying Electric Food Service Equipment

4/6/07

### Combination Ovens

#### CODE 100

Electric Commercial Combination Ovens must meet or exceed heavy load cooking energy efficiency of 60% utilizing American Society for Testing and Materials (ASTM) Standard F1639.

Company Name (Website)	Brand Name	Model Name	Model Number	Energy Efficiency (%)	Rebate (per unit)
<b>BKI</b> (www.bkideas.com)	BKI	-	1.06	70.0	\$900
	BKI	-	1.1	72.5	
	BKI	-	2.1	70.0	
<b>Cadco</b> (www.cadco-ltd.com)	Cadco	-	CAPO-603	60.9	
<b>Cleveland</b> (www.clevelandrange.com)	Cleveland	Convotherm	OES-6.10/6.20	68.7	
	Cleveland	Convotherm	OES-10.10/10.20	60.0	
	Cleveland	Convotherm	OES-12.20	60.0	
	Cleveland	Convotherm	OES-20.10/20.20	60.0	
<b>Rational</b> (www.rationalusa.com)	Rational	SelfCooking Center	SCC 61/62E	81.6	
	Rational	SelfCooking Center	SCC 101/102E	76.9	
	Rational	SelfCooking Center	SCC 201/202E	79.9	

### Convection Ovens

#### CODE 200

Electric Commercial Convection Ovens must meet or exceed heavy load potato cooking energy efficiency of 70% utilizing American Society for Testing and Materials (ASTM) Standard F1496.

Company Name (Website)	Brand Name	Model Name	Model Number	Energy Efficiency (%)	Rebate (per unit)
<b>Belshaw</b> (www.belshaw.com)	Belshaw	-	BX4	80.0	\$225
<b>Blodgett</b> (www.blodgett.com)	Blodgett	-	Xcel Half-Size	74.3	
<b>Duke Manufacturing</b> (www.dukemfg.com)	Duke	613 Series	613EV 613E2V	71.4	
<b>Hobart</b> (www.hobartcorp.com)	Hobart	-	HEC5	71.0	
<b>Lang</b> (www.langworld.com)	Lang	ChefSeries	OCEF_1/OCEF_2	76.2	
<b>Moffat</b> (www.moffat.com)	Moffat	-	E32MS	79.8	
<b>Revent</b> (www.revent.se/us/indexus.htm)	DoSys	-	7801	80.0	
<b>Vulcan</b> (www.vulcanhart.com)	Vulcan	-	VC4ED/VC44ED	71.0	
<b>Wolf</b> (www.wolfrange.com)	Wolf	-	WKED1/WKED2	71.0	

**Qualifying Electric Food Service Equipment**

4/6/07

**Fryers**

**CODE 300**

Electric Commercial Fryers must meet ENERGY STAR® specifications for energy efficiency or must have a tested heavy load cooking energy efficiency of 80% or greater utilizing American Society for Testing and Materials (ASTM) Standard F1361 for standard vat fryers and ASTM Standard F2144 for large vat fryers.



Company Name (Website)	Brand Name	Model Name	Model Number	Vat Size	Energy Efficiency (%)	Rebate (per unit)
Frymaster (www.frymaster.com)	Frymaster	-	Hx14	Standard	81.0	\$150
	Frymaster	-	Hx17TC	Standard	84.0	
	Frymaster	-	REx14	Standard	83.6	
	Frymaster	-	REx17	Standard	86.6	
	Frymaster	-	REx22	Standard	83.7	
	Frymaster	-	REx14TC	Standard	87.2	
	Frymaster	-	REx17TC	Standard	87.2	
	Frymaster	-	REx22TC	Standard	87.2	
Henny Penny (www.hennypenny.com)	Henny Penny	-	OEA-32x (14.4kW)	Standard	80.3	
	Henny Penny	-	OEA-32x (22kW)	Standard	83.2	
	Henny Penny	-	OFE-32x (14.4kW)	Standard	80.3	
	Henny Penny	-	OFE-32x (22kW)	Standard	83.2	
	Henny Penny	-	OFE-341	Large	86.1	
	Henny Penny	-	OEA-341	Large	86.1	
Pitco (www.pitco.com)	Pitco	-	ME11	Standard	82.1	
	Pitco	-	SE14	Standard	84.5	
	Pitco	-	SE14R	Standard	84.3	
	Pitco	-	SE14X	Standard	86.0	
	Pitco	-	SE148	Standard	85.3	
	Pitco	-	SE148R	Standard	83.9	
	Pitco	-	SE148X	Standard	81.5	
	Pitco	-	SEH50	Standard	82.1	
Perfect Fry Company (www.perfectfry.com)	PerfectFry	RapidFry	PFA7200	Standard	85.5	
	PerfectFry	RapidFry	PFA5700	Standard	80.0	
	PerfectFry	RapidFry	PFA5708	Standard	80.0	
	PerfectFry	RapidFry	PFA3750	Standard	80.0	

**Griddles**

**CODE 400**

Electric Commercial Griddles must meet or exceed heavy load cooking energy efficiency of 70% utilizing American Society for Testing and Materials (ASTM) Standard F1275.

Company Name (Website)	Brand Name	Model Name	Model Number (all sizes)	Energy Efficiency (%)	Rebate (per unit)
AccuTemp (www.accutemp.net)	AccuTemp	Accu-Steam	EG	73.1	\$175
Keating (www.keatingofchicago.com)	Keating	Miraclean	Miraclean	70.0	

**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**

CODE 600

Electric Commercial Steam Cookers must meet ENERGY STAR® specifications for energy efficiency or must have a tested heavy load potato cooking energy efficiency of 50% or greater utilizing American Society for Testing and Materials (ASTM) Standard F1484.



Company Name (Website)	Brand Name	Model Name	Model Number	Pan Capacity	Energy Efficiency (%)	Rebate (per unit)
AccuTemp (www.accutemp.net)	AccuTemp	Steam'N'Hold	S32081D060	3	55.0	\$400
	AccuTemp	Steam'N'Hold	S32083D060	3	55.0	
	AccuTemp	Steam'N'Hold	S32083D080	3	55.0	
	AccuTemp	Steam'N'Hold	S32083D090	3	55.0	
	AccuTemp	Steam'N'Hold	S32083D120	3	60.1	
	AccuTemp	Steam'N'Hold	S32401D060	3	55.0	
	AccuTemp	Steam'N'Hold	S32401D080	3	55.0	
	AccuTemp	Steam'N'Hold	S32403D060	3	55.0	
	AccuTemp	Steam'N'Hold	S32403D080	3	55.0	
	AccuTemp	Steam'N'Hold	S32403D120	3	55.0	
	AccuTemp	Steam'N'Hold	S62081D060	6	68.6	\$550
	AccuTemp	Steam'N'Hold	S62081D080	6	67.2	
	AccuTemp	Steam'N'Hold	S62083D060	6	68.6	
	AccuTemp	Steam'N'Hold	S62083D080	6	67.2	
	AccuTemp	Steam'N'Hold	S62083D100	6	71.2	
	AccuTemp	Steam'N'Hold	S62083D120	6	67.5	
	AccuTemp	Steam'N'Hold	S62083D170	6	73.1	
	AccuTemp	Steam'N'Hold	S62401D060	6	62.0	
	AccuTemp	Steam'N'Hold	S62401D080	6	62.0	
	AccuTemp	Steam'N'Hold	S62403D060	6	62.0	
	AccuTemp	Steam'N'Hold	S62403D080	6	62.0	
	AccuTemp	Steam'N'Hold	S62403D120	6	62.0	
	AccuTemp	Steam'N'Hold	S62403D160	6	62.0	
	AccuTemp	Steam'N'Hold	S63803D067	6	62.0	
	AccuTemp	Steam'N'Hold	S63803D090	6	62.0	
	AccuTemp	Steam'N'Hold	S63803D130	6	62.0	
	AccuTemp	Steam'N'Hold	S64153D060	6	62.0	
	AccuTemp	Steam'N'Hold	S64153D080	6	62.0	
	AccuTemp	Steam'N'Hold	S64153D120	6	62.0	
	AccuTemp	Steam'N'Hold	S64153D160	6	62.0	
	AccuTemp	Steam'N'Hold	S64403D090	6	62.0	
	AccuTemp	Steam'N'Hold	S64403D130	6	62.0	
AccuTemp	Steam'N'Hold	S64403D180	6	62.0		
AccuTemp	Steam'N'Hold	S64803D107	6	62.0		
AccuTemp	Steam'N'Hold	S64803D140	6	62.0		
AccuTemp	Steam'N'Hold	S64803D180	6	62.0		
Cleveland (www.clevelandrange.com)	Cleveland	SteamCub	1SCE/1SCMCS	3	70.8	\$400
	Cleveland	SteamChef	22CET3.1	3	66.8	
	Cleveland	SteamChef	22CET6.1	6	64.3	\$550
Unified Brands, Inc. (www.unifiedbrands.net)	Groen	Vortex	VRC-3E	3	67.6	\$400
	Groen	Vortex	VRC-6E	6	71.0	\$550
Hobart (www.hobartcorp.com)	Hobart	-	HPX3	3	70.0	\$400
	Hobart	-	HPX5	5	68.0	\$500

Steam Cookers (continued from previous page)

Company Name (Website)	Brand Name	Model Name	Model Number	Pan Capacity	Energy Efficiency (%)	Rebate (per unit)
Intek (www.intekllc.com)	Intek	Xtreme Steam	XS-208-12-3	6	71.5	\$550
	Intek	Xtreme Steam	XS-208-14-3	6	71.0	
	Intek	Xtreme Steam	XS-208-6-1	6	74.4	
	Intek	Xtreme Steam	XS-208-8-1	6	71.5	
	Intek	Xtreme Steam	XS-208-8-3	6	71.5	
	Intek	Xtreme Steam	XS-240-12-3	6	71.5	
	Intek	Xtreme Steam	XS-240-14-3	6	72.0	
	Intek	Xtreme Steam	XS-240-6-1	6	72.0	
	Intek	Xtreme Steam	XS-240-8-1	6	71.5	
Market Forge (www.mfii.com)	Market Forge	-	ET-3E	3	67.9	\$400
	Market Forge	-	ET-6E	6	72.8	\$550
	Market Forge	Steam Tech Plus	STP-6E	6	52.3	
Southbend (www.southbendnc.com)	Southbend	Simple Steam	EZ-3	3	69.0	\$400
Stellar (www.stellarfoodequipment.com)	Stellar	Altair II	Altair-6	6	63.9	\$550
	Stellar	Capella	Capella-4	4	54.7	\$450
Vulcan (www.vulcanhart.com)	Vulcan	-	VPX-3	3	70.5	\$400
	Vulcan	-	VPX-5	5	68.4	\$500

**Solid Door Freezers**

CODE 700

Rebate = \$100

Commercial Solid Door Freezers must be ENERGY STAR®-qualified.

See qualifying product list on the ENERGY STAR website:

[www.energystar.gov/index.cfm?c=commer\\_refrig.pr\\_commercial\\_refrigerators](http://www.energystar.gov/index.cfm?c=commer_refrig.pr_commercial_refrigerators)



**Solid Door Refrigerators**

CODE 800

Rebate = \$125

Commercial Solid Door Refrigerators must be ENERGY STAR®-qualified.

See qualifying product list on the ENERGY STAR website:

[www.energystar.gov/index.cfm?c=commer\\_refrig.pr\\_commercial\\_refrigerators](http://www.energystar.gov/index.cfm?c=commer_refrig.pr_commercial_refrigerators)



**Solid Door Refrigerator-Freezers**

CODE 900

Rebate = \$125

Commercial Solid Door Refrigerator-Freezers must be ENERGY STAR®-qualified.

See qualifying product list on the ENERGY STAR website:

[www.energystar.gov/index.cfm?c=commer\\_refrig.pr\\_commercial\\_refrigerators](http://www.energystar.gov/index.cfm?c=commer_refrig.pr_commercial_refrigerators)



**Glass Door Refrigerators**

CODE 1000 - Rebate (CEE Tier I efficiency) = \$100

CODE 1001 - Rebate (CEE Tier II efficiency) = \$125

Commercial Glass Door Refrigerators must meet the Consortium for Energy Efficiency (CEE) Tier I or Tier II energy efficiency specifications using ASHRAE Standard 117-2002 (38°F +/- 2°F).

See qualifying equipment list on the CEE website:

[www.cee1.org/com/com-ref/gd-prod.pdf](http://www.cee1.org/com/com-ref/gd-prod.pdf)

**Ice Makers**

Commercial Ice Makers must meet the Consortium for Energy Efficiency (CEE) Tier I, Tier II, or Tier III energy efficiency specifications using ARI Standard 810-2003 testing conditions.

See qualifying equipment list on the CEE website:

[www.cee1.org/com/com-ref/im-prod.pdf](http://www.cee1.org/com/com-ref/im-prod.pdf)

Ice Harvest Rate	CODE	Tier I Rebate	Tier II Rebate	Tier III Rebate
< 101 lbs/day	1100	\$100	\$150	\$200
101-200 lbs/day	1101	\$100	\$150	\$200
201-300 lbs/day	1102	\$100	\$150	\$200
301-400 lbs/day	1103	\$100	\$150	\$200
401-500 lbs/day	1104	\$100	\$150	\$200
501-1,000 lbs/day	1105	\$125	\$175	\$225
1,001-1,500 lbs/day	1106	\$200	\$250	\$300
> 1,500 lbs/day	1107	\$300	\$350	\$400

**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 as tested utilizing American Society for Testing and Materials (ASTM) Standard F2324. 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)
Encore	-	KN50-Y002-12	1.18	50% of Equipment and Installation Cost
Fisher	Ultra-Spray	2949	1.15	
Krown Metal	Water Saver	21-129	1.24	
Niagra Conservation	-	N2180	1.28	
Strahman	-	Kwik-Clean II	1.16	
T&S Brass	-	B-0107	1.40	
	-	B-0107-C	1.24	
	-	Equip 5SV	1.41	
	-	Equip 5SV-C	1.14	
	-	Jetspray B-0108	1.48	
	-	Jetspray B-0108 C	1.12	
Zurn	-	Z80000-PR1	1.23	

\*Tested by the Food Service Technology Center.

**Combination Ovens**

**CODE 2000**

Gas Commercial Combination Ovens must meet or exceed heavy load cooking energy efficiency of 40% utilizing American Society for Testing and Materials (ASTM) Standard F1639.

Company Name (Website)	Brand Name	Model Name	Model Number	Energy Efficiency (%)	Rebate (per unit)
<b>Alto-Shaam</b> (www.alto-shaam.com)	Alto-Shaam	Combitherm	ML 7-14	40.0	\$900
<b>Cleveland</b> (www.clevelandrange.com)	Cleveland	Convotherm	OGS-6.10/6.20	51.1	
	Cleveland	Convotherm	OGS-10.10/10.20	40.0	
	Cleveland	Convotherm	OGS-12.20	40.0	
	Cleveland	Convotherm	OGS-20.10/20.20	40.0	
<b>Electrolux</b> (professional.electroluxusa.com)	Electrolux	Air-O-Steam	O 260095 O 260148	45.1	
	Electrolux	Air-O-Steam	O 260149 O 260150	40.0	
	Electrolux	Air-O-Steam	O 260151 O 260152	40.0	
<b>Eloma</b> (www.eloma.com)	Eloma	Genius	T 611	58.4	
	Eloma	Genius	T 1011	40.0	
	Eloma	Genius	T 12-21	40.0	
	Eloma	Genius	T 2011 T 2021	40.0	
<b>Henny Penny</b> (www.hennypenny.com)	Henny Penny	SmartCombi	GSC-615 GSC-620	41.9	
	Henny Penny	SmartCombi	GSC-115 GSC-120	62.1	
	Henny Penny	SmartCombi	GSC-215 GSC-220	40.0	
<b>Lainox</b> (www.lainox.com)	Lainox	The Cube	MG 061	40.0	
	Lainox	The Cube	MG 101 MG 102	52.8	
	Lainox	The Cube	MG 201 MG 202	40.0	
<b>Rational</b> (www.rationalusa.com)	Rational	SelfCooking Center	SCC 61/62G	55.9	
	Rational	SelfCooking Center	SCC 101/102G	58.2	
	Rational	SelfCooking Center	SCC 201/202G	57.3	

**Convection Ovens**

**CODE 2100**

Gas Commercial Convection Ovens must meet or exceed heavy load potato cooking energy efficiency of 40% utilizing American Society for Testing and Materials (ASTM) Standard F1496.

Company Name (Website)	Brand Name	Model Name	Model Number	Energy Efficiency (%)	Rebate (per unit)
<b>Alto-Shaam</b> (www.alto-shaam.com)	Alto Shaam	Platinum Series	ASC-4G	42.0	\$500
<b>American Range</b> (www.americanrange.com)	American Range	Majestic	M-1	40.4	
			M-2		
<b>Bakers Pride</b> (www.bakerspride.com)	Bakers Pride	Cyclone	CO11-G1/G2	43.0	
	Bakers Pride	Cyclone	GDCO-G1/G2	43.0	

**Convection Ovens** (continued from previous page)

Company Name (Website)	Brand Name	Model Name	Model Number	Energy Efficiency (%)	Rebate (per unit)
<b>Blodgett</b> (www.blodgett.com)	Blodgett	-	DFG100	40.0	\$500
	Blodgett	-	DFG100 Xcel	41.8	
	Blodgett	-	DFG200	42.0	
	Blodgett	-	SHO-G	44.5	
	Blodgett	-	Zephaire	44.7	
<b>Doyon Inc.</b> (www.doyon.qc.ca)	Doyon	Jet Air Ovens	JA**G	43.0	
<b>Duke Manufacturing</b> (www.dukemfg.com)	Duke	613 Series	613GV 613G2V	54.0	
	Duke	E Series	E101-G E102-G	54.7	
<b>Garland</b> (www.garland-group.com)	Garland	Master 450	MCO-GS-10/20 MCO-GD-10/20	42.1	
	Garland	Master 200	MCO-GS-10/20-S MCO-GD-10/20-S	43.6	
<b>Hobart</b> (www.hobartcorp.com)	Hobart	-	HGC5	46.3	
<b>Imperial</b> (www.imperialrange.com)	Imperial	Turbo-Flow	ICVG-1/ICVG-2	40.1	
	Imperial	Turbo-Flow	ICVD-1/ICVD-2	40.0	
<b>Lang</b> (www.langworld.com)	Lang	-	GCCO/2GCCO	41.0	
	Lang	-	OCGFS	42.1	
<b>Moffat</b> (www.moffat.com)	Moffat	-	G32MS	46.7	
<b>Montague</b> (www.montaguecompany.com)	Montague	Vectaire	HX-63A/HX2-63	43.9	
<b>Southbend</b> (www.southbendnc.com)	Southbend	Marathoner Gold	GS-15 GS-25	46.2	
<b>Vulcan</b> (www.vulcanhart.com)	Vulcan	-	SG4D/SG44D	47.8	
	Vulcan	-	VC4GD/VC44GD	46.3	
<b>Wolf</b> (www.wolfrange.com)	Wolf	-	WKGD1/WKGD2	46.3	

**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 Name	Model Number	Capacity	Energy Efficiency (%)	Rebate (per unit)
<b>Baxter</b> (www.baxtermfg.com)	Baxter	-	BXA1G	Single-Rack	50.0	\$1,000
	Baxter	-	BXA2G	Double-Rack	55.7	\$1,200
<b>Sveba-Dahlen</b> (www.sveba-dahlen.se)	Dahlen	-	C152	Single-Rack	50.0	\$1,000
	Dahlen	-	V22	Single-Rack	50.0	\$1,000
	Dahlen	-	V42	Double-Rack	52.0	\$1,200
<b>Gemini Bakery Equipment, Co.</b> (www.geminibe.com)	Gemini	-	C152	Single-Rack	50.0	\$1,000
	Gemini	-	V42	Double-Rack	52.0	\$1,200
<b>LBC Bakery Equipment</b> (www.langbakery.com)	LBC	-	LRO-1G-N	Single-Rack	53.3	\$1,000
	LBC	-	LRO-2G-N	Double-Rack	50.9	\$1,200
<b>Hobart</b> (www.hobartcorp.com)	Hobart	-	HBA-1G	Single-Rack	50.0	\$1,000
	Hobart	-	HBA-2G	Double-Rack	55.7	\$1,200
<b>Revent</b> (www.revent.se)	Revent	-	726	Single-Rack	50.0	\$1,000
	Revent	-	724	Double-Rack	61.7	\$1,200
<b>TMB Baking</b> (www.tmbbaking.com)	TMB Baking	-	XL2	Double-Rack	53.3	\$1,200

4/6/07

**Fryers and Large Vat Fryers**

**CODE 2300**

Gas Commercial Fryers must meet ENERGY STAR® specifications for energy efficiency or must have a tested heavy load cooking energy efficiency of 50% or greater utilizing American Society for Testing and Materials (ASTM) Standard F1361 for standard vat fryers and ASTM Standard F2144 for large vat fryers.



Company Name (Website)	Brand Name	Model Name	Model Number	Vat Size	Energy Efficiency (%)	Rebate (per unit)
<b>Alto-Shaam</b> (www.alto-shaam.com)	Alto Shaam	-	ASF-75G	Large	71.0	\$350
<b>Dean</b> (dean.enodis.com)	Dean	Decathlon	HDx50G	Standard	52.1	\$250
	Dean	-	HDx60G	Large	52.2	\$350
<b>Frymaster</b> (www.frymaster.com)	Frymaster	-	BIHx55	Standard	55.2	\$250
	Frymaster	-	FPH50	Standard	50.0	
	Frymaster	-	Hx55	Standard	55.2	
	Frymaster	-	MJHx50	Standard	50.0	
	Frymaster	-	MPHx55	Standard	55.2	
	Frymaster	-	PMJHx50	Standard	50.0	
	Frymaster	-	YSCFHx14G	Standard	52.1	
<b>Henny Penny</b> (www.hennypenny.com)	Henny Penny	-	OFG-32x	Standard	50.3	\$250
	Henny Penny	-	OGA-32x	Standard	50.3	
<b>Infinity</b> (www.infinityfryers.com)	Infinity	-	G2840/G2840F	Standard	57.7	\$250
	Infinity	-	G2842/G2842F	Standard	57.7	
<b>Keating</b> (www.keatingofchicago.com)	Keating	Incredible Frying Machine	IFM 14	Standard	57.4	\$250
<b>Pitco</b> (www.pitco.com)	Pitco	-	MGII	Standard	54.0	\$250
	Pitco	-	SGH50	Standard	54.0	
	Pitco	-	SSH55	Standard	55.1	
	Pitco	-	SSH55R	Standard	52.6	
	Pitco	-	SSH60	Standard	58.5	
	Pitco	-	SSH60R	Standard	51.9	
	Pitco	-	SGM24	Large	52.4	\$350
	Pitco	-	SSH75	Large	60.4	
	Pitco	-	SSH75R	Large	57.7	
<b>Ultrafryer Systems</b> (www.ultrafryer.com)	Ultrafryer	Par 3	C-P30-14	Standard	59.6	\$250
	Ultrafryer	-	PD-14	Standard	50.0	
	Ultrafryer	Par 3	F-P30-14 B-P30-14	Standard	64.7	
	Ultrafryer	Par 2	F-P20-18 B-P20-18	Large	60.1	\$350
	Ultrafryer	Par 2.5	F-P25-18 B-P25-18	Large	58.9	
	Ultrafryer	Par 3	F-P30-18 B-P30-18	Large	61.1	

**Steam Cookers**

**CODE 2400**

Gas Steam Cookers must meet ENERGY STAR® specifications for energy efficiency or must have a tested heavy load potato cooking energy efficiency of 38% or greater utilizing American Society for Testing and Materials (ASTM) Standard F1484.



Company Name (Website)	Brand Name	Model Name	Model Number	Pan Capacity	Energy Efficiency (%)	Rebate (per unit)
<b>Market Forge</b> (www.mfii.com)	Market Forge	Steam Tech Plus	STP-6G	6	38.5	\$575
<b>Stellar</b> (www.stellarfoodequipment.com)	Stellar	Sirius II	Sirius 6	6	44.6	

4/6/07

**Griddles**

**CODE 2500**

Gas Commercial Griddles must meet or exceed heavy load cooking energy efficiency of 38% utilizing American Society for Testing and Materials (ASTM) Standard F1275.

Company Name (Website)	Brand Name	Model Name	Model Number (all sizes)	Energy Efficiency (%)	Rebate (per unit)
<b>AccuTemp</b> (www.accutemp.net)	AccuTemp	Accu-Steam	GG	47.2	\$175
<b>Garland</b> (www.garland-group.com)	Garland	-	CG	40.7	
<b>Imperial</b> (www.imperialrange.com)	Imperial	-	ITG	38.6	
	Imperial	-	ISAE	39.6	
<b>Jade</b> (www.jaderange.com)	Jade	Supreme	JGT	40.2	
<b>Keating</b> (www.keatingofchicago.com)	Keating	Miraclean	Miraclean	44.2	
<b>Wells</b> (www.wellsbloomfield.com)	Wells	-	WG	39.5	
<b>Wolf</b> (www.wolfrange.com)	Wolf	Therm-O-Ray	IRG	42	

**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 as tested utilizing American Society for Testing and Materials (ASTM) Standard F2324. Low-flow spray valve must replace a standard flow unit. **Hot water must be provided by a gas water heater.**

Company Name (Website)	Model Name	Model Number	Tested Flow Rate*	Rebate (per unit)
<b>Encore</b>	-	KN50-Y002-12	1.18	50% of Equipment and Installation Cost
<b>Fisher</b>	Ultra-Spray	2949	1.15	
<b>Krown Metal</b>	Water Saver	21-129	1.24	
<b>Niagra Conservation</b>	-	N2180	1.28	
<b>Strahman</b>	-	Kwik-Clean II	1.16	
<b>T&amp;S Brass</b>	-	B-0107	1.40	
	-	B-0107-C	1.24	
	-	Equip 5SV	1.41	
	-	Equip 5SV-C	1.14	
	-	Jetspray B-0108	1.48	
	-	Jetspray B-0108_C	1.12	
<b>Zurn</b>	-	Z80000-PR1	1.23	

\*Tested by the Food Service Technology Center.