

N. COMMERCIAL KITCHEN EQUIPMENT

SPECIFICATIONS:

- All eligible cooking equipment are based on the American Society for Testing and Materials ([ASTM](#)) standards.
- All natural gas equipment listed on the [California Energy Wise](#) website is qualified for the EERB program.

| Rebate | Requirements | Quantity | Incentive | Total Rebate |
|----------------------------------|--|----------|----------------------|--------------|
| Combination Oven (< 15 pans) | Steam Mode Eff ≥ 41%, Convection Mode ≥ 57% | | \$700.00/oven | |
| Combination Oven (15 to 28 pans) | Steam Mode Eff ≥ 41%, Convection Mode ≥ 57% | | \$1,000.00/oven | |
| Combination Oven (> 28 pans) | Steam Mode Eff ≥ 41%, Convection Mode ≥ 57% | | \$1,200.00/oven | |
| Convection Oven | Efficiency ≥ 49% | | \$750.00/oven | |
| Conveyor Oven | Efficiency ≥ 42% | | \$1,200.00/oven deck | |
| Rack Oven | Efficiency ≥ 50% | | \$2,000.00/oven | |
| Underfired Broiler | Underfired Broiler [Qualified Product List] | | \$600.00/linear feet | |
| Commercial Fryer Tier 1 | Efficiency ≥ 50% | | \$750.00/vat | |
| Commercial Fryer Tier 2 | Efficiency ≥ 60% | | \$1,200.00/vat | |
| Commercial Griddle | Heavy load cooking energy efficiency ≥ 38% | | \$250.00/linear feet | |
| Commercial Rack Oven | Single, Efficiency ≥ 50% | | \$2,000.00/oven | |
| Commercial Rack Oven | Double, Efficiency ≥ 50% | | \$2,000.00/oven | |
| Commercial Underfired Broiler | | | \$600.00/linear feet | |
| Pressureless Steamer | Efficiency ≥ 38% | | \$2,000.00/steamer | |
| Commercial Conveyor Broiler | 2 Lane Width (<20") | | \$1,500.00/unit | |
| Commercial Conveyor Broiler | 3 Lane Width (20-26") | | \$1,500.00/unit | |
| Commercial Conveyor Broiler | 4 Lane Width (>26") | | \$1,500.00/unit | |
| Rotisserie Oven | Small, ≤ 2200 Btuh/Bird | | \$1,000.00/oven | |
| Rotisserie Oven | Medium, ≤ 2200 Btuh/Bird | | \$2,000/oven | |
| Rotisserie Oven | Large, ≤ 2200 Btuh/Bird | | \$3,000.00/oven | |
| TOTAL REBATE | | | \$ | \$ 0.00 |