

2019 Food Service Equipment Rebate Application



6388 Maple Street
North Branch, MN 55056
Phone (651) 674-7100

LIMITED FUNDING: Contact your local Utility to confirm rebate availability.

CUSTOMER INFORMATION

Check here if you are applying for multiple Business Rebates and the information entered on this page is the same for all projects. If so, only one cover page needs to be completed and submitted with all rebate applications.

Location Name _____ Company Name _____

Mailing Address _____

City _____ State _____ Zip Code _____

Installation Address (if different) _____

City _____ State _____ Zip Code _____

Account Number _____

Type of Business:

- College Elementary School Grocery/Supermarket Health Hospital Hotel/Motel Manufacturing
 Multifamily Secondary School Other/Miscellaneous Office Retail Restaurant Warehouse

Facility Size (ft²) _____

Occupancy: Own Rent/Lease

- How did you hear about our rebates:
- | | | | |
|---|---|--|---|
| <input type="checkbox"/> Contractor | <input type="checkbox"/> Vendor/Retailer | <input type="checkbox"/> Radio | <input type="checkbox"/> TV |
| <input type="checkbox"/> Utility Newsletter | <input type="checkbox"/> Utility Representative | <input type="checkbox"/> Utility Website | <input type="checkbox"/> Utility Mail/Email |
| <input type="checkbox"/> Newspaper Ad | <input type="checkbox"/> Chamber of Commerce | <input type="checkbox"/> Questline | <input type="checkbox"/> Other |

CONTACT INFORMATION

Name _____

Phone _____ Email _____

I certify that the information on this application (and any associated worksheets) is correct and request consideration for participation in this program. I have read and agree to the terms and conditions on the reverse side of the application. I understand that if any equipment in conjunction with this application is ordered, purchased, or installed before approval from the Utility is received, the proposed project may not qualify for a rebate.

Customer Signature _____ Date _____

Project Status: Completed Not Started In Process Est. Project Completion Date _____

CONTRACTOR INFORMATION

Company Name _____

Address _____

City _____ State _____ Zip Code _____

Contact Name _____

Phone _____ Email _____

INTERNAL USE ONLY – PLEASE DO NOT WRITE IN THIS SPACE

Date Received: _____ Pre-Inspected? Yes No Date: _____ Initials: _____

Post-Inspected? Yes No Date: _____ Initials: _____

2019 Food Service Equipment Rebate Application



Ovens and Griddles

New Equipment										Rebate	
A	B	C	D	E	F	G	H	I	J	K	L
Project Type (check one)	Code*	Qty.	Company Name*	Model Number*	Efficiency* (%)	Food Cooked Per Day (lbs.)	Run Hours Per Day	Days Of Operation per year	Equipment Cost	Rebate Per Unit*	Total Rebate (C x K)
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit									\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit									\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit									\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit									\$	\$	\$

Fryers

New Equipment											Rebate	
A	B	C	D	E	F	G	H	I	J	K	L	M
Project Type (check one)	Code*	Qty.	Company Name*	Model Number*	Vat Size* (check one)	Efficiency* (%)	Food Cooked Per Day (lbs.)	Run Hours Per Day	Days Of Operation Per Year	Equipment Cost	Rebate Per Unit*	Total Rebate (C x L)
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit					<input type="checkbox"/> Standard <input type="checkbox"/> Large					\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit					<input type="checkbox"/> Standard <input type="checkbox"/> Large					\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit					<input type="checkbox"/> Standard <input type="checkbox"/> Large					\$	\$	\$

Insulated Holding Cabinets

New Equipment										Rebate	
A	B	C	D	E	F	G	H	I	J	K	
Project Type (check one)	Code*	Qty.	Company Name*	Model Number*	Internal Volume* (ft ³)	Energy Usage* (watts)	Days Of Operation Per Year	Equipment Cost	Rebate Per Unit*	Total Rebate (C x J)	
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit								\$	\$	\$	
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit								\$	\$	\$	
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit								\$	\$	\$	

* From the Qualifying Electric Food Service Equipment tables and associated qualifying product lists. If your new equipment is not listed on the qualifying equipment lists but meets the efficiency requirements for that equipment, you must provide sufficient data to prove that it qualifies.

2019 Food Service Equipment Rebate Application



Steam Cookers

New Equipment									Rebate	
A	B	C	D	E	F	G	H	I	J	K
Project Type (check one)	Code*	Qty.	Company Name*	Model Number*	Pan Capacity*	Efficiency* (%)	Annual Run Hours Of Equipment	Equipment Cost	Rebate Per Unit*	Total Rebate (C x J)
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit								\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit								\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit								\$	\$	\$

Solid Door Refrigerators and/or Freezers

New Equipment										Rebate	
A	B	C	D	E	F	G	H	I	J	K	L
Project Type (check one)	Code*	Qty.	Type of Unit (check one)	Door Style	Manufacturer*	Model Number*	Total Internal Volume (ft ³)*	Rated Daily Energy Use* (kWh/day)	Equipment Cost	Rebate Per Unit*	Total Rebate (C x K)
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit			<input type="checkbox"/> Refrig. <input type="checkbox"/> Freezer <input type="checkbox"/> Refrig.-Freezer	<input type="checkbox"/> Vertical Closed <input type="checkbox"/> Horiz. Closed					\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit			<input type="checkbox"/> Refrig. <input type="checkbox"/> Freezer <input type="checkbox"/> Refrig.-Freezer	<input type="checkbox"/> Vertical Closed <input type="checkbox"/> Horiz. Closed					\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit			<input type="checkbox"/> Refrig. <input type="checkbox"/> Freezer <input type="checkbox"/> Refrig.-Freezer	<input type="checkbox"/> Vertical Closed <input type="checkbox"/> Horiz. Closed					\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit			<input type="checkbox"/> Refrig. <input type="checkbox"/> Freezer <input type="checkbox"/> Refrig.-Freezer	<input type="checkbox"/> Vertical Closed <input type="checkbox"/> Horiz. Closed					\$	\$	\$

Glass/Mixed Door Refrigerators and/or Freezers

New Equipment										Rebate	
A	B	C	D	E	F	G	H	I	J	K	L
Project Type (check one)	Code*	Qty.	Type of Unit (check one)	Door Style	Manufacturer*	Model Number*	Total Internal Volume (ft ³)*	Rated Daily Energy Use* (kWh/day)	Equipment Cost	Rebate Per Unit*	Total Rebate (C x K)
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit			<input type="checkbox"/> Refrig. <input type="checkbox"/> Freezer <input type="checkbox"/> Refrig.-Freezer	<input type="checkbox"/> Vertical Closed <input type="checkbox"/> Horiz. Closed					\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit			<input type="checkbox"/> Refrig. <input type="checkbox"/> Freezer <input type="checkbox"/> Refrig.-Freezer	<input type="checkbox"/> Vertical Closed <input type="checkbox"/> Horiz. Closed					\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit			<input type="checkbox"/> Refrig. <input type="checkbox"/> Freezer <input type="checkbox"/> Refrig.-Freezer	<input type="checkbox"/> Vertical Closed <input type="checkbox"/> Horiz. Closed					\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit			<input type="checkbox"/> Refrig. <input type="checkbox"/> Freezer <input type="checkbox"/> Refrig.-Freezer	<input type="checkbox"/> Vertical Closed <input type="checkbox"/> Horiz. Closed					\$	\$	\$

* From the Qualifying Electric Food Service Equipment tables and associated qualifying product lists. If your new equipment is not listed on the qualifying equipment lists but meets the efficiency requirements for that equipment, you must provide sufficient data to prove that it qualifies.

2019 Food Service Equipment Rebate Application



Ice Makers

New Equipment									Rebate	
A	B	C	D	E	F	G	H	I	J	K
Project Type (check one)	Code*	Qty.	Manufacturer*	Model Number*	Harvest Rate* (lbs/day)	Energy Use Rate* (kWh/100 lbs)	CEE Tier* (ENERGY STAR/II or III)	Equipment Cost	Rebate Per Unit*	Total Rebate (C x J)
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit								\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit								\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit								\$	\$	\$

Dishwashers

Your building water heater and/or the booster water heater (if applicable) must be electric to qualify for this rebate.

New Equipment												Rebate	
A	B	C	D	E	F	G	H	I	J	K	L	M	N
Project Type (check one)	Code*	Qty.	Company Name*	Model Number*	Type* (check one)	Sanitation Method* (check one)	Building Water Heater Type (check one)	Booster Water Heater Type (check one)	Idle Energy Rate* (kW)	Rated Water Consumption* (Gal. per Rack)	Equipment Cost	Rebate Per Unit*	Total Rebate (C x M)
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit					<input type="checkbox"/> Undercounter <input type="checkbox"/> Single tank door <input type="checkbox"/> Single tank conveyor <input type="checkbox"/> Multiple tank conveyor	<input type="checkbox"/> Low Temp <input type="checkbox"/> High Temp <input type="checkbox"/> High & Low Temp	<input type="checkbox"/> Electric <input type="checkbox"/> Gas	<input type="checkbox"/> Electric <input type="checkbox"/> Gas			\$	\$	\$
<input type="checkbox"/> New Installation <input type="checkbox"/> Retrofit					<input type="checkbox"/> Undercounter <input type="checkbox"/> Single tank door <input type="checkbox"/> Single tank conveyor <input type="checkbox"/> Multiple tank conveyor	<input type="checkbox"/> Low Temp <input type="checkbox"/> High Temp <input type="checkbox"/> High & Low Temp	<input type="checkbox"/> Electric <input type="checkbox"/> Gas	<input type="checkbox"/> Electric <input type="checkbox"/> Gas			\$	\$	\$

Low-Flow Pre-Rinse Spray Valves

Your hot water must be produced by an electric water heater to qualify for this rebate.

New Equipment								Rebate	
A	B	C	D	E	F	G	H	I	J
Project Type (check one)	Code*	Qty.	Company Name*	Model Number*	Tested Flow Rate* (gpm)	Days Of Operation Per Year	Total Installed Cost	Rebate Per Unit*	Rebate (C x I)
<input type="checkbox"/> Retrofit Only							\$	\$	\$
<input type="checkbox"/> Retrofit Only							\$	\$	\$
<input type="checkbox"/> Retrofit Only							\$	\$	\$

* From the Qualifying Electric Food Service Equipment tables and associated qualifying product lists. If your new equipment is not listed on the qualifying equipment lists but meets the efficiency requirements for that equipment, you must provide sufficient data to prove that it qualifies.

2019 Food Service Equipment Rebate Application



Ventilation Hood Controllers

Include a copy of manufacturer's/contractor's savings analysis.

New Equipment													
A	B	C	D	E	F	G	H	I	J	K		L	M
Project Type (check one)	Code*	Qty.**	Company Name*	Model Number	Vent Hood Exhaust Fan Motor Size** (horsepower)	Make-up Air Unit Size** (horsepower)	Is Make-up Air Cooled? (check one)	Is Make-up Air Unit Controlled with New Hood Control System? (check one)	Existing Annual Cooling Load (kBTU)	Cooling Equipment Efficiency		Vent Hood Annual Operating Hours	Equipment Cost
<input type="checkbox"/> New Hood Installation <input type="checkbox"/> Retrofit Existing Hood							<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No		Rating	Units		\$
											<input type="checkbox"/> COP <input type="checkbox"/> EER		

* From the Qualifying Electric Food Service Equipment tables and associated qualifying product lists.

** If installing more than one vent hood controller, enter the total horsepower of the respective motors in Columns F and G.

Rebate:

If Column I above = Yes, then:

$$\text{Rebate per HP* } \$ \text{ _____ } \times (\text{Column F HP } \text{ _____ } + \text{Column G HP } \text{ _____ }) = \$ \text{ _____ } \text{ Rebate}$$

If Column I above = No, then:

$$\text{Rebate per HP* } \$ \text{ _____ } \times \text{Column F HP } \text{ _____ } = \$ \text{ _____ } \text{ Rebate}$$

TERMS AND CONDITIONS

1. ELIGIBILITY

Rebates are available to non-residential customers of the Utility. All products must be in use in facilities in the Utility service territory.

2. APPLICATION PERIOD

The program is offered January 1 through December 31 of the respective calendar year. Due to limited funding, this rebate offer can be withdrawn at any time without notice, and is available on a first-come, first-serve basis. All projects must be pre-approved by the Utility to qualify for a rebate.

3. INSPECTION AND VERIFICATION

The Utility reserves the right to inspect the Customer's facility through on-site visitations before and after new equipment installation to verify rebate eligibility.

4. INSTALLATION AND REBATE AMOUNTS

Qualifying energy-efficient commercial food service equipment installed and operational within six (6) months of the date of purchase is eligible for rebate. Additional time may be granted subject to the Utility's pre-approval. In no case will the rebate paid by the Utility exceed the purchase price of the equipment. The maximum rebate amount may be limited.

5. INVOICE AND PAYMENT

When the purchase and installation is completed, the Customer must notify the Utility and submit original invoices specifying the quantity and price of all materials purchased, the date ordered, installation costs, and applicable taxes. Additionally, if the new equipment is not listed on the Qualifying Equipment Tables but meets the efficiency requirements for that equipment, sufficient data must be provided to prove that it qualifies. After satisfactory review of the invoices and on-site verification, a rebate check will be issued to the Customer. Please allow 60 days from the date of on-site inspection for delivery of payment.

6. EQUIPMENT ELIGIBILITY REQUIREMENTS

All equipment must be new. Used or rebuilt equipment is not eligible for an incentive. Eligible high-efficiency commercial food service equipment must meet or exceed the minimum efficiency requirements shown in the Qualifying Equipment Tables.

Rebate requests for Ventilation Hood Controllers must include a copy of the savings analysis from the manufacturer or contractor.

7. TAX INFORMATION

The Utility will not be responsible for any tax liability imposed as a result of the rebate payment(s). Customers are advised to consult their tax advisors for detail. Customers must submit the appropriate Tax ID or Social Security Number on the application form.

8. DISCLAIMER

The Utility does not guarantee that the implementation of energy-efficient measures or use of the equipment purchased or installed pursuant to this program will result in energy or cost savings. The Utility makes no warranties, expressed or implied, with respect to any equipment purchased or installed including, but not limited to, any warrant of merchantability or fitness for purpose. In no event shall the Utility be liable for any incidental or consequential damages. Customers are solely responsible for the proper disposal of existing equipment. Consult the Minnesota Pollution Control Agency (MPCA) for details at (800) 657-3864.

9. ENDORSEMENT

The Utility does not endorse any particular vendor, manufacturer, product, or system in promoting this rebate program. Listing a vendor or product does not constitute an endorsement, nor does it imply that unlisted vendors or products are deficient or defective in any way.

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	
	CTP7-20E	80	
Angelo Po (www.angelopo.com)	FX82E3T	80	
	FX122E3T	82	
BKI (www.bkideas.com)	TE102R	84	
	HE061	73	
	HE062R	76	
	HE101	76	
	HE102	81	
Blodgett (www.blodgett.com)	BLC*-10E	81	
Convotherm (www.convotherm.com)	C4e* 10.10ES	78	
	C4e* 10.20EB	81	
	C4e* 10.20ES	83	
	C4e* 6.20EB	80	
	C4e* 6.20ES	81	
	OES-6.20	83	
	OES-10.10 Mini	75	
	OES-10.20	80	
Eloma (www.eloma.com/us/)	*T12-21E	78	
	*T20-21E	76	
Henny Penny (www.hennypenny.com)	ESC610	78	
	FPE115	79	
	FPE615	75	
Hobart (www.hobartcorp.com)	CE10FD-1	71	
	CE20FD*	75	
Moffat (www.moffatusa.com)	EC40D5	71	
	EC40M5	71	
Piper Products (www.piperonline.net)	HME061	76	
Rational (www.rationalusa.com)	A1191*	79	
	A6191*	76	
	B6181*	76	
	B6281*	79	
	CMP101E	79	
	CMP61E	76	
	SCC102E	79	
	SCCWE61E	76	
	SCCWE62E	79	
UNOX (www.unox.com)	XAVC-06FS-EPR	78	
	XAVC-10FS-EPR	83	

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	
Resfab (www.resfab.com)	Resfab	MB-85*	84	
Ultrafryer Systems (www.ultrafryer.com)	Ultrafryer	E20-18	83	
Vulcan (www.vulcanequipment.com)	Vulcan	ER85	88	

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	701	\$100
Solid Door Refrigerator	801	\$125
Solid Door Refrigerator-Freezer	901	\$125
Glass/Mixed Door Refrigerator	1002	\$100
Glass/Mixed Door Freezer	1003	\$100
Glass/Mixed Door Refrigerator-Freezer	1004	\$100

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	
		Gas	Electric	1301		
	High Temp	Electric	Gas	1302		
		Electric	Electric	1303		
Single Tank Door	Low Temp	Electric	NA	1304	\$600	
		Gas	Electric	Electric		1305
			Electric	Gas		1306
	High & Low Temp	Electric	Electric	1307		
		Gas	Electric	1308		
		Electric	Gas	1309		
		Electric	Electric	1310		
Single Tank Conveyor	Low Temp	Electric	NA	1311	\$800	
		Gas	Electric	Electric		1312
			Electric	Gas		1313
	High & Low Temp	Electric	Electric	1314		
		Gas	Electric	1315		
		Electric	Gas	1316		
		Electric	Electric	1317		
Multiple Tank Conveyor	Low Temp	Electric	NA	1318	\$1,000	
		Gas	Electric	Electric		1319
			Electric	Gas		1320
	High & Low Temp	Electric	Electric	1321		
		Gas	Electric	1322		
		Electric	Gas	1323		
	Electric	Electric	1324			

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

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	
Franke (www.franke.com)	VariVent	
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.	
Intellinox (www.intellinox.com)	ecoAZUR	
Melink (www.melinkcorp.com)	Intelli-Hood	
Spring Air Systems (www.springairsystems.com)	TruFlow	
Streivor (www.streivor.com)	DemandAire Variable Frequency Drive Motor Control System (Silver, Gold, and Platinum only)	

*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. 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.

Qualifying Electric Food Service Equipment

1/1/19

Low-Flow Pre-Rinse Spray Valves

CODE 1200

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 an electric 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	
	-	KL50-Y002-74	0.74	
Fisher	-	10197	0.70	
	-	13641	0.70	
Meisheng	-	M0098SV-065G	0.64	
	-	M0098SV-124G	1.20	
	-	M0098SV-142G	1.42	
	-	M0098SV1-124G	1.19	
Strahman	-	Kwik-Clean 3	0.99	
	-	Vari-Spray	1.28	

*Tested by the Food Service Technology Center.