

FOODSERVICE APPLICATION

Terms and Conditions: Foodservice

All equipment must be new. Used or rebuilt equipment is not eligible.

A. Connectionless Steamers

Must replace existing electric steamer. Connectionless electric steamers with full load efficiency of 50 percent or greater qualify. Full load efficiency (potato cooking test) must be in accordance with the American Society for Testing and Materials (ASTM) Standard F1484. For the purposes of the Express Efficiency Program, connectionless steamers are boilerless steamers.

B. Insulated Hot Food Holding Cabinets with Solid Doors

Must replace existing electric hot food holding cabinet. To receive the higher rebates listed in B2, B4, and B6 of the Foodservice Application form, the holding cabinets must operate with an energy rate of:

- For full size cabinets, less or equal to 0.5 kW
- For three-quarter size cabinets, less or equal to 0.4 kW
- For half size cabinets, less or equal to 0.3 kW

All operating energy rates must be in accordance with the American Society for Testing and Materials (ASTM) Standard F2140. Cook and hold units do not qualify for rebates.

2003 Foodservice Application

Caution: Read product requirements before purchasing. Do not use correction fluid on rebate applications.			
Equipment Type	Quantity Purchase A	Rebate/Unit B	Rebate C = A x B
A1. Connectionless Steamers (full load efficiency 50% or greater)			
A2. Connectionless Steamers (full load efficiency 70% or greater)			
B1. Insulated Holding Cabinets with Solid Doors (full size cabinets)			
B2. Insulated Holding Cabinets with Solid Doors (full size cabinet energy rate less or equal to 0.5 kW)			
B3. Insulated Holding Cabinets with Solid Doors (three-quarter size cabinet)			
B4. Insulated Holding Cabinets with Solid Doors (three-quarter size cabinet energy rate less or equal to 0.4 kW)			
B5. Insulated Holding Cabinets with Solid Doors (half size cabinet)			
B6. Insulated Holding Cabinets with Solid Doors (half size cabinet energy rate less or equal to 0.3 kW)			

CONNECTIONLESS STEAMER ENERGY SAVINGS

Baseline Steamer

Full load efficiency = 30%

Idle energy rate = 0.6 kW

Annual energy usage = 11,600 kWh

Energy Efficient Steamer: 50% efficiency

Full load efficiency = 50%

Idle energy rate = 0.4 kW

Annual energy usage = 4,980 kWh

Annual Energy Savings = $11,600 - 4,980 = 6,620$ kWh

Energy Efficient Steamer: 70% efficiency

Full load efficiency = 70%

Idle energy rate = 0.2 kW

Annual energy usage = 3,820 kWh

Annual Energy Savings = $11,600 - 3,820 = 7,780$ kWh

Energy usage calculations are based on 12 hours a day, 365 days per year, with one preheat and cooking 100 pounds per day of food. The steamers' efficiency and idle rate were obtained in accordance with the American Society for Testing and Materials (ASTM) Standard F1484.

INSULATED HOT FOOD HOLDING CABINET ENERGY SAVINGS

Full Size Holding Cabinets

Baseline Full Size Hot Food Holding Cabinet

Operating energy rate = 1.5 kW

Annual energy usage = 8,300 kWh

Energy Efficient Full Size Hot Food Holding Cabinet: "TYPICAL" INSULATION (0.8 kW)

Operating energy rate = 0.8 kW

Annual energy usage = 4,400 kWh

Annual Energy Savings = $8,300 - 4,400 = 3,900$ kWh

Energy Efficient Full Size Hot Food Holding Cabinet: 0.5 kW

Operating energy rate = 0.5 kW

Annual energy usage = 2,800 kWh

Annual Energy Savings = $8,300 - 2,800 = 5,500$ kWh

Three-Quarter Size Holding Cabinets

Baseline Three-Quarter Size Hot Food Holding Cabinet

Operating energy rate = 1.1 kW

Annual energy usage = 6,090 kWh

**Energy Efficient Three-Quarter Size Hot Food Holding Cabinet: “TYPICAL”
INSULATION (0.6 kW)**

Operating energy rate = 0.6 kW

Annual energy usage = 3,300 kWh

Annual Energy Savings = 6,090 – 3,300 = 2,790 kWh

Energy Efficient Three-Quarter Size Hot Food Holding Cabinet: 0.4 kW

Operating energy rate = 0.4 kW

Annual energy usage = 2,240 kWh

Annual Energy Savings = 6,090 – 2,240 = 3,850 kWh

Half Size Holding Cabinets

Baseline Half Size Hot Food Holding Cabinet

Operating energy rate = 0.75 kW

Annual energy usage = 4,150 kWh

Energy Efficient Half Size Hot Food Holding Cabinet: “TYPICAL” INSULATION (0.4 kW)

Operating energy rate = 0.4 kW

Annual energy usage = 2,200 kWh

Annual Energy Savings = 4,150 – 2,200 = 1,950 kWh

Energy Efficient Half Size Hot Food Holding Cabinet: 0.3 kW

Operating energy rate = 0.3 kW

Annual energy usage = 1,400 kWh

Annual Energy Savings = 4,150 – 1,400 = 2,750 kWh

Energy usage calculations are based on 15 hours a day, 365 days per year operation at a typical temperature setting of 150°F. Note that the different sizes for the holding cabinets (half size and three-quarter size) have proportional operating energy rates. Operating energy rate for the full size holding cabinets was obtained in accordance with the American Society for Testing and Materials (ASTM) Standard F2140.

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