

Through Nov. 10<sup>th</sup>, the Energy Efficiency Business Rebates program is offering higher foodservice equipment rebates. The complete list of products receiving increased rebates is provided below.

Product Code	Measure Name	Current Rebate	Promotional Rebates
402003	Food Service - Hot Food Holding Cabinet-Half-Size	\$200	\$700
402004	Food Service - Commercial Electric Fryer	\$650	\$760
402013	Ice Machines 101-200 - CEE Tier III	\$100	\$310
402014	Ice Machines 201-300 - CEE Tier III	\$100	\$310
402018	Ice Machines 1001-1500 - CEE Tier III	\$400	\$580
402026	Food Service - Convection Oven-Electric	\$350	\$1,000
402032	Ventilation Control - Retrofit	\$700	\$1,000
402135	Steam Cooker - Electric	\$1,250	\$2,000
402152	Refrigeration - New Refrigeration Case w/Doors-Low Temperature	\$175	\$200
402255	Refrigeration - Anti-Sweat Heater Controls	\$25	\$46
462971	Food Service - Griddle-Electric	\$150	\$250

# Energy Efficiency Business Rebates Catalog



Food Service Products						
Solution	Product Code	Product Description	Units	\$/Unit	Promo \$/Unit	Page #
Steam Cooker	402135	Electric	Steamer	\$1,250.00	\$2,000.00	5
	402136	Gas		\$2,000.00		
Insulated Holding Cabinet	402001	Full Size	Unit	\$750.00		
	402002	Three Quarter Size or Half Size		\$200.00		
	402003	Half Size		\$200.00	\$700.00	
Fryer	402004	Electric Fryer	Vat	\$650.00	\$760.00	
	402005	Gas Fryer		\$749.00		
	402006	Large Electric Fryer (vat width ≥ 18 inches)		\$650.00		
	402007	Large Gas Fryer (vat width ≥ 18 inches)		\$749.00		
Ice Machine	402013	101-200 lbs. per 24 hrs.	Unit	\$100.00	\$310.00	
	402014	201-300 lbs. per 24 hrs.		\$100.00	\$310.00	
	402015	301-400 lbs. per 24 hrs.		\$150.00		
	402016	401-500 lbs. per 24 hrs.		\$150.00		
	402017	501-1,000 lbs. per 24 hrs.		\$240.00		
	402018	1,001-1,500 lbs. per 24 hrs.		\$400.00	\$580.00	
	402019	Greater than 1,500 lbs. per 24 hrs.		\$500.00		
Griddle	462971	Electric	Linear Foot	\$150.00	\$250.00	
	462972	Gas		\$100.00		
Combination Oven	463498	Electric Combination Oven < 15 Pans	Oven	\$1,350.00		
	463499	Electric Combination Oven 15-28 Pans		\$1,375.00		
	463500	Electric Combination Oven > 28 Pans		\$5,000.00		
	463501	Gas Combination Oven < 15 Pans		\$1,100.00		
	463502	Gas Combination Oven 15-28 Pans		\$1,450.00		
	463503	Gas Combination Oven > 28 Pans		\$2,400.00		
Convection Oven	402026	Electric	Oven	\$350.00	\$1,000.00	
	402027	Gas		\$500.00		
Glass-Door Freezer	402160	Glass-Door Reach-in Freezer 15-29 ft <sup>3</sup>	Unit	\$124.00		
	402161	Glass-Door Reach-in Freezer 30-49 ft <sup>3</sup>		\$200.00		
	402159	Glass-Door Reach-in Freezer 50 ft <sup>3</sup> and over		\$800.00		

FOOD SERVICE PRODUCTS						
Solution	Product Code	Product Description	Units	\$/Unit	Promo \$/Unit	Page #
Commercial Gas Rack Oven	402029	Double	Unit	\$2,000.00		<a href="#">8</a>
Commercial Conveyor Oven	402030	Small ≤ 25" total conveyor width	Deck	\$750.00		
	402031	Large > 25" total conveyor width				
Commercial Kitchen Ventilation Control	402032	Ventilation Control - Retrofit	Fan hp	\$700.00	\$1,000.00	<a href="#">9</a>
	402033	Ventilation Control - New		\$350.00		
REFRIGERATION PRODUCTS						
Refrigeration Display Case with Doors	402152	Low Temp	Linear Foot	\$175.00	\$200.00	<a href="#">9</a>
	402153	Medium Temp		\$75.00		
High Efficiency Low Temp Refrigeration Display Case	402154	Display Case with Special Doors (low Temp)		\$75.00		<a href="#">10</a>
Anti-Sweat Heat (ASH) Controls	402255	Anti-Sweat Heat (ASH) Controls		\$25.00	\$46.00	
Special Doors with Low/No Anti-Sweat Heat	402157	Doors with Low/Not Anti-Sweat Heat on Low Temp Display Case)	Door	\$100.00		<a href="#">11</a>
Evaporative Fan Controller	402256	For Walk-in Coolers <b>*Requires Pre-inspection</b>	Controller	\$75.00		
	402062	For Walk-in Freezers <b>*Requires Pre-inspection</b>		\$75.00		

## GENERAL REQUIREMENTS

- Customers must have an active San Diego Gas & Electric® (SDG&E) commercial, industrial or agricultural electric account if applying for an electric measure and a SDG&E gas account if applying for a gas measure.
- Applied products must be installed and operational before the rebate application is submitted to SDG&E.
- All rebates apply toward the purchase of new or replacement energy-efficient equipment. New, used or rebuilt equipment is not eligible.
- Customer must provide proof that product(s) meet the energy efficiency requirements.
- It is the responsibility of the customer to ensure the equipment to be installed adheres to all state, local and national building codes or ordinances, as well as the manufacturer's requirements.
- **Several products offered through the Energy Efficiency Business Rebates program are provided at no cost or at a discount for qualified customers through SDG&E's Business Energy Solutions program. Customers with a monthly electrical demand less than 200 kW may participate and should visit [sdge.com/BES](http://sdge.com/BES) or call our Energy Savings Center at 1-800-644-6133 for details.**

## FOOD SERVICE & REFRIGERATION REQUIREMENTS & DEFINITIONS

- All foodservice equipment must be listed on [www.fishnick.com/saveenergy/rebates](http://www.fishnick.com/saveenergy/rebates) to qualify or [www.energystar.gov/products](http://www.energystar.gov/products), unless otherwise noted in the product requirement section.
- Medium temperature refers to refrigerated space temperatures between 1°F and 35°F. Low temperature covers temperatures below 0°F.

### ASHRAE

The American Society of Heating, Refrigerating and Air-Conditioning Engineers.

### ASTM

American Society for Testing and Materials.

### CEE

Consortium for Energy Efficiency. CEE Tier specifications are available at <http://www.cee1.org>.

### ENERGY STAR

ENERGY STAR specifications are available at: [www.energystar.gov/cfs](http://www.energystar.gov/cfs).

## Food Service Products

### COMMERCIAL STEAM COOKER

#### Requirements:

- The commercial natural gas and electric steam cooker must meet ENERGY STAR® specifications for energy efficiency or must be listed on [www.fishnick.com/saveenergy/rebates](http://www.fishnick.com/saveenergy/rebates) to qualify.

Commercial Steam Cooker Table

Product Code	Description	Rebate/Unit	Promotional Rebates (8/28/17 – 11/10/17)
402135	Steam Cooker (Electric)	\$1,250.00/steamer	\$2,000/steamer
402136	Steam Cooker (Natural Gas)	\$2,000.00/steamer	

### INSULATED HOLDING CABINETS

#### Requirements:

- All measures must be electric hot food holding cabinets that are fully insulated and have solid doors in full, three-quarter and half sizes. This measure does not include cook and hold equipment.
- Qualifying cabinets must not exceed the maximum idle energy rate of 20 Watts/Ft3 in accordance with the ASTM Standard F2140 test method.

Insulated Holding Cabinets Table

Product Code	Description and Required Efficiency	Rebate/Unit	Promotional Rebates (8/28/17 – 11/10/17)
402001	Full Size – Energy rate $\leq 0.4$ kW	\$750.00/unit	
402002	Three Quarter Size – Energy rate $\leq 0.3$ kW	\$200.00/unit	
402003	Half Size – Energy Rate $\leq 0.2$ kW	\$200.00/unit	\$700/unit

### COMMERCIAL FRYER

#### Requirements:

- The commercial natural gas and electric fryer must meet ENERGY STAR® specifications for energy efficiency or must be listed on [www.fishnick.com/saveenergy/rebates](http://www.fishnick.com/saveenergy/rebates) to qualify.
- Multiple vat configurations are paid per qualifying vat.

Commercial Fryer Table

Product Code	Description	Rebate/Unit	Promotional Rebates (8/28/17 – 11/10/17)
402004	Electric Fryer (vat width <18 inches)	\$650.00/vat	\$760/vat
402006	Large Electric Fryer (vat width $\geq 18$ inches)	\$650.00/vat	
402005	Gas Fryer (vat width <18 inches)	\$749.00/vat	
402007	Large Gas Fryer (vat width $\geq 18$ inches)	\$749.00/vat	

# Energy Efficiency Business Rebates Catalog

## COMMERCIAL ICE MACHINES

### Requirements:

- Qualifying models must be listed in the California Energy Commission database.
- This specification covers machines generating 60 grams (2oz.) or lighter ice cubes, as well as flaked, crushed and fragmented ice.
- Only air-cooled machines (self-contained, ice making heads or remote condensing) are eligible.
- To qualify the entire ice making system must be purchased. Remote machines must be purchased with qualifying remote condenser or remote condenser/compressor unit.
- Specifications are available at [www.fishnick.com/saveenergy/rebates](http://www.fishnick.com/saveenergy/rebates).

**Commercial Ice Machines Table**

Product Code	Description (Ice Harvest Rate Capacity)	Rebate/Unit	Promotional Rebates (8/28/17 – 11/10/17)
402013	Ice Machine 101-200 lbs./day	\$100.00/unit	\$310/unit
402014	Ice Machine 201-300 lbs./day	\$100.00/unit	\$310/unit
402015	Ice Machine 301-400 lbs./day	\$150.00/unit	
402016	Ice Machine 401-500 lbs./day	\$150.00/unit	
402017	Ice Machine 501-1,000 lbs./day	\$240.00/unit	
402018	Ice Machine 1,001-1,500 lbs./day	\$400.00/unit	\$580/unit
402019	Ice Machine > 1,500 lbs./day	\$500.00/unit	

## COMMERCIAL GRIDDLE

### Requirements:

- The commercial natural gas and electric griddle must meet ENERGY STAR® specifications for energy efficiency or must be listed on [www.fishnick.com/saveenergy/rebates](http://www.fishnick.com/saveenergy/rebates) to qualify.

**Commercial Griddle Table**

Product Code	Description	Rebate/Unit	Promotional Rebates (8/28/17 – 11/10/17)
462971	Commercial Electric Griddle	\$150.00/linear foot	\$250/linear foot
462972	Commercial Gas Griddle	\$100.00/linear foot	

## COMMERCIAL COMBINATION OVEN

### Requirements:

- The commercial electric and natural gas combination oven must meet ENERGY STAR® specifications for energy efficiency or must be listed on [www.fishnick.com/saveenergy/rebates](http://www.fishnick.com/saveenergy/rebates) to qualify.
- Electric ovens must have a tested steam mode cooking efficiency of ≥ 50%.
- Electric ovens must have a tested convection mode cooking efficiency of ≥ 70%.
- Gas ovens must have a tested steam mode cooking efficiency of ≥ 38%.
- Gas ovens must have a tested convection mode cooking efficiency of ≥ 44%.

Commercial Combination Oven Table

Product Code	Description and Required Efficiency	Rebate/Unit
463498	Commercial Electric Combination Oven <15 Pans	\$1,350.00/oven
463499	Commercial Electric Combination Oven 15 to 28 Pans	\$1,375.00/oven
463500	Commercial Electric Combination Oven >28 Pans	\$5,000.00/oven
463501	Commercial Gas Combination Oven <15 Pans	\$1,100.00/oven
463502	Commercial Gas Combination Oven 15 to 28 Pans	\$1,450.00/oven
463503	Commercial Gas Combination Oven >28 Pans	\$2,400.00/oven

## COMMERCIAL CONVECTION OVEN

### Requirements:

- Must be listed in the California Energy Commission database and meet ENERGY STAR® specifications for energy efficiency or be listed on [www.fishnick.com/saveenergy/rebates](http://www.fishnick.com/saveenergy/rebates).

Commercial Convection Table

Product Code	Description	Rebate/Unit	Promotional Rebates (8/28/17 – 11/10/17)
402026	Commercial Electric Convection Oven	\$350.00/oven	\$1,000/oven
402027	Commercial Gas Convection Oven	\$500.00/oven	

## COMMERCIAL GLASS DOOR FREEZER

### Requirements:

- The refrigeration system shall be built-in (packaged). Cases with remote refrigeration systems do not qualify.
- Used or rebuilt equipment is not eligible.
- Qualifying models must be listed in the California Energy Commission database and meet ENERGY STAR® specifications for energy efficiency as listed in table below.

## Maximum Daily Energy Consumption Requirements

Product Volume (in cubic feet)	Freezer (Glass Door)
$0 < V < 15 \text{ ft}^3$	$\leq 0.607V + 0.893 \text{ kWh/day}$
$15 \leq V < 30 \text{ ft}^3$	$\leq 0.733V - 1.000 \text{ kWh/day}$
$30 \leq V < 50 \text{ ft}^3$	$\leq 0.250V + 13.500 \text{ kWh/Day}$
$50 \leq V \text{ ft}^3$	$\leq 0.450V + 3.500 \text{ kWh/Day}$

V = Internal volume in  $\text{ft}^3$  (cubic foot)

Products are qualified using ASHRAE standard 72-2005 at  $38^\circ\text{F} \pm 2^\circ\text{F}$  for refrigerators and  $0^\circ\text{F} \pm 2^\circ\text{F}$  for freezers

## Commercial Glass Door Freezer Table

Product Code	Description	Rebate/Unit
402160	Glass-Door Reach-In Freezer 15-29 $\text{ft}^3$	\$124.00/unit
402161	Glass-Door Reach-In Freezer 30-49 $\text{ft}^3$	\$200.00/unit
402159	Glass-Door Reach-In Freezer 50 $\text{ft}^3$ and over	\$800.00/unit

## COMMERCIAL RACK OVEN (NATURAL GAS)

### Requirements:

- The commercial natural gas rack oven must meet ENERGY STAR® specifications for energy efficiency or must be listed on [www.fishnick.com/saveenergy/rebates](http://www.fishnick.com/saveenergy/rebates) to qualify.

### Commercial Rack Oven (Natural Gas) Table

Product Code	Description	Rebate/Unit
402029	Commercial Gas Rack Oven –Double	\$2,000.00/unit

## COMMERCIAL CONVEYOR OVEN (NATURAL GAS)

### Requirements:

- The commercial natural gas conveyor oven must be listed on [www.fishnick.com/saveenergy/rebates](http://www.fishnick.com/saveenergy/rebates) to qualify.
- Multiple-deck oven configurations are paid per qualifying oven deck.

### Commercial Conveyor Oven (Natural Gas) Table

Product Code	Description	Rebate/Unit
402030	Small Conveyor Oven $\leq 25''$ total conveyor width	\$750.00/deck
402031	Large Conveyor Oven $\geq 25''$ total conveyor width	\$750.00/deck



## COMMERCIAL KITCHEN VENTILATION CONTROL

### Requirements:

- This incentive applies towards the purchase and installation of a new commercial kitchen exhaust hood control system installed in an existing or new dedicated commercial kitchen exhaust hood and make-up air system.
- The control system must be used in conjunction with variable speed fan motor controls.
- In order to comply with SB 454, must use a licensed contractor, as appropriate, and follow applicable permitting requirements for this installation. Ensure you have completed both the customer certification and the contractor certification in section 10 of the Energy Efficiency Business application for this HVAC related product.
- New hood installations must have total kitchen hood airflow less than 5,000 cfm.

Commercial Kitchen Ventilation Control Table

Product Code	Description	Rebate/Unit	Promotional Rebates (8/28/17 – 11/10/17)
402032	Retrofit	\$700.00/fan hp	\$1,000/fan hp
402033	New Hood	\$350.00/fan hp	

## Refrigeration Products

### REFRIGERATION DISPLAY CASE WITH DOORS

#### Requirements:

- Must replace an existing open multi-deck display case with a new high efficiency reach-in unit with:
  - Low/no anti-sweat double pane glass doors with heat-reflective treatment or gas fill
  - Electronically Commutated Motor (ECM) fan motors (evaporator and/or condenser)
  - LED Lighting
  - Low or no ASH. If ASH is used, ASH controls are recommended
- Medium temperature cases – heat is allowed in the frame but not the door.
- Low temperature cases – heat is allowed in both the frame and the door, but total heating power must be  $\leq 50$  W/ft. of case length.
- This measure can be applied to self-contained or remote cases.
- New case length must be equal to or shorter than original case and are rebated based on their length (linear footage).
- Deli cases, custom coolers/freezers and walk-in boxes with reach-in doors do not qualify.

#### NOTE:

Display case replacements that are part of large-scale store remodels and any new construction projects should be revised to be customer measures. Large-scale remodels are defined as any project involving 50% of the linear feet of refrigerated casework or 32 linear feet of casework replacements, whichever is less.

Refrigeration Display Case with Doors Table

Product Code	Description	Rebate/Unit	Promotional Rebates (8/28/17 – 11/10/17)
402152	New Refrigeration Display Case with Doors (Low Temp)	\$175.00/linear foot of new display case	\$200/linear foot of new display case
402153	New Refrigeration Display Case with Doors (Medium Temp)	\$75.00/linear foot of new display case	

## HIGH EFFICIENCY LOW TEMP REFRIGERATION DISPLAY CASE WITH SPECIAL DOORS

### Requirements:

- The new high efficiency reach-in display case must replace an existing low temperature self-contained or remote reach-in. This measure cannot be used in conjunction with measure 402255.

High Efficiency Low Temp Display Case with Special Doors Table

Product Code	Description	Rebate/Unit
402154	New High Efficiency Low Temp Refrigeration Display Case with Special Doors	\$75.00/linear foot

## ANTI-SWEAT HEAT (ASH) CONTROLS

### Requirements:

- Must install a device that senses the relative humidity in the air outside of the display case and reduces or turns off the glass door (if applicable) and frame anti-sweat heaters at low humidity conditions.
- Equivalent technologies that can reduce or turn off anti-sweat heater based on the amount of condensation formed on the inner glass pane may also qualify. This measure cannot be used in conjunction with Measures 402152 and 402153.

### Additional Details:

- Rebate is based on the total linear footage of the display case.

Anti-Sweat Heat (ASH) Controls Table

Product Code	Description	Rebate/Unit	Promotional Rebates (8/28/17 – 11/10/17)
402255	Anti-Sweat Heat (ASH) Controls	\$25.00/linear foot	\$46/linear foot

## SPECIAL DOORS WITH LOW/NO ANTI-SWEAT HEAT ON LOW TEMP DISPLAY CASES

### Requirements:

- Must replace an existing standard glass door of a low temperature reach-in display case with a special glass door that requires minimum to no anti-sweat heat (ASH). This measure cannot be used in conjunction with measure 402255.
- New Doors must prevent condensation from occurring within the frame assembly.
- Total door rail, glass, and frame heater amperage (at 120 volts) cannot exceed 0.39 amps per foot of display case.
- Rebate is based on number of doors replaced.

Special Doors with Low/No ASH on Low Temp Display Cases Table

Product Code	Description	Rebate/Unit
402157	Special Doors with Low/No Anti-Sweat Heat on Low Temp Display Case	\$100.00/door

## EVAPORATOR FAN CONTROLLER FOR WALK-IN COOLERS AND FREEZERS \*Requires Pre-Inspection

### Requirements:

- **Pre-inspection required**, please submit an online application at [sdge.com/bizrebates](http://sdge.com/bizrebates) to schedule a pre-inspection
- Must install an advanced controller on refrigeration system of an existing walk-in cooler or freezer to decrease energy consumption by optimized control.
- Must reduce airflow of evaporator fans in medium-temperature walk-in coolers and freezers when compressor(s) cycle off and there is no refrigerant flow through the evaporator.
- Controller must be on an existing evaporative fan.
- The advanced control must be compatible with the existing refrigeration system so it does not degrade system performance

### Exclusions:

- This cannot be used in conjunction with a demand defrost controller
- Not eligible for controller rebate if installing a new evaporative fan,
- Do not install if the evaporator fan does not run 24/7 at full speed

### Additional Details:

- This measure applies to both low temperature (“freezer” – below 32°F) and medium temperature (“cooler” – above 32°F).

Evaporator Fan Controller for Walk-in Coolers and Freezers Table

Product Code	Description	Rebate/Unit
402256	Evaporator Fan Controller for Walk-In Coolers	\$75.00/controller
402062	Evaporator Fan Controller for Walk-In Freezers	\$75.00/controller

# *Energy Efficiency Business Rebates Catalog*



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