

Updated 11/02/2011

Qualifying gas combination oven/steamer models must have a tested steam mode cooking-energy efficiency $\geq 44\%$ utilizing ASTM F2861, and meet the idle rate requirements in Table 1. Qualifying electric combination cooking energy efficiency of $\geq 50\%$ and convection mode cooking energy efficiency of $\geq 70\%$ utilizing ASTM F2861. NOTE: Program criteria are subject to change. Check your utility rebate application for terms and conditions.

Company	Model Number	Size (Steam Pans)	Fuel Type	Steam Mode	
				Idle Rate (Btu/h or kW)	Energy Efficiency (%)
Alto Shaam	7.14ESG	14	Gas	9,530	40%
Convotherm by Cleveland	OGB-6.20	14	Gas	12,123	44%
Convotherm by Cleveland	OGS-10.20	22	Gas	7,370	47%
Convotherm by Cleveland	OGS-20.20	40	Gas	10,604	57%
Convotherm by Cleveland	OGS-6.20	14	Gas	8,299	45%
Electrolux	Air-O-Convect AOS062GCP1	12	Gas	11,752	48%
Henny Penny	GCC615	6	Gas	7,455	44%
Henny Penny	GSC115	10	Gas	8,467	46%
Rational	SCC102G	20	Gas	11,979	45%
Alto Shaam	7.14ES	14	Electric	2	61%
Convotherm by Cleveland	OES-10.20	20	Electric	3	64%
Convotherm by Cleveland	OES-6.20	14	Electric	2	58%
Henny Penny	ESC610	6	Electric	1	63%
Hobart	CE10FD-1	20	Electric	3	66%
Piper	HME061	6	Electric	2	58%
Rational	SCC102E	20	Electric	3	61%

Table 1. ASTM F2861 Idle Rate Requirements for Commercial Com

Combi Oven Type	Steam Mode Idle Rate
Electric Combi < 15 pan capacity*	$\leq 5.0\text{kW}$
Electric Combi 15-28 pan capacity*	$\leq 6.0\text{kW}$
Electric Combi > 28 pan capacity*	$\leq 9.0\text{kW}$
Gas Combi < 15 pan capacity*	$\leq 15,000\text{ Btu/h}$
Gas Combi 15-28 pan capacity*	$\leq 18,000\text{ Btu/h}$
Gas Combi > 28 pan capacity*	$\leq 28,000\text{ Btu/h}$

*Combination oven/steamer pan capacity on based on the maximum capacity c
This must be consistent with the number of pans used to meet the energy-efficiency

efficiency of $\geq 38\%$ and convection mode cooking energy efficiency of convection oven/steamer models must have a tested steam mode per ASTM F2861, and meet the idle rate requirements in Table 1. This table lists the model numbers, production capacities, energy efficiencies, and effective program dates.

Production Capacity (lbs/h)	Convection Mode			Maximum Water Use (gph)
	Idle Rate (Btu/h or kW)	Energy Efficiency (%)	Production Capacity (lbs/h)	
198	7,930	49%	133	4.6
198	5,144	60%	150	25.0
277	7,100	61%	210	4.7
649	6,703	61%	415	42.3
159	6,274	61%	133	6.0
160	7,175	55%	132	2.9
78	4,481	52%	60	14.2
140	5,531	57%	90	6.2
281	8,152	55%	184	39.6
204	1.56	79%	141	18.8
332	2.00	79%	200	29.5
225	1.61	85%	149	2.9
78	0.59	78%	57	8.2
182	2.43	71%	166	3.4
88	1.13	76%	69	4.6
367	2.00	79%	189	20.0

Convection Oven/Steamers

Convection Mode Idle Rate
$\leq 2.0\text{kW}$
$\leq 2.5\text{kW}$
$\leq 3.5\text{kW}$
$\leq 9,000\text{ Btu/h}$
$\leq 11,000\text{ Btu/h}$
$\leq 17,000\text{ Btu/h}$

of standard 2 1/2-inch deep hotel pans. Efficiency qualifications per ASTM F2861.