

Qualified Combination Ovens

Updated 5/11/2012

Qualifying gas combination oven/steamer models must have a tested steam mode cooking energy efficiency of $\geq 38\%$ and convection mode cooking energy efficiency of $\geq 44\%$ utilizing ASTM Standard F2861, and meet the idle rate requirements in Table 1. Qualifying electric combination oven/steamer models must have a tested steam mode cooking energy efficiency of $\geq 50\%$ and convection mode cooking energy efficiency of $\geq 70\%$ utilizing ASTM Standard F2861, and meet the idle rate requirements in Table 1. Check your utility rebate application for terms and conditions, and effective program dates.

Company Name	Model Number	Size (Steam Pans)	Fuel Type	Steam Mode				Convection Mode				Rebate (per oven)
				Idle Energy Rate (Btu/h or kW)	Energy Efficiency (%)	Production Capacity (lbs/h)	Cooking Water Use (gal/h)	Idle Energy Rate (Btu/h or kW)	Energy Efficiency (%)	Production Capacity (lbs/h)	Cooking Water Use (gal/h)	
Alto Shaam	7.14 ESG/SK	14	Gas	9,530	40%	198	4.6	7,930	49%	133	0.0	\$750
Cleveland	OGB-6.20	14	Gas	12,123	44%	198	10.8	5,144	60%	150	19.1	\$750
Cleveland	OGS-10.20	22	Gas	7,370	47%	277	0.9	7,100	61%	210	0.0	\$750
Cleveland	OGS-20.20	40	Gas	10,604	57%	649	14.8	6,703	61%	415	42.3	\$750
Cleveland	OGS-6.20	14	Gas	8,299	45%	159	1.1	6,274	61%	133	4.0	\$750
Electrolux	Air-O-Convect AOS062GCP1	12	Gas	11,752	48%	160	2.9	7,175	55%	132	0.0	\$750
Eloma	Genius T6-11	6	Gas	12,467	47%	117	6.8	5,455	57%	61	16.6	\$750
Henny Penny	GCC615	6	Gas	7,455	44%	78	7.3	4,481	52%	60	0.0	\$750
Henny Penny	GSC115	10	Gas	8,467	46%	140	6.1	5,531	57%	90	0.0	\$750
Lang	9Q-CPEG2.10	20	Gas	17,254	42%	148	19.1	6,717	60%	181	0.0	\$750
Piper	HMG072X	14	Gas	14,905	46%	211	19.4	6,456	54%	124	16.2	\$750
Rational	SCC102G	20	Gas	11,979	45%	281	39.6	8,152	55%	184	21.0	\$750
Rational	SCC61G	6	Gas	12,035	48%	94	8.2	5,269	51%	66	8.3	\$750
Rational	SCCWE202G	40	Gas	14,447	56%	630	32.6	9,403	56%	373	12.1	\$750
Alto Shaam	7.14ES	14	Electric	2.13	61%	204	9.4	1.56	79%	141	0.0	\$1,000
Cleveland	OES-10.20	20	Electric	2.60	64%	332	N/A	2.00	79%	200	N/A	\$1,000
Cleveland	OES-6.20	14	Electric	2.03	58%	225	N/A	1.61	85%	149	N/A	\$1,000
Henny Penny	ESC610	6	Electric	1.35	63%	78	5.1	0.59	78%	57	0.0	\$1,000
Hobart	CE10FD-1	20	Electric	3.12	66%	182	3.0	2.43	71%	166	0.0	\$1,000
Piper	HME061	6	Electric	1.69	58%	88	3.0	1.13	76%	69	0.0	\$1,000
Rational	SCC102E	20	Electric	3.30	61%	367	N/A	2.00	79%	189	N/A	\$1,000
Rational	SCCWE62E	12	Electric	2.00	63%	202	6.7	1.32	79%	128	11.8	\$1,000

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Table 1. ASTM F2861 Idle Rate Requirements for Commercial Combination Oven/Steamers

Combi Oven Type	Steam Mode Idle Rate	Convection Mode Idle Rate
Electric Combi < 15 pan capacity*	$\leq 5.0\text{kW}$	$\leq 2.0\text{kW}$
Electric Combi 15-28 pan capacity*	$\leq 6.0\text{kW}$	$\leq 2.5\text{kW}$
Electric Combi > 28 pan capacity*	$\leq 9.0\text{kW}$	$\leq 3.5\text{kW}$
Gas Combi < 15 pan capacity*	$\leq 15,000 \text{ Btu/h}$	$\leq 9,000 \text{ Btu/h}$
Gas Combi 15-28 pan capacity*	$\leq 18,000 \text{ Btu/h}$	$\leq 11,000 \text{ Btu/h}$
Gas Combi > 28 pan capacity*	$\leq 28,000 \text{ Btu/h}$	$\leq 17,000 \text{ Btu/h}$

*Combination oven/steamer pan capacity on based on the maximum capacity of standard 2 ½-inch deep hotel pans. This must be consistent with the number of pans used to meet the energy-efficiency qualifications per ASTM F2861.