

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

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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.

Qualified Convection Ovens

Updated 5/11/2012

Qualifying full-size gas convection oven models must have a tested heavy load potato cooking energy efficiency $\geq 44\%$ and idle energy rate $\leq 13,000$ Btu/h utilizing ASTM Standard F1496.
 Qualifying full-size electric convection oven models must have a tested heavy load potato cooking energy efficiency $\geq 70\%$ and idle energy rate ≤ 1.6 kW utilizing ASTM Standard F1496.
 Qualifying half-size electric convection oven models must have a tested heavy load potato cooking energy efficiency $\geq 70\%$ and idle energy rate ≤ 1.0 kW utilizing ASTM Standard F1496.
 Check your utility rebate application for terms and conditions, and effective program dates.

Company Name	Model Name	Model Number	Fuel Type	Energy Efficiency (%)	Idle Rate (Btu/h)	Production Capacity (lb/h)	Additional Models Represented	Rebate (per cavity)*
American Range	-	M-1	Gas	44%	10,842	101	M-1GL M-1GR M-2 M-2GL M-2GR	\$500
American Range	-	MSD	Gas	44%	10,546	85	-	\$500
Blodgett	-	DFG100	Gas	44%	12,160	84	DFG100 Double	\$500
Blodgett	-	DFG200	Gas	44%	12,280	99	DFG200 Double	\$500
Blodgett	-	SHO-G	Gas	44%	10,000	86	-	\$500
Blodgett	-	Zephaire 240G	Gas	44%	12,000	78	Zephaire 240G Plus	\$500
Blodgett	-	Zephaire G	Gas	44%	12,300	86	Zephaire G Plus	\$500
Duke Manufacturing	613 Series	613-G1	Gas	54%	12,280	85	613-G2 613Q-G1 613Q-G2	\$500
Garland	-	MCO-GS-10 ESS	Gas	44%	11,600	90	-	\$500
Hobart	DGC5 Series	DGC5	Gas	46%	11,850	80	DGC5	\$500
Hobart	HGC Series	HGC5	Gas	46%	11,850	80	HGC502	\$500
Imperial	-	ICVG-1	Gas	44%	11,400	82	ICVG-2	\$500
Jade	-	JCO-240	Gas	44%	12,160	84	JCO-240 Double	\$500
Moffat	TurboFan	G32MS	Gas	47%	12,300	40	-	\$500
Montague	Vectaire HX	HX-63A	Gas	44%	12,900	71	HX2-63	\$500
Royal Range	-	RCOS-1	Gas	45%	12,540	89	RCOS-2	\$500
Vulcan	SG Series	SG4D	Gas	48%	11,360	89	SG44D	\$500
Vulcan	VC Series	VC4G	Gas	46%	11,850	80	VC44G VC4GD VC44GD	\$500

Note: Data based on applying ASTM F-1496

N/A = Data Not Available

*Rebate amount is calculated per oven cavity.

Double-stacked ovens qualify for a double rebate.

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Qualified Convection Ovens

Updated 5/11/2012

Qualifying full-size gas convection oven models must have a tested heavy load potato cooking energy efficiency $\geq 44\%$ and idle energy rate $\leq 13,000$ Btu/h utilizing ASTM Standard F1496.
 Qualifying full-size electric convection oven models must have a tested heavy load potato cooking energy efficiency $\geq 70\%$ and idle energy rate ≤ 1.6 kW utilizing ASTM Standard F1496.
 Qualifying half-size electric convection oven models must have a tested heavy load potato cooking energy efficiency $\geq 70\%$ and idle energy rate ≤ 1.0 kW utilizing ASTM Standard F1496.
 Check your utility rebate application for terms and conditions, and effective program dates.

Company Name	Model Name	Model Number	Fuel Type	Energy Efficiency (%)	Idle Rate (Btu/h)	Production Capacity (lb/h)	Additional Models Represented	Rebate (per cavity)*
Vulcan	VC Series	VC6G	Gas	46%	11,097	90	VC66G VC6GD VC66GD	\$500
Wolf	WKG Series	WKGD1	Gas	46%	11,850	80	WKGD2	\$500

Note: Data based on applying ASTM F-1496

N/A = Data Not Available

*Rebate amount is calculated per oven cavity.

Double-stacked ovens qualify for a double rebate.

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Qualified Rack Ovens

Updated 5/11/2012

Qualifying gas single rack oven models must meet or exceed baking energy efficiency of $\geq 50\%$ utilizing ASTM Standard F2093.

Qualifying gas double rack oven models must meet or exceed baking energy efficiency of $\geq 50\%$ utilizing ASTM Standard F2093.

Check your utility rebate application for terms and conditions, and effective program dates.

Company Name	Model Name	Model Number	Fuel Type	Energy Efficiency (%)	Idle Rate (Btu/h)	Production Capacity (lb/h)	Additional Models Represented	Rebate (per oven)
Adamatic Corporation	Adamatic	PRO2G	Gas	50	37,852	261	-	\$2000
Baxter	Baxter	BXA2G	Gas	56	32,321	288	-	\$2000
Baxter	Baxter	OV500G2	Gas	56	32,321	288	-	\$2000
Baxter	Baxter	OV500G2-EE	Gas	55	26,016	277	-	\$2000
Gemini Bakery	Gemini	V42	Gas	52	28,292	280	-	\$2000
Hobart	Hobart	HBA-2G	Gas	56	32,321	288	-	\$2000
LBC Bakery Equipment	LBC	LRO-2G	Gas	54	23,485	273	-	\$2000
Revent	Revent	724	Gas	62	26,030	289	-	\$2000
Sveba-Dahlen	Dahlen	V42	Gas	52	28,292	280	-	\$2000
TMB Baking	TMB Baking	XL2	Gas	53	35,890	294	-	\$2000

Note: Data based on applying ASTM F-2093

N/A = Data Not Available

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Qualified Conveyor Ovens

Updated 5/11/2012

Qualifying large gas conveyor oven models (≥ 25 " wide) must meet or exceed baking energy efficiency of $\geq 42\%$ and an idle energy rate $\leq 57,000$ Btu/h, utilizing ASTM Standard F1817.

Qualifying small gas conveyor oven models (< 25 " wide) must meet or exceed baking energy efficiency of $\geq 42\%$ and an idle energy rate $\leq 29,000$ Btu/h, utilizing ASTM Standard F1817.

Multiple-deck oven configurations are paid per qualifying oven deck.

Check your utility rebate application for terms and conditions, and effective program dates.

Company Name	Model Name	Model Number	Conveyor Width (in.)	Fuel Type	Energy Efficiency (%)	Idle Rate (Btu/h)	Production Capacity (pizzas/h)	Rebate (per oven)
Lincoln	Impinger	1600-***-U-K****	32	Gas	46.4	36,393	175	\$750
Lincoln	Impinger with Quest EMS	1600-***-U-K****-AQ	32	Gas	46.4	23,402	175	\$750
Lincoln	Impinger	3270-***-N-K***	32	Gas	43.8	53,800	273	\$750
Lincoln	Impinger	3270-***-N-K****	32	Gas	43.8	53,800	273	\$750
Middleby	-	PS570	32	Gas	47.4	40,600	219	\$750
Middleby	WOW	PS670	32	Gas	47.8	37,465	242	\$750
Middleby	WOW	PS770	32	Gas	47.8	37,465	242	\$750
Middleby	WOW	PS870	32	Gas	47.8	37,465	242	\$750
XLT	Quiet Fire	XLT 3255-TS3	32	Gas	42.0	41,700	170	\$750
XLT	Quiet Fire	XLT 3270-TS3	32	Gas	46.9	46,017	254	\$750
XLT	Quiet Fire	XLT 3855-TS3	38	Gas	45.4	45,004	230	\$750
XLT	Quiet Fire	XLT 3870-TS3	38	Gas	43.9	56,500	253	\$750

Note: Data based on applying ASTM F-1817

N/A = Data Not Available

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Qualified Fryers

Updated 5/11/2012

Qualifying gas fryer models must have a tested heavy load cooking energy efficiency $\geq 50\%$ and idle energy rate $\leq 9,000$ Btu/h utilizing ASTM Standard F1361. Qualifying electric fryer models must have a tested heavy load cooking energy efficiency $\geq 80\%$ and idle energy rate ≤ 1.0 kW utilizing ASTM Standard F1361. Multiple vat configurations are paid per qualifying vat. Check your utility rebate application for terms and conditions, and effective program dates.

Company Name	Model Name	Model Number	Fuel Type	Energy Efficiency (%)	Idle Rate (Btu/h or kW)	Production Capacity (lb/h)	Rebate (per vat)*
Alto-Shaam	-	ASF-60G	Gas	66	4,072	82	\$500
Dean	Decathlon	HD*50G	Gas	52	8,386	72	\$500
Frymaster	LOV	BIGLA*30	Gas	56	4,382	68	\$500
Frymaster	-	BIH*55	Gas	55	5,604	69	\$500
Frymaster	-	BK*55C	Gas	55	5,604	69	\$500
Frymaster	-	BK*55RC	Gas	55	5,604	69	\$500
Frymaster	-	BK55C	Gas	55	5,604	69	\$500
Frymaster	-	BK55RC	Gas	55	5,604	69	\$500
Frymaster	-	BKFP*55C	Gas	55	5,604	69	\$500
Frymaster	-	BKFP*55RC	Gas	55	5,604	69	\$500
Frymaster	Protector™	FPGL*30	Gas	56	4,382	68	\$500
Frymaster	-	FPH50	Gas	50	6,400	57	\$500
Frymaster	-	H*55	Gas	55	5,604	69	\$500
Frymaster	-	H55	Gas	55	5,604	69	\$500
Frymaster	-	MJH*50	Gas	50	6,400	57	\$500
Frymaster	-	MPH*55	Gas	55	5,604	69	\$500
Frymaster	-	PMJH*50	Gas	50	6,400	57	\$500
Frymaster	-	YSCFH*14G	Gas	52	8,386	72	\$500
Giles Enterprises, Inc.	-	GGF-400	Gas	54	3,862	36	\$500
Henny Penny	Evolution Elite	EEG-14*	Gas	54	5,790	64	\$500
Henny Penny	-	LVG	Gas	54	5,790	64	\$500
Henny Penny	-	OFG-32*	Gas	50	7,040	62	\$500
Henny Penny	-	OGA-32*	Gas	50	7,040	62	\$500
Hobart	-	HK45	Gas	65%	4,636	78	\$500
Keating	Incredible Frying Machine	IFM 14	Gas	57	4,700	57	\$500
Paloma	-	PF-*S	Gas	62	3,420	62	\$500

Note: Data based on applying ASTM F-1361

N/A = Data Not Available

*Denotes the number of fryers in a fryer battery.

Rebates are paid per qualifying vat for multi-vat configurations.

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Qualified Fryers

Updated 5/11/2012

Qualifying gas fryer models must have a tested heavy load cooking energy efficiency $\geq 50\%$ and idle energy rate $\leq 9,000$ Btu/h utilizing ASTM Standard F1361. Qualifying electric fryer models must have a tested heavy load cooking energy efficiency $\geq 80\%$ and idle energy rate ≤ 1.0 kW utilizing ASTM Standard F1361. Multiple vat configurations are paid per qualifying vat. Check your utility rebate application for terms and conditions, and effective program dates.

Company Name	Model Name	Model Number	Fuel Type	Energy Efficiency (%)	Idle Rate (Btu/h or kW)	Production Capacity (lb/h)	Rebate (per vat)*
Pitco	-	BKSGH50SPC	Gas	54	8,510	67	\$500
Pitco	-	MGII	Gas	54	8,510	67	\$500
Pitco	-	SGC	Gas	50	4,899	55	\$500
Pitco	-	SGH50	Gas	54	8,510	67	\$500
Pitco	-	SSH55 SFSSH55 SSHF55	Gas	55	8,140	72	\$500
Pitco	-	SSH60 SFSSH60 SSHF60	Gas	58	8,705	76	\$500
Pitco	-	SSH60R SFSSH60R SSHF60R	Gas	52	8,446	74	\$500
Pitco	Frialator	VF35	Gas	50	7,349	59	\$500
Ultrafryer Systems	Par 3	C-P30-14	Gas	60	4,120	60	\$500
Ultrafryer Systems	Par 3	F-P30-14 B-P30-14	Gas	65	4,180	73	\$500
Ultrafryer Systems	Par 3	PDEX 1V 1-14	Gas	65	4,180	73	\$500
Vulcan		VK45	Gas	60	4,365	69	\$500

Note: Data based on applying ASTM F-1361

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Qualified Large Vat Fryers

Updated 5/11/2012

Qualifying gas large vat fryer models must have a tested heavy-load (French fry) cooking energy efficiency of $\geq 50\%$ utilizing ASTM Standard F2144. Qualifying electric large vat fryer models must have a tested heavy-load (French fry) cooking energy efficiency of $\geq 80\%$ utilizing ASTM Standard F2144. Multiple vat configurations are paid per qualifying vat.

Check your utility rebate application for terms and conditions, and effective program dates.

Company Name	Model Name	Model Number	Vat Width (in.)	Fuel Type	Energy Efficiency (%)	Idle Rate (Btu/h or kW)	Production Capacity (lb/h)	Rebate (per vat)*
Alto-Shaam	-	ASF-75G	22	Gas	71	4,825	134	\$500
Dean	-	HDx60G	18	Gas	52	10,242	107	\$500
Dean	-	HDx63G	18	Gas	51	17,411	99	\$500
Frymaster	-	HD1814	18	Gas	52	14,579	128	\$500
Giles Enterprises, Inc.	-	GGF-720	18.5	Gas	61	5,645	80	\$500
Henny Penny	-	OFG-34*	18	Gas	51	23,652	84	\$500
Henny Penny	-	OGA-34*	18	Gas	51	23,652	84	\$500
Hobart	-	HK65	19.5	Gas	66	4,838	91	\$500
Hobart	-	HK85	19.5	Gas	66	6,075	100	\$500
Pitco	-	SGM20	20	Gas	57	11,206	90	\$500
		SFSGM20						
		SGMF20						
Pitco	-	SGM24	24	Gas	52	15,356	146	\$500
		SFSGM24						
		SGMF24						
Pitco	-	SSH60W	18	Gas	57	10,669	76	\$500
		SFSSH60W						
		SSH60W						
Pitco	-	SSH75	18	Gas	61	11,226	99	\$500
		SFSSH75						
		SSH75						
Pitco	-	SSH75R	18	Gas	56	11,819	107	\$500
		SFSSH75R						
		SSH75R						
Ultrafryer Systems	Par 2	F-P20-18 B-P20-18	18	Gas	59	6,281	67	\$500

Note: Data based on applying ASTM F-2144

N/A = Data Not Available

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Qualified Large Vat Fryers

Updated 5/11/2012

Qualifying gas large vat fryer models must have a tested heavy-load (French fry) cooking energy efficiency of $\geq 50\%$ utilizing ASTM Standard F2144. Qualifying electric large vat fryer models must have a tested heavy-load (French fry) cooking energy efficiency of $\geq 80\%$ utilizing ASTM Standard F2144. Multiple vat configurations are paid per qualifying vat.

Check your utility rebate application for terms and conditions, and effective program dates.

Company Name	Model Name	Model Number	Vat Width (in.)	Fuel Type	Energy Efficiency (%)	Idle Rate (Btu/h or kW)	Production Capacity (lb/h)	Rebate (per vat)*
Ultrafryer Systems	Par 2.5	F-P25-18 B-P25-18	18	Gas	59	5,710	89	\$500
Ultrafryer Systems	Par 3	F-P30-18 B-P30-18	18	Gas	61	5,993	120	\$500
Ultrafryer Systems	Par 4	P40-18	18	Gas	74	4,909	104	\$500
Vulcan	-	VK65	19.5	Gas	66	4,838	91	\$500
Vulcan	-	VK85	19.5	Gas	66	6,075	100	\$500

Note: Data based on applying ASTM F-2144

N/A = Data Not Available

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Qualified Griddles

Updated 5/11/2012

Qualifying gas griddle models must have a tested heavy load cooking energy efficiency $\geq 38\%$ and idle energy rate $\leq 2,650$ Btu/h per ft² of cooking surface utilizing ASTM Standard F1275. Qualifying electric griddle models must have a tested heavy load cooking energy efficiency $\geq 70\%$ and idle energy rate ≤ 355 Watts per ft² of cooking surface utilizing ASTM Standard F1275. Check your utility rebate application for terms and conditions, and effective program dates.

Company Name	Model Name	Model Number (all sizes)	Fuel Type	Energy Efficiency (%)	Idle Rate* (Btu/h/ft ² or kW/ft ²)	Production Capacity (lb/h)	Rebate (per unit)
AccuTemp	Accu-Steam	GG	Gas	47	2,534	7.1	\$125
AccuTemp	Accu-Steam	PG	Gas	47	2,562	7.0	\$125
Anetsberger	-	TM2436G	Gas	40	2,491	6.7	\$125
Electrolux	-	ARG48FL for 48-inch models only	Gas	39	2,049	6.1	\$125
Garland	McDonalds 2P World Grill with PRC	MW26W	Gas	52	1,180	7.6	\$125
Garland	McDonalds 2P World Grill with PRC	MWG-2W	Gas	52	1,180	7.6	\$125
Garland	Master Series Xpress Grill	XG	Gas	51	1,538	14.5	\$125
Jade	Supreme	JGT	Gas	40	2,588	6.6	\$125
Taylor Company	Gas Clamshell Grill	35-XX C385-XX	Gas	48	1,753	8.2	\$125
Taylor Company	Gas Clamshell Grill	C811-XX C845-XX	Gas	51	1,944	11.9	\$125
Vulcan	Rapid Recovery	RRG	Gas	40	2,518	8.2	\$125
Wolf	Therm-O-Ray	IRG	Gas	42	2,483	7.2	\$125

Note: Data based on applying ASTM F-1275
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*Idle rate and production capacity normalized per square foot of cooking surface.

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Qualified Steam Cookers

Updated 5/11/2012

Qualifying gas steam cooker models must have a tested heavy load potato cooking energy efficiency $\geq 38\%$ utilizing ASTM Standard F1484. Qualifying electric steam cooker models must have a tested heavy load potato cooking energy efficiency $\geq 50\%$ utilizing ASTM Standard F1484.

Check your utility rebate application for terms and conditions, and effective program dates.

Company Name	Model Name	Model Number	Steamer Type	Pan Capacity	Fuel Type	Energy Efficiency (%)	Idle Rate (Btu/h)	Production Capacity (lb/h)	Water Use (gph)	Rebate (per unit)
AccuTemp	Evolution	N6	Boilerless	6 pan	Gas	47	711	139	< 3	\$2000
AccuTemp	Steam'N'Hold	P6	Boilerless	6 pan	Gas	47	711	139	< 3	\$2000
American Cook Systems	-	SG-6	Boilerless	6 pan	Gas	45	1,266	141	< 3	\$2000
Cleveland	Gemini	24CGA10.2ES	Steam Generator	10 pan	Gas	45	3,711	N/A	N/A	\$2000
Intek	Xtreme Steam	XSG	Boilerless	5 pan	Gas	49	7,027	96	< 3.0	\$2000
Market Forge	Eco Tech Plus	ETP-10G	Steam Generator	10 pan	Gas	40	5,766	182	7.5	\$2000
Market Forge	Eco Tech Plus	ETP-5G	Steam Generator	5 pan	Gas	40	3,000	91	N/A	\$2000
Stellar	Sirius II	Sirius 6	Boilerless	6 pan	Gas	45	1,176	84	< 2.0	\$2000

Note: Data based on applying ASTM F-1484

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