

Qualified Combination Ovens

Updated 1/26/2012

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			Water Use (gal/h)	Rebate (per oven)
				Idle Energy Rate (Btu/h or kW)	Energy Efficiency (%)	Production Capacity (lbs/h)	Idle Energy Rate (Btu/h or kW)	Energy Efficiency (%)	Production Capacity (lbs/h)		
Alto Shaam	7.14ESG	14	Gas	9,530	40%	198	7,930	49%	133	4.6	\$750
Convotherm by Cleveland	OGB-6.20	14	Gas	12,123	44%	198	5,144	60%	150	25.0	\$750
Convotherm by Cleveland	OGS-10.20	22	Gas	7,370	47%	277	7,100	61%	210	4.7	\$750
Convotherm by Cleveland	OGS-20.20	40	Gas	10,604	57%	649	6,703	61%	415	42.3	\$750
Convotherm by Cleveland	OGS-6.20	14	Gas	8,299	45%	159	6,274	61%	133	6.0	\$750
Electrolux	Air-O-Convect AOS062GCP1	12	Gas	11,752	48%	160	7,175	55%	132	2.9	\$750
Henny Penny	GCC615	6	Gas	7,455	44%	78	4,481	52%	60	14.2	\$750
Henny Penny	GSC115	10	Gas	8,467	46%	140	5,531	57%	90	6.2	\$750
Rational	SCC102G	20	Gas	11,979	45%	281	8,152	55%	184	39.6	\$750
Alto Shaam	7.14ES	14	Electric	2.13	61%	204	1.56	79%	141	18.8	\$1,000
Convotherm by Cleveland	OES-10.20	20	Electric	2.60	64%	332	2.00	79%	200	29.5	\$1,000
Convotherm by Cleveland	OES-6.20	14	Electric	2.03	58%	225	1.61	85%	149	2.9	\$1,000
Henny Penny	ESC610	6	Electric	1.35	63%	78	0.59	78%	57	8.2	\$1,000
Hobart	CE10FD-1	20	Electric	3.12	66%	182	2.43	71%	166	3.4	\$1,000
Piper	HME061	6	Electric	1.69	58%	88	1.13	76%	69	4.6	\$1,000
Rational	SCC102E	20	Electric	3.30	61%	367	2.00	79%	189	20.0	\$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.