Pacific Gas and Electric Company
Energy-Efficiency Rebates for Your Business

Food Service Rebate Catalog

Saving energy for a brighter future

Together, Building
a Better California

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Commercial Cooking

Commercial Combination Ovens/Steamers (Electric)

Requirements:

- Oven must have a cooking energy efficiency of 50 percent or greater in steam mode and 70 percent cooking energy efficiency or greater in convection mode, utilizing American Society for Testing and Materials (ASTM) Standard F2861.
- Oven must meet the idle energy rate requirements in the accompanying *Electric Combination Ovens/Steamers Rebates* table, utilizing ASTM Standard F2861.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified commercial combination ovens/steamers, visit caenergywise.com/rebates.

Exclusions:

- 2/3-size combination ovens are not eligible.
- Electric combination ovens with a pan capacity of < 5 are not eligible.

Additional details:

For more information about food service, visit PG&E Food Service Technology Center at fishnick.com.

Electric Combination Ovens/Steamers Rebates

Pan Capacity	Steam Mode/Idle Energy Rate	Convection Mode/Idle Energy Rate
Less than 15 pans*	5.0 kW or less	2.0 kW or less
15–28 pans*	6.0 kW or less	2.5 kW or less
More than 28 pans*	9.0 kW or less	4.0 kW or less

*Combination oven/steamer pan capacity is based on the maximum capacity of full-size, 2½-inch deep hotel pans. This must be consistent with the number of pans used to meet the energy-efficiency qualifications for ASTM F2861.

Rebate Code	Description	Rebate/Unit Measure
HA16	**Commercial Combination Oven/Steamer** Electric (< 15 pans)	$1,000/unit
F100	**Commercial Combination Oven/Steamer** Electric (15–28 pans)	$1,000/unit
HA19	**Commercial Combination Oven/Steamer** Electric (> 28 pans)	$4,000/unit

Commercial Combination Ovens/Steamers (Natural Gas)

Requirements:

- Oven must have a cooking energy efficiency of 38 percent or greater in steam mode and 44 percent or greater in convection mode, utilizing American Society for Testing and Materials (ASTM) Standard F2861.
- Oven must meet the idle energy rate requirements in the accompanying *Gas Combination Ovens/Steamers Rebates* table, utilizing ASTM Standard F2861.
- Installation address must have a commercial natural gas account with PG&E.
- For a list of rebate-qualified commercial combination ovens/steamers, visit caenergywise.com/rebates.

Exclusions:

- 2/3-size combination ovens are not eligible.
- Gas combination ovens with a pan capacity < 6 are not eligible.

Gas Combination Ovens/Steamers Rebates

Pan Capacity	Steam Mode/Idle Energy Rate	Convection Mode/Idle Energy Rate
Less than 15 pans*	15,000 Btuh or less	8,000 Btuh or less
15–28 pans*	18,000 Btuh or less	10,000 Btuh or less
More than 28 pans*	28,000 Btuh or less	16,000 Btuh or less

*Combination oven/steamer pan capacity is based on the maximum capacity of full-size, 2½-inch deep hotel pans. This must be consistent with the number of pans used to meet the energy-efficiency qualifications for ASTM F2861.

Rebate Code	Description	Rebate/Unit Measure
HA48	**Commercial Combination Oven/Steamer** Natural Gas (< 15 pans)	$700/unit
F101	**Commercial Combination Oven/Steamer** Natural Gas (15–28 pans)	$1,000/unit
HA49	**Commercial Combination Oven/Steamer** Natural Gas (> 28 pans)	$2,000/unit

Commercial Conveyor Broilers

Requirements:

- Conveyor broiler must have a catalyst and a maximum input rate less than 80 kBtu/h or a dual stage or modulating gas valve with a capability of throttling the input rate below 80 kBtu/h.
- Conveyor broiler must be installed under a Type I hood.
- Installation address must have a commercial natural gas account with PG&E.
- For a list of rebate-qualified commercial conveyor broilers, visit **caenergywise.com/rebates**.

Exclusions:

Underfired broilers, char broilers, steakhouse or overfired broilers, solid fuel broilers, and salamanders are not eligible.

Additional details:

- Width is listed for cooking cavity.
- Broilers may have multiple parallel conveyors in a single cavity.
- Batch conveyor broilers are eligible.

Rebate Code	Description	Rebate/Unit Measure
FS023	**Energy Efficient Commercial Conveyor Broilers** < 22 inch wide conveyor	**$2,000/unit**
FS024	**Energy Efficient Commercial Conveyor Broilers** 22–28 inch wide conveyor	**$2,500/unit**
FS025	**Energy Efficient Commercial Conveyor Broilers** > 28 inch wide conveyor	**$3,000/unit**

Commercial Convection Ovens (Electric)

Requirements:

- Qualifying models must be listed in the California Energy Commission's (CEC) database.
- Model must meet ENERGY STAR® Version 2.2 specification or have a tested heavy-load (potato) cooking energy efficiency of 71 percent or more, utilizing American Society for Testing and Materials (ASTM) Standard F1496.
- Full-size electric ovens (less than or equal to 5 pans) must have an idle rate of 1.6 kilowatts (kW) or less.
- Large full-size ovens (greater than 5 pans) must have an idle rate of 1.9 kW or less and a heavy-load cooking energy efficiency of 73 percent or more.
- Half-size electric ovens must have an idle rate of 1.0 kW or less.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified commercial convection ovens, visit **caenergywise.com/rebates**.

Rebate Code	Description	Rebate/Unit Measure
F187	**Commercial Convection Oven** Electric	**$350/oven**

Commercial Convection Ovens (Natural Gas)

Requirements:

- Qualifying models must be listed in the CEC database.
- Model must meet ENERGY STAR Version 2.2 specification or have a tested heavy-load (potato) cooking energy efficiency of 46 percent or more, utilizing ASTM Standard F1496.
- Full-size gas ovens (less than or equal to 5 pans) must have an idle rate of 12,000 Btuh or less.
- Large full-size ovens (greater than 5 pans) must have an idle rate of 13,000 Btuh or less.
- Installation address must have a commercial natural gas account with PG&E.
- For a list of rebate-qualified commercial convection ovens, visit **caenergywise.com/rebates**.

Rebate Code	Description	Rebate/Unit Measure
F188	**Commercial Convection Oven** Natural Gas	**$500/oven**

Commercial Conveyor Ovens (Natural Gas)

Requirements:

- Oven must have a tested baking energy efficiency of 42 percent or greater and must have a tested idle energy rate that is 57,000 Btuh or less, utilizing American Society for Testing and Materials (ASTM) Standard F1817.
- Installation address must have a commercial natural gas account with PG&E.
- For a list of rebate-qualified commercial conveyor ovens, visit **caenergywise.com/rebates**.

Additional details:

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

Rebate Code	Description	Rebate/Unit Measure
F208	**Commercial Conveyor Oven** Natural Gas	**$500/oven deck**

Commercial Rack Ovens (Natural Gas)

Requirements:

- Both single and double full-size rack ovens are eligible.
- Oven must have a tested baking energy efficiency of 50 percent or greater, utilizing ASTM Standard F2093.
- Installation address must have a commercial natural gas account with PG&E.
- For a list of rebate-qualified commercial rack ovens, visit **caenergywise.com/rebates**.

Exclusions:

Mini rack ovens (less than 15 pans) are not eligible.

Rebate Code	Description	Rebate/Unit Measure
F207	**Commercial Rack Oven** Natural Gas	**$2,000/oven**

Commercial Fryers (Electric)

Requirements:

- Electric fryer (vat width less than 18 inches) must meet ENERGY STAR® Version 2.0 specification for energy efficiency or must have a tested heavy-load cooking energy efficiency of 80 percent and an idle energy rate less than or equal to 1,000 watts (W), utilizing American Society for Testing and Materials (ASTM) Standard F1361.
- Electric large vat fryer (vat width greater than or equal to 18 inches) must meet ENERGY STAR Version 2.0 specification for energy efficiency or must have a tested heavy-load cooking energy efficiency of 80 percent and an idle energy rate less than or equal to 1,100 W, utilizing ASTM Standard F2144.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified commercial fryers, visit **caenergywise.com/rebates**.

Additional details:

Multiple vat configurations are paid per qualifying vat.

Rebate Code	Description	Rebate/Unit Measure
F205	**Commercial Fryer** Electric	**$650/vat**

Commercial Fryers (Natural Gas)

Requirements:

- Gas fryer (vat width less than 18 inches) must meet ENERGY STAR® Version 3.0 specification for energy efficiency or must have a tested heavy-load cooking energy efficiency of 50 percent and an idle energy rate less than or equal to 9,000 Btuh, utilizing American Society for Testing and Materials (ASTM) Standard F1361.
- Gas large vat fryer (vat width greater than or equal to 18 inches) must meet ENERGY STAR Version 3.0 specification for energy efficiency or must have a tested heavy-load cooking energy efficiency of 50 percent and an idle energy rate less than or equal to 12,000 Btuh, utilizing ASTM Standard F2144.
- Installation address must have a commercial natural gas account with PG&E.
- For a list of rebate-qualified commercial fryers, visit **caenergywise.com/rebates**.

Additional details:

Multiple vat configurations are paid per qualifying vat.

Rebate Code	Description	Rebate/Unit Measure
F206	**Commercial Fryer** Natural Gas	**$749/vat**

Commercial Griddles (Electric)

Requirements:

- Griddle must have a tested heavy-load cooking energy efficiency of 70 percent or greater and an idle energy rate of 355 watts (W) per square foot of cooking surface or less, utilizing American Society for Testing and Materials (ASTM) Standard F1275.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified commercial griddles, visit **caenergywise.com/rebates**.

Rebate Code	Description	Rebate/Unit Measure
FS002	**Commercial Griddle** Electric	**$150/linear ft.**

Commercial Griddles (Natural Gas)

Requirements:

- Gas griddle must meet ENERGY STAR® Version 1.2 specification for energy efficiency or must have a tested heavy-load cooking energy efficiency of 38 percent or greater and an idle energy rate of 2,650 Btuh per square foot of cooking surface or less, utilizing ASTM Standard F1275.
- Installation address must have a commercial natural gas account with PG&E.
- For a list of rebate-qualified commercial griddles, visit **caenergywise.com/rebates**.

Rebate Code	Description	Rebate/Unit Measure
FS003	**Commercial Griddle** Natural Gas	**$100/linear ft.**

Commercial Steam Cookers (Electric)

Requirements:

- Cooker must meet ENERGY STAR® Version 1.2 specification for energy efficiency or must have a tested heavy-load (potato) cooking energy efficiency of 50 percent or greater, utilizing American Society for Testing and Materials (ASTM) Standard F1484.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified commercial steam cookers, visit **caenergywise.com/rebates**.

Rebate Code	Description	Rebate/Unit Measure
F108	**Commercial Steam Cooker** Electric	**$1,250/steamer compartment**

Commercial Steam Cookers (Natural Gas)

Requirements:

- Cooker must meet ENERGY STAR Version 1.2 specification for energy efficiency or must have a tested heavy-load (potato) cooking energy efficiency of 38 percent or greater, utilizing ASTM Standard F1484.
- Installation address must have a commercial natural gas account with PG&E.
- For a list of rebate-qualified commercial steam cookers, visit **caenergywise.com/rebates**.

Rebate Code	Description	Rebate/Unit Measure
F109	**Commercial Steam Cooker** Natural Gas	**$2,000/steamer compartment**

Commercial Dishwashing

Low Flow Pre-Rinse Spray Valves

Requirements:

- Qualifying models must be listed in the California Energy Commission (CEC) database.
- Pre-rinse spray valves must meet WaterSense specifications and have a tested flow rate of 1.15 gallons per minute (GPM) or less, utilizing American Society for Testing and Materials (ASTM) F2324.
- Installation address must have a commercial natural gas account with PG&E.
- For a list of rebate-qualified low flow pre-rinse spray valves, visit caenergywise.com/rebates.

Rebate Code	Description	Rebate/Unit Measure
FS001	**Low Flow Pre-Rinse Spray Valve** Natural Gas	**$35/valve**

Single Tank Door-Type Commercial Dishwashers

Requirements:

- Qualifying models must meet ENERGY STAR® Version 2.0 plus 15 percent water consumption or have a tested water consumption of less than or equal to 0.75 gallons/rack and idle energy rate less than or equal to 0.70 kilowatts (kW) per the ENERGY STAR test method.
- Qualifying models must be door-type, high temperature sanitizing.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified commercial dishwashers, visit caenergywise.com/rebates.

Exclusions:

Low-temperature, dump and fill/tankless, undercounter and conveyor dishwashers are not eligible.

Rebate Code	Description	Rebate/Unit Measure
FS005	**Single Tank Door-Type Commercial Dishwasher**	**$600/unit**

Wrapping

On-Demand Hand Wrap Machines

Requirements:

- Qualifying models must use either a mechanical or optical control system.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified on-demand hand wrap machines, visit caenergywise.com/rebates.

Rebate Code	Description	Rebate/Unit Measure
FS009	On-Demand Hand Wrap Machine	$125/unit

Holding

Insulated Holding Cabinets

Requirements:

- Qualifying models must be listed in the California Energy Commission (CEC) database.
- Cabinet must meet the Consortium for Energy Efficiency (CEE)-Tier 2 specification and must have a tested idle energy rate less than or equal to 20 watts (W) per cubic foot utilizing American Society for Testing and Materials (ASTM) Standard F2140.
- Cabinet (including electric hot-food holding cabinet) must be fully insulated with solid doors.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified insulated holding cabinets, visit caenergywise.com/rebates.

Exclusions:

Cook and hold equipment do not qualify.

Rebate Code	Description	Rebate/Unit Measure
F110	**Insulated Holding Cabinet** Full Size	$750/unit
F111	**Insulated Holding Cabinet** Half Size	$200/unit

Commercial Cooling

Commercial Glass Door Refrigerators

Requirements:

- Qualifying models must be listed in the California Energy Commission (CEC) database.
- Refrigeration system must be built in (packaged).
- Model must meet ENERGY STAR® Version 4.0 specification.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified commercial glass door refrigerators, visit **caenergywise.com/rebates**.

Exclusions:

Units with remote refrigeration systems do not qualify.

Rebate Code	Description	Rebate/Unit Measure
F171	**Commercial Glass Door Refrigerator** Internal volume less than 15 ft^3	**$40/unit**
F172	**Commercial Glass Door Refrigerator** Internal volume 15 ft^3–29.9 ft^3	**$60/unit**
F173	**Commercial Glass Door Refrigerator** Internal volume 30 ft^3–49.9 ft^3	**$80/unit**
F174	**Commercial Glass Door Refrigerator** Internal volume 50 ft^3 or greater	**$100/unit**

ft^3 equals cubic feet

Commercial Solid Door Refrigerators

Requirements:

- Qualifying models must be listed in the California Energy Commission (CEC) database.
- Refrigeration system must be built in (packaged).
- Model must meet ENERGY STAR® Version 4.0 specification.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified commercial solid door refrigerators, visit caenergywise.com/rebates.

Exclusions:

Units with remote refrigeration systems do not qualify.

Rebate Code	Description	Rebate/Unit Measure
F183	**Commercial Solid Door Refrigerator** Internal volume less than 15 ft^3	**$45/unit**
F184	**Commercial Solid Door Refrigerator** Internal volume 15 ft^3–29.9 ft^3	**$60/unit**
F185	**Commercial Solid Door Refrigerator** Internal volume 30 ft^3–49.9 ft^3	**$85/unit**
F186	**Commercial Solid Door Refrigerator** Internal volume 50 ft^3 or greater	**$120/unit**

ft^3 equals cubic feet

Commercial Solid Door Freezers

Requirements:

- Qualifying models must be listed in the California Energy Commission (CEC) database.
- Refrigeration system must be built in (packaged).
- Model must meet ENERGY STAR® Version 4.0 specification.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified commercial solid door freezers, visit caenergywise.com/rebates.

Exclusions:

Units with remote refrigeration systems do not qualify.

Rebate Code	Description	Rebate/Unit Measure
F179	**Commercial Solid Door Freezer** Internal volume less than 15 ft^3	**$75/unit**
F180	**Commercial Solid Door Freezer** Internal volume 15 ft^3–29.9 ft^3	**$100/unit**
F181	**Commercial Solid Door Freezer** Internal volume 30 ft^3–49.9 ft^3	**$160/unit**
F182	**Commercial Solid Door Freezer** Internal volume 50 ft^3 or greater	**$350/unit**

ft^3 equals cubic feet

Commercial Ice Machines

Requirements:

- Qualifying models must be listed in the California Energy Commission (CEC) database.
- Models must meet ENERGY STAR® Version 3.0 specification.
- Models include machines generating ice cubes that are 60 grams (2 oz.) or lighter. It also includes ice makers that flake, crush and fragment ice cubes.
- Rebate amount depends on ice making rate (pounds per day) and equipment type: self-contained units (SCU), Ice-making heads (IMH) and remote condensing units (RCU).
- Only air-cooled machines qualify for this rebate.
- Customer must purchase the entire Air Conditioning, Heating and Refrigeration Institute (AHRI)-tested ice-making system.
- Remote machines must be purchased with qualifying remote condenser or remote condenser/compressor unit.
- Ice machines must be tested in accordance with the AHRI Standard 810. Visit **ahrinet.org** to learn more about product information and testing procedures.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified commercial ice machines, visit **caenergywise.com/rebates**.

Rebate Code	Description	Rebate/Unit Measure
FS014	**Commercial Ice Machine** SCU < 110 lbs/day	**$50/unit**
FS015	**Commercial Ice Machine** SCU 110–200 lbs/day	**$75/unit**
FS016	**Commercial Ice Machine** SCU > 200 lbs/day	**$100/unit**
FS017	**Commercial Ice Machine** IMH < 300 lbs/day	**$75/unit**
FS018	**Commercial Ice Machine** IMH 300–800 lbs/day	**$125/unit**
FS019	**Commercial Ice Machine** IMH 801–1,500 lbs/day	**$200/unit**
FS020	**Commercial Ice Machine** IMH >1,500 lbs/day	**$300/unit**
FS021	**Commercial Ice Machine** RCU < 988 lbs/day	**$200/unit**
FS022	**Commercial Ice Machine** RCU ≥ 988 lbs/day	**$300/unit**

Commercial Ventilation

Demand Control Kitchen Ventilation

Demand Control Kitchen Ventilation (DCKV) provides automated continuous control over fan speed in response to temperature, optical or infrared sensors that monitor cooking activity or direct communication with cooking appliances. The ENERGY STAR® Emerging Technology Award has identified DCKV as an innovative technology. To learn more, visit energystar.gov/emergingtech.

Requirements:

- New commercial kitchen exhaust hood control system must be installed in a new or an existing, dedicated commercial kitchen exhaust hood and make-up air system.
- Control system must be used in conjunction with variable-speed fan motor controls.
- Installation address must have a commercial electric account with PG&E.
- For a list of rebate-qualified demand control kitchen ventilation systems, visit caenergywise.com/rebates.

Rebate Code	Description	Rebate/Unit Measure
F150	**Demand Control Kitchen Ventilation** Electric	**$500/exhaust fan hp***

*horsepower (hp)

Definitions

Air Conditioning, Heating and Refrigeration Institute (AHRI): This organization offers product information and testing procedures. For more information, visit ahrinet.org.

American Society of Heating, Refrigerating and Air-Conditioning Engineers (ASHRAE): This organization provides lists of program-qualifying products and information on test procedures. For more information, visit ashrae.org.

Annual Fuel Utilization Efficiency (AFUE): This measures the percentage of fuel that is converted into usable heating energy. For example, a 90 percent AFUE furnace means that 90 percent of the fuel is used in heating a facility, while 10 percent escapes as exhaust with the combustion gases.

Anti-Sweat Heaters (ASH): ASH are typically applied to low-temperature refrigerated display cases to prevent glass doors from fogging and cold surfaces from forming condensation. Commonly, ASH stay on at full load around the clock. Their contribution to the cooling load and electric power consumption of the refrigeration system can be significant.

Ballast: This is a lighting component that controls the electrical current drawn in from a power source.

Btu: British thermal unit, which refers to the amount of heat required to raise the temperature of 1 pound of water by 1 degree Fahrenheit.

Btuh: British thermal units per hour.

Bubble Diffusion: This is a laundry method of inserting ozone into water by continuously bubbling ozone directly into the drum of the clothes washer throughout the wash cycle.

California Energy Commission's Appliance Efficiency Database: energy.ca.gov/appliances.

CEC: This refers to the California Energy Commission.

Climate Zones (CZ): Climate zones are based on energy use, temperature, weather and other factors. They are basically a set of geographic areas that are grouped according to similar climatic characteristics.

CO_2 Sensor: This device measures the parts per million (PPM) of CO_2 in the air.

Color Rendering Index (CRI): This is a measure of a light source's ability to show object colors "realistically" or "naturally" compared to a familiar reference source, either incandescent light or daylight.

Conditioned Area/Space: This term refers to an area being heated or cooled by the heating, ventilation and air conditioning (HVAC) system.

Consortium for Energy Efficiency (CEE): To learn more about CEE's Tier specifications, visit cee1.org.

Database for Energy Efficient Resources (DEER): This database contains information on selected energy-efficient technologies and measures.

Display Case: This equipment is designed to store and display chilled and/or frozen foodstuffs.

Electrical Testing Laboratory (ETL): This organization marks products of compliance to applicable electrical, gas and other safety standards. For more information, visit **etl.com**.

Electronically Commutated Motors (ECM): ECMs are synchronous motors that are powered by a DC electric source using an integrated inverter/switching power supply, producing an AC electric signal, which drives the motor.

End-Use Customers: This term refers to customers who acquire energy for their own consumption.

Energy Factor (EF): EF measures a water heater's efficiency, based on recovery efficiency, standby losses and cycling losses. The higher the EF, the more efficient the water heater. This measure is only used for residential-grade water heaters.

ENERGY STAR®: To learn more about ENERGY STAR's energy-efficiency specifications, visit **energystar.gov/cfs**.

Fixture: Generally, a light fixture is an electrical device used to create artificial light by use of an electric lamp. All light fixtures have a fixture body and a socket to hold the lamp and allow for its replacement. For PG&E lighting rebates, a fixture refers to new equipment being installed based on system wattage (lamp and ballast for fluorescent fixtures).

HID: This refers to high-intensity discharge.

High-Performance Linear Fluorescent Fixture Ballasts: This term refers to National Electrical Manufacturers Association (NEMA) premium or Consortium for Energy Efficiency (CEE)-qualified T8 ballasts or T5 ballasts.

High-Performance Linear Fluorescent Lamps: This refers to Consortium for Energy Efficiency (CEE)-qualified 4-foot T8 lamps or 2-foot T8/T5 lamps with at least 20,000-hour-rated life and a Color Rendering Index (CRI) that meets or exceeds 82.

Horsepower (hp): This is a unit of power equal to 550 foot-pounds per second.

Ice Making Head (IMH): Automatic commercial ice makers that do not contain integral storage bins, but are generally designed to accommodate a variety of bin capacities. Storage bins entail additional energy use not included in the reported energy consumption figures for these units.

Indoor Tank: This refers to a tank located in an enclosed indoor space, where it is not exposed to sun or wind.

Integrated Retrofit Kits: These replace existing fluorescent lamps, sockets and ballasts, along with the lens and frame, and they can be installed easily into the existing fluorescent fixture. Troffers provide the required electrical components, LED light sources and optical elements, which include new lens and door frame—all in a prepackaged kit.

K-Value: This refers to thermal conductivity and has a unit of Btu-inch per hour, per square foot, per degree Fahrenheit.

Kilolumen: A kilolumen is 1,000 lumens.

Large Office: This refers to office buildings typically greater than 20,000 square feet.

Large Retail: Retail buildings that are typically greater than 5,000 square feet.

Light-Emitting Diode (LED): LED is a light-emitting diode product that is assembled into a lamp (or light bulb) for use in lighting fixtures. LED lamps have a lifespan and electrical efficiency that is several times better than incandescent lamps, and significantly better than most fluorescent lamps, with some chips able to emit more than 100 lumens per watt.

Low Temperature: For freezers, refrigerated space temperatures are considered "low" if they are below 32 degrees Fahrenheit.

Lumen (lm): A lumen is the unit of light output.

MBtu: 1,000 British thermal units.

MBtuh: 1,000 British thermal units per hour.

Medium Temperature: For coolers, refrigerated space temperatures are considered "medium" if they are between 32 to 50 degrees Fahrenheit.

Minimum Energy Efficiency Ratio (EER): EER is a measure of the efficiency of the unit. It indicates the cooling capacity in Btu per watt hour. The higher the EER rating, the higher the efficiency of the unit.

National Electrical Manufacturers Association (NEMA) Premium Ballasts: These are the most efficient fluorescent fixed output and dimmable electronics for T8 ballasts to be recognized by NEMA.

NEMA Premium Motor: This is an alternating current (AC) induction motor that has a certified efficiency rating from NEMA.

Parking Garage: A parking garage is a covered building or structure for the purpose of parking vehicles, which consists of at least a roof over the parking area, enclosed with walls on all sides. Parking garages may have fences, rails, partial walls (pony wall) or other barriers in place of one or more walls. The structure has an entrance(s) and exit(s) and includes areas for vehicle maneuvering to reach the parking spaces. If the roof of the parking structure is also used for parking, the section without an overhead roof is considered a parking lot instead of a parking garage.

Permanent Mag Motor: This term refers to a permanent magnet alternating current (AC) motor.

Pounds per Square Inch (PSIG): This refers to the pounds of steam pressure per square inch, as shown on a gauge. The steam system should have a steam pressure gauge attached that reads the pressure of the steam in the pipes. The pressure gauge will register in pounds of pressure per square inch.

Reach-in Cabinets: These are refrigerated retail display cabinets with chilled glass door(s) and horizontal/semi-horizontal merchandising. Cabinets enable customers to view contents even when closed, and enable customers to self-serve. Styles include:

- "Plug-in" refrigerated display cabinets with integral refrigeration systems (for example, incorporating a compressor and condensing unit)
- "Remote" refrigerated display cabinets designed to work with a nonintegral refrigeration system (for example, where the compressor and condenser, or all or parts of the refrigeration system, are located at a different location from the cabinet)

Remote Condensing Unit (RCU): A type of automatic commercial ice maker in which the ice-making mechanism and condenser or condensing unit are in separate sections. This includes ice makers with and without remote compressor.

R-Value: Insulation is rated in terms of thermal resistance, called R-value, which indicates the resistance to heat flow. A greater R-value corresponds with a greater insulating effectiveness.

Self-Contained Unit (SCU): A type of automatic commercial ice maker in which the ice-making mechanism and storage compartment are in an integral cabinet.

Shaded-Pole Motor: This type of motor is the original form of an AC single-phase induction motor.

Small Office: This refers to office buildings that are typically less than 20,000 square feet.

Small Retail: This refers to retail buildings that are typically less than 5,000 square feet.

System Types: Commercial refrigeration equipment can be classified into two categories: split-system refrigeration systems and self-contained refrigeration systems. Split-system configurations have a condenser unit that is located remotely, usually on the rooftop, which allows it to exchange heat with the outside air. Self-contained units have all of the components, including the condenser, contained in a single package.

Thermal Efficiency (TE): Measures a water heater's efficiency, based on recovery efficiency, standby losses and cycling losses. The higher the TE, the more efficient the water heater. It is only used for nonresidential grade water heaters.

Ton: When used in reference to air conditioning systems, a ton is the unit of measurement that is the cooling capacity of the system and is 12,000 Btuh.

Total Washer Capacity: This refers to the rated capacity of installed and operating washing machine units that will be connected to an ozone laundry system. This is normally measured in pounds capacity.

Troffer: A troffer is a rectangular light fixture that fits into a modular dropped ceiling grid.

Underwriters Laboratories (UL): This independent product safety certification organization's website is ul.com.

Uniform Energy Factor (UEF): This measures a water heater's efficiency, based on recovery efficiency, standby losses and cycling losses. The higher the UEF, the more efficient the water heater. UEF is used to measure both residential and nonresidential water heaters.

Variable Frequency Drive (VFD): This electric motor control changes the driven motor's input power frequency measured in cycles per second by either manual setting or variable input from one or more sensors.

Venturi Injection: This laundry method inserts ozone, using very high pressure, directly into the cold-water supply line leading to a washer.

Walk-in Coolers/Freezers: Also known as "walk-ins," these are insulated refrigerated spaces with access doors large enough for people to enter. Walk-ins are used for food storage and merchandising in the food service and food sales applications.

More ways for your business to save money

To find the latest rebate information and catalogs or to apply for rebates online, visit pge.com/businessrebates.

PG&E offers a wide range of tools and resources that can help your business save energy and money while helping the environment.

- Check out PG&E's Calculated Incentives for businesses if you did not find a rebate matching the high-efficiency equipment you would like to install. To learn more, visit pge.com/cr.
- Sign up for automated benchmarking service at pge.com/benchmarking, which allows you to use the ENERGY STAR® Portfolio Manager to track and compare your facility's energy performance over time.
- Use PG&E's audit tools to identify options for saving energy and money at your facility, and get started on developing a comprehensive energy management plan. Visit the Business Energy Checkup at pge.com/waystosave.
- Find out how you can earn incentives for large custom projects, including equipment upgrades and retrocommissioning, by using PG&E's Calculated Incentives Program. Visit pge.com/customized and pge.com/rcx.
- Explore PG&E's demand response programs, which offer incentives for managing your energy use during times of peak demand. Visit pge.com/demandresponse.
- Check out PG&E's third-party programs at pge.com/thirdparty. These programs are managed by energy-efficiency specialists and offer a range of services to provide you with industry-specific, energy-saving solutions—from dairies and wineries to food processors.
- Use PG&E's Savings By Design or Customized New Construction programs to build in energy efficiency from the ground up and earn incentives at the same time. To get started, visit pge.com/savingsbydesign.
- Go to the Agriculture and Food Processing section of PG&E's website at pge.com/ag to learn about loans and grants that focus on food, agribusiness, alternative energy and environmental programs, or call our **Agricultural Customer Service Center** at 1-877-311-FARM (3276).
- If you are considering generating your own electricity, talk to your PG&E account representative about incentives for solar, wind and fuel cell self-generation equipment.

You also may learn more about these programs, tools and offers by contacting your local PG&E account representative or by calling our **Business Customer Service Center** at 1-800-468-4743.

Ready to get started with your next project and need the help of a contractor? Find local vendors who participate in PG&E's energy-efficiency rebate programs for your business at pge.com/tradeprodirectory.

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