

## **Serving Up Your Restaurant Energy Efficiency Starter Kit!**

SoCalGas congratulates you on your first step to helping your restaurant save energy. Our specially selected items are designed to help reduce your energy consumption and operation costs. One of our highlighted items, the 10" Turbo Pot Aluminum Frying Pan, is engineered for optimal heat distribution to help save energy and cook dishes to perfection. In addition, your Restaurant Energy Efficiency Starter Kit includes the following:

- Manufacturer Installation Instructions, Guides, and Tips\*
- One (1) Pre-rinse Spray Valve, 0.68 GPM
- One (1) Swivel Kitchen Aerator, 1.5 GPM
- One (1) Bathroom Aerator, 1.0 GPM
- Two (2) Tundra FMP Gas Valve Handle Chrome-plated Metal D Shape Control Valve
- One (1) Taylor Classic Instant Read Pocket Thermometer
- One (1) Pipe Insulation 3' Section

For SoCalGas no-cost energy-efficient survey, business rebates, and energy saving tips and tools, scan the QR Code below or visit **socalgas.com/BusinessRebates**.





The Energy Efficiency Rebates for Business Program is funded by California utility customers and administered by Southern California Gas Company (SoCalGas) under the auspices of the California Public Utilities Commission. Program funds, including any funds utilized for rebates or incentives, will be allocated on a first-come, first-served basis until such funds are no longer available. This program may be modified or terminated without prior notice. The selection, purchase, and ownership of goods and/or services are the sole responsibility of the customer. Customers who choose to participate in this program are not obligated to purchase any additional goods or services offered by manufacturer, vendor, service provider, or any other third party. SoCalGas makes no warranty, whether expressed or implied, including warranty of merchantability or fitness for any particular purpose, use or application of selected goods and/or services selected by customer, including any of the items included in this Restaurant Energy Efficiency Starter Kit. SoCalGas does not endorse, qualify, or guarantee the work of any third party. Eligibility requirements apply; see the program conditions for details.

<sup>\*</sup>These materials are sourced by the manufacturer of each item. SoCalGas is not responsible for installations.

## Eligible Foodservice Equipment Rebates

Required Efficiency	Size
Steam mode ≥41% and convection mode ≥57%	<15 Pans
	15-28 Pans
	>28 Pans
Visit caenergywise.com/ business-rebates for Required Efficiency	2 Lane Width (<20")
	3 Lane Width (20-26")
	4 Lane Width (>26")
≥35%	
≥50%	
≥60%	
Heavy load cooking energy efficiency ≥38%	
	Single
≥50%	Double
Visit caenergywise.com/ business-rebates for Required Efficiency	
≥49%	
≥42%	
≥43%	
≤2200 Btuh/Bird	Small <sup>1</sup>
	Medium²
	Large <sup>3</sup>
≥38%	
<0.89	≤0.55 kW
<0.76	≤0.55 kW
Gallons Per Minute (GPM) ≤1.07	
	Steam mode ≥41% and convection mode ≥57%  Visit caenergywise.com/ business-rebates for Required Efficiency  ≥35% ≥50% ≥60%  Heavy load cooking energy efficiency ≥38%  ≥50%  Visit caenergywise.com/ business-rebates for Required Efficiency ≥49% ≥42% ≥42% ≥43%  ≤2200 Btuh/Bird  ≥38% <0.89 <0.76

Natural Gas Patio Heater - Standalone Qualifying Equipment: IR Energy – EvenGLO

Natural Gas Patio Heater - Wall Mounted

Qualifying Equipment: Easy Radiant - Equator HI-40N2, Calcana - PH-40HO 304SS,

Schwank - 2313, Schwank - 2315, and IR Energy - HAB-M50

<sup>&</sup>lt;sup>3</sup> Large - Size determination: 46+ birds (chickens)



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<sup>\*</sup> Some pressureless steamers could also qualify for a water-efficiency rebate. Check with your local water district for details.

<sup>&</sup>lt;sup>1</sup> Small - Size determination: 20-29 birds (chickens)

<sup>&</sup>lt;sup>2</sup> Medium - Size determination: 30-45 birds (chickens)