Business Rebates 2017-2018 Commercial Food Service Program

STEP 1 – **RESERVE FUNDS FOR YOUR COMMERCIAL FOOD SERVICE PROJECT** before the materials are purchased and work has begun. Once approved and the project reservation is confirmed by Roseville Electric Utility, installation may begin.

- Applicants should contact the City of Roseville's Building Department (916-774-5332) for building permit requirements and to apply for a building permit.
- Complete and submit RESERVATION REQUEST FORM A, including the RESERVATION CHECK-LIST.
- Provide the manufacturer's specification sheets for all proposed new equipment.
- Provide testing agency's proof of approval for each proposed product. Manufacturer's literature is not acceptable as proof.
- Submit RESERVATION FORM A By Email Scan and submit PDF/Worksheet files to: elecbizrebates@roseville.ca.us
 Or Mail Attention Business Rebates:

 Roseville Electric Utility, 2090 Hilltop Circle, Roseville, CA 95747

STEP 2 – *INSTALLATION CONFIRMATION* - After the installation is complete:

- Submit any changes in quantity or products from what was reserved on an updated RESERVATION REQUEST FORM A, include supporting
 documentation for those changes.
- Complete, sign and submit INSTALLATION CONFIRMATION FORM B to Roseville Electric Utility.
- Roseville Electric Utility will review package and perform necessary audits to verify project compliance for rebates.

STEP 3 – **REQUEST REBATE PAYMENT** - After the project installation is complete: (Form B and Form C can be submitted at the same time if no changes have occurred.)

- Complete, sign and submit PAYMENT REQUEST FORM C to Roseville Electric Utility.
- Attach the itemized invoices for products, labor and rebates. The manufacturer name and model number of each item installed must appear
 on the invoice. If the contractor is receiving the incentive, a credit for the rebate amount shall be on final invoice.
- Rebate payments will only be paid to the customer of record, the installing contractor or their third party corporate office. Once approved, rebate payments take approximately 6-8 weeks.

GENERAL REQUIREMENTS

- For non-residential projects only. All equipment must be new. Used or rebuilt equipment is not eligible.
- Rebate items must be installed at the Roseville Electric Utility account listed on the application.
- Rebate reservations are good for up to 90 days for projects with rebates less than \$10,000 and 120 days for larger than \$10,000.
- This program has a limited budget. Reservations for funds will be accepted on a first come, first served basis, until funds are depleted or until June 30, 2018, whichever comes first.
- In no case will the utility pay more than 100% of the actual net purchase price of the items to be rebated.
- Roseville Electric Utility reserves the right to pre- or post-inspect customer facility for existing and installed materials listed on this rebate
 application.
- Equipment must have been purchased no more than 60 days prior to date of rebate request submittal.
- Equipment must meet the technical requirements listed in this application and be on the appropriate approved products list, as provided by the Food Service Technology Center (Fishnick). Roseville Electric Utility reserves the right to withhold payment for products that do not meet the requirements. All customers and/or contractors must ensure new equipment is compatible with existing equipment and controls, fits into existing equipment and meets all required state and local energy codes.
- Installing contractors must follow proper disposal and recycling procedures with removed materials. Resale of removed equipment is prohibited.
- All installing contractors shall provide active contractor license information and agree to Roseville Electric Utility's Contractor Code of Conduct.



Technical Specifications

2017-2018 Commercial Food Service Program

FOOD SERVICE MEASURE DETAILS

For a complete list of equipment that qualifies for all the below listed measures, including kitchen ventilation controls, please visit: http://www.fishnick.com/saveenergy/rebates/electriclist.pdf or http://www.fishnick.com/saveenergy/rebates/.

MEASURE A. ELECTRIC COMBINATION 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, per American Society for Testing and Materials (ASTM) F2861.
- Must meet the idle energy rate requirements in the Electric Combination Oven/Steamer Table below, utilizing ASTM F2861.

Pan Capacity	Steam Mode Idle Convection Mod	
	Energy Rate	Idle Energy Rate
Less than 15 pans*	5.0 kW or less	2.0 kW or less
15 to 28 pans*	6.0 kW or less	2.5 kW or less
Greater 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 per ASTM F2861.

MEASURE B. ELECTRIC CONVECTION OVEN

- Must meet a tested heavy load cooking energy efficiency of 70 percent or more, utilizing ASTM F1496.
- Large Full sized electric ovens must have a tested idle energy rate of 1.9 kW or less, utilizing ASTM F1496. Large Full sized ovens must have a tested energy efficiency of 73% or more.
- Full-size electric ovens must have a tested idle energy rate of 1.6 kW or less, utilizing ASTM F1496.
- Half-size electric ovens must have a tested idle energy rate of 1.0 kW or less, utilizing ASTM F1496.

MEASURE C. ELECTRIC FRYER

- The electric fryer (vat width less than 18 inches) must meet Energy Star specifications for energy efficiency or must have a tested heavy load cooking energy efficiency of 80 percent or greater and an idle energy rate of 1.0 kW or less, utilizing ASTM F1361.
- The electric fryer (vat width 18 inches or greater) must meet Energy Star specifications for energy efficiency or must have a tested heavy load cooking energy efficiency of 80 percent or greater and an idle energy rate of 1.1 kW or less, utilizing ASTM F2144.

MEASURE D. ELECTRIC GRIDDLE

 Must have a tested heavy load cooking energy efficiency of 70 percent or greater and an idle energy rate of 355 watts per square foot of cooking surface or less, utilizing ASTM F1275.

MEASURE E. ELECTRIC STEAM COOKER

Must have a tested heavy load (potato) cooking energy efficiency of 50 percent or greater, utilizing ASTM F1484.

MEASURE F. ELECTRIC INSULATED HOT FOOD HOLDING CABINET

- Must meet CEE Tier 2 specifications.
- All measures must be electric hot food holding cabinets that are fully insulated and have solid doors.
- Please note that this rebate does NOT include "cook and hold" equipment.
- Qualifying cabinets must not exceed maximum idle energy rate of 20 Watts per cubic foot per ASTM F1240

MEASURE G. KITCHEN VENTILATION CONTROL

- Must be a new commercial kitchen exhaust hood control system that is installed in a dedicated commercial kitchen exhaust hood and makeup air system.
- The control system must be used in conjunction with variable speed fan motor controls.

ROSEVILLE CALIFORNIA Electric Utility

Technical Specifications

2017-2018 Commercial Food Service Program

Control systems must be pre-approved.

MEASURE H. GLASS AND SOLID DOOR REFRIGERATOR AND FREEZERS

- The refrigeration system must be built-in (packaged).
- Must meet Energy Star Version 2.0 specification.
- Cases with remote refrigeration systems do not qualify.

MEASURE I. SOLID DOOR REFRIGERATOR

• See "H" above.

MEASURE J. SOLID DOOR FREEZER

See "H" above.

MEASURE K. ICE MACHINES CEE SUPER EFFICIENCY

- Includes machines generating ice cubes that are 60 grams (2 oz.) or lighter. It also includes flaked, crushed and fragmented ice makers.
- Only air cooled machines (self-contained, ice making heads or remote condensing) qualify.
- The entire AHRI tested ice making system must be purchased and installed.
- Remote machines may be purchased with qualifying remote condenser or remote condenser/compressor unit.
- Ice machines must be tested in accordance with the AHRI Standard 810. (www.ari.org)



Reservation Request Form 2017-2018 Commercial Food Service Program



Customer Inform	nation				
Business Name		A	ccount Number		
Project Address					
Troject Address	Street Number St	reet Name	City	St	ate Zip
Contact Name		c	ontact Title		
Phone	Area Code Phone	Number Ext.	mail		
Installing Contra					
		Proposed Installati	on Date		
Contractor Name					
Mailing Address	Street Number St	reet Name	City	St	ate Zip
Contact Name		c	ontact Title		
Phone		F	mail		
	Area Code Phone	Number Ext.			
	EQUIPMENT CATEG	ORY	NUMBER OF ITEMS	REBATE / UNIT	REBATE AMOUNT
			Α	В	A x B=C
MEASURE A. Elec	tric Combination Oven				
		< 15 Par	ns	\$2,500 / Oven	
		15 – 28 Par	ns	\$3,000 / Oven	
		> 28 Par	ns	\$3,500 / Oven	
MEASURE B. Elec	tric Convection Oven				
		Half Size (=< 5 Pan	s)	\$700	
		Full Size (>5 Pan		\$900	
		,			
MEASURE C. Elec	tric Fryer			\$600 / Vat	
MEASURE D. Elec				\$800 / Griddle	
MEASURE E. Elec				\$3,000 /	
MEASURE Floor	tric Insulated Hot Food	Holding Cahinet		Steamer	
IVIEASURE F. EIEC	inc msulated not rood	% and % Siz	70	\$600 / Unit	
				\$800 / Unit	
		Full Siz	1E	\$1100 / Exhaust	
MEASIDE & Kitc	han Vantilation Control			31100 / Extraust	

For more information, please call Roseville Electric Utility at (916) 79-POWER (797-6937)



Reservation Request Form 2017-2018 Commercial Food Service Program



EQUIPMENT CATEGORY	NUMBER OF ITEMS	REBATE / UNIT	REBATE AMOUNT
<u> </u>	Α	В	A x B=C
MEASURE H. Glass Door – Refrigerators	7.		ARBC
Less Than 15 sq. ft		\$300 / Unit	
15 sq. ft. up to 29.9 sq. ft		\$500 / Unit	
30 sq. ft up to 49.9 sq. ft		\$500 / Unit	
50 sq. ft and greater		\$600 / Unit	
MEASURE I. Solid Door – Refrigerators			
Less Than 15 sq. ft		\$200 / Unit	
15 sq. ft up to 29.9 sq. ft		\$300 / Unit	
30 sq. ft up to 49.9 sq. ft		\$500 / Unit	
50 sq. ft and greater		\$800 / Unit	
MEASURE J. Solid Door – Freezer			
Less Than 15 sq. ft		\$400 / Unit	
15 sq. ft up to 29.9 sq. ft		\$600 / Unit	
30 sq. ft up to 49.9 sq. ft		\$1200 / Unit	
50 s.f. and greater		\$1600 / Unit	
MEASURE K. Ice Machines – CEE Super-Efficient			
101 to 300 lbs./day		\$500 / Unit	
301 to 500 lbs./day		\$700 / Unit	
501 to 1,000 lbs./day		\$1000 / Unit	
1,001 to 1,500 lbs./day		\$1400 / Unit	
Greater than 1,500 lbs./day		\$1700 / Unit	
MEASURE L. Permit Incentive*	1	Up to \$500	
City of Roseville Building Permit Number	BD	N/A	N/A
		Total Rebate Amount	\$

^{*}Permit incentive shall NOT be applied if it causes the project to exceed 100% of total project cost, if the incentive is more than the actual permit fees or if permitting is not required. Contact City of Roseville Building Department for permit requirements, 916-774-5332.

RESERVATION CHECK LIST		
Manufacturer's Specification Sheet		
Attach the itemized invoices for products. The manufacturer's name and model number of each item must appear on the invoice. <i>Clearly identify on the document the product(s) you are using</i> . Manufacturer's literature is not acceptable proof.		
Provide documented proof of qualification, from the appropriate website. For a complete list of equipment that qualifies for the listed measures, except the kitchen ventilation controls, please visit: http://www.fishnick.com/saveenergy/rebates/electriclist.pdf or http://www.fishnick.com/saveenergy/rebates/		



Installation Confirmation 2017-2018 Commercial Food Service Program



	CUSTOM	IER'S PROJECT INFORMATION	
В	Business Name:	Project Address:	
С	Customer Contact Name:	Project Completion Date:	
	Customer Self-Install –	Customer to complete and sign se	ection (1)
		or	
		ontractor to complete and sign se	
		TOMER EMPLOYEE INSTALLATION	V
- C	Customer Project Manager Name:		
С	Customer PM Phone Number:		
С	Customer PM Email:		
1.	 I certify that the products for which rebates are being request properly. 	ed were installed by company emp	ployees, and the installed equipment is working
2.	 The project was completed with no changes ch project documentation. 	anges from the reservation. Chang	ges require resubmittal of FORM A and required
3.	s. I have received the warranty information for products that have	ve been installed.	
4.	. Attach a copy of the itemized project invoice, include model n	umbers of installed equipment.	
Cust	Customer Signature	Date	
Prin	Print Name	Phone Number	Email
	(2)	CONTRACTOR INSTALLATION	
С	Contractor Business Name:	Contractor Project Manager N	lame:
N	Mailing Address:	Contractor PM Phone Number	r:
С	City State Zip:	Contractor PM Email:	
	Contractor Agrees: Contractors must comply with the Roseville Electric Utility Cor	ntractor Code of Conduct	
			alled the products for which rebates are being
3.		nanges from the reservation. Char	nges require resubmittal of FORM A and required
4.	Warranty information for products installed has been provided to the customer.		
5.	Attach a copy of the itemized project invoice, include model n	umbers of installed equipment.	
Con	Contractor Signature	Date	
Prin	Print Name	Phone Number	Email

ROSEVILLE C A L I F O R N I A Electric Utility

Payment Request Form 2017-2018 Commercial Food Service Program



	CUSTOMER INFORMATION		
Customer Nam	e: Project Address:		
Account Numb	er: Project Completion Date:		
Customer to init	ial each item:		
	A copy of the project itemized invoice is attached.		
	The equipment on this project was installed and is operating satisfactorily. I received warranty information from the contractor for each of the products installed on this project.		
	I have the contractor's contact information for warranty questions or issues.		
	I am satisfied with the results of this project.		
Rebate Paymen	t Instructions (select one):		
	Send check to customer installation address, information provided on RESERVATION REQUEST - FORM A .		
	Send check to a different customer location or property management firm:		
	Company Name		
	Mailing Address		
	City State Zip		
	Customer Project Reference		
	must show total cost of project without rebates, rebate amount, permit fees and net balance due from customer. This option is only available when contractors install the items being rebated. Payments shall only be sent to the INSTALLING CONTRACTOR, the CUSTOMER OF RECORD or their third party corporate office.		
TERMS AND	CONDITIONS		
	derstand the program requirements set forth in these application forms and agree to abide by these requirements. I have attached the required the program under which I am applying. I certify that the information provided on this application and associated required documentation is true and		
not for resale, and conducted in person	eville Electric Utility customer, I certify that I purchased and installed the indicated energy-saving products for use in my business facility and that all equipment installed is new, not rebuilt, remanufactured or used equipment. I agree to participate in project evaluation surveys on, by phone or in writing and to mandatory project inspections by Roseville Electric Utility and/or their designees for installed efficiency ion and evaluation.		
	program participant, I agree to allow Roseville Electric Utility to release my company business name and my contact name as a Roseville ness customer that has benefitted from receiving rebate funds for energy efficiency improvements.		
•	ection, purchase and ownership of the equipment are my sole responsibility. Roseville Electric Utility makes no representation as to the safety, efficiency of the equipment selected or components selected to meet the programs intent.		
•	se to be a distribution customer of Roseville Electric Utility or I do not provide Roseville Electric Utility with 100% of the related energy benefits for the or for a period of five (5) years from receipt of rebate, whichever comes first, I shall refund a prorated amount of the rebate dollars to Roseville Electric		
	are urged to consult your tax advisor concerning the taxability of rebates. Roseville Electric Utility is not responsible for any taxes that may be imposed s a result of your receipt of this rebate.		
I certify that Rosev	ille Electric Utility's rebate influenced the purchase of a higher efficiency product than I otherwise would have purchased.		
Customer Signat	ure Date		
Print Name	Phone Number Email		

