

# LEED®



Leadership in Energy  
and Environmental Design

## A Guide to Navigating LEED® Certification



In addition to environmental benefits, **LEED®** certification allows business to be recognized for a commitment to environmental sustainability by community, company shareholders and industry, receive third party validation and qualify for a growing number of state and local government incentives.

- Grants
- Tax Breaks
- Expedited Permitting
- Density Bonus
- Fee Reduction & Waivers
- Free Consultation & Technical Assistance
- Free PR-Media Coverage

*Cleveland Frymaster Dean Delfield Garland*  
*U.S. Range Jackson Kolpak Lincoln Manitowoc*  
*Manitowoc Beverage Systems Merco Merrychef Varimixer*



# LEED® Overview

## Frequently asked questions



### What is LEED®?

Leadership in Energy and Environmental Design or LEED® is a voluntary third party green certification program and a nationally accepted benchmark for the design, instruction, and operation of high performance green buildings and neighborhoods.

It was created by the United States Green Building Council (USGBC), an independent Environmental advocacy organization in Washington, DC.

- It is a whole building approach
- Does not certify equipment
- Nationally accepted benchmark for green buildings

### Why is LEED® important?

LEED® was established to develop a uniform set of standards and guidelines for certifying and monitoring environmentally sustainable buildings.

- Developed Certification Rating Systems for various building types
- Accelerates adoption of existing buildings
- Develop, maintains universally understood standard performance criteria

### What is the USGBC?

USGBC (United States Green Building Council) is a non-profit group of community leaders working to promote environmentally sustainable buildings ([www.USGBC.org/LEED](http://www.USGBC.org/LEED)).

### Who uses LEED®?

- Facility Managers • Real Estate Professionals • Engineers
- Construction Managers • Specifiers (architects, interior designers)
- Contractors • Government Officials

### What are the benefits of LEED® certification?

In addition to environmental benefits, LEED® certification allows businesses to be recognized for a commitment to environmental sustainability by community, company shareholders and industry, receive third-party validation and qualify for a growing number of state and local government Incentives.

- Grants • Tax Breaks • Expedited Permitting
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- Free Consultation & Technical Assistance
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### Types of LEED® Certification Rating Systems.

The LEED® Rating Systems are tools for encouraging, evaluating and recognizing green buildings. The Rating System and their Reference Guides help teams make the right decisions for their project through an integrated process, ensuring buildings work together effectively. The LEED® Rating System has developed the following types of Certified Rating Systems.

#### LEED® Rating Systems:

- 2009 LEED® for Commercial Interiors (LEED-CI)
- 2009 LEED® for New Construction/Major Renovation (LEED-NC)
- 2009 LEED® for Schools-New Construction/Major Renovation (LEED-NC)
- 2009 LEED® for Existing Buildings Operations & Maintenance (LEED-EB)
- 2009 LEED® for Core and Shell Development (LEED-CS)
- 2009 LEED® for Neighborhood Development (LEED-ND)

The most commonly used Rating Systems in the foodservice industry are:

- LEED® for Commercial Interiors (LEED-CI)
- LEED® for Schools-New Construction/Major Renovation (LEED-NC)

### LEED® Certification Categories within each Rating System:

Each Rating System provides a set of Reference Guides in which a project must meet certain requirements or Prerequisites and also must earn Credits or points in several areas of sustainability. The Reference Guides help teams navigate through the process with detailed instructions for meeting the Prerequisites and Credits. Certification is based on a 110 point system with points accruable in 5 design Categories below:

#### LEED® Certification Categories:

- Energy & Atmosphere (EA)
- Sustainable Sites (SS)
- Water Efficiency (WE)
- Materials & Resources (MR)
- Indoor Environmental Quality (IEQ)

Two additional categories have been added to gain extra points. These are available in Innovation in Design/Operations and Regional Priority. For example, within the Energy & Atmosphere section, one way to earn points is through a percentage improvement, beyond a baseline, in energy savings.

To get started on LEED® project, you must register at [www.USGBC.org/LEED](http://www.USGBC.org/LEED).

# LEED® Overview

## Certification Categories, Point Levels & Rating Guidelines

### Certification Category Point Total Chart

Category	Possible Points (Credits)	
	Commercial Interiors (CI)	Schools New Construction and Major Renovations (NC-Schools)
Sustainable Sites (SS)	21	24
Energy and Atmosphere (EA)	37	33
Water Efficiency (WE)	11	11
Materials & Resources (MR)	14	13
Indoor Environmental Quality (IEQ)	17	19
Innovation In Design (ID)	6	6
Innovation in Operation (IO)	N/A	N/A
Regional Priority (RP)	4	4
<b>Total Possible Points</b>	<b>110</b>	<b>110</b>

It is the building that earns the recognition, not the products that go into its construction or operation. A project must earn a minimum number of points to be certified at one of four possible levels;



### Project Certification Point Levels

LEED® Certification Classification	Project Point Ranges
Certified	40-49
Silver	50-59
Gold	60-79
Platinum	80 or More

### Rating Guidelines for Commercial Interiors and Schools:

LEED® Rating Guidelines for Commercial Interiors and Schools are the most common used guidelines in the foodservice industry. The following two Reference Guidelines details the specific section in each guideline and how Manitowoc and its operating brands can contribute to requirements and gain points.

#### SteamChef™ Gas & Electric 3 & 6 Pan



Cleveland

#### Jackson Avenger® LT Undercounter



Jackson

#### Manitowoc Ice S-Series Ice Cube Machines



Manitowoc



# LEED® Rating Guidelines

How Manitowoc products can contribute to earn points to obtain certification

## Commercial Interiors

LEED® Commercial Interiors  
(LEED-CI) Rating System

LEED® Category		Potential Manitowoc FSG Products	Potential Points
<b>Sustainable Sites (SS)</b>	<b>SS Credit 1: Site Selection Option 2.</b> Locate the tenant space in a building that has in place one of more of the following characteristics at the time of submittal. <u>PATH 10: Water Use, 30% Reduction:</u> A building that meets a 30% reduction in water use requirements for the entire building and has an ongoing plan to require future occupants to comply.	ENERGY STAR® equipment uses significantly less water than non ENERGY STAR® models. Specify Cleveland ENERGY STAR® steamers and Jackson ENERGY STAR® Ware washing. See page 8-10 for qualifying models.	1 - 5
<b>Energy &amp; Atmosphere (EA)</b>	<b>EA Prerequisite 2: Minimum Energy Performance.</b> Install ENERGY STAR® qualified equipment for 50% (by-rated power) of ENERGY STAR® eligible equipment installed as part of the tenants scope of work.	The entire line of Manitowoc and its Operating Company Brand of ENERGY STAR® rated equipment will contribute to this category. See ENERGY STAR® listing on pages 8-10.	Required
	<b>EA Prerequisite 3: Fundamental Refrigerant Management.</b> Zero use of chlorofluorocarbon (CFC) - based refrigerants in tenant heating, ventilation and refrigeration (HVAC&R) systems used within LEED® project scope of work.	All Manitowoc and its Operating Company refrigeration brands including Delfield and Manitowoc Ice products meet this requirement.	Required
	<b>EA Credit 1-4: Optimize Energy Performance, Equipment &amp; Appliances.</b> Percent installed ENERGY STAR® qualified equipment of ENERGY STAR® eligible equipment 70% = 1 point, 77% = 2 points, 84% = 3 points, 90% = 4 points.	The entire line of Manitowoc and its Operating Company Brand of ENERGY STAR® rated equipment will contribute to this category. See ENERGY STAR® listing on pages 8-10.	1 - 4
<b>Water Efficiency (WE)</b>	<b>WE Prerequisite 1: Water Use Reduction.</b> Employ strategies that in aggregate use 20% less water than the water use baseline calculated for the tenant space.  <b>WE Credit 1: Water Use Reduction.</b> Employ strategies that in aggregate use 20% less water than the water use baseline calculated for the tenant space with minimum water savings percentages of 30%, 35%, 40%.	Ratings state commercial steamers, dishwashers and ice machines fall outside the scope of the water use reduction calculations in the LEED-NC Water Efficiency category. Only Commercial Pre-rinse Spray Valves apply.	
<b>Material &amp; Resources (MR)</b>	<b>MR Credit 4: Recycled Content.</b> Use materials with recycled content such that the post consumer recycled content plus ½ of the preconsumer content constitutes at least 10 or 20% based on cost of the total value of the materials in the project. Recycled content of 10% = 1 Point, 20% = 2 points.	Manitowoc FSG and its Operating Company Brands equipment is 75% stainless and carbon steel, 50% of steel comes from recycled materials. The equipment therefore is approximately 38% recycled materials.	1 - 2
	<b>MR Credit 5: Regional Materials Option 1.</b> Use a minimum of 20% of the combined value of construction and Division 12 (furniture) materials and products that are manufactured regionally within a 500 mile radius.	Manitowoc and its Operating Company Brands has manufacturing facilities located through the United States and Canada. See map on page 11 for reference.	1
	<b>MR Credit 5: Regional Materials Option 2.</b> Meet requirements of Option 1. Use a minimum of 10% of the combined value of construction and Division 12 (furniture) materials and products extracted, harvested or recovered as well as manufactured regionally within a 500 mile radius.	Manitowoc and its Operating Company Brands have manufacturing facilities located through the United States and Canada. See map on page 11 for reference.	2
<b>Indoor Environmental Quality (IEQ)</b>	NA		
<b>Innovation in Design (ID)</b>	<b>ID Credit 2: LEED® Accredited Professional.</b> At least 1 principal participant of the project team shall be a LEED® accredited Professional.		1
<b>Regional Priority (RG)</b>			1















# Schools

LEED® For Schools New Construction  
and Major Renovation (LEED-NC) Rating System

















LEED® Category		Potential Manitowoc FSG Products	Potential Points
Sustainable Sites (SS)	NA		
Water Efficiency (WE)	<b>WE Prerequisite 1: Water Use Reduction.</b> Employ strategies that in aggregate use 20% less water than the water use baseline calculated for the building.	Ratings state commercial steamers, dishwashers and ice machines fall outside the scope of the water use reduction calculations in the LEED-NC Water Efficiency category. Only Commercial Pre-rinse Spray Valves apply.	1
	<b>WE Credit 3: Water Use Reduction.</b> Employ strategies that in aggregate use 20% less water than the water use baseline calculated for the building with minimum water savings percentages of 30%, 35%, 40%.		
	<b>WE Credit 4: Process Water Use Reduction.</b> Building must have the following: No Refrigeration using once through cooling with potable water and no garbage disposals. <u>Four equipment types where water is at or below the table below. Inclusion of any equipment not listed in the table below must be supported by documentation showing a 20% reduction in water use from a benchmark or industry standard.</u>	All Manitowoc and its Operating Company brands ENERGY STAR® rated equipment meets and exceeds the 20% reduction in water use requirement. See page 8-10 for qualifying products.	
	Clothes Washers 7.5 gallons/ft3/Cycle	See page 8-10 for qualifying Jackson	
	Dishwashers with racks 1.0 gal. per rack	Dishwasher models. See page 8-10 for qualifying Manitowoc Ice models.	
	Ice Machines (CEE Tier 3) lbs/day>175 - 20 gal/100lbs.	See page 8-10 for qualifying Manitowoc Ice models.	
	Ice Machines (CEE Tier 3) lbs/day>175 - 30 gal/100lbs. (No Water Cooled Ice Machines)		
	Food Steamers - 2 gallons/hour	Cleveland SteamCub Steamer models 1SCE, ISCEMCS.	
	Pre-rinse Spray Valves 1.4 gal/minute		
Energy & Atmosphere (EA)	<b>EA Prerequisite 2: Minimum Energy Performance.</b> Option 1 Whole Building Energy Simulation. Demonstrate a 10% improvement in the proposed building performance rating or a 5% improvement for major renovations.	The entire line of Manitowoc and its Operating Company Brand of ENERGY STAR® rated equipment will contribute to this category. See ENERGY STAR® listing on pages 8-10. In addition, high efficiency products listed on page 8-10 will reduce energy and contribute to improved building performance.	Required
	<b>EA Prerequisite 3: Fundamental Refrigerant Management.</b> Zero use of chlorofluorocarbon (CFC) - based refrigerants in new base building heating, ventilation and refrigeration (HVAC&R) systems used within LEED® project scope of work.	All Manitowoc and its Operating Company refrigeration brands including Delfield and Manitowoc Ice products meet this requirement.	Required
	<b>EA Credit 1: Optimize Energy Performance.</b> Option 1 Whole Building Energy Simulation. Demonstrate a % improvement in the proposed building performance rating compared with the baseline building performance rating . New Building 12% - 48%, Existing Buildings 8% -44%.	The entire line of Manitowoc and its Operating Company Brand of ENERGY STAR® rated equipment will contribute to this category. See ENERGY STAR® listing on pages 8-10.	1 - 19
Material & Resources (MR)	<b>MR Credit 4: Recycled Content.</b> Use materials with recycled content such that the post consumer recycled content plus ½ of the preconsumer content constitutes at least 10% or 20% based on cost of the total value of the materials in the project.	Manitowoc FSG and its Operating Company Brands equipment is 75% stainless and carbon steel, 50% of steel comes from recycled materials. The equipment therefore is roughly 38% recycled materials.	1 - 2
	10% Recycled Content		1
	20% Recycled Content		2
	<b>MR Credit 5: Regional Materials.</b> Use building or products that have been extracted, harvested or recovered, as well as manufactured within 500 miles of the project site for a minimum 10% or 20%, based on cost.	Manitowoc and its Operating Company Brands has manufacturing facilities located through the United States and Canada. See map on page 11 for reference.	
	10% Regional Materials		1
	20% Regional Materials		2
Indoor Environmental Quality (IEQ)	NA		
Innovation in Design (ID)	<b>ID Credit 2: LEED® Accredited Professional.</b> At least 1 principal participant of the project team shall be a LEED® accredited Professional.		1
Regional Priority (RG)			1



## Manitowoc Product Credit Chart Guideline

Company	Category	Product (see pages 8-10 for model no.)	Energy Attribute	LEED® Credit Category		
				CI	NC Schools	
	Steamers	SteamChef, SteamCub, Gemini Steamers		Meets ENERGY STAR® and decreases energy and water consumption up to 30% over traditional non ENERGY STAR® steamers or baseline.	SS Credit 1, EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5	WE Credit 4, EA Prereq. 2, MR Credit 1, MR Credit 4, MR Credit 5
	Combi Oven Steamers	Convotherm by Cleveland Combi's		Gas generator and boilerless models feature energy saving state of the art high efficiency Insulated Forced Air Gas Combustion. Rated one of the most efficient combi's.	MR Credit 4, MR Credit 5	EA Credit 1, MR Credit 4, MR Credit 5
	Tilting Braising Pans/ Skillets	PowerPan SGL-T1 Series		Gas 30 and 40 gallon models feature energy saving state of the art high efficiency Insulated Forced Air Gas Combustion.	MR Credit 4, MR Credit 5	EA Credit 1, MR Credit 4, MR Credit 5
	Kettles	Gas Floor Model KGL Series Kettles		Gas 40-100 gallon models feature energy saving state of the art high efficiency Insulated Forced Air Gas Combustion technology.	MR Credit 4, MR Credit 5	EA Credit 1, MR Credit 4, MR Credit 5
	Fryers	Decathlon Series Model HD50		High efficiency ENERGY STAR® rated tube style gas fryer decreases energy consumption and saves up to 17% over conventional non ENERGY STAR® rated models.	EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5	EA Prereq. 2, EA Credit 1, MR Credit 4, MR Credit 5
	Refrigeration	Undercounter Refrigerators		Meets ENERGY STAR® and decreases energy use up to 23% compared to conventional non ENERGY STAR® models. Uses no CFC's and is Kyoto Protocol compliant with no Ozone Depleting Potential and non Global Warming Potential.	EA Prereq. 2, EA Prereq. 3, EA Credit 1-4, MR Credit 4, MR Credit 5	EA Prereq. 2, EA Prereq. 3, EA Credit 1-4, MR Credit 4, MR Credit 5
	Refrigeration	Refrigerated Bases		Meets ENERGY STAR® and decreases energy use up to 27% compared to conventional non ENERGY STAR® models. Uses no CFC's and is Kyoto Protocol compliant with no Ozone Depleting Potential and non Global Warming Potential.	EA Prereq. 2, EA Prereq. 3, EA Credit 1-4, MR Credit 4, MR Credit 5	EA Prereq. 2, EA Prereq. 3, EA Credit 1-4, MR Credit 4, MR Credit 5
	Fryers	Gas Series, OCF30G, H55 Electric series OCF30E, E <sup>+</sup> (RE)		High efficiency ENERGY STAR® rated open pot style gas and electric fryers decreases energy consumption and saves up to 20% over conventional non ENERGY STAR® rated models.	EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5	EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5
	Griddles	XG24, XG36 Xpress Grill		High efficiency two sided Master Series Express Grill meets ENERGY STAR® Rating with cooking efficiency of 51% (XG24, XG36) and uses up to 25% less energy over traditional grills.	EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5	EA Prereq. 2, EA Credit 1, MR Credit 4, MR Credit 5



Company	Category	Product (see pages 8-10 for model no.)	Energy Attribute	LEED® Credit Category	
				CI	NC Schools
 <b>Garland</b>	Convection Ovens	MCO-GS-ESS 	High efficiency two sided Master Series Gas Convection Ovens meets ENERGY STAR® and decreases idle rate energy consumption 30% over non ENERGY STAR® models or baseline.	EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5	EA Prereq. 2, EA Credit 1, MR Credit 4, MR Credit 5
 <b>Jackson</b>	Warewashing	Avenger® LT Undercounter Dishmachine 	Meets ENERGY STAR® and decreases water consumption up to 35% over traditional non ENERGY STAR® undercounter dishmachines.	SS Credit 1, EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5	WE Credit 4, EA Prereq. 2, EA Credit 1, MR Credit 4, MR Credit 5
	Warewashing	CREW™ 44 Conveyor Dishmachine 	Meets ENERGY STAR® and decreases energy and water consumption up to 40% over traditional non ENERGY STAR® conveyor dishmachines.	SS Credit 1, EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5	WE Credit 4, EA Prereq. 2, EA Credit 1, MR Credit 4, MR Credit 5
	Warewashing	TempStar® Door-Type Dishmachine 	Meets ENERGY STAR® and decreases water consumption up to 20% over traditional non ENERGY STAR® door-type dishmachines.	SS Credit 1, EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5	WE Credit 4, EA Prereq. 2, EA Credit 1, MR Credit 4, MR Credit 5
 <b>Lincoln</b>	Ovens	Conveyor Microwave 	Energy-saving stand-by mode saves up to 25% in energy consumption by automatically powering down when not in use. Ventless technology removes the need for additional ventilation and power supply to support such systems."	MR Credit 4, MR Credit 5	EA Credit 1, MR Credit 4, MR Credit 5
 <b>Merrychef</b>	Ovens	Combination Microwave 	FastBake™ technology is an airflow management system that provides a much higher level of heat transfer. As the efficiency of heat transfer increases the bake time required decreases resulting in a 15-30% increase in capacity.	MR Credit 4, MR Credit 5	EA Credit 1, MR Credit 4, MR Credit 5
 <b>Merco</b>	Hot Holding	Finishing-Insta-Therm™ 	Contact actuated units provides energy efficient operation and 50% stand-by energy-saving mode reduces operation electrical consumption costs.	MR Credit 4, MR Credit 5	MR Credit 4, MR Credit 5
 <b>Manitowoc</b>	Ice Machines	Ice/Beverage Series: QuiteCube Remote Ice Cube Machine, IB0682DC, 0684YC, 0824YC 	ENERGY STAR® and CEE Teir 3 Rated are 15% more energy efficient and 10% more water efficient than non ENERGY STAR® models.	EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5	EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5
	Ice Machines	Q-Series Under-Counter Ice Cube Models 	ENERGY STAR® and CEE Teir 3 Rated are 15% more energy efficient and 10% more water efficient than non ENERGY STAR® models.	EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5	EA Prereq. 2, EA Credit 1-4, MR Credit 4, MR Credit 5
	Ice Machines	S-Series Ice Cube Machines 	ENERGY STAR® and CEE Teir 3 Rated are 15% more energy efficient and 10% more water efficient than non ENERGY STAR® models.	EA Prereq. 2, EA Prereq. 3, EA Credit 1-4, MR Credit 4, MR Credit 5	EA Prereq. 2, EA Prereq. 3, MR Credit 1-4, MR Credit 4, MR Credit 5

# LEED® ManitoWoc Energy & Water Use Information

<b>CLEVELAND</b>							
Product Category	Model Number	Fuel Type	ENERGY STAR®	CEC Approved/ CA Rebate	Cooking Energy Efficiency (%)	Steamer Water Use (Gallons)	
Steam Cooker	1SCE	Electric	Yes	\$1,250	70.8	2	
Steam Cooker	1SCMCS	Electric	Yes	\$750	70.8	2	
Steam Cooker	22CET3.1	Electric	Yes	\$1,250	66.75	4	
Steam Cooker	22CET6.1	Electric	Yes	\$1,250	64.25	4	
Steam Cooker	22CGT3.1	Gas	Yes	\$2,000	38	4	
Steam Cooker	22CGT6.1	Gas	Yes	\$2,000	41	4	
Steam Cooker	24CGA10.2ES	Gas	Yes	\$2,000	44.74	8	
Steam Cooker	24CGA6.2SES	Gas	Yes	\$2,000	39.29	8	
<b>DELFIELD</b>							
Product Category	Model Number	Fuel Type	ENERGY STAR	CEC Approved/ CA Rebate	Door Style	Total Volume	Refrigeration Daily Energy Usage (kWh)
Worktop refrigerator	402	Electric	Yes	Approval Pending	Solid	5.70	1.88
Undercounter refrigerator	406	Electric	Yes	Approval Pending	Solid	5.70	1.88
Undercounter refrigerator	406-CA	Electric	Yes	Approval Pending	Solid	5.70	1.88
Undercounter	4432N	Electric	Yes	Approval Pending	Solid	10.10	2.30
Undercounter	4448N	Electric	Yes	Approval Pending	Solid	16.00	2.61
Undercounter	4460N	Electric	Yes	Approval Pending	Solid	20.20	2.75
Undercounter	4464N	Electric	Yes	Approval Pending	Solid	21.60	2.83
Undercounter	4472N	Electric	Yes	Approval Pending	Solid	24.80	3.11
Worktop refrigerator	ST4048	Electric	Yes	Approval Pending	Solid	10.80	2.04
Undercounter	ST4432N	Electric	Yes	Approval Pending	Solid	10.10	2.30
Undercounter	ST4448N	Electric	Yes	Approval Pending	Solid	16.00	2.61
Undercounter	ST4460N	Electric	Yes	Approval Pending	Solid	20.20	2.75
Undercounter	ST4464N	Electric	Yes	Approval Pending	Solid	21.60	2.83
Undercounter	ST4472N	Electric	Yes	Approval Pending	Solid	24.80	3.11
Worktop refrigerator	UC4048	Electric	Yes	Approval Pending	Solid	10.80	2.04
Undercounter	UC4432N	Electric	Yes	Approval Pending	Solid	10.10	2.30
Undercounter	UC4448N	Electric	Yes	Approval Pending	Solid	16.00	2.61
Undercounter	UC4460N	Electric	Yes	Approval Pending	Solid	20.20	2.75
Undercounter	UC4464N	Electric	Yes	Approval Pending	Solid	21.60	2.83
Undercounter	UC4472N	Electric	Yes	Approval Pending	Solid	24.80	3.11
<b>FRYMASTER / DEAN</b>							
Product Category	Model Number	Fuel Type	ENERGY STAR®	CEC Approved/ CA Rebate	Cooking Energy Efficiency (%)		
Fryer	HD50	Gas	Yes	\$500	52.1		
Fryer	BIELAx14	Electric	Yes	\$200	85.6		
Fryer	BIGLAX30	Gas	Yes	\$500	56.4		
Fryer	BK14TC	Electric	Yes	\$200	87.17		
Fryer	BK14TRC	Electric	Yes	\$200	87.17		
Fryer	BK17C	Electric	Yes	\$200	86.6		
Fryer	BK17RC	Electric	Yes	\$200	86.6		
Fryer	BK255C	Gas	Yes	\$500	55.2		
Fryer	BK255RC	Gas	Yes	\$500	55.2		
Fryer	BK355C	Gas	Yes	\$500	55.2		
Fryer	BK355RC	Gas	Yes	\$500	55.2		
Fryer	BK455C	Gas	Yes	\$500	55.2		
Fryer	BK455RC	Gas	Yes	\$500	55.2		
Fryer	BK55C	Gas	Yes	\$500	55.2		
Fryer	BK55RC	Gas	Yes	\$500	55.2		
Fryer	BKFP214TC	Electric	Yes	\$200	87.17		
Fryer	BKFP214TRC	Electric	Yes	\$200	87.17		
Fryer	BKFP217C	Electric	Yes	\$200	86.6		
Fryer	BKFP217RC	Electric	Yes	\$200	86.6		
Fryer	BKFP255C	Gas	Yes	\$500	55.2		
Fryer	BKFP255RC	Gas	Yes	\$500	55.2		
Fryer	BKFP314TC	Electric	Yes	\$200	87.17		
Fryer	BKFP314TRC	Electric	Yes	\$200	87.17		
Fryer	BKFP317C	Electric	Yes	\$200	86.6		
Fryer	BKFP317RC	Electric	Yes	\$200	86.6		
Fryer	BKFP355C	Gas	Yes	\$500	55.2		
Fryer	BKFP355RC	Gas	Yes	\$500	55.2		
Fryer	BKFP414TC	Electric	Yes	\$200	87.17		
Fryer	BKFP417C	Electric	Yes	\$200	86.6		
Fryer	BKFP417RC	Electric	Yes	\$200	86.6		
Fryer	BKFP455C	Gas	Yes	\$500	55.2		
Fryer	BKFP455RC	Gas	Yes	\$500	55.2		
Fryer	FPEL 14	Electric	Yes	\$200	85.6		
Fryer	BKFP555C	Gas	Yes	\$500	55.2		



<b>FRYMASTER / DEAN</b>						
Product Category	Model Number	Fuel Type	ENERGY STAR®	CEC Approved/ CA Rebate	Cooking Energy Efficiency (%)	
Fryer	BKFP555RC	Gas	Yes	\$500	55.2	
Fryer	FPEL17	Electric	Yes	\$200	85.5	
Fryer	FPGLx30	Gas	Yes	\$500	56.4	
Fryer	FPPHx55	Gas	Yes	\$500	55.2	
Fryer	FPRE117 Marine	Electric	Yes	\$200	86.6	
Fryer	FPRE14-7	Electric	Yes	\$200	83.6	
Fryer	FPRE217 Marine	Electric	Yes	\$200	86.6	
Fryer	H55	Gas	Yes	\$500	55.2	
Fryer	MPHx55	Gas	Yes	\$500	55.2	
Fryer	RE14	Electric	Yes	\$200	83.6	
Fryer	RE14TC	Electric	Yes	\$200	87.17	
Fryer	RE17	Electric	Yes	\$200	86.6	
Fryer	RE17TC	Electric	Yes	\$200	87.17	
Fryer	RE22	Electric	Yes	\$200	83.7	
Fryer	RE22TC	Electric	Yes	\$200	87.16	
Fryer	YSCFHCx14	Gas	Yes	\$500	52	
<b>GARLAND</b>						
Product Category	Model Number	Fuel Type	ENERGY STAR	CEC Approved/ CA Rebate	Cooking Energy Efficiency (%)	
Griddle	XG24	Gas	Yes	\$125	51	
Griddle	XG36	Gas	Yes	\$125	51	
Convection Oven	MCO-G5-10-ESS	Gas	Yes	\$200	45	
Convection Oven	MCO-G5-20-ESS	Gas	Yes	\$200	45	
<b>JACKSON</b>						
Product Category	Model Number	Fuel Type	ENERGY STAR	Warewashing Idle Energy Rate (kW)	Warewasher Sanitizing Type (High & Low Temp)	Warewasher Water Use (Gallons Per Rack)
Warewasher - Conveyor	AJX-44CE	Electric	Yes	1.03	High and/or Low	0.69/0.79
Warewasher - Conveyor	AJX-54	Electric	Yes	1.03	High and/or Low	0.691
Warewasher - Conveyor	AJX-66CE	Electric	Yes	1.03	High and/or Low	0.69/0.79
Warewasher - Conveyor	AJX-76	Electric	Yes	1.03	High and/or Low	0.691
Warewasher - Conveyor	AJX-80CE	Electric	Yes	1.03	High and/or Low	0.69/0.79
Warewasher - Conveyor	AJX-90	Electric	Yes	1.03	High and/or Low	0.691
Warewasher - Undercounter	AvengerLT	Electric	Yes	0.00	Low	1.18
Warewasher - Undercounter	AvengerLTH	Electric	Yes	0.49	Low	1.18
Warewasher - Door Type	Conservar XL2	Electric	Yes	0.00	Low	1.17
Warewasher - Door Type	Delta 5	Electric	Yes	0.17	Low	1.165
Warewasher - Door Type	Tempstar	Electric	Yes	0.52	High	0.888
Warewasher - Door Type	Tempstar/NB	Electric	Yes	0.52	High	0.888
Warewasher - Conveyor	CREW 44	Electric	Yes	0.83	High and/or Low	0.328
Warewasher - Conveyor	Ware Force 44C	Electric	Yes	0.83	High and/or Low	0.328
Warewasher - Conveyor	Ware Force 44H	Electric	Yes	1.03	High	0.70
Warewasher - Conveyor	Ware Force 44L	Electric	Yes	1.03	Low	0.79
Warewasher - Door Type	Ware Force DG	Electric	Yes	0.17	Low	1.165
Warewasher - Door Type	WareForce HT-180	Electric	Yes	0.52	High	0.889
Warewasher - Undercounter	WareForce UL30	Electric	Yes	0.49	Low	1.18
<b>MANITOWOC ICE</b>						
Product Category	Model Number	Fuel Type	ENERGY STAR	CEC Approved/ CA Rebate	Ice Machine Energy Consumption Rate (kWh/100lb)	Ice Machine Potable Water Use (Gallons 100 lbs Ice)
Ice Machine, Cuber	IB-0682DC	Electric	Yes	\$125	5.8	21.6
Ice Machine, Cuber	IB-0682DC/CVD0685	Electric	Yes	\$125	5.78	21.6
Ice Machine, Cuber	IB-0682DC/CVD06853	Electric	Yes	\$125	5.62	21.6
Ice Machine, Cuber	IB-0684YC	Electric	Yes	\$125	5.8	21.6
Ice Machine, Cuber	IB-0684YC/CVD-0685	Electric	Yes	\$125	5.8	21.6
Ice Machine, Cuber	IB-0684YC/CVD-06853	Electric	Yes	\$125	5.62	21.6
Ice Machine, Cuber	IB-0824YC	Electric	Yes	\$125	5.6	18.0
Ice Machine, Cuber	IB-0824YC/CVD-0885	Electric	Yes	\$125	5.6	18.0
Ice Machine, Cuber	IB-0824YC/CVD-08853	Electric	Yes	\$125	5.6	18.0
Ice Machine, Cuber	QD-0212A	Electric	Yes	\$50	9.9	33.5
Ice Machine, Cuber	QD-0272A	Electric	Yes	\$50	9.0	32.4
Ice Machine, Cuber	QY-0214A	Electric	Yes	\$50	9.9	33.5
Ice Machine, Cuber	QY-0274A	Electric	Yes	\$50	9.0	32.4
Ice Machine, Cuber	QY-189453	Electric	Yes	\$250	4.6	20.0
Ice Machine, Cuber	QY-189453/JC-1895	Electric	Yes	\$250	4.57	20.0
Ice Machine, Cuber	SD-0322A	Electric	Yes	\$50	6.9	18.0
Ice Machine, Cuber	SD-0502A	Electric	Yes		5.5	18.0
Ice Machine, Cuber	SD-0592N	Electric	Yes		6.1	18.0
Ice Machine, Cuber	SD-0592N/JC-0495	Electric	Yes		6.1	18.0

<b>MANITOWOC ICE</b>						
<b>Product Category</b>	<b>Model Number</b>	<b>Fuel Type</b>	<b>ENERGY STAR</b>	<b>CEC Approved/ CA Rebate</b>	<b>Ice Machine Energy Consumption Rate (kWh/100lb)</b>	<b>Ice Machine Potable Water Use (Gallons 100 lbs Ice)</b>
Ice Machine, Cuber	SD-0602A	Electric	Yes	\$125	5.6	20.0
Ice Machine, Cuber	SD-0682C	Electric	Yes		5.4	18.8
Ice Machine, Cuber	SD-0682C/CVD-0685	Electric	Yes		5.42	18.8
Ice Machine, Cuber	SD-0682C/CVD-06853	Electric	Yes		5.42	18.8
Ice Machine, Cuber	SD-0692N	Electric	Yes	\$125	5.9	20.0
Ice Machine, Cuber	SD-0692N/JC-0895	Electric	Yes	\$125	5.9	20.0
Ice Machine, Cuber	SD-0892N3	Electric	Yes	\$125	5.7	18.0
Ice Machine, Cuber	SD-0892N3/JC-0895	Electric	Yes	\$125	5.7	18.0
Ice Machine, Cuber	SD-1072C	Electric	Yes	\$125	5.1	19.0
Ice Machine, Cuber	SD-1072C/CVD-1085	Electric	Yes	\$125	5.1	19.0
Ice Machine, Cuber	SD-1072C/CVD-10853	Electric	Yes	\$125	5.1	19.0
Ice Machine, Cuber	SD-1402A	Electric	Yes	\$200	4.9	22.5
Ice Machine, Cuber	SD-1402A3	Electric	Yes	\$200	4.8	22.5
Ice Machine, Cuber	SD-1472C	Electric	Yes		4.5	18.0
Ice Machine, Cuber	SD-1472C/CVD-1485	Electric	Yes		4.5	18.0
Ice Machine, Cuber	SD-1472C/CVD-14853	Electric	Yes		4.3	18.0
Ice Machine, Cuber	SD-1492N	Electric	Yes	\$200	4.5	22.5
Ice Machine, Cuber	SD-1492N/JC-1395	Electric	Yes	\$200	4.5	22.5
Ice Machine, Cuber	SD-1492N3	Electric	Yes	\$200	4.5	22.5
Ice Machine, Cuber	SD-1492N3/JC-1395	Electric	Yes	\$200	4.5	22.5
Ice Machine, Cuber	SD-1872C	Electric	Yes		4.5	18.0
Ice Machine, Cuber	SD-1872C/CVD-1885	Electric	Yes		4.5	18.0
Ice Machine, Cuber	SD-1872C/CVD-18853	Electric	Yes		4.5	18.0
Ice Machine, Cuber	SD-1892N	Electric	Yes	\$250	4.6	20.0
Ice Machine, Cuber	SD-1892N/JC-1395	Electric	Yes	\$250	4.59	20.0
Ice Machine, Cuber	SD-1892N3	Electric	Yes	\$250	4.5	20.0
Ice Machine, Cuber	SD-1892N3/JC-1395	Electric	Yes	\$250	4.51	20.0
Ice Machine, Cuber	SD-3072C	Electric	Yes	\$250	4.6	19.7
Ice Machine, Cuber	SD-3072C/CVD-3085	Electric	Yes	\$250	4.64	19.7
Ice Machine, Cuber	SY-0324A	Electric	Yes	\$50	6.9	18.0
Ice Machine, Cuber	SY-0424A	Electric	Yes	\$75	6.5	18.0
Ice Machine, Cuber	SY-0454A	Electric	Yes	\$75	6.3	18.0
Ice Machine, Cuber	SY-0504A	Electric	Yes		5.4	18.0
Ice Machine, Cuber	SY-0594N	Electric	Yes		5.8	18.0
Ice Machine, Cuber	SY-0594N/JC-0495	Electric	Yes		5.8	18.0
Ice Machine, Cuber	SY-0604A	Electric	Yes	\$125	5.6	20.0
Ice Machine, Cuber	SY-0684C	Electric	Yes		5.4	18.8
Ice Machine, Cuber	SY-0684C/CVD-0685	Electric	Yes		5.43	18.8
Ice Machine, Cuber	SY-0684C/CVD-06853	Electric	Yes		5.25	18.8
Ice Machine, Cuber	SY-0694N	Electric	Yes	\$125	5.9	20.0
Ice Machine, Cuber	SY-0694N/JC-0895	Electric	Yes	\$125	5.9	20.0
Ice Machine, Cuber	SY-0854A	Electric	Yes	\$125	5.3	18.0
Ice Machine, Cuber	SY-0854A3	Electric	Yes		5.2	18.0
Ice Machine, Cuber	SY-0874C	Electric	Yes	\$125	5.5	18.0
Ice Machine, Cuber	SY-0874C/CVD-0885	Electric	Yes	\$125	5.5	18.0
Ice Machine, Cuber	SY-0874C/CVD-08853	Electric	Yes	\$125	5.5	18.0
Ice Machine, Cuber	SY-0894N	Electric	Yes	\$125	5.3	18.0
Ice Machine, Cuber	SY-0894N/JC-0895	Electric	Yes	\$125	5.3	18.0
Ice Machine, Cuber	SY-0894N3	Electric	Yes	\$125	5.2	18.0
Ice Machine, Cuber	SY-0894N3/JC-0895	Electric	Yes	\$125	5.2	18.0
Ice Machine, Cuber	SY-1074C	Electric	Yes	\$125	5.0	18.0
Ice Machine, Cuber	SY-1074C/CVD-1085	Electric	Yes	\$125	5	18.0
Ice Machine, Cuber	SY-1074C/CVD-10853	Electric	Yes	\$125	5	18.0
Ice Machine, Cuber	SY-1404A	Electric	Yes	\$200	4.9	22.5
Ice Machine, Cuber	SY-1404A3	Electric	Yes	\$200	4.8	22.5
Ice Machine, Cuber	SY-1474C	Electric	Yes		4.5	18.0
Ice Machine, Cuber	SY-1474C/CVD-1485	Electric	Yes		4.5	18.0
Ice Machine, Cuber	SY-1474C/CVD-14853	Electric	Yes		4.3	18.0
Ice Machine, Cuber	SY-1494N	Electric	Yes	\$200	4.5	22.5
Ice Machine, Cuber	SY-1494N/JC-1395	Electric	Yes	\$200	4.5	22.5
Ice Machine, Cuber	SY-1494N3	Electric	Yes	\$200	4.5	22.5
Ice Machine, Cuber	SY-1494N3/JC-1395	Electric	Yes	\$200	4.5	22.5
Ice Machine, Cuber	SY-1874C	Electric	Yes		4.5	18.0
Ice Machine, Cuber	SY-1874C/CVD-1885	Electric	Yes		4.5	18.0
Ice Machine, Cuber	SY-1874C/CVD-18853	Electric	Yes		4.4	18.0
Ice Machine, Cuber	SY-1894N	Electric	Yes	\$250	4.6	20.0
Ice Machine, Cuber	SY-1894N/JC-1395	Electric	Yes	\$250	4.59	20.0
Ice Machine, Cuber	SY-1894N3	Electric	Yes	\$250	4.6	20.0
Ice Machine, Cuber	SY-1894N3/JC-1395	Electric	Yes	\$250	4.55	20.0
Ice Machine, Cuber	SY-3074C	Electric	Yes		4.5	19.7
Ice Machine, Cuber	SY-3074C/CVD-3085	Electric	Yes		4.51	19.7



Map #	Company	Location	Categories	Contact Information
1 2	<b>Cleveland</b>	Cleveland, OH USA Concord, ON Canada	• Steamers • Combi-Ovens • Cook Chill Systems • Kettles • Braising Pans • Convection Ovens	800-338-2204 www.clevelandrange.com
3	<b>Delfield</b>	Mt. Pleasant, MI USA	• Custom Fabrication • Food Preparation • Merchandising, Serving & Warming • Refrigeration • Storage & Handling	800-733-8821 www.delfield.com
4	<b>Frymaster Dean</b>	Shreveport, LA USA	• Filtering Systems • Fryers • Food Dispenser, Fries • Pasta Cookers/Rethermalizers	318-865-1711 www.frymaster.com
5	<b>Garland U.S. Range</b>	Mississauga, ON Canada	• Ovens • Ranges • Grills • Griddles • Fryers • Broilers • Counter Top Cooking • Filtering Systems	905-624-0260 www.garland-group.com
6	<b>Harford</b>	Parsons, TN USA	• Coolers/Freezers • Refrigeration Systems	800-638-7620 www.harfordwalkins.com
7	<b>Jackson</b>	Barbourville, KY USA	• Flight Machines • Conveyors • Door-Types • Potwashers • Glasswashers • Undercounter	888-800-5672 www.jacksonmsc.com
8	<b>Kolpak</b>	Parsons, TN USA	• Coolers/Freezers • Refrigeration Systems	800-826-7036 www.kolpak.com
9	<b>Lincoln</b>	Fort Wayne, IN USA	• Ovens • Conveyor Ovens	888-417-5462 www.lincolnfp.com
10	<b>Manitowoc</b>	Manitowoc, WI USA	• Ice Machines • Ice Dispensers • Bins & Storage	800-545-5720 www.manitowocice.com
11	<b>Manitowoc Beverage Systems</b>	Sellersburg, IN USA Glendale, CA USA La Mirada CA USA	• Ice & Beverage Dispensing Equipment	800-367-4233 www.manitowocice.com
13 14	<b>Merco</b>	Fort Wayne, IN USA	• Hot Holding, Warming & Merchandising Equipment	888-417-5462 www.mercoproducts.com
14	<b>Merrychef</b>	Fort Wayne, IN USA	• Accelerated Cooking • Microwaves	877-404-6872 www.merrychefusa.com
15	<b>Varimixer</b>	Shreveport, LA USA	• Mixers, Counter & Floor	800-222-1138 www.varimixer.com





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