

Why test equipment with a California lab?

- **Energy Efficiency Rebates:** For most equipment categories, testing with a California lab is required for rebate eligibility in all California rebate programs regardless of ENERGY STAR® certification status. See below for more details on applicable equipment categories.
- **ENERGY STAR® certification:** The Frontier Energy Food Service Tech Center (FE FSTC) and the SoCalGas Food Service Equipment Center (FSEC) are EPA-recognized accredited laboratories that perform testing for ENERGY STAR certification.
- **Research & Development:** The California test labs can support manufacturers with research and development testing on their products through an iterative process to optimize performance and energy efficiency.

Which equipment categories require California testing for rebate qualification?

The California testing requirement is applicable to the following equipment categories. Sample test units must be **in production models** that match their documented specifications for the results to qualify for California rebate programs.

- Combination Ovens
- Convection Ovens
- Conveyor Ovens
- Deck Ovens
- Cook-and-Hold Ovens
- Automatic Conveyor Broilers
- Underfired Broilers
- Cooktops
- Open Vat Fryers
- Pressure Fryers
- Single & Double-Sided Griddles
- Steam Cookers
- Contact Toasters
- Hot Food Holding Bins
- Steam Tables
- Refrigerated Chef Bases
- Refrigerated Prep Tables
- Pasta Cookers
- Patio Heaters [SoCalGas ONLY]

Which equipment categories DO NOT require California testing?

Other equipment categories are not bound by the California testing requirement, but have other requirements as noted below:

- **Hot Food Holding Cabinets:** CEC Title 20 – MAEDbS listed
- **Reach-in Refrigeration:** CEC Title 20 – MAEDbS listed
- **Ice Makers:** CEC Title 20 – MAEDbS listed
- **Pre-Rinse Spray Valves:** CEC Title 20 – MAEDbS listed
- **Single & Double Rack Ovens:** Must be listed on ENERGY STAR QPL with a baking energy efficiency $\geq 50\%$
- **Undercounter & Door-Type Dishwashers:** Must be listed on ENERGY STAR QPL
- **Ultra-Low Temperature Freezers:** Must be listed on ENERGY STAR QPL
- **Handwrappers:** On-demand only
- **Soup Wells:** Induction only
- **Radiant Toasters:** Must have automatic energy saving/setback mode
- **Rotisseries:** Calculated normalized energy input rate $\leq 2,200$ Btu/h/bird capacity

Our holding cabinet/refrigerator/freezer/ice maker is ENERGY STAR-certified but not listed on the California rebate lists. How can we get these products added?

Holding cabinets, reach-in refrigeration, and ice makers are required by *California Title 20 Appliance Efficiency Regulations* to meet minimum energy efficiency levels and be registered in the California Energy Commission's (CEC) Modernized Appliance Efficiency Database System (MAEDBs).

The CEC guidance document provides information on submitting test data to the CEC.

What about testing for ENERGY STAR certification?

The Frontier Energy Food Service Tech Center (FE FSTC) and the SoCalGas Food Service Equipment Center (FSEC) laboratories are accredited in accordance with the recognized *International Standard ISO/IEC 17025:2017*. With this accreditation, both laboratories can perform commercial foodservice equipment testing for ENERGY STAR certification.

The ENERGY STAR FAQ provides more information on the certification process and becoming an ENERGY STAR partner.

Can we get OEM products on the CEW Qualified Products List (QPL)?

Qualified products that have been re-labeled under a different brand can be included on the CEW QPL if the equipment is the exact design as the qualified equipment with exception to finish, labels, or parts that do not impact the energy consumption or efficiency of the product.

The program requires written communication from the original manufacturer to confirm they produce the equipment for the brand, and spec sheets for both models to confirm they are the same design.

What does it cost to test equipment?

Equipment testing is generally covered through the California Instant Rebates program. Test data must be made public if using California Instant Rebates funds for testing. For proprietary or ENERGY STAR certification testing, please inquire with your point of contact.

What is the process for getting equipment tested?

The [general testing policy document](#) provides an overview of the testing process. Contact the individual labs for more detailed policies and processes for equipment testing.

Do you perform verification testing on equipment once it is on the QPL?

Qualified products may be subject to verification testing to confirm consistent results between production units. The California test labs may conduct verification testing at their discretion.

Do you have other services available to manufacturers?

Yes! The labs provide a variety of services in support of developing and promoting high efficiency commercial foodservice equipment. The labs are often looking to partner with manufacturers in:

- Equipment Design Consultation
- R&D Testing
- ASTM Test Method Development
- Baseline Equipment Testing
- Field Monitoring
- Pre- and Post-Retrofit Testing
- Try Before You Buy Equipment Demonstrations

Who do I contact for more information regarding testing in California?

Natural Gas & Electric Equipment (PG&E territory):

Frontier Energy Food Service Tech Center (FE FSTC)

1075 Serpentine Lane, Suite B

Pleasanton, CA 94566

fstc@frontierenergy.com

925.866.2844

Natural Gas Equipment (SoCalGas territory):

SoCalGas Food Service Equipment Center (FSEC)

9240 Firestone Blvd

Downey, CA 90241

ERCFOODSVC@socalgas.com

562.803.7323

Electric Equipment (SCE territory):

SCE Foodservice Technology Center (FTC)

6050 N Irwindale Ave, Suite E

Irwindale, CA 91702

EECIFTC@sce.com

626.812.7666

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