



United States
ENVIRONMENTAL PROTECTION AGENCY
Washington, DC 20460

Version 1.0 Qualified Product Information Form for Commercial Ovens
Office of Atmospheric Programs

ENERGY STAR® qualified product information form for use by ENERGY STAR qualified commercial oven partners (Companies who have joined ENERGY STAR for commercial ovens by signing the Partnership Agreement).

You may use this form to report only those products that are sold under your company's brand name. If your firm sells its models to another company that uses its own brand name, that company must join the program and report its own products. Information from this form will be added to the list of ENERGY STAR qualified Commercial Oven products. Please send this form for each qualifying product model to ENERGY STAR for Commercial Ovens via fax at (202) 862-1144 or email at commercialovens@energystar.gov.

Company Information

Company Name

(as listed in Partnership Agreement): _____

Product Contact Information (For public requesting product information)

Name: _____

Title: _____

Tel: _____

Fax: _____

E-mail: _____

Product Information Submitted By (leave blank if same as Product Contact)

Name: _____

Title: _____

Tel: _____

Fax: _____

E-mail: _____

Product Information

Please complete all the fields below unless otherwise noted (see Term Definitions at the end of the document).

Brand Name/Manufacturer: _____

Model Name: _____

Model Number: _____

Product Type (electric or gas, half-size or full-size): _____

Product Dimensions: _____

Input Rate: _____

kW **or**

Btu/h

Does model offer multiple inputs? _____
If so, please list additional inputs: _____
Door Type (glass or solid): _____
Type of Control: _____
Date Product First Shipped: _____

Test Results

Note: Performance results must be reported using rounding to the nearest whole number for cooking energy efficiency and gas idle energy rate, and one decimal point for electric idle energy rate. Reporting should follow basic rounding principles (i.e., if the digit is less than 5, round down, and if 5 or greater, round up).

Measured using the ASTM F1496 Test Procedure (check to affirm):
Measured at heavy-load conditions per ASTM F1496 (check to affirm):
Third-party certified to NSF/ANSI Standard 4 (check to affirm):
Cooking Energy Efficiency (EE): _____ %
Idle Energy Rate: _____ kW **or** _____ Btu/h
Is tested configuration representative of worst case scenario for model being qualified (yes/no)? _____

If so, please list additional configurations being qualified. Include door type, control type, and unique identifier if applicable. You may attach a list if you require more space.

Multiple Btu/h or kW Input Ovens only (additional inputs):

Input: _____	Cooking EE: _____ %	Idle Energy Rate: _____
Input: _____	Cooking EE: _____ %	Idle Energy Rate: _____
Input: _____	Cooking EE: _____ %	Idle Energy Rate: _____

Name of Testing Organization: _____
Date Tested: _____

Confirm that the following product specific documents for the model being qualified are attached:

- Product specification sheet Test report(s)

Product Labeling

Per the requirements in the ENERGY STAR Partnership Agreement, has the label been placed:

- On the front of the product?
 On your Internet site where the product information is displayed?
 In product literature?

Qualification

By checking this box, I declare that the above information is, to the best of my knowledge, accurate and associated with the products included for qualification in this submittal. I understand that the ENERGY STAR Program will associate all data in this submittal with the products listed in this submittal upon receipt. I understand that if any of the above information is found to be inaccurate, the products will be removed from the ENERGY STAR qualified products list. I understand that intentionally submitting false information to the U.S. government is a criminal violation of the False Statements Act, Title 18 U.S.C. section 1001.

TERM DEFINITIONS

Convection Oven: A general-purpose oven that cooks food by forcing hot dry air over the surface of the food product. The rapidly moving hot air strips away the layer of cooler air next to the food and enables the food to absorb the heat energy. For the purposes of this specification, convection ovens do not include ovens that have the ability to heat the cooking cavity with saturated or superheated steam. Maximum water consumption within the oven cavity must not exceed 0.25 gallons/hour. Ovens that include a hold feature are eligible under this specification as long as convection is the only method used to fully cook the food.

Full-Size Convection Oven: A convection oven that is able to accept a minimum of five standard full-size sheet pans measuring 18 x 26 x 1-inch.

Half-Size Convection Oven: A convection oven that is able to accept a minimum of five sheet pans measuring 18 x 13 x 1-inch.

Cooking Energy Efficiency: The ratio of energy absorbed by the food product to the total energy supplied to the oven during cooking.

Idle Rate: The rate of oven energy consumption while it is maintaining or holding at a stabilized operating condition or temperature. Also called standby energy rate.

The public reporting and recordkeeping burden for this collection of information is estimated to average 4.85 hours per response. Send comments on the Agency's need for this information, the accuracy of the provided burden estimates, and any suggested methods for minimizing respondent burden, including through the use of automated collection techniques to the Director, Collection Strategies Division, U.S. Environmental Protection Agency (2822T), 1200 Pennsylvania Ave., NW, Washington, D.C. 20460. Include the OMB control number in any correspondence. Do not send the completed form to this address.