Rhode Island Commercial Foodservice Instant Incentives



Guide to receiving your rebates

1.) Verify equipment eligibility.

View ENERGY STAR® eligible equipment at **EnergyStar.gov/productfinder***For a full qualified products list, contact **InstantRebates-NE@energy-solution.com**

Make sure the equipment model number matches exactly what is found in the online application system. If you are unsure, contact us at the number or email address below.

2.) Confirm customer eligibility.

You must obtain confirmation that the equipment will be installed at a nonresidential address with a valid commercial gas or electric account number.

Please refer to the territory map or ZIP code list or contact Energy Solutions to confirm the Program Sponsor and eligible territory.

3. Complete the sale.

Apply sales tax to the full price of the equipment before the rebate.

Ensure the invoice includes a line item with the rebate amount and the words "RI Instant Incentive."

4. Submit application for rebate.

Log in to https://rie-incentives.com/ and submit a new application. Application information can be found on the sales invoice.

For more information, contact:

Energy Solutions | 617-440-5466 InstantRebates-NE@energy-solution.com

Reimbursement checks will typically be issued within two weeks of application approval.

Instant rebate is expected to be passed down to the end-use customer. On-site verifications may be required.

Providing the gas or electric account number is optional. An eligible customer's installation address must be within Rhode Island Energy territory. Please refer to the territory map or ZIP code list to confirm eligibility. The instant rebate cannot be combined with any other incentive offer through Rhode Island Energy for the same equipment.



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Effective January 1, 2025



	Qualified Products	Customer Incentive — Incentive is per unit except where noted below	Dealer Stipend — Stipend is per unit except where noted below
	Conveyor Broiler, ≤ 22" wide	\$2,000	\$100
Gas/Electric	Conveyor Broiler, 22–28" wide	\$2,500	\$100
	Conveyor Broiler, ≥ 28" wide	\$3,000	\$100
Gas	Combination Oven	\$1,000 per cavity	\$100 per cavity
	Convection Oven	\$1,500 per cavity	\$100 per cavity
	Conveyor Oven	\$1,000 per deck	\$100 per deck
	Double Rack Oven	\$2,500	\$100
	Fryer	\$1,300 per vat	\$100 per vat
	Griddle	\$500	\$50
	Pasta Cooker	\$2,000	\$250
	Pre-Rinse Spray Valve	\$50	\$25
	Single Rack Oven	\$2,000	\$100
	Steamer	\$1,500	\$100
	Underfired Broiler	\$650	\$20
Electric	Combination Oven	\$4,000 per cavity	\$200 per cavity
	Contact Conveyor Toaster	\$600	\$50
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	Conveyor Togeter Padient	\$400 per cavity \$200	\$100 per cavity \$25
	Conveyor Toaster, Radiant Deck Oven	\$2,000 per deck	\$25 \$250 per deck
	Demand Control Kitchen Ventilation	\$2,000 per deck \$800 per HP	\$250 per deck
	Dishwasher, High Temp — Door Type	\$1,000 \$1,000	\$20 per ne \$100
	31		\$100
	Dishwasher, High Temp Bet, Ben and Utangil	\$2,000 \$500	\$100
	Dishwasher, High Temp Pot, Pan and Utensil	\$1,500	\$75
	Dishwasher, High Temp Single Tank Conveyor Dishwasher, High Temp Under Counter	\$1,000	\$50
		\$600	\$50 \$50
	Dishwasher, Low Temp — Door Type Dishwasher, Low Temp — Multi Tank Conveyor	\$900	\$50 \$50
	Dishwasher, Low Temp — Single Tank Conveyor	\$125	\$50 \$50
	Dishwasher, Low Temp — Single Fank Conveyor Dishwasher, Low Temp Under Counter	\$600	\$50 \$50
	Freezer, Glass or Solid Door, < 15 cu. ft.	\$300	\$25
	Freezer, Glass or Solid Door, 15–29.9 cu. ft.	\$300	\$25
	Freezer, Glass of Solid Door, 30–49.9 cu. ft.	\$150	\$50
	Freezer, Glass or Solid Door, ≥ 50 cu. ft.	\$250	\$50
	Fryer, Standard Vat, Large Vat	\$750	\$100
	Griddle	\$500	\$25
	Hand Wrap Machine	\$100	\$10
	Hot Food Holding Bins ≤ 40W/slot	\$50 per slot	\$25 per slot
	Hot Food Holding Cabinet, Half Size	\$600	\$50
	Hot Food Holding Cabinet, 3/4 Size	\$700	\$50
	Hot Food Holding Cabinet, Full Size	\$900	\$50
	Ice Machine, Ice Making Head	\$200	\$25
	Ice Machine, Remote Cond./Split Unit, Batch	\$200	\$25
	Ice Machine, Remote Cond./Split Unit, Continuous	\$200	\$25
	Ice Machine, Self-Contained	\$200	\$25
	Induction Cooktop	\$750 per burner	\$25 per burner
	Induction Soup Well	\$150	\$25
	On-Demand Commercial Electric Hand Wrap Machine	\$100	\$10
	Refrigerated Chef Base 35–54"	Ţ.35	\$50
	Refrigerated Chef Base 55–73"		
	Refrigerated Chef Base 74–89"	\$500	
	Refrigerated Chef Base 90–120"		
	Refrigerator, Glass or Solid Door, < 15 cu. ft.	\$300	\$25
	Refrigerator, Glass or Solid Door, 15–29.9 cu. ft.	\$150	\$25
	Refrigerator, Glass Door, 30–49.9 cu. ft.	\$200	\$25
	Refrigerator, Solid Door, 30–49.9 cu. ft.	\$300	\$25
	Refrigerator, Glass or Solid Door, ≥ 50 cu. ft.	\$450	\$25
	Steam Table	\$200	\$25
	Steamer	\$1,500	\$200
	Vending Miser — Refrigerated Beverage Vending Machines	\$115	\$20
	Vending Miser — Non-Refrigerated Snack Vending Machines	\$45	\$20
	Vending Miser — Glass Front Refrigerated Coolers	\$115	\$20

^{*}To be eligible for incentives, induction cooktops must replace existing electric resistance cooktops or be installed in new construction.

For more information, contact Energy Solutions at 617-440-5466 or InstantRebates-NE@energy-solution.com. Eligible customers are those that pay a commercial or industrial rate.