## Serving up energy savings.

# Get instant incentives up to \$3,000 on high-efficiency foodservice equipment.

Want to lower your business's energy costs? Rhode Island Energy offers instant incentives when you purchase and install qualifying natural gas or electric high-efficiency commercial foodservice equipment through a participating dealer.

#### How to participate



Find a participating distributor.

Use our simple look-up tool at rienergy.com/RI-Business/Energy-Saving-Programs/Commercial-Kitchen-Equipment

30%

**Choose qualified equipment.** 

Review the list on the back to determine what's right for you.\*



Receive your instant incentive.

Confirm the equipment will be installed at a non-residential facility, and your incentive will be applied at the register.

#### **Benefits of high-efficiency foodservice equipment**

1.

Saves energy and money for years to come

2

Reduces energy costs by up to 30% without sacrificing performance

3.

Increases performance and sustainability

For more details and to get started, visit

rienergy.com/RI-Business



### **Rhode Island Foodservice Instant Incentives**

Effective January 1, 2022



PPL compar

|              | Qualified Products                                 | Customer Incentive per Unit | Estimated<br>Annual Savings*    |
|--------------|--|-----------------------------|---------------------------------|
| Gas/Electric | Conveyor Broiler, ≤ 22" wide                       | \$2,000                     | \$2,200                         |
|              | Conveyor Broiler, 22–28" wide                      | \$2,500                     | \$2,800                         |
|              | Conveyor Broiler, ≥ 28" wide                       | \$3,000                     | \$6,800                         |
| Gas          | Combination Oven                                   | \$1,200                     | \$1,000                         |
|              | Convection Oven                                    | \$1,000                     | \$330                           |
|              | Conveyor Oven                                      | \$1,000                     | \$850                           |
|              | Fryer  | \$1,200                     | \$740                           |
|              | Griddle  | \$500                       | \$360                           |
|              | Pre-Rinse Spray Valve                              | \$50                        | \$100                           |
|              | Rack Oven  | \$1,000                     | \$2,000                         |
|              | Steamer  | \$1,500                     | \$3,500                         |
|              | Underfired broiler                                 | \$650                       | \$200                           |
|              | Pasta Cookers                                      | \$2,000                     | \$1,200                         |
| Electric     | Chef Base, Refrigerated, 35-120"                   | \$500                       | Up to \$400                     |
|              | Combination Oven                                   | \$2,500                     | \$2,400                         |
|              | Convection Oven                                    | \$600                       | \$450                           |
|              | Deck Oven  | \$2,000                     | \$1,200                         |
|              | Dishwasher, High Temp – Door Type                  | \$900                       | Up to \$2,600<br>\$200<br>\$450 |
|              | Dishwasher, High Temp Multi Tank Conveyor          | \$900                       |                                 |
|              | Dishwasher, High Temp Pot, Pan and Utensil         | \$900                       |                                 |
|              | Dishwasher, High Temp Single Tank Conveyor         | \$1,500                     |                                 |
|              | Dishwasher, High Temp Under Counter                | \$500                       |                                 |
|              | Dishwasher, Low Temp – Door Type                   | \$600                       |                                 |
|              | Dishwasher, Low Temp - Multi Tank Conveyor         | \$900                       |                                 |
|              | Dishwasher, Low Temp – Single Tank Conveyor        | \$125                       |                                 |
|              | Dishwasher, Low Temp Under Counter                 | \$300                       |                                 |
|              | Freezer, Glass or Solid Door, < 15 cu. ft.         | \$200                       |                                 |
|              |  | \$300                       |                                 |
|              | Freezer, Glass or Solid Door, 15–29.9 cu. ft.      | ·                           |                                 |
|              | Freezer, Glass or Solid Door, 30–49.9 cu. ft.      | \$150                       |                                 |
|              | Freezer, Glass or Solid Door, ≥ 50 cu. ft.         | \$250                       |                                 |
|              | Fryer, Standard Vat, Large Vat                     | \$250                       | <u> </u>                        |
|              | Griddle  | \$500                       | \$260                           |
|              | Hot Food Holding Cabinet, Half Size                | \$600                       | Up to \$440                     |
|              | Hot Food Holding Cabinet, 3/4 Size                 | \$750                       |                                 |
|              | Hot Food Holding Cabinet, Full Size                | \$900                       | Up to \$600                     |
|              | Ice Machine, Ice Making Head                       | \$250                       |                                 |
|              | Ice Machine, Remote Cond./Split Unit, Batch        | \$200                       |                                 |
|              | Ice Machine, Remote Cond./Split Unit, Continuous   | \$200                       |                                 |
|              | Ice Machine, Self-Contained                        | \$200                       |                                 |
|              | Induction Cooktop <sup>1</sup>                     | \$750                       | \$400                           |
|              | On-Demand Commercial Electric Hand Wrap Machine    | \$100                       | \$250                           |
|              | Refrigerator, Glass or Solid Door, < 15 cu. ft.    | \$200                       | Up to \$100                     |
|              | Refrigerator, Glass or Solid Door, 15–29.9 cu. ft. | \$150                       |                                 |
|              | Refrigerator, Glass Door, 30–49.9 cu. ft.          | \$200                       |                                 |
|              | Refrigerator, Solid Door, 30–49.9 cu. ft.          | \$300                       |                                 |
|              | Refrigerator, Glass or Solid Door, ≥ 50 cu. ft.    | \$350                       |                                 |
|              | Steam Cooker                                       | \$2,000                     | \$4,800                         |

 $<sup>*</sup>Estimated savings \ are \ based \ on \ estimates \ from \ the \ Foodservice \ Technology \ Center \ assuming \ an \ average \ commercial \ energy \ rate \ of \ \$0.16/kWh \ and \ \$0.948/therm.$ 

 $<sup>^{\</sup>mbox{\tiny 1}}$  Incentive is per burner with a two burner minimum