

# Serving up energy savings

Get instant incentives up to \$4,000 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 dealer.

Use our simple look-up tool at  
[rienergy.com/kitchen](http://rienergy.com/kitchen)

# 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 nonresidential 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/kitchen](http://rienergy.com/kitchen)

Instant discount is expected to be passed down to the end-use customer. On-site verifications may be required.  
Eligible Rhode Island Energy customers are those located in a facility that pays a commercial or industrial rate.

\*Qualified products may change throughout the year; list subject to change.



**Rhode Island Energy™**

a PPL company

# Rhode Island Foodservice Instant Incentives

Effective August 1, 2024



Rhode Island Energy™

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

\*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](mailto:InstantRebates-NE@energy-solution.com). Eligible Rhode Island Energy customers are those located in a facility that pays a commercial or industrial rate.

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