Commercial Foodservice Instant Incentives for Massachusetts

Effective January 1, 2022

Dealers Only

| Fuel Type | Equipment Category | Incentive (\$/unit) | Dealer Stipend (\$/unit) |
|--------------|---|------------------------|-----------------------------|
| Gas | Combination Oven, Tier 1 | \$600 | \$50 |
| | Combination Oven, Tier 2 | \$1,200 | \$100 |
| | Convection Oven, Tier 1 | \$500 | \$50 |
| | Convection Oven, Tier 2 | \$1,000 | \$100 |
| | Conveyor Oven | \$1,500 | \$150 |
| | Fryer, Tier 1 | \$600 | \$50 |
| | Fryer, Tier 2 Griddle | \$1,200 | \$100 \$50 |
| | Pasta Cooker | \$300 | \$250 |
| | Pre-Rinse Spray Valve | \$25 | \$10 |
| | Rack Oven | \$2,500 | \$100 |
| | Steamer, Tier 1 | \$750 | \$50 |
| | Steamer, Tier 2 | \$1,500 | \$100 |
| | Underfired broiler | \$650 | \$25 |
| Gas/Electric | Conveyor Broiler, ≤22" wide | \$2,000 | \$100 |
| | Conveyor Broiler, 22-28" wide | \$2,500 | \$100 |
| | Conveyor Broiler, ≥28″ wide | \$3,000 | \$100 |
| Electric | Chef Base, Refrigerated, 35-120" | \$500 | \$50 |
| | Combination Oven, Tier 1 | \$1,500 | \$100 |
| | Combination Oven, Tier 2 | \$2,000 | \$200 |
| | Convection Oven, Tier 1 | \$350 | \$50 |
| | Convection Oven, Tier 2 | \$400 | \$100 |
| | Deck Oven | \$2,000 | \$250 |
| | Dishwasher High Temp Multi Tank Conveyor, Tier 1 | \$500 | \$25 |
| | Dishwasher High Temp Multi Tank Conveyor, Tier 2 | \$2,000 | \$100 |
| | Dishwasher High Temp Pot, Pan, and Utensil, Tier 1 | \$250 | \$25 |
| | Dishwasher High Temp Pot, Pan, and Utensil, Tier 2 | \$500 | \$50 |
| | Dishwasher High Temp Single Tank Conveyor, Tier 1 | \$1,000 | \$50 \$75 |
| | Dishwasher High Temp Single Tank Conveyor, Tier 2 Dishwasher High Temp Stationary Single Tank Door, Tier 1 | \$1,500 | \$25 |
| | Dishwasher High Temp Stationary Single Tank Door, Tier 2 | \$1,200 | \$100 |
| | Dishwasher High Temp Under Counter, Tier 1 | \$500 | \$25 |
| | Dishwasher High Temp Under Counter, Tier 2 | \$750 | \$50 |
| | Dishwasher Low Temp Multi Tank Conveyor, Tier 1 | \$700 | \$50 |
| | Dishwasher Low Temp Multi Tank Conveyor, Tier 2 | \$900 | \$50 |
| | Dishwasher Low Temp Single Tank Conveyor, Tier 1 | \$75 | \$25 |
| | Dishwasher Low Temp Single Tank Conveyor, Tier 2 | \$125 | \$50 |
| | Dishwasher Low Temp Stationary Single Tank Door, Tier 1 | \$300 | \$25 |
| | Dishwasher Low Temp Stationary Single Tank Door, Tier 2 | \$600 | \$50 |
| | Dishwasher Low Temp Under Counter, Tier 1 | \$150 | \$25 |
| | Dishwasher Low Temp Under Counter, Tier 2 | \$600 | \$50 |
| | Freezer, Glass or Solid Door, <15 cu. ft. | \$200 | \$25 |
| | Freezer, Glass or Solid Door, 15-29.9 cu. ft. | \$200 | \$25 |
| | Freezer, Glass or Solid Door, 30-49.9 cu. ft. | \$150 | \$25 |
| | Freezer, Glass or Solid Door, ≥50 cu. ft. | \$250 | \$25 |
| | Fryer, Tier 1 | \$250 | \$25 |
| | Fryer, Tier 2 | \$750 | \$100 |
| | Griddle | \$500 | \$25 |
| | Hand Wrap Machine | \$100 | \$10 |
| | Hot Food Holding Cabinet, 1/2 Size, Tier 1 Hot Food Holding Cabinet, 1/2 Size, Tier 2 | \$300 | \$25 \$50 |
| | Hot Food Holding Cabinet, 1/2 Size, Tier 2 Hot Food Holding Cabinet, 3/4 Size, Tier 1 | \$600 \$500 | \$25 |
| | Hot Food Holding Cabinet, 3/4 Size, Tier 2 | \$700 | \$50 |
| | Hot Food Holding Cabinet, 5/4 5/22, Her 2 | \$600 | \$25 |
| | Hot Food Holding Cabinet, Full Size, Tier 2 | \$900 | \$50 |
| | Ice Machine, Ice Making Head | \$250 | \$25 |
| | Ice Machine, Remote Cond./Split Unit, Batch | \$160 | \$25 |
| | Ice Machine, Remote Cond./Split Unit, Continuous | \$300 | \$50 |
| | Ice Machine, Self-Contained | \$100 | \$25 |
| | Refrigerator, Glass or Solid Door, <15 cu. ft. | \$200 | \$25 |
| | Refrigerator, Glass or Solid Door, 15-29.9 cu. ft. | \$150 | \$25 |
| | Refrigerator, Glass or Solid Door, 30-49.9 cu. ft. | \$200 | \$25 |
| | Refrigerator, Glass or Solid Door, ≥50 cu. ft. | \$350 | \$25 |
| | Steamer, Tier 1 | \$1,000 | \$100 |
| | Steamer, Tier 2 | \$1,500 | \$200 |

For more information:

Visit MassSave.com/instant-rebates for additional program information or visit EnergyStar.gov/productfinder Please contact the Program Implementer, Energy Solutions, at 617-440-5466 or InstantRebates-NE@energy-solution.com for more details or to enroll in the program.



Commercial Foodservice Instant Incentives for Massachusetts

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 below.

2. Confirm customer eligibility.

- Before offering a rebate, you must obtain confirmation from the customer that their equipment will be installed at a non-residential address with a valid commercial electric or natural gas account number.*
 - Please refer to the territory map, 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 "MA Instant Rebate."

4. Submit application for rebate.

- Log in to iris.masssaveincentives.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 discount is expected to be passed down to the end-use customer. Onsite verifications may be required.

*Providing the electric or natural gas account number is optional. An eligible customer's installation address must be within one of the participating Program Sponsor's territories. Please refer to the territory map or ZIP code list to confirm Program Sponsor and eligibility. The Instant rebate cannot be combined with any other incentive offer through the Sponsors of Mass Save for the same equipment.

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