## 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 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, 2024



|              | Qualified Products  | Customer Incentive per Unit | Estimated Annual Savings* |
|--------------|---|-----------------------------|---------------------------|
|              | Conveyor Broiler, ≤ 22" Wide                              | \$2,000                     | \$2,200                   |
| Gas/Electric | Conveyor Broiler, 22–28" Wide                             | \$2,500                     | \$2,800                   |
|              | Conveyor Broiler, ≥ 28" Wide                              | \$3,000                     | \$6,800                   |
| Gas          | Combination Oven  | \$1,000                     | \$280                     |
|              | Convection Oven   | \$1,500                     | \$210                     |
|              | Conveyor Oven   | \$1,000                     | \$830                     |
|              | Fryer   | \$1,300                     | \$190                     |
|              | Griddle   | \$500                       | \$140                     |
|              | Pasta Cooker  | \$2,000                     | \$1,320                   |
|              | Pre-Rinse Spray Valve                                     | \$50                        | \$100                     |
|              | Rack Oven   | \$2,000                     | \$2,000                   |
|              | Steamer   | \$1,500                     | \$220                     |
|              | Underfired Broiler  | \$650                       | \$200                     |
|              | Combination Oven  | \$4,000                     | \$1,410                   |
| Electric     | Contact Conveyor Toaster                                  | \$600                       | \$370                     |
|              | Convection Oven   | \$400                       | \$280                     |
|              | Deck Oven   | \$2,000                     | \$1,200                   |
|              | Dishwasher, High Temp – Door Type                         | \$1,000                     | Up to \$1,300             |
|              | 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                       | Up to \$200               |
|              | 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                       | Up to \$450               |
|              | Griddle   | \$500                       | \$420                     |
|              | Hot Food Holding Cabinet, Half Size                       | \$600                       | \$70<br>Up to \$510       |
|              | 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 <sup>1</sup>                            | \$750                       | \$400                     |
|              | On-Demand Commercial Electric Hand Wrap Machine           | \$100                       | \$250                     |
|              | Refrigerated Chef Base 35-54"                             | \$500                       | \$160                     |
|              | Refrigerated Chef Base 55-73"                             |                             | \$260                     |
|              | Refrigerated Chef Base 74-89"                             |                             | \$310                     |
|              | Refrigerated Chef Base 90-120"                            |                             | \$420                     |
|              | Refrigerator, Glass or Solid Door, < 15 cu. ft.           | \$300                       | Up to \$420               |
|              | 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                       |                           |
|              | Steamer   | \$1,500                     | \$490                     |
|              | Vending Miser - Refrigerated Beverage Vending Machines    | \$1,300                     | \$250                     |
|              | Vending Miser - Non-Refrigerated Snack Vending Machines   | \$45                        | \$50                      |
|              | vending Miser Troff Kerngerated Offack Vending Macriffles | ŲΨV                         | 930                       |

<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.

Visit energystar.gov/productfinder to learn more about qualifying products.

<sup>&</sup>lt;sup>1</sup>Incentive is per burner with a two burner minimum.