

ENERGYRIGHT® SOLUTIONS FOR BUSINESS + INDUSTRY

# Food Service Equipment



If your business has a commercial kitchen, the EnergyRight® Solutions for Business + Industry Program can help you save energy and money. In addition to lowering energy costs, efficiency improvements can enhance the comfort and performance of your restaurant, cafeteria, or kitchen for your guests and staff. We offer incentives for upgrading to new energy efficient commercial ENERGYSTAR® qualified electric equipment for food preparation.

Standard Incentives for Food Service equipment are open to all commercial and industrial participants meeting the eligibility criteria below and funding availability. Pre-approval **IS NOT** required for the limited measures specified in this fact sheet. If the equipment you wish to install is not displayed in the table below, your project may qualify for a Custom Incentive. The final incentive is based on installed equipment and efficiency requirements. [Applications must be submitted within 60 days after installation, based on equipment invoice date.](#) Contact the Operations Center at (866) 233-0450 for more information.

Equipment Type	Efficiency Requirement	Unit Incentive
Fryer, Deep-Fat, 15 inches		\$150/unit
Fryer, Large Vat, 18 inches		\$150/unit
Griddle		\$500/unit
Hot Food Holding Cabinets, Full Size		\$500/unit
Hot Food Holding Cabinets, ½ Size		\$290/unit
Hot Food Holding Cabinets, ¾ Size		\$120/unit
Oven, Combination		\$250/unit
Oven, Convection		\$200/unit