

# GIVING YOU MORE NATURAL GAS ADVANTAGES

Compare the benefits of natural gas

BENEFITS OF NATURAL GAS



## Foodservice Equipment Rebate Program

CenterPoint Energy's rebates offset the initial costs of high-efficiency natural gas equipment for greater savings. Foodservice equipment rebates include:

Booster water heaters	.....\$750
Broilers – infrared, upright	..... \$600
Charbroilers – infrared	..... \$300
Combi ovens	..... \$1,500
Convection ovens	..... \$500
Conveyor ovens	.....\$750
Kitchen hood demand control ventilation	.....\$0.30/MUA CFM
Dishwashers (natural gas heated)	..... \$1,200
ENERGY STAR® dishwashers (with natural gas water heater)	.....\$125
Fryers – high-efficiency and infrared	....\$250
Pasta cookers	.....\$200
Pre-rinse spray valve: 1.28 GPM or less (with natural gas water heater)	.....\$15
Rotating rack ovens	.....\$500
Rotisserie ovens – infrared	.....\$500
Salamander broilers – infrared	.....\$150
Steam equipment	.....\$250

## Natural gas is the best energy choice for your foodservice operations

### Better for your budget

Energy costs are a large part of the budget for any foodservice business or organization, and managing these costs directly benefits the bottom line. For cooking, natural gas continues to be the best energy choice; and in Minnesota, natural gas costs approximately half that of electricity.

### NATURAL GAS EQUIPMENT COSTS VS. ELECTRIC EQUIPMENT COSTS

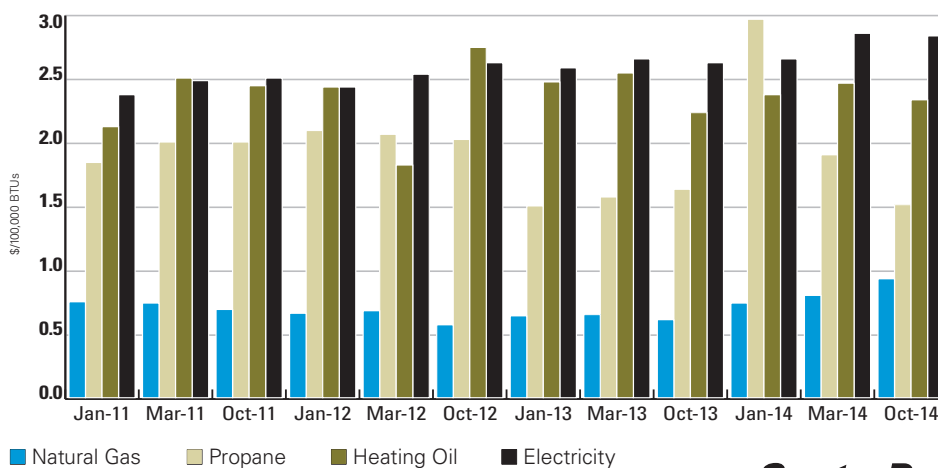
	Natural gas convection oven	Electric convection oven
Equipment input/hour in Btu or kW	44,000	12.5
Annual energy usage in therms or kWh	792	22,500
Annual operating cost	\$594	\$1,877
<b>Annual savings with natural gas convection oven = \$1,283 or 68%</b>		

*Note: At \$0.75/therm natural gas and \$0.0834 kWh electricity prices for commercial customers.*

### Lower operating costs and save energy with natural gas

Natural gas is simply a better value – even when considering the operating costs. The chart above illustrates the cost difference between a comparable natural gas and electric convection oven with the same operating hours. Plus, as the table below shows, historically and currently, commercial natural gas costs are much lower than electricity.

### NATURAL GAS PRICING VS. ALTERNATE FUELS



Source: Minnesota average commercial retail energy prices at \$/Therm equivalent per EIA - DOE



## Natural gas – your best choice

Choosing natural gas equipment for your business is a smart decision for a variety of reasons. Some of the key benefits of natural gas include:

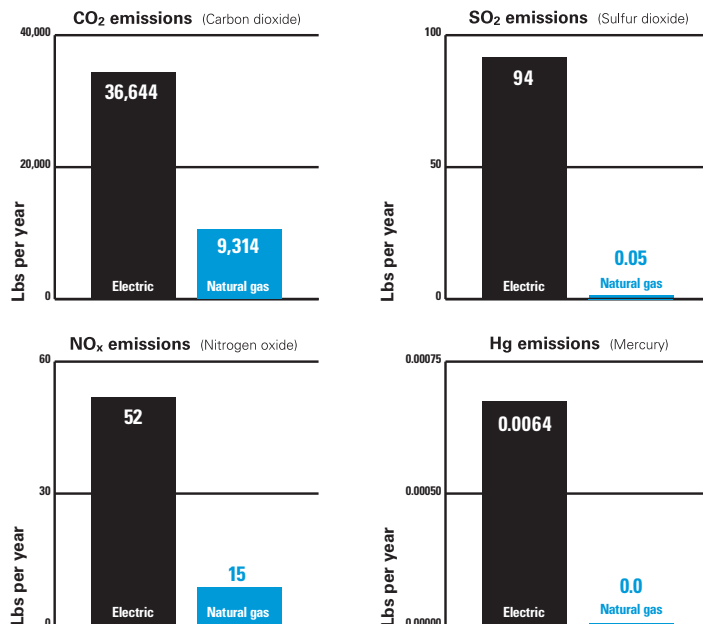
- **Affordable:** Natural gas costs less to use than electricity, propane and heating oil, keeping your monthly bills lower.
- **Abundant and domestic:** The United States has more than a 100-year supply of natural gas reserves, and 98 percent of the natural gas used in the U.S. comes from North America.
- **Spurs economic development:** The natural gas industry currently supports nearly three million Americans, and continues to add more jobs, providing a boost to the American economy.
- **Safe:** Natural gas appliances have a great safety record and state-of-the-art equipment now has advanced capabilities, like auto-shut off.
- **Clean:** As a primary fuel that can be used in its natural state rather than undergoing a pollution-producing, energy-wasting conversion process, natural gas leaves about half the carbon footprint of electricity.

To learn more, visit  
[CenterPointEnergy.com/GasIsBetter](http://CenterPointEnergy.com/GasIsBetter).

## Beneficial to the environment

Natural gas continues to be one of the greenest energy choices for your foodservice facility. Natural gas is a cleaner burning fuel that has less impact on the planet and leaves about half the carbon footprint of electricity. In Minnesota, more than 50 percent of electricity is produced through burning coal – the largest source of air pollution.

The charts below detail how natural gas is the cleaner energy choice by the emissions generated from natural gas versus electric convection oven as described on the front page.



Source: Using the equipment usage and applying eGRID2012 - EPA to calculate electric emissions and AP 42 Emissions Factor - EPA to calculate natural gas emissions

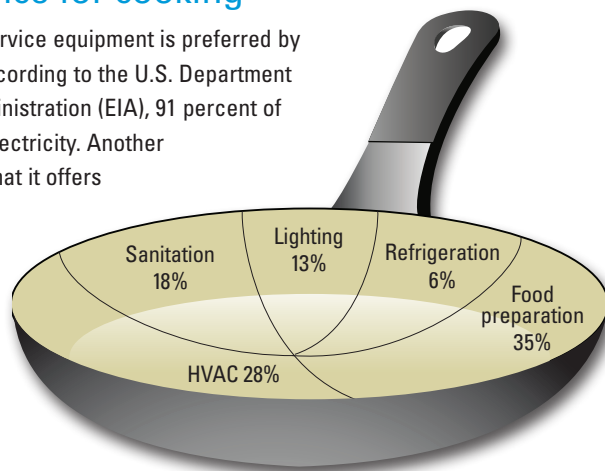
## The preferred energy choice for cooking

Clean-burning, efficient natural gas foodservice equipment is preferred by foodservice professionals everywhere. According to the U.S. Department of Energy (DOE) – Energy Information Administration (EIA), 91 percent of cooking is with natural gas compared to electricity. Another advantage of cooking with natural gas is that it offers instant temperature control and precision.

## Contact CenterPoint Energy for money-saving opportunities

Visit the Foodservice Learning Center for FREE equipment testing and hands-on demonstrations on the latest natural gas cooking technologies with our experts.

Visit [CenterPointEnergy.com/Foodservice](http://CenterPointEnergy.com/Foodservice), or call your CenterPoint Energy foodservice energy efficiency consultant at 612-321-5470 or 800-234-5800, ext. 5470.



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