



# WE'VE MADE IT EASY TO COMPARE



## Natural gas is your best energy choice for cooking

### 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 costs versus electricity costs

	Natural gas convection oven	Electric convection oven
Equipment input in Btu or kW	44,000	12.5
Annual energy usage in therms or kWh	782	22,500
Annual operating cost	\$554	\$1,665

**Annual savings with natural gas convection oven = \$1,111 or 67%**

*Note: At \$0.71/therm natural gas and \$0.074 kWh electricity prices for commercial customers.*

## Foodservice Equipment Rebate Program

CenterPoint Energy's high-efficiency equipment rebates offset the initial costs for greater savings, which make purchasing high-efficiency natural gas equipment even easier. Save time and money while you increase productivity with rebatable natural gas foodservice equipment, including:

- Booster water heater ..... \$500
- Broiler – infrared upright ..... \$600
- Charbroiler – infrared ..... \$300
- Combi oven ..... \$1,000
- Convection oven ..... \$500
- Conveyer oven ..... \$750
- Dishwasher ..... \$750
- Fryer – high-efficiency or infrared ... \$250
- Pasta cooker ..... \$200
- Rotating rack oven ..... \$500
- Rotisserie oven – infrared ..... \$500
- Salamander broiler – infrared ..... \$150
- Steam equipment ..... \$200

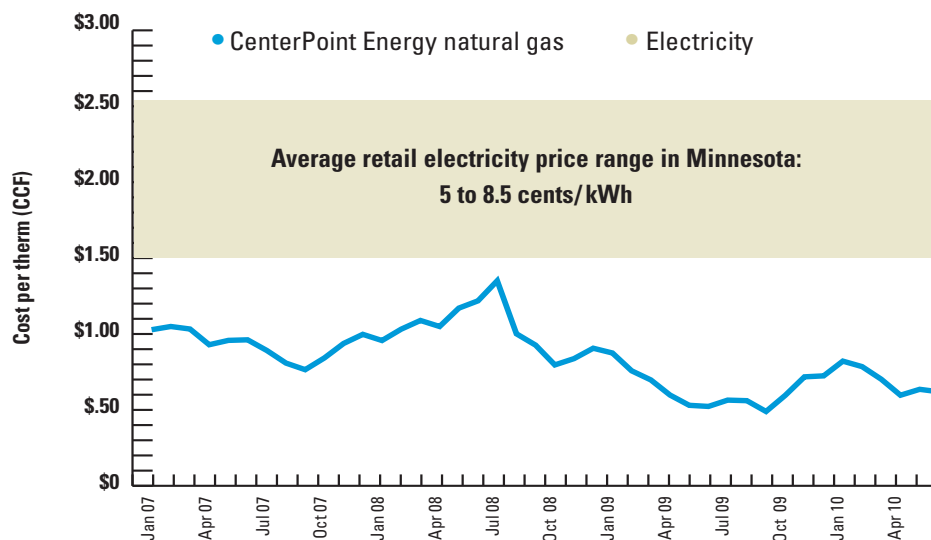
### Lower operating costs with natural gas

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.

### Dollars and sense: Save energy and money

Natural gas is a better, more cost-effective fuel than electricity for cooking. As shown in the table below, historically and currently, commercial natural gas costs are much lower than electricity.

#### Natural gas cost versus electricity costs



Continued on back

## Natural gas is your best energy value

For a healthy bottom line and the benefit of the environment, natural gas remains your best energy value. Managing energy costs is an important part of any foodservice operation. Make every dollar go even further with rebates for high-efficiency natural gas foodservice equipment.

## Contact CenterPoint Energy for money-saving opportunities

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

Visit [CenterPointEnergy.com/foodservice](http://CenterPointEnergy.com/foodservice), or call your CenterPoint Energy Foodservice Trade Ally Representative at 612-321-5470 or 1-800-234-5800, ext. 5470.

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700 West Linden Avenue  
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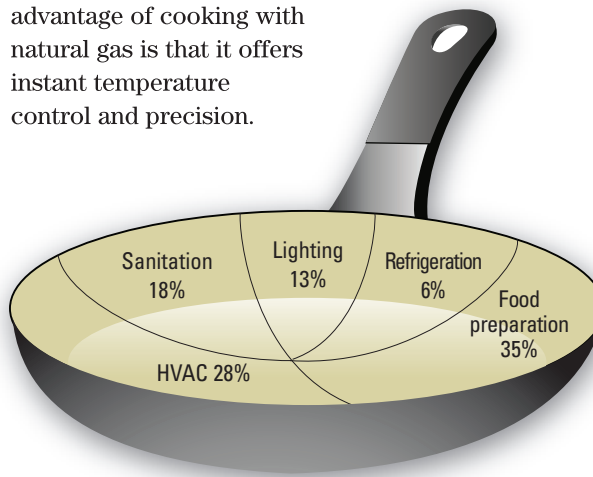
## Beneficial to the environment

Natural gas continues to be one of the greenest energy choices for your foodservice facility. Environmentally speaking, 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 60 percent of electricity is produced through burning coal – the largest source of air pollution.

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

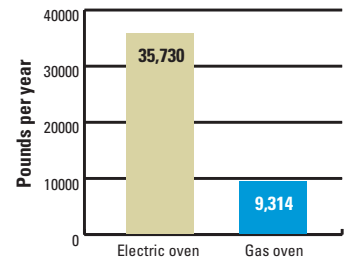
## The preferred energy choice for cooking

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.



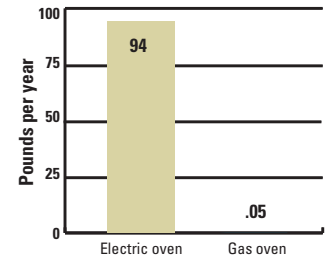
### CO2 emissions

Carbon dioxide is a major greenhouse gas.



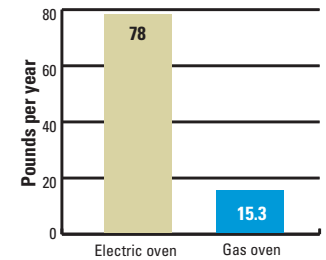
### SO2 emissions

Sulfur dioxide is a key cause of acid rain and haze.



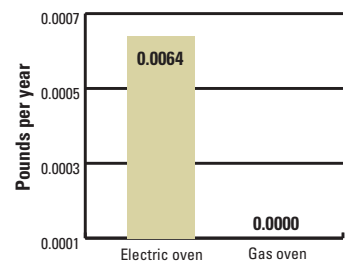
### NOx emissions

Nitrogen oxide is the primary cause of smog.



### Hg emissions

Mercury emissions are a common cause of fish contamination.



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