

# Foodservice Benefits for YOU

**Natural gas is the best energy choice for your foodservice operation.**

## Affordable

- **Lower operating costs.** The efficiency of natural gas makes operating costs approximately 50 percent less than electric. 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.

### Natural gas equipment cost versus electric equipment cost

|   | Natural gas combi     | Electric combi |
|---|-----------------------|----------------|
| Equipment input/hour in Btu or kW                           | 170,000               | 37.0           |
| Annual energy usage in therms or kWh                        | 3,060                 | 66,600         |
| Annual operating cost                                       | \$2,295               | \$5,554        |
| <b>Estimated annual savings with natural gas combi oven</b> | <b>\$3,259 or 59%</b> |                |

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

- **A natural gas combi oven saves an estimated 59 percent annually in operating costs.** Natural gas is simply a better value, when considering the operating costs. The chart above illustrates the cost difference between comparable natural gas and electric combi ovens with the same operating hours. Historically and currently, commercial natural gas costs are much lower than electricity.

## Better for 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 chart below details how natural gas is the cleaner energy choice by showing the annual emissions generated from natural gas versus electric combi ovens.

### CO<sub>2</sub> emissions (Carbon dioxide)



### NO<sub>x</sub> emissions (Nitrogen oxide)



### SO<sub>2</sub> emissions (Sulfur dioxide)



### Hg emissions (Mercury)



■ Natural Gas ■ Electric

Sources: Using Midwest Region – West per eGRID-EPA for electric emissions and AP42 Emission Factor – EPA for gas emissions

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## Benefits of natural gas

**Comfortable:** Precision control for better quality. With instant “on” and speedy recovery, natural gas provides more control of equipment and results — just a few reasons why 98 percent of chefs prefer cooking with natural gas over any other energy source.

Source: Gas Foodservice Equipment Network (GFEN) “Chef Energy Preference Study”

**Rebates:** Rebates for lower start-up costs. CenterPoint Energy in Minnesota offers 20 rebates for high-efficiency natural gas foodservice equipment.

**Domestic:** Ninety-eight percent of the natural gas used in the U.S. comes from North America.

**Safe:** Natural gas appliances have a **great safety record** and state-of-the-art equipment now has advanced capabilities, like auto shut-off.

**Efficient:** The natural gas distribution system is over **90 percent efficient** from the well to the burner tip, compared to the electric grid, which is about 30 percent efficient from the power plant to the plug.

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## Foodservice natural gas equipment rebates

| Equipment  | Efficiency rating |              | Rebate/unit    |
|--|-------------------|--------------|----------------|
| <b>Booster water heaters</b>                           |                   |              | <b>\$750</b>   |
| <b>Broilers</b> (infrared, upright)                    |                   |              | <b>\$600</b>   |
| <b>Charbroilers</b> (infrared)                         |                   |              | <b>\$300</b>   |
| <b>Combi ovens</b>                                     | FSTC              | ENERGY STAR® | <b>\$2,000</b> |
| <b>Combi ovens</b>                                     |                   |              | <b>\$1,500</b> |
| <b>Convection ovens</b>                                | FSTC              | ENERGY STAR® | <b>\$500</b>   |
| <b>Conveyor ovens</b>                                  | FSTC              |              | <b>\$750</b>   |
| <b>Dishwashers</b> (natural gas heated)                |                   |              | <b>\$1,200</b> |
| <b>Dishwashers</b> (with natural gas hot water source) |                   | ENERGY STAR® | <b>\$125</b>   |
| <b>Fryers</b> (≥51% cooking energy efficiency)         | FSTC              | ENERGY STAR® | <b>\$750</b>   |
| <b>Fryers</b> (50% cooking energy efficiency)          | FSTC              | ENERGY STAR® | <b>\$500</b>   |
| <b>Griddles</b>  | FSTC              | ENERGY STAR® | <b>\$300</b>   |

| Equipment  | Efficiency rating |              | Rebate/unit             |
|--|-------------------|--------------|-------------------------|
| <b>Kitchen hood demand control ventilation</b>                                 |                   |              | <b>\$0.30/ Hood CFM</b> |
| <b>Pasta cookers</b>   |                   |              | <b>\$200</b>            |
| <b>Pre-rinse spray valves</b> (at ≤1.28 GPM with natural gas hot water source) |                   |              | <b>\$15</b>             |
| <b>Rotating rack ovens</b>   | FSTC              | ENERGY STAR® | <b>\$1,000</b>          |
| <b>Rotisserie ovens</b> (infrared)   |                   |              | <b>\$500</b>            |
| <b>Salamander broilers</b> (infrared)  |                   |              | <b>\$150</b>            |
| <b>Steamers — compartment</b>  | FSTC              | ENERGY STAR® | <b>\$1,000</b>          |
| <b>Steam equipment*</b>  |                   |              | <b>\$250</b>            |

\*Ask about qualifying equipment.

### Get to know these chart symbols

- < Less than
- ≤ Less than or equal to
- > Greater than
- ≥ Greater than or equal to



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