

Appetizing Energy Solutions for YOU

Save money and improve energy efficiency.

Whether your business is a school cafeteria, office building, restaurant, healthcare facility, or another type of foodservice operation, we have rebates that can help you reduce energy costs, add efficiency, and increase quality. CenterPoint Energy's natural gas equipment rebate program will help you improve your facility's energy efficiency for less.

Foodservice natural gas equipment rebates

| Equipment | Efficiency rating | | Rebate/unit |
|----------------------------------------------------------|-------------------|--------------|----------------|
| Booster water heaters | | | \$750 |
| Broilers infrared, upright | | | \$600 |
| Charbroilers infrared | | | \$300 |
| Combi ovens | CEW | ENERGY STAR® | \$2,000 |
| Combi ovens | | | \$1,500 |
| Convection ovens | CEW | ENERGY STAR® | \$500 |
| Conveyor broilers | CEW | | \$750 |
| Conveyor ovens | CEW | | \$750 |
| Dishwashers natural gas heated | | | \$1,200 |
| Dishwashers* with natural gas hot water source | | ENERGY STAR® | \$250 |
| Fryers 60% or greater cooking energy efficiency | CEW | ENERGY STAR® | \$1,000 |
| Fryers 51-59% cooking energy efficiency | CEW | ENERGY STAR® | \$750 |
| Fryers 50% cooking energy efficiency | CEW | ENERGY STAR® | \$500 |

| Equipment | Efficiency rating | | Rebate/unit |
|------------------------------------------------|-------------------|--------------|-----------------------------|
| Griddles | CEW | ENERGY STAR® | \$300 |
| Kitchen hood demand control ventilation | | | \$0.30/ Hood CFM |
| Pasta cookers | | | \$200 |
| Rotating rack ovens | CEW | ENERGY STAR® | \$1,000 |
| Rotisserie ovens infrared | | | \$500 |
| Salamander broilers infrared | | | \$150 |
| Steamers — compartment | CEW | ENERGY STAR® | \$1,000 |
| Steam equipment** | | | \$250 |

*High temp door, conveyor single or multi tank units only.

**Ask about qualifying equipment.

Nearly 90% of chefs prefer cooking with natural gas.





**APPLY
NOW**

Program dates: Jan. 1– Dec. 31

To secure your rebate, applications and dated sales invoices must be RECEIVED by DEC. 31.

Equipment and customer eligibility

- CenterPoint Energy commercial customers who install qualifying equipment in CenterPoint Energy’s Minnesota service territory
- Equipment must meet program specification requirements. For programs listed with California Energy Wise (CEW) or ENERGY STAR® ratings, refer to CenterPointEnergy.com/Foodservice
- Rebates apply to new equipment only

Natural gas — the preferred energy choice for cooking

- Precision control for better quality
- High-efficiency with lower operating costs
- As a primary fuel, natural gas can be used in its natural state rather than undergoing a conversion process at a power plant, which creates emissions and waste energy
- Annual energy costs for customers using natural gas has been lower than the cost for propane, fuel oil, or electricity since 2010—and it’s projected to stay low through 2040

How to apply for rebates

Three simple steps to receive a rebate:

1. Use our **online** fill-and-print forms to apply for rebates at your convenience. CenterPointEnergy.com/Foodservice

2. Mail, email or fax completed paperwork so it is received by Dec. 31. Allow six to eight weeks for rebate processing.

Foodservice Learning Center
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3. Rebate applications must include a dated copy of the paid, itemized invoice(s). Invoice(s) must include brand, complete model number, purchaser’s name, and installation address.

Terms and conditions apply. See the back of the rebate forms for details.

CenterPointEnergy.com/Foodservice



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