

Try before you buy



The Foodservice Learning Center offers **COMPLIMENTARY** equipment training by foodservice experts.



Located near downtown Minneapolis, CenterPoint Energy's Foodservice Learning Center is one of only a handful of its kind in the country, and it's available for your use — **AT NO CHARGE**.

Visit the Foodservice Learning Center for an equipment consultation before making a purchase or for staff training after you've selected your equipment.

At the learning center you can:

- Learn about our natural gas foodservice equipment rebates
- See equipment demonstrations
- Preview the latest natural gas cooking technologies
- Test equipment before purchasing
- Get operating cost comparisons and energy-saving tips

We offer customized training and flexible scheduling, including:

- Hands-on workshops and lecture-style seminars
- Training at your facility

CenterPointEnergy.com/Foodservice



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Foodservice Learning Center

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Foodservice natural gas equipment rebates

Lower operating costs. The efficiency of natural gas makes operating costs approximately 50% less than electric.

Rebates for lower start-up costs. CenterPoint Energy offers multiple rebates for high-efficiency natural gas foodservice equipment.

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 nearly 90% of chefs prefer cooking with natural gas over any other energy source.

Source: Blue Flame Alliance "Chef Energy Preference Study"

Equipment	Rebate/unit	Efficiency rating	Trade ally incentive
Booster water heaters	\$1,000		\$125
Broilers infrared, upright	\$720		\$110
Charbroilers infrared	\$360		\$55
Combi ovens	\$2,400	CEW & ENERGY STAR®	\$270
Combi ovens	\$1,800		\$270
Convection ovens	\$600	CEW & ENERGY STAR®	\$90
Conveyor broilers	\$900	CEW	\$140
Conveyor ovens	\$900	CEW	\$140
NEW! Cooktop efficient gas burner	\$50	CEW	\$10
Dishwashers natural gas heated	\$1,200		\$150
Dishwashers* with natural gas hot water source	\$300	ENERGY STAR®	\$75
Fryers ≥60% cooking energy efficiency	\$1,200	CEW & ENERGY STAR®	\$75
Fryers 51-59% cooking energy efficiency	\$900	CEW & ENERGY STAR®	\$75
Fryers 50% cooking energy efficiency	\$600	CEW & ENERGY STAR®	\$75
Griddles	\$360	CEW & ENERGY STAR®	\$60
Kitchen hood demand control ventilation	\$0.36/hood CFM		\$180
Pasta cookers	\$240		\$40
NEW! Range base efficient	\$600	CEW	\$90
NEW! Rotating rack ovens single	\$600	CEW & ENERGY STAR®	\$180
NEW! Rotating rack ovens double	\$1,200	CEW & ENERGY STAR®	\$180
Rotisserie ovens infrared	\$600		\$90
Salamander broilers infrared	\$180		\$30
Steamers compartment	\$1,200	CEW & ENERGY STAR®	\$180
Steam equipment**	\$500		\$50

*High temperature door, conveyor, pot pan and utensil only

**Ask about qualifying equipment

Equipment must meet program specification requirements. For programs listed with California Energy Wise (CEW) or ENERGY STAR® ratings, refer to CenterPointEnergy.com/Foodservice.

Call our Foodservice Learning Center — **612-321-5470**.

Visit our website for printable directions and map.

CenterPointEnergy.com/FLC