

# Foodservice benefits for you

## Natural gas is a great energy choice for your foodservice operation.

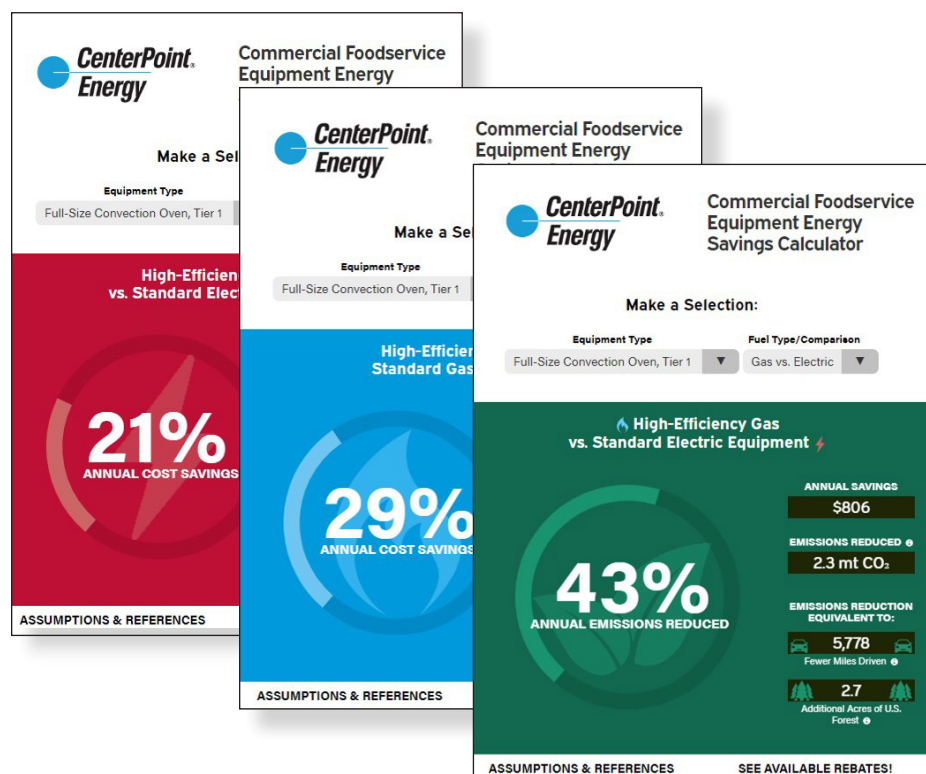
**On average natural gas equipment can save you a third or more in operating costs.** Natural gas is simply a better value, when considering the operating costs. The chart below illustrates the cost difference between comparable natural gas and electric convection ovens with the same operating hours. Historically and currently, commercial natural gas costs are much lower than electricity.

## Natural gas is a cost-efficient energy source.

The natural gas delivery system is **92% efficient** from the wellhead to the customer compared to electricity, which is only 38% efficient.<sup>1</sup>

## Calculate your potential savings.

The Commercial Foodservice Equipment Energy Savings Calculator will help you understand the savings of using natural gas versus electric foodservice equipment, high-efficiency gas versus standard gas and high-efficiency electric versus standard electrical equipment.



*Figures for illustrative purposes only.  
For a complete description of assumptions  
and calculations open the calculator at  
[CenterPointEnergy.com/FSCalc](https://CenterPointEnergy.com/FSCalc).*



**CenterPoint Energy is committed to providing low-cost, dependable and efficient energy that's getting cleaner every day.**

**Efficient:** The natural gas delivery system is 92% efficient from production to customer.<sup>1</sup>

**Innovative:** CenterPoint Energy is investing in the long-term solutions through legislation, renewables, carbon capture and recycling, green hydrogen and reduced operational emissions. We're committed to industry-leading carbon emissions goals, including net-zero direct emissions and a 20-30% reduction in customer end-use emissions, both by 2035.

[CenterPointEnergy.com/Sustainability](https://CenterPointEnergy.com/Sustainability)

**More reliable:** Delivery of natural gas continues to provide safe and reliable service to customers with few interruptions.<sup>2</sup>

**More affordable:** Over the past 10 years, natural gas prices have consistently been 2-3x lower than electricity prices. America's abundance of natural gas resources and CenterPoint's extensive infrastructure base have historically satisfied domestic energy demands while keeping prices more affordable than other fuels.<sup>3</sup>

**Cleaner:** Natural gas is a relatively clean-burning fossil fuel. Burning natural gas for energy results in fewer emissions of nearly all types of air pollutants and carbon dioxide (CO<sub>2</sub>) than burning coal or petroleum products to produce an equal amount of energy.<sup>2</sup>

**Abundant:** More than 100 years of supply! With 3,368 trillion cubic feet of natural gas and 206 million miles of pipelines, natural gas is available where you need it, when you need it.<sup>1</sup>

<sup>1</sup> Source: American Gas Association (AGA) Playbook 2023

<sup>2</sup> Source: Energy Information Administration

<sup>3</sup> Source: Energy Solutions Center, Blue Flame Alliance Study

# Foodservice natural gas equipment rebates

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

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

\*\*Ask about qualifying equipment



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Foodservice Learning Center

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Minneapolis, MN 55403

## Equipment and customer eligibility

- CenterPoint Energy commercial customers who install qualifying equipment in CenterPoint's Minnesota service territory
- Equipment must meet program specification requirements. For programs listed with California Energy Wise (CEW) or ENERGY STAR® ratings, email

[MNFoodserviceRebates@CenterPointEnergy.com](mailto:MNFoodserviceRebates@CenterPointEnergy.com)

- Rebates apply to new equipment only

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

## Foodservice Equipment Rebates or Incentives



Rebates or Incentives only available in CenterPoint Energy service areas. Terms and conditions apply.