

# Offering YOU Flavorful Incentives

Put money in your customers' pockets, as well as your own, with CenterPoint Energy's Foodservice Incentive Program. Rebates are excellent sales tools to help your customers minimize their cost for high-efficiency natural gas foodservice equipment while also lowering their operating costs. Each time your customers install new high-efficiency natural gas foodservice equipment, you earn cash incentives.

## Cash incentives for foodservice trade allies/dealers

Equipment	Efficiency rating		Rebate/unit	Trade ally incentive/unit
<b>Booster water heaters</b>			<b>\$750</b>	<b>\$125</b>
<b>Broilers</b> infrared, upright			<b>\$600</b>	<b>\$90</b>
<b>Charbroilers</b> infrared			<b>\$300</b>	<b>\$45</b>
<b>Combi ovens</b>	CEW	ENERGY STAR*	<b>\$2,000</b>	<b>\$225</b>
<b>Combi ovens</b>			<b>\$1,500</b>	<b>\$225</b>
<b>Convection ovens</b>	CEW	ENERGY STAR*	<b>\$500</b>	<b>\$75</b>
<b>Conveyor broilers</b>	CEW		<b>\$750</b>	<b>\$115</b>
<b>Conveyor ovens</b>	CEW		<b>\$750</b>	<b>\$115</b>
<b>Dishwashers</b> natural gas heated			<b>\$1,200</b>	<b>\$150</b>
<b>Dishwashers*</b> with natural gas hot water source		ENERGY STAR*	<b>\$250</b>	<b>\$50</b>
<b>Fryers</b> 60% or greater cooking energy efficiency	CEW	ENERGY STAR*	<b>\$1,000</b>	<b>\$50</b>
<b>Fryers</b> 51-59% cooking energy efficiency	CEW	ENERGY STAR*	<b>\$750</b>	<b>\$50</b>
<b>Fryers</b> 50% cooking energy efficiency	CEW	ENERGY STAR*	<b>\$500</b>	<b>\$50</b>

Equipment	Efficiency rating		Rebate/unit	Trade ally incentive/unit
<b>Griddles</b>	CEW	ENERGY STAR*	<b>\$300</b>	<b>\$45</b>
<b>Kitchen hood demand control ventilation</b>			<b>\$0.30/Hood CFM</b>	<b>\$150</b>
<b>Pasta cookers</b>			<b>\$200</b>	<b>\$30</b>
<b>Rotating rack ovens</b>	CEW	ENERGY STAR*	<b>\$1,000</b>	<b>\$150</b>
<b>Rotisserie ovens</b> infrared			<b>\$500</b>	<b>\$75</b>
<b>Salamander broilers</b> infrared			<b>\$150</b>	<b>\$25</b>
<b>Steamers — compartment</b>	CEW	ENERGY STAR*	<b>\$1,000</b>	<b>\$150</b>
<b>Steam equipment**</b>			<b>\$250</b>	<b>\$30</b>

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

\*\* Ask about qualifying equipment.





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



## How to apply for rebates

**Program dates: Jan. 1 – Dec. 31**

### 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](http://CenterPointEnergy.com/Foodservice)
2. **Mail, email or fax rebate form so it is RECEIVED by Dec. 31.** Allow six to eight weeks for rebate processing. See below.
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.

## 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](http://CenterPointEnergy.com/Foodservice)
- Rebates apply to new equipment only

## Start earning trade ally/dealer incentives today!

Three simple steps to incentives:

### 1. Submit a W-9

To comply with tax laws and to pay your incentives, we need a current copy of your W-9 on file every two years. Please fill out an EFT form and incentives will be direct-deposited.

### 2. Receive a trade ally/dealer ID

Once we have your W-9, you'll receive a 6-digit trade ally/dealer ID to track and pay your incentives. Include it whenever you submit rebate applications.

### 3. Send completed application

After installations are complete, submit rebate applications. We will mail your customers' rebates upon processing and send your incentive checks to you quarterly.

*Terms and conditions apply. See detailed qualifications, rules, and requirements on the rebate application.*

## 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

[CenterPointEnergy.com/Foodservice](http://CenterPointEnergy.com/Foodservice)

Nearly 90% of chefs prefer cooking with natural gas.



**Ann Lovcik, CFSP**  
Foodservice energy efficiency expert  
[Ann.Lovcik@CenterPointEnergy.com](mailto:Ann.Lovcik@CenterPointEnergy.com)  
612-321-5470 • Fax: 612-399-1486

**Mail, email or fax your rebate form so it is RECEIVED by Dec. 31.**  
Foodservice Learning Center  
CenterPoint Energy  
700 Linden Avenue West  
Minneapolis, MN 55403