

2024 Business Prescriptive Program Measure Selection Form: Commercial Kitchen

for Indiana Businesses with CenterPoint Energy Electric Service

- Complete this Measure Selection Form to apply for an incentive for the installation of eligible "Commercial Kitchen" measures installed by December 31, 2024.
- All technical data sheets for installed equipment must be included with your submission.
- If technical data (EER, Efficiency, etc.) requested in the form is unavailable, please contact your product supplier. Incomplete forms will not be processed.
- All installed measures must be new. No refurbished measures will be accepted.
- All installed equipment must meet program specification requirements. For rebates listed with CEW or ENERGY STAR®, refer to:

- California Energy Wise (CEW) https:// midwest.centerpointenergy.com/ assets/downloads/in-business/ in_foodservice_CEW_List.pdf
- ENERGY STAR® EnergyStar.gov/cfs
- For new construction or major renovation installations:
 - A baseline equipment specification must be provided in lieu of existing equipment information. The baseline equipment must meet any and all applicable building codes as they refer to efficiency levels and should meet ASHRAE 90.1 standards.
 - Rebates are only available for equipment which exceeds ASHRAE 90.1 standards.

Important

This Measure Selection Form and technical data sheets should be submitted in conjunction with the Program Application. Only complete this form if you:

- Have completed the Business Prescriptive Program Application and have ensured your eligibility for rebates; and
- Are applying for commercial kitchen measures as part of your participation in CenterPoint Energy's Business Prescriptive Program.

Applications for rebates in excess of \$20,000 per facility per year must be preapproved by CenterPoint Energy prior to purchasing or installing equipment.

Need Help?

For assistance completing this Measure Selection Form, call 1-866-240-8476 to speak with an Energy Efficiency Advisor.

Project & Facility Information (Required Information)

Project Type	☐ Retrofit Existing Equipme	ent 🗆 Replace Failed	d Equipment	□ New Load	☐ New Construction or Major Renovation	on
Restaurant Ty	pe □ Fast Food □ Full Se	ervice Menu 🗆 Pizza	□ Cafeteria	□ Grocery		

Product Information

Commercial Refrigerators and Freezers

Ref ID	Equipment Type	Equipment Size	Unit	Type of Door	Actual Volume (ft³)	Quantity	Incentive (Per Unit)	Total Incentive		
REF-01	Commercial Refrigerator	<15.0 ft ³	Each	☐ Glass ☐ Solid			\$50	\$		
REF-02		15.0-29.9 ft ³	Each	☐ Glass ☐ Solid			\$55	\$		
REF-03		30.0-49.9 ft ³	Each	☐ Glass ☐ Solid			\$60	\$		
REF-04		≥50 ft³	Each	☐ Glass ☐ Solid			\$70	\$		
REF-05		<15.0 ft ³	Each	☐ Glass ☐ Solid			\$100	\$		
REF-06	Occurred to the second	15.0-29.9 ft ³	Each	☐ Glass ☐ Solid			\$150	\$		
REF-07		30-49.9 ft ³	Each	☐ Glass ☐ Solid			\$200	\$		
REF-08		≥50 ft³	Each	☐ Glass ☐ Solid			\$350	\$		
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Product Information (cont.)

LED Refrigerated Case Lighting

Ref ID	Equipment Type	Equipment Size	Unit	Quantity	Incentive (Per Unit)	Total Incentive
REF-09		6' LED - Refrigerator	Lamp		\$30	\$
REF-10		6' LED - Refrigerator with Connected Motion Sensor	Lamp		\$45	\$
REF-11	T12/T8 to Refrigerated Display Case Lighting	T6' LED - Freezer	Lamp		\$30	\$
REF-12		6' LED - Freezer with Connected Motion Sensor	Lamp		\$45	\$
REF-13		5' LED - Refrigerator	Lamp		\$15	\$
REF-14		5' LED - Refrigerator with Connected Motion Sensor	Lamp		\$25	\$
REF-15		5' LED - Freezer	Lamp		\$15	\$
REF-16		5' LED - Freezer with Connected Motion Sensor	Lamp		\$25	\$

[•] All LEDs must be **ENERGY STAR** or listed on the DesignLights Consortium™ qualified product list found at **www.designlights.org**

Electronically Commutated (EC) Motors

Ref ID	Equipment Type		Unit	Quantity	Incentive (Per Unit)	Total Incentive
REF-17	- Electronically Commutated (EC) Motor	Reach-In Refrigerator	Each		\$35	\$
REF-18		Walk-In Refrigerator	Each		\$35	\$
REF-19		Reach-In Freezer	Each		\$45	\$
REF-20		Walk-In Freezer	Each		\$45	\$

Retrofit must replace an existing standard-efficiency shaded-pole evaporator fan motor

Anti-Sweat Heater Control

Ref ID	Equipment Type	Unit	# of Circuits	Control Type	Application Temp. Range	Quantity (Doors)	Incentive (Per Unit)	Total Incentive
REF-21	Anti-Sweat Heater Control - Refrigerator	Door		☐ Conductivity-base ☐ Humidity-based	☐ High ☐ Medium ☐ Low		\$50	\$
REF-22	Anti-Sweat Heater Control - Freezer	Door		☐ Conductivity-base ☐ Humidity-based	☐ High ☐ Medium ☐ Low		\$100	\$

Refrigerated Case Covers

Ref ID	Equipment Type	Unit	Quantity	Incentive (Per Unit)	Total Incentive
REF-23	Refrigerated Case Cover	Length of cover - linear feet		\$10	\$

Rebate applies to continuous curtains deployed overnight on open refrigerated cases

Commercial Ice Machine

Ref ID	Equipment Type	Equipment Size	Unit	Actual Harvest (lb/day- machine)	Quantity	Incentive (Per Unit)	Total Incentive
ESE-01		<500 lbs.	Each			\$100	\$
ESE-02	Commercial Ice Machine	500-1000 lbs.	Each			\$175	\$
ESE-03		>1000 lbs.	Each			\$250	\$

Must be listed with CEW or ENERGY STAR

New Construction must provide a baseline equipment specification

Product Information (cont.)

Cooking Equipment

Ref ID	Equipment Type	Unit	Quantity	Incentive (Per Unit)	Total Incentive
ESE-04	Commercial Hot Food Holding Cabinet - Half Size	Each		\$150	\$
ESE-05	Commercial Hot Food Holding Cabinet - Three Quarter Size	Each		\$230	\$
ESE-06	Commercial Hot Food Holding Cabinet - Full Size	Each		\$420	\$
ESE-07	Commercial Fryer	Vat		\$80	\$
ESE-08	Steam Cooker	Pan		\$200	\$
ESE-09	Griddle	Each		\$550	\$
ESE-10	Combination Oven	Each		\$1,000	\$
ESE-11	Convection Oven	Oven Cavity		\$350	\$

Must be listed with CEW or ENERGY STAR

Commercial Dishwasher

To apply for rebate, complete measure table and select Water Heating Type below, along with the Restaurant Type on page 1.

	Water Heating Type								
Building	Hot Water ☐ Electric ☐ Natural Gas ☐ Other		Booster Wa	ter Heater 🛚 Elec	tric 🛚 Natural Ga	s 🗆 Other			
Ref ID	Equipment Type		oerature .evel	Unit	Quantity	Incentive (Per Unit)	Total Incentive		
ESE-15	Commercial Dishwasher - Door Type	High		Each		\$1,100	\$		
ESE-16	Commercial Dishwasher - Door Type	Low		Each		\$1,000	\$		
ESE-17	Commercial Dishwasher - Multi Tank Conveyor	High		Each		\$2,700	\$		
ESE-18	Commercial Dishwasher - Multi Tank Conveyor	Low		Each		\$1,400	\$		
ESE-19	Commercial Dishwasher - Single Tank Conveyor	High		Each		\$1,500	\$		
ESE-20	Commercial Dishwasher - Single Tank Conveyor	Low		Each		\$900	\$		
ESE-21	Commercial Dishwasher - Under Counter	High		Each		\$600	\$		
ESE-22	Commercial Dishwasher - Under Counter	Low		Each		\$100	\$		
• 14	t he listed with CEW or ENERGY STAR								

Must be listed with CEW or ENERGY STAR

Vending Machine Controls

Ref ID	Equipment Type	Unit	Quantity	Incentive (Per Unit)	Total Incentive
VEN-01	Refrigerated Beverage Vending Machine Control	Control		\$50	\$
VEN-02	Non-Refrigerated Snack Vending Machine Control	Control		\$25	\$
VEN-03	Glass Front Refrigerated Cooler Control	Control		\$50	\$

This measure only applies to the installation of new controls onto uncontrolled vending machines. This equipment should not be applied to ENERGY STAR qualified vending machines, as they already have built-in controls.

[•] These rebates are only for building hot water systems that run on electric. Natural gas building hot water systems should apply using the Natural Gas Measure Selection Form.

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Product Information (cont.)

Low Flow Pre-Rinse Sprayers

Ref ID	Equipment Type	Unit	Quantity	Incentive (Per Unit)	Total Incentive
SPR-01	Low Flow Pre-Rinse Sprayer	Each		\$5	\$

Flow rate must be 1.1 gallons per minute or less

Kitchen Hood Demand Control Ventilation

Ref ID	Equipment Type	Unit	Make and Model	CFM	Incentive (Per Unit)	Total Incentive
ESE-23	Kitchen Hood Demand Control Ventilation	CFM			\$0.30	\$

- Existing control must be constant speed fan(s) for ventilation.
- Kitchen hood airflow must be less than 5,000 CFM. Custom rebates may be available for 5,000 CFM or greater.
- Control must vary the kitchen hood exhaust and make-up airflow based on automatic sensor readings such as temperature, temperature and optical (smoke), or temperature and infrared sensors.