

ENERGY WISE

for your Business



Commercial food service equipment is found in restaurants, hotels, hospitals or any building with a cafeteria. These facilities consume about five to seven times more energy per square foot than other commercial buildings, like office buildings and retail stores. When replacing old equipment or buying new; look beyond the sticker price. Buying and installing equipment that has earned ENERGY STAR certification could trim hundreds of dollars from your annual utility bills.

ENERGY STAR COMMERCIAL FOOD SERVICE

ENERGY STAR commercial food service equipment is the most efficient. Electric kitchen equipment often provides a competitive advantage over gas by improving the cooking process, increasing production, improving both food and air quality, and reducing kitchen safety hazards. Rebated food service equipment includes:

Electric Hot Food Holding Cabinet (HFHC)

- With better insulated cabinets, this piece of equipment can save up to 70% on energy over standard units.

Electric Ovens, Cooktops & Griddles

- Combination Oven – used as both a traditional convection oven and a steamer. It preheats quickly and does not need to stay on like traditional equipment.
- Convection Oven – cooks food faster due to increased hot air circulation inside the oven cavity saving up to 15% on energy costs.
- Flash Bake Oven – uses a combination of intense visible lighting and infrared energy to cook food rapidly. In addition, the microprocessor control helps produce superior quality food.
- Griddle – found on most cook lines, ENERGY STAR models are approximately 10% more efficient than standard griddles. ENERGY STAR griddles use thermostatic control with improved temperature uniformity to increase production capacity.
- Induction Cooktop – are 15% more efficient than a standard electric range.
- Induction Range – offers rapid heat up, precise temperature control, and low maintenance.



www.RunestoneElectric.com
800-473-1722

Buying and installing equipment that has earned ENERGY STAR could trim hundreds of dollars from your annual utility bills.

Electric Fryers

- Fryers that have earned the ENERGY STAR offer shorter cook times and higher production rates through advanced burner and heat exchanger designs. Standard size fryers that have earned the ENERGY STAR are about 14% more energy efficient than standard models.

Electric Steamers

- Are available in 3, 4, 5, and 6 pan models. Electric steamers reduce energy through shorter cook times. These steamers boast high production rates with reduced heat loss and increased steam delivery.

Benefits of electric:

- Faster pre-heating and recovery times.
- Wider range of operating temperatures.
- Precise heat control allows for better and more consistent food quality.
- Lower maintenance due to uniform heat and fewer parts.
- Eliminates open flames resulting in increased worker safety.
- Reduced heat loss keeps the kitchen area cooler.

Miscellaneous Energy Star Equipment

- Dishwashers – are one of the most expensive pieces of equipment to operate in a commercial kitchen. Energy Star units save up to 40% on energy and water through advanced controls and diagnostics, improved nozzles and rinse arm design.
- Ice Machines – harvest-assist devices, high efficiency compressors, fan motors, and water pumps all help make Energy Star ice machines 12% more efficiency than standard units.
- Refrigerators & freezers – solid or glass door, vertical or horizontal reach-in units all use high efficiency compressors, improved coil design, and efficient interior lighting to save up to 40% over standard units.
- Vending Controls – a passive infrared occupancy sensor shuts off lighting and compressors to save up to 50% of annual operating costs of cooled vending machines.

WHAT YOU'LL RECEIVE

Besides a lifetime of savings on energy efficiency, you could qualify for a rebate.

Rebate overview:

Equipment Type	Rebate Amount
Dishwasher	\$ 100
Combination-Oven	\$ 500
Convection Range w /Microwave Oven	\$ 200
Flash Bake Oven	\$ 200
Freezer	\$ 100
Electric Fryers	
– Standard Open Deep	\$ 200
– Large Vat Open Deep	\$ 300
Electric Steamers	
– 3 and 4 Pan Steamer	\$ 500
– 5 and 6 Pan Steamer	\$ 1,000
Electric Hot Food Holding Cabinets HFHC	
– Full size – 20 cubic feet	\$ 750
– 3 / 4 size – 12 cubic feet	\$ 625
– Half size – 8 cubic feet	\$ 500
Griddle	\$ 200
Ice Machine	\$ 100
Induction Cooktop	\$ 200
Induction Range w/ Convection Oven	\$ 750
Refrigerator	\$ 100
Vending Control (Energy Star does not apply)	\$ 50

CONTACT US

If you have any questions or need assistance in making these savings a reality for your business; please contact your local energy expert at Runestone Electric Association.

ENERGY STAR COMMERCIAL FOOD SERVICE

Rebate Application

Business Member Information:

Business Name _____

Installation Address _____

City _____ State _____ ZIP _____

Contact Name _____ Account # _____

Email _____ Phone _____

Rebate Recipient:

To release the rebate incentive check to an alternate party other than the cooperative business member, the member must specify an alternative mailing address and authorize with a signature below.

Please Send Rebate to (check one):

Business Member Alternative Recipient

Recipient Name _____

Mailing Address _____

City _____ State _____ ZIP _____

Contact Name _____

Application Check List:

- Rebate application with signature
- Itemized project invoices (labor & materials)
- Equipment specifications

The undersigned does hereby certify that the undersigned is solely responsible for the accuracy of the information contained in this application. All rules of the program have been followed and the installation is complete. The undersigned acknowledges that nothing contained in the application imposes any liability on the cooperative for the work performed and information presented by the member, member's engineer, contractor, or vendor. The undersigned also authorized payment of incentive directly to the specified rebate recipient.

Rebate applications due no later than November 19, 2021.

Member Signature:

Member Signature _____ Date _____

ENERGY STAR COMMERCIAL FOOD SERVICE

Rules & Information

Warranty Information

Rebate qualifications do not imply any representation or warranty of such equipment, design or installation by the cooperative. The cooperative shall not be responsible or liable for any personal injury or property damage caused by this equipment. The cooperative does not guarantee that a specific level of energy or cost savings will result from the implementation of energy conservation measures or the use of products funded under this program. In no event shall the cooperative be liable for any incidental or consequential damages.

Additional Program Rules

1. Installation must be complete before application is submitted and funds are issued.
2. To ensure installed equipment meets the cooperative's performance standards, members and vendors must submit itemized equipment invoices, along with rebate application and equipment specifications.
3. All equipment must be ENERGY STAR rated.
4. Rebates must be applied for within 12 months of invoice date.
5. The cooperative reserves the right to conduct random inspections of installations.
6. The member is responsible for checking with the cooperative to determine funding availability and to verify program parameters.
7. Project must comply with all program specific rules and qualifications.

Food Service Equipment

All rebated equipment must be EnergyStar certified. Rebates are valid for replacement or new construction/addition of equipment.

Building Type	Days/Year
Large Office Cafeteria	250
Fast Food Restaurant	365
Sit-Down Restaurant	365
Grocery	365
Elementary School	200
Jr. High/High School or College	200
Hospital Cafeteria	365
Hotel	365
Other Commercial	250

ENERGY STAR COMMERCIAL FOOD SERVICE

Equipment & Rebate Information

Electric Hot Food Holding Cabinets (HFHC)

Size	Volume (cubic ft)	Manufacturer	Model	Building Type	Quantity	Rebate/Unit	Total Rebate
Full Size	20					\$750	
3/4 Size	12					\$625	
Half Size	8					\$500	

Electric Ovens, Cooktops & Griddles

Equipment	Manufacturer	Model	Building Type	Quantity	Rebate/Unit	Total Rebate
Combination-Oven					\$500	
Convection w/ Microwave					\$200	
Flash Bake Oven					\$200	
Griddle					\$200	
Induction Cooktop					\$200	
Range w/ Convection Oven					\$750	

Electric Fryers

Equipment	Manufacturer	Model	Building Type	Quantity	Rebate/Unit	Total Rebate
Standard Open Deep					\$200	
Large Vat Open Deep					\$300	

Electric Steamers

Equipment	Manufacturer	Model	Building Type	Quantity	Rebate/Unit	Total Rebate
3&4 Pan Steamer					\$500	
5&6 Pan Steamer					\$1,000	

Miscellaneous Energy Star Equipment

Equipment	Manufacturer	Model	Building Type	Quantity	Rebate/Unit	Total Rebate
Dishwasher					\$100	
Freezer					\$100	
Ice Machine					\$100	
Refrigerator					\$100	
Vending Controls*					\$50	

*Energy Star rating does not apply

Project Cost

Total Rebate