

FOOD SERVICE EQUIPMENT REBATE PROGRAM



**COOK UP
BIG SAVINGS**
IN YOUR KITCHEN!

**PURCHASE
ENERGY
EFFICIENT
FOOD SERVICE
EQUIPMENT.**

CONSERVE & \$AVE[®]

AUSTIN UTILITIES • OWATONNA PUBLIC UTILITIES • ROCHESTER PUBLIC UTILITIES



Save money, increase productivity, and get great rebates when you purchase energy-efficient food service equipment!

According to the Food Service Technology Center, 80% of the annual energy bill for the commercial food service sector is consumed by inefficient cooking, holding, and storage equipment.

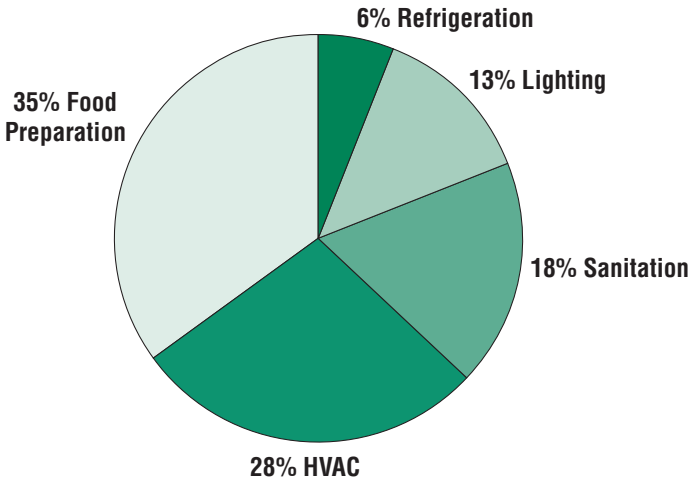
Food preparation equipment accounts for 35% of the typical restaurant's energy expenses. Purchasing energy-efficient food service equipment to replace old equipment, or for new kitchen construction, can save you significant money on your utility bills. **For example, compared to standard models, energy-efficient products can save you up to 50% on your gas and electric bills, and a qualifying steam cooker can save you up to 170,000 gallons of water annually!**

Austin Utilities, Owatonna Public Utilities, and Rochester Public Utilities make it easier for you to purchase energy-efficient food service equipment. **In addition to saving money on your energy bills, we'll give you rebates on eligible purchases through our CONSERVE & SAVE® Rebate Program.**



Where Your Energy Dollars Go

Source: Food Service Technology Center



Using energy-efficient equipment makes good business sense all around. Some products include features that reduce labor costs and/or increase food product yield. High-efficiency products often feature stainless-steel construction as well as high-quality components and controls. Several items reduce heat loss which lowers your cooling costs and provides a more comfortable work environment for employees – further increasing productivity.

Crunch the numbers for yourself! **As the chart on the opposite page shows, a kitchen equipped with an entire suite of qualifying energy-efficient equipment could save your business approximately \$10,625 in electric bills or \$16,790 in gas bills each year and would result in total rebates of \$5,173 for electric or \$9,440 for gas!**

But you don't have to replace every piece of equipment to save money – any purchase you make can make a difference. *Look through this brochure and find the items you use most in your kitchen and consider replacing them with an energy-efficient model.*

ENERGY-EFFICIENT EQUIPMENT	POTENTIAL ANNUAL ELECTRIC SAVINGS*	POTENTIAL ANNUAL GAS SAVINGS*	ELECTRIC REBATE ON EQUIPMENT PURCHASE	GAS REBATE ON EQUIPMENT PURCHASE**
Charbroiler (Infrared)	N/A	\$750	N/A	\$300
Combination Ovens	\$1,840	\$720	\$900	\$900
Commercial Dishwashers	\$2,500	\$1,350	\$300–\$1,000	\$300–\$1,000
Convection Ovens	\$190	\$360	\$225	\$500
Conveyor Ovens	N/A	\$1,850	N/A	\$750
Freezers – Solid Door	\$120	N/A	\$100–\$125	N/A
Fryers	\$150	\$640	\$150	\$250–\$350
Fryers (Infrared)	N/A	\$360	N/A	\$250
Griddles	\$140	\$100	\$175	\$175
Ice Makers	\$670	N/A	\$150–\$400	N/A
Insulated Holding Cabinets	\$410	N/A	\$200–\$300	N/A
Pasta Cooker	N/A	\$1,380	N/A	\$200
Rack Ovens	N/A	\$2,310	N/A	\$1,000–\$1,200
Refrigerators & Freezers – Glass or Mixed Door	\$270	N/A	\$100	N/A
Refrigerators – Solid Door	\$170	N/A	\$100–\$125	N/A
Refrigerator/Freezers – Solid Door	\$140	N/A	\$100–\$125	N/A
Rotisserie Oven (Infrared)	N/A	\$553	N/A	\$500
Salamander Broiler (Infrared)	N/A	\$239	N/A	\$150
Spray Valves	\$800	\$510	50% of installed cost [^]	50% of installed cost
Steamer Cookers	\$1,150	\$1,060	\$400–\$550	\$500–\$575
Upright Broiler (Infrared)	N/A	\$1,008	N/A	\$600
Ventilation Hood Controllers	\$2,075	\$3,600	\$165/HP	\$300/1000 CFM
TOTALS	\$10,625	\$16,790	\$5,173	\$9,440

IMPORTANT NOTE: Equipment purchases must meet our minimum efficiency requirements to qualify for rebates. See our CONSERVE & SAVE® Food Service Equipment rebate application for minimum efficiency requirements. General efficiency information is also listed in this brochure for each piece of equipment.

* Annual savings based on typical use for the largest size equipment in the category with the following utility rates: Electricity: \$0.085 per kWh, Natural Gas: \$1.10 per therm, Combined Water and Sewer: \$2.35 per CCF

**Gas rebates not available from Rochester Public Utilities.

[^]You must have an electric water heater to qualify for this rebate from Rochester Public Utilities.

CONSERVE & \$AVE® REBATES

The following food service items are eligible for rebates through our CONSERVE & SAVE® Rebate Program. You can download a Food Service Equipment rebate application from our websites: www.austinutilities.com, www.owatonnautilities.com, and www.rpu.org. **To be eligible for rebates, equipment purchases must meet the minimum efficiency requirements listed in the rebate application. See rebate application attachments: “Qualifying Electric Food Service Equipment” and “Qualifying Gas Food Service Equipment.”**

COMBINATION OVENS

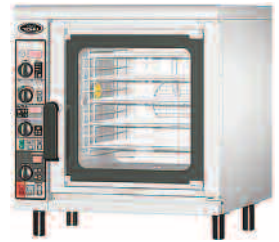
Annual Savings: \$1,840 Electric • \$900 Gas

Rebate: \$900 Electric • \$900 Gas

Purchase must meet or exceed heavy load chicken cooking energy efficiency of 60% (electric) or 40% (gas) utilizing American Society for Testing and Materials (ASTM) Standard F1639.

Energy-efficient combination ovens:

- Are up to 25% more efficient than standard models
- Consume 10-15 gallons of water per hour compared to 30-40 in a typical 10-pan boiler style combination during steam mode
- Save up to 88,000 gallons of water per year
- Frequently have higher production capacities



COMMERCIAL DISHWASHERS

Annual Savings: up to \$2,500 Electric • up to \$1,350 Gas

Rebate: \$300-\$1,000 Electric • \$300-\$1,000 Gas

Purchase must be ENERGY STAR® qualified.

AU, OPU, and RPU electric customers: To qualify for the electric rebate, your building water heater and/or the booster water heater (if applicable) must be electric. **AU and OPU gas customers:** To qualify for the gas rebate, your building water heater and the booster water heater (if applicable) must **both** be fueled by natural gas.

Energy-efficient dishwashers:

- Are on average 25% more energy-efficient than standard models
- Are on average 25% more water-efficient than standard models
- Save businesses more than \$200 and 52,000 gallons per year in reduced water usage



CONVECTION OVENS

Annual Savings: \$190 Electric • \$360 Gas

Rebate: \$225 Electric • \$500 Gas

Purchase must be ENERGY STAR® qualified.



Compared to conventional ovens, energy-efficient convection ovens:

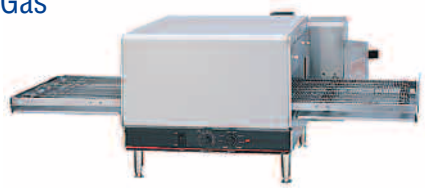
- Are up to 23% more efficient
- Allow for a 25-30% decrease in cooking temperature
- Allow for a 20% reduction in cooking time
- Can be loaded more fully due to increased circulation
- Frequently have better baking uniformity

CONVEYOR OVENS

Annual Savings: N/A Electric • \$1,850 Gas

Rebate: N/A Electric • \$750 Gas

Qualifying gas conveyor oven models tested must meet or exceed baking energy efficiency of greater than or equal to 42% and have an idle energy rate of less than or equal to 57,000 Btu/h (large ovens) or less than or equal to 29,000 Btu/h (small ovens), utilizing American Society for Testing and Materials (ASTM) Standard F1817. Multiple-deck oven configurations are paid per qualifying oven deck.



Energy-efficient conveyor ovens:

- Can reduce bake times by 20-25%
- Require less skill to operate

FRYERS

Annual Savings: \$150 Electric • \$640 Gas

Rebate: \$150 Electric • \$250-\$350 Gas

Purchase of standard vat size fryers must be ENERGY STAR® qualified. Purchase of large vat fryers must be ENERGY STAR® qualified or must have a tested heavy load cooking energy efficiency of 80% (electric) or 50% (gas) or greater utilizing American Society for Testing and Materials (ASTM) Standard F2144.



Energy-efficient fryers:

- Are up to 25% more efficient than standard models
- Offer shorter recovery times and higher production rates
- Reduce standby losses for lower idle energy rate (with frypot insulation)
- Eliminate need for backup fryer because of higher production rate

GRIDDLES

Annual Savings: \$140 Electric • \$100 Gas

Rebate: \$175 Electric • \$175 Gas

Purchase must be ENERGY STAR® qualified.

Energy-efficient griddles:

- Are up to 30% more efficient than standard models
- Produce a more uniform surface temperature
- Bring the surface up to cooking temperature very quickly
- Radiate less heat into the kitchen
- Produce a more consistent food product



ICE MAKERS

Annual Savings: \$670 Electric • N/A Gas

Rebate: \$150-\$400 Electric • N/A Gas

Purchase must be ENERGY STAR® qualified or meet Consortium for Energy Efficiency (CEE) Tier I or Tier III energy efficiency specifications using Air-Conditioning & Refrigeration Institute (ARI) Standard 810 testing conditions (www.cee1.org). Tier III models are most efficient.

Energy-efficient ice makers:

- Are up to 15% more efficient than standard models
- Water-cooled models are more energy-efficient than air-cooled, but use more water
- Larger units are more efficient but require more space and may have a higher initial cost



INSULATED HOLDING CABINETS

Annual Savings: \$410 Electric • N/A Gas

Rebate: \$200-\$300 Electric • N/A Gas

Purchase must be ENERGY STAR® qualified.

Energy-efficient insulated holding cabinets:

- Are up to 65% more efficient than standard models
- Reduce heat loss because of better insulation
- Preheat in half the time
- Radiate less heat into the kitchen
- Have better temperature uniformity
- Operate most efficiently when sized appropriately for the amount of food typically served.



INFRARED EQUIPMENT

Energy-efficient infrared equipment:

- Intense energy quickly penetrates food, locking in natural juices and reducing broiling time by as much as 50%.
- Cook with 1/3 less gas for fuel savings up to 66% more than ordinary broilers.

INFRARED CHARBROILERS

Annual Savings: N/A Electric • \$750 Gas

Rebate: N/A Electric • \$300 Gas

No minimum efficiency requirements.



INFRARED FRYERS

Annual Savings: N/A Electric • \$360 Gas

Rebate: N/A Electric • \$250 Gas

No minimum efficiency requirements.



INFRARED SALAMANDER BROILERS

Annual Savings: N/A Electric • \$239 Gas

Rebate: N/A Electric • \$150 Gas

No minimum efficiency requirements.



INFRARED ROTISSERIE OVENS

Annual Savings: N/A Electric • \$553 Gas

Rebate: N/A Electric • \$500 Gas

No minimum efficiency requirements.



INFRARED UPRIGHT BROILERS

Annual Savings: N/A Electric • \$1,008 Gas

Rebate: N/A Electric • \$600 Gas

No minimum efficiency requirements.

PASTA COOKERS

Annual Savings: N/A Electric • \$1,380 Gas

Rebate: N/A Electric • \$200 Gas

No minimum efficiency requirements.

Energy-efficient pasta cookers:

- Rapidly bring water to a boil
- Use 40% less energy than a standard range



RACK OVENS

Annual Savings: N/A Electric • \$2,310 Gas

Rebate: N/A Electric • \$1,000-\$1,200 Gas

Purchase must have tested baking energy efficiency of 50% or greater utilizing American Society for Testing and Materials (ASTM) Standard F2093.

Energy-efficient rack ovens:

- Are up to 65% more efficient than standard models
- Save up to 2,100 therms per year
- Provide more uniform baking
- Heat up faster than standard rack ovens
- Radiate less heat into the kitchen



REFRIGERATORS & FREEZERS – GLASS OR MIXED DOOR

Annual Savings: \$270 Electric • N/A Gas

Rebate: \$100 Electric • N/A Gas

Purchase must be ENERGY STAR® qualified.

Energy-efficient glass-door refrigerators:

- Are up to 40% more efficient than standard models
- Have a 2-year payback
- Provide tighter temperature control
- Generally provide more high quality features



REFRIGERATORS & FREEZERS – SOLID DOOR

Annual Savings: \$120-\$170 Electric • N/A Gas

Rebate: \$100-\$125 Electric • N/A Gas

Purchase must be ENERGY STAR® qualified.

Energy-efficient solid-door refrigerators and freezers:

- Are up to 45% more efficient than standard models
- Have a 1-year payback
- Provide tighter temperature control
- Generally provide more high quality features



SPRAY VALVES – LOW-FLOW PRE-RINSE

Annual Savings: \$800 Electric • \$510 Gas

Rebate: 50% of installed cost Electric & Gas

Purchase must have a flow rate of 1.6 gallons per minute or less as tested utilizing American Society for Testing and Materials (ASTM) Standard F2324. Low-flow spray valve must replace a standard flow unit. **Hot water must be provided by an electric water heater to receive a rebate from Rochester Public Utilities.**



Energy-efficient, low-flow pre-rinse spray valves:

- Are up to 65% more efficient than standard models
- Use 1.6 or less gallons of water per minute compared to 2.5 and 5.0 in standard models
- Save up to 45,000 gallons of water per year
- Have a higher velocity allowing them to work as well as standard spray valves as tested by the Food Service Technology Center

STEAM COOKERS

Annual Savings: \$1,150 Electric • \$1,060 Gas

Rebate: \$400-\$550 Electric • \$500-\$575 Gas

Purchase must be ENERGY STAR® qualified.



Energy-efficient steam cookers:

- Are up to 60% more efficient than standard models
- Require less maintenance (eliminate lime buildup)
- Reduce heat loss because of better insulation
- Consume about 2 gallons of water per hour, compared to 25 to 35 gallons on standard models

VENTILATION HOOD CONTROLLERS

Annual Savings: \$2,700 Electric • \$3,600 Gas

Rebate: \$165 per HP Electric • \$300 per 1000 CFM Gas

Commercial kitchen exhaust hood control system must be used in conjunction with variable speed fan motor controls. See qualifying equipment list for specific models. Electric rebate is calculated using the total nameplate horsepower of the exhaust and make-up air fans controlled by the vent hood system. Gas rebate is calculated using the existing exhaust fan CFM controlled by the vent hood system.



Ventilation hood controllers:

- Reduce the cost to operate an exhaust system by 40-70%
- Can be installed on new installations or retrofitted to existing hoods
- Provide a 2-5 year payback in retrofit projects and a 1-3 year payback in new construction

For more information on how to run an energy efficient kitchen, visit the following websites:

www.cee1.org
www.dinegreen.com
www.energystar.gov
www.fishnick.com

TEAMING UP TO SAVE YOU MONEY



CONSERVE & \$AVE

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