

Serving up energy savings.

Get instant incentives up to \$3,000 on high-efficiency foodservice equipment.

Want to lower your business's energy costs? Rhode Island Energy offers instant incentives when you purchase and install qualifying natural gas or electric high-efficiency commercial foodservice equipment through a participating dealer.

How to participate



Find a participating distributor.

Use our simple look-up tool at rienergy.com/RI-Business/Energy-Saving-Programs/Commercial-Kitchen-Equipment

30%

Choose qualified equipment.

Review the list on the back to determine what's right for you.*



Receive your instant incentive.

Confirm the equipment will be installed at a non-residential facility, and your incentive will be applied at the register.

Benefits of high-efficiency foodservice equipment

1.

Saves energy and money for years to come

2.

Reduces energy costs by up to 30% without sacrificing performance

3.

Increases performance and sustainability

For more details and to get started, visit rienergy.com/RI-Business

Instant discount is expected to be passed down to the end-use customer. Onsite verifications may be required. Eligible Rhode Island Energy customers are those located in a facility that pay a commercial or industrial rate.

*Qualified products may change throughout the year, list subject to change.



Rhode Island Energy™

a PPL company

Rhode Island Foodservice Instant Incentives

Effective January 1, 2022



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	Qualified Products	Customer Incentive per Unit	Estimated Annual Savings*
Gas/Electric	Conveyor Broiler, ≤ 22" wide	\$2,000	\$2,200
	Conveyor Broiler, 22–28" wide	\$2,500	\$2,800
	Conveyor Broiler, ≥ 28" wide	\$3,000	\$6,800
Gas	Combination Oven	\$1,200	\$1,000
	Convection Oven	\$1,000	\$330
	Conveyor Oven	\$1,000	\$850
	Fryer	\$1,200	\$740
	Griddle	\$500	\$360
	Pre-Rinse Spray Valve	\$50	\$100
	Rack Oven	\$1,000	\$2,000
	Steamer	\$1,500	\$3,500
	Underfired broiler	\$650	\$200
	Pasta Cookers	\$2,000	\$1,200
	Chef Base, Refrigerated, 35–120"	\$500	Up to \$400
	Combination Oven	\$2,500	\$2,400
	Convection Oven	\$600	\$450
Electric	Deck Oven	\$2,000	\$1,200
	Dishwasher, High Temp – Door Type	\$900	Up to \$2,600
	Dishwasher, High Temp Multi Tank Conveyor	\$900	
	Dishwasher, High Temp Pot, Pan and Utensil	\$900	
	Dishwasher, High Temp Single Tank Conveyor	\$1,500	
	Dishwasher, High Temp Under Counter	\$500	
	Dishwasher, Low Temp – Door Type	\$600	
	Dishwasher, Low Temp – Multi Tank Conveyor	\$900	
	Dishwasher, Low Temp – Single Tank Conveyor	\$125	
	Dishwasher, Low Temp Under Counter	\$300	
	Freezer, Glass or Solid Door, < 15 cu. ft.	\$200	
	Freezer, Glass or Solid Door, 15–29.9 cu. ft.	\$300	
	Freezer, Glass or Solid Door, 30–49.9 cu. ft.	\$150	
	Freezer, Glass or Solid Door, ≥ 50 cu. ft.	\$250	
	Fryer, Standard Vat, Large Vat	\$250	\$450
	Griddle	\$500	\$260
	Hot Food Holding Cabinet, Half Size	\$600	Up to \$440
	Hot Food Holding Cabinet, 3/4 Size	\$750	
	Hot Food Holding Cabinet, Full Size	\$900	
	Ice Machine, Ice Making Head	\$250	Up to \$600
	Ice Machine, Remote Cond./Split Unit, Batch	\$200	
	Ice Machine, Remote Cond./Split Unit, Continuous	\$200	
	Ice Machine, Self-Contained	\$200	
	Induction Cooktop ¹	\$750	\$400
	On-Demand Commercial Electric Hand Wrap Machine	\$100	\$250
	Refrigerator, Glass or Solid Door, < 15 cu. ft.	\$200	Up to \$100
	Refrigerator, Glass or Solid Door, 15–29.9 cu. ft.	\$150	
	Refrigerator, Glass Door, 30–49.9 cu. ft.	\$200	
	Refrigerator, Solid Door, 30–49.9 cu. ft.	\$300	
	Refrigerator, Glass or Solid Door, ≥ 50 cu. ft.	\$350	
	Steam Cooker	\$2,000	\$4,800

*Estimated savings are based on estimates from the Foodservice Technology Center assuming an average commercial energy rate of \$0.16/kWh and \$0.948/therm.

¹ Incentive is per burner with a two burner minimum

Visit energystar.gov/productfinder to learn more about qualifying products.

Contact Energy Solutions, the Program Implementer, at 617-440-5466 or InstantRebates-NE@energy-solution.com for additional support.