

## New Mexico Commercial Comprehensive Program Food Service Equipment



## REDUCE ENERGY USE REDUCE ENERGY COSTS

Installing energy efficient equipment for cooking, ice making, dishwashing, and other food service applications will reduce energy use and lower utility bills.

## **Building Types May Include**

- **Restaurants**
- 🚔 Fast Food
- **b** Supermarkets



Schools

**U** Healthcare & Hospitality

- Corporate Event Locations
- Apply for rebates online, by mail, or through a service provider
- Eligible units must be electric and meet ENERGY STAR® specifications
- Visit <u>www.epesaver.com/service/food-service</u> for more information

## **Available Incentives**

combination Ovens up to \$850/unit

Convection Ovens up to \$250/unit

Hot Food Holding Cabinets up to \$550/unit

Electric Fryers up to \$350/unit

Electric Steam Cookers up to \$2,200/unit

Ice Makers up to \$0.20/harvest rate

Dishwashers up to **\$2,800/unit** 

For assistance or to schedule an energy efficiency assessment: Chris Stanaland SCStanaland@FrontierEnergy.com 575-523-3533 • www.epesaver.com