

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