

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 and 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 the third Thursday in November.

MEMBER SIGNATURE

Member signature _____ Date _____

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.

Equipment & rebate information

FOOD SERVICE EQUIPMENT

All rebated equipment must be ENERGY-STAR-certified. Rebates are valid for replacement or new construction/addition of equipment. Please select ONE building type below.

Building type

- | | | |
|---|--|---|
| <input type="checkbox"/> Large office cafeteria | <input type="checkbox"/> Grocery | <input type="checkbox"/> Hospital cafeteria |
| <input type="checkbox"/> Fast food restaurant | <input type="checkbox"/> Elementary school | <input type="checkbox"/> Hotel |
| <input type="checkbox"/> Sit-down restaurant | <input type="checkbox"/> Jr. High/High School or college | <input type="checkbox"/> Other commercial |

Electric hot food holding cabinets (HFHC)

Size	Volume (cubic ft)	Manufacturer	Model	Quantity	Rebate/unit	Total rebate
Full Size	20				\$400	
3/4 Size	12				\$300	
Half Size	8				\$200	

Electric ovens, cooktops and griddles

Equipment	Manufacturer	Model	Quantity	Rebate/unit	Total rebate
Combination-oven					\$700
Convection-oven				\$ 75	
Electric fryer or griddle				\$200	

Electric steamers

Equipment	Manufacturer	Model	Quantity	Rebate/unit	Total rebate
Electric steamer				\$600	

Dishwasher (electric water heater required to qualify for rebate)

Equipment	Manufacturer	Model	Quantity	Rebate/unit	Total rebate
High temp booster heater <input type="checkbox"/> Gas <input type="checkbox"/> Electric				\$200	
Low temp				\$400	
Under counter units/pot pan and utensil				\$ 50	

Miscellaneous ENERGY STAR equipment

Equipment	Manufacturer	Model	Quantity	Rebate/unit	Total rebate
Freezer				\$ 75	
Ice machine				\$ 75	
Refrigerator					
– 0 < V30 cubic feet				\$ 25	
– 30 > V50+ cubic feet				\$ 75	

*ENERGY STAR rating does not apply

Project cost

Total rebate

Energy Star® Commercial Food Service

Energy Star commercial food service equipment is extremely 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 percent on energy over standard units.

ELECTRIC OVENS, COOKTOPS, AND GRIDDLES

- Combination oven – used as both a traditional convection oven and a steamer. It preheats quickly and doesn't 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 percent on energy costs.
- Griddle – found on most cook lines, Energy Star models are approximately 10 percent more efficient than standard griddles. Energy Star griddles use thermostatic control with improved temperature uniformity to increase production capacity.

ELECTRIC FRYERS

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

ELECTRIC STEAMERS

- 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.

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



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 kitchen areas cooler.

DISHWASHERS

- Dishwashers are one of the most expensive pieces of equipment to operate in a commercial kitchen. Energy Star units save up to 40 percent on energy and water through advanced controls and diagnostics, improved nozzles, and rinse arm design.

MISCELLANEOUS ENERGY STAR EQUIPMENT

- Ice machines – harvest-assist devices, high-efficiency compressors, fan motors, and water pumps all help make Energy Star ice machines 12 percent more efficient than standard units.
- Refrigerators and freezers – solid or glass door, vertical and horizontal reach-in units all use high-efficiency compressors, improved coil design, and efficient interior lighting to save up to 40 percent over standard units.

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	
– High temp booster heater	\$ 200
– Low temp	\$ 400
– Under counter units/ pot pan and utensil	\$ 50
Combination-oven	\$ 700
Convection oven	\$ 75
Freezer	\$ 75
Electric fryer or griddle	\$ 200
Electric steamers	\$ 600
Electric hot food holding cabinets (HFHC)	
– Full size (20cf)	\$ 400
– 3/4 size (12cf)	\$ 300
– 1/2 size (8cf)	\$ 200
Ice machine	\$ 75
Refrigerator	
– Refrigerator – 0<V30 cubic feet	\$ 25
– Refrigerator – 30<V50+ cubic feet	\$ 75

CONTACT US

If you are installing anything not listed here, have any questions or need assistance in making these savings a reality for your business, please contact your local energy expert at your electric cooperative.

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