



COMMERCIAL FOOD SERVICE REBATES

Switching to high efficiency food service equipment can not only improve the look of your business, it can result in significant energy savings. REU offers rebates for installation of qualified ice machines, refrigerator and freezer doors, holding cabinets, ovens, fryers, steam cookers, griddles and vending machines – all designed to reduce energy use and increase performance.

Commercial food service equipment rebates available under REU's Food Service Rebate Program include:

HOW TO APPLY FOR COMMERCIAL REBATES

1

READ THE GENERAL REQUIREMENTS

to determine if you are eligible for a rebate.

2

REVIEW THE REBATE REQUIREMENTS

to make sure your new equipment meets all the requirements necessary to receive a rebate.

3

PURCHASE AND INSTALL

the qualifying product(s).

4

GATHER

all supporting documentation.

5

COMPLETE AND SUBMIT

your rebate application online at redding.conservationrebates.com.

Rebate eligibility and amounts are subject to change at any time.

COMMERCIAL REBATES AVAILABLE FOR:

GENERAL REQUIREMENTS

THE FOLLOWING CUSTOMER AGREEMENT REQUIREMENTS APPLY TO ALL COMMERCIAL REBATES:

- As a qualified Redding Electric Utility (REU) Customer, applicant agrees to indemnify the City of Redding, its City Council, commissions, officers, employees, volunteers, Strategic Allies, and agents from any claim, injury, liability, loss, cost, and/or expense or damage, including all costs and reasonable attorney's fees in providing a defense to any claim arising from this Rebate.
- Rebates are available only for existing buildings. New construction projects do not qualify.
- Equipment purchased for inventory or resale does not qualify for rebate funding. Equipment must be new. Used, rebuilt and/or refurbished equipment is not eligible.
- Rebate funding and offered product measures are subject to change at any time at the discretion of REU.
- Rebate funding is limited to 100% of the actual price of the project (including eligible equipment, labor, disposal, etc.), less any applicable sales tax or other fees.
- REU's Public Benefit Programs operate under a July-June annual budget calendar. Rebate funding is limited by the annual budget. Rebate applications are accepted on a first come, first served basis until the rebate budget is expended.
- Commercial utility customers are limited to receiving a maximum of \$250,000 in rebate funds in the program year (July 1st through June 30th). This includes incentives received through all REU programs.
- Commercial utility customers are limited to receiving a maximum of \$250,000 of rebate funds for similar measures installed at a single facility (stand-alone building). This limitation applies for a period of five (5) years.

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- Submission of a rebate application constitutes an agreement by the applicant to purchase and install the indicated energy saving equipment or implement the indicated energy efficiency measures during the current REU program year.
- Submission of a rebate application indicates an agreement by the applicant to allow verification inspections by REU representatives or its third-party contractors of both the sales transaction and product or measure installation. Rebate funding may be held or denied based on REU's ability to verify that the project meets all program requirements.
- Applicants must allow REU or its third-party access to inspect the completed installation for up to two (2) years after a rebate check has been paid in order for REU to evaluate the effectiveness of the program.
- Installed equipment and/or measure(s) must be operational and producing energy savings or serving its intended purpose(s) for a minimum of five (5) years after the project has been completed. If changes occur that render the equipment or measure(s) inoperable or unable to serve the intended purpose(s) within the initial 5-year period, all or part of the rebate funding may be subject to repayment to REU.
- Submission of a rebate application serves as a certification by the applicant that they have received no other rebate(s) for the equipment and/or measures indicated on the application.
- Completion of the entire rebate application is required for rebate payment. The rebate application embodies the entire agreement between REU and the Customer.
- Applicant signature is required to certify that the information provided on the rebate application is true and correct.
- Rebate applications must be submitted within six (6) months of the project completion date as indicated by the final contractor invoice or the final building permit. Applications for self-installed projects must be installed within six (6) months of the purchase date shown on the receipt.

COMMERCIAL FOOD SERVICE REBATES



UP TO
\$550
PER ICE MACHINE

ICE MACHINE

Efficient ENERGY STAR® certified ice machines use 10% less energy and 20% less water than standard models. These improved units include more efficient motors, compressors, and pumps. To determine the energy savings of your qualified appliance, visit: www.caenergywise.com/calculators

REBATE REQUIREMENTS

To qualify for our rebate, the following technical requirements must be met:

AIR-COOLED

Only air-cooled ice machines are eligible.

QUALIFIED

Make and model must be listed on Food Service Technology Center's Qualifying Appliance List (fishnick.com/saveenergy/rebates/completelist.pdf) or be ENERGY STAR-qualified.

ICE

Machines must make flaked, crushed, or fragmented ice cubes 2oz or smaller.

CONDENSER

A qualifying remote condenser or remote condenser/compressor unit on remote units.

SUPPORTING DOCUMENTATION

The following supporting documentation must be submitted as part of your rebate application:



ITEMIZED INVOICE THAT INCLUDES:

- Customer name and installation address
- Vendor/contractor name and address
- Invoice number
- Installation date
- Product details, including:
 - › Product manufacturer(s)
 - › Product model number(s)
 - › Product serial number(s)
 - › Quantity purchased
- Total cost itemized by equipment price and installation costs
- Proof of full payment

ICE MACHINE



MANUFACTURER'S PRODUCT INFORMATION:

Including a Product Specification Sheet, or Product Specifications from the user manual

REBATES AVAILABLE:

101 TO 300 LBS/DAY

• \$120

301 TO 500 LBS/DAY

• \$170

501 TO 1000 LBS/DAY

• \$250

1001 TO 1500 LBS/DAY

• \$390

>1500 LBS/DAY

• \$550



GLASS DOOR REFRIGERATOR

Did you know you can upgrade the look and feel of your glass door refrigerators while saving money? REU offers rebates for commercial glass door refrigerators that are 20% more efficient on average than other available models. Determine the energy savings of your qualified appliance at: www.caenergywise.com/calculators

UP TO
\$140
PER REFRIGERATOR

REBATE REQUIREMENTS

To qualify for our rebate, the following technical requirements must be met:

SELF-CONTAINED

Only self-contained units are eligible. Refrigerators with remote condensing units are not eligible.

2.1 SPECIFICATION

Model must meet the ENERGY STAR Version 2.1 specification.

QUALIFIED

Make and model must be listed on Food Service Technology Center's Qualifying Appliance List: fishnick.com/saveenergy/rebates/qpl/

SUPPORTING DOCUMENTATION

The following supporting documentation must be submitted as part of your rebate application:



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- Invoice number
- Installation date
- Product details, including:
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 - › Product serial number(s)
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GLASS DOOR REFRIGERATOR



PRODUCT SPECIFICATION SHEET

Or copy of specs from the user manual

REBATES AVAILABLE:

<15 CUBIC FEET

• \$20

15-29 CUBIC FEET

• \$100

30-49 CUBIC FEET

• \$120

≥50 CUBIC FEET

• \$140





GLASS OR SOLID DOOR FREEZER

Efficient ENERGY STAR®-listed freezers offer energy savings of up to 40% compared to standard models! With improved insulation, high-efficiency compressors, and efficient LED lighting, these units can reduce energy costs by up to \$400 per year.

UP TO
\$790
PER FREEZER

REBATE REQUIREMENTS

To qualify for our rebate, the following efficiency requirements must be met:

SELF-CONTAINED

Only self-contained units are eligible. Freezers with remote condensing units are not eligible.

2.1 SPECIFICATION

Model must meet the ENERGY STAR Version 2.1 specification.

QUALIFIED

Make and model must be listed on Food Service Technology Center's Qualifying Appliance List:

fishnick.com/saveenergy/rebates/qpl/

SUPPORTING DOCUMENTATION

The following supporting documentation must be submitted as part of your rebate application:



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- Invoice number
- Installation date
- Product details, including:
 - › Product manufacturer(s)
 - › Product model number(s)
 - › Product serial number(s)
 - › Quantity purchased
- Total cost itemized by equipment price and installation costs
- Proof of full payment

GLASS OR SOLID DOOR FREEZER



PRODUCT SPECIFICATION SHEET

Or copy of specs from the user manual

REBATES AVAILABLE:

<15 CUBIC FEET

• \$20

15-29 CUBIC FEET

• \$110

30-49 CUBIC FEET

GLASS DOOR

• \$190

SOLID DOOR

• \$310

≥50 CUBIC FEET

GLASS DOOR

• \$790

SOLID DOOR

• \$680



UP TO
\$590
PER CABINET

INSULATED HOLDING CABINETS

With more insulation and better gaskets than standard models, qualified holding cabinets can save 70% over standard models while maintaining better temperature consistency. This efficiency will also make your air conditioner run less, causing a reduction in your cooling bill! Determine the energy savings of your qualified appliance at: www.caenergywise.com/calculators

REBATE REQUIREMENTS

To qualify for our rebate, the following efficiency requirements must be met:

HOLDING CABINETS

Electric hot food holding cabinets only.

INSULATED

Must be insulated with solid doors.

ENERGY RATE

Idle energy rate is maximum of 20 watts per cubic foot per ASTM Standard F2140.

EFFICIENCY

Must meet Consortium for Energy Efficiency (CEE) Tier 2 specification.

QUALIFIED

Make and model must be listed on Food Service Technology Center's Qualifying Appliance List: fishnick.com/saveenergy/rebates/qpl/

SUPPORTING DOCUMENTATION

The following supporting documentation must be submitted as part of your rebate application:



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- Customer name and installation address
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- Invoice number
- Installation date
- Product details, including:
 - › Product manufacturer(s)
 - › Product model number(s)
 - › Product serial number(s)
 - › Quantity purchased
- Total cost itemized by equipment price and installation costs
- Proof of full payment



PRODUCT SPECIFICATION SHEET

Or copy of specs from the user manual

INSULATED HOLDING CABINETS

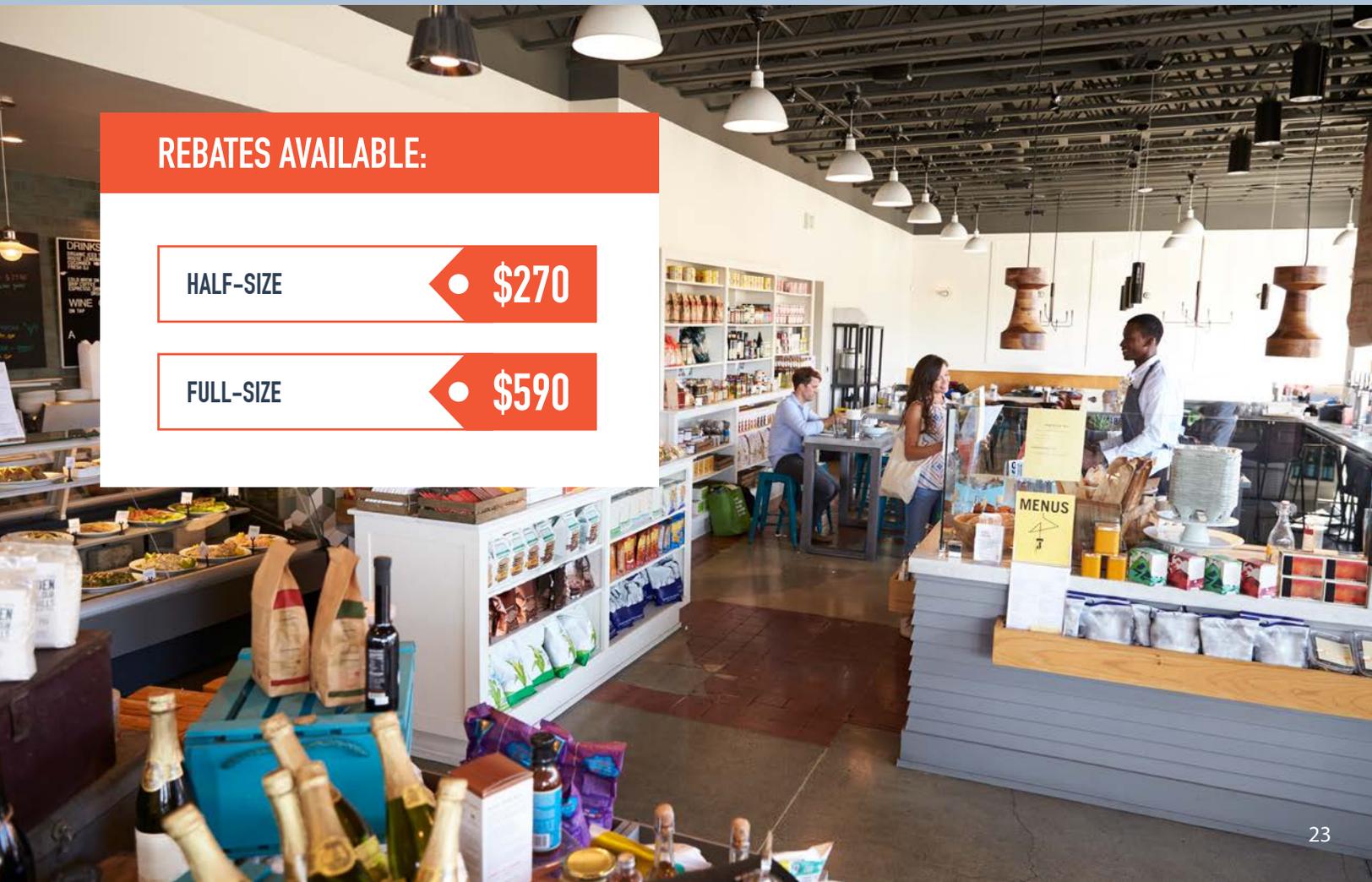
REBATES AVAILABLE:

HALF-SIZE

• \$270

FULL-SIZE

• \$590





UP TO
\$3300
PER OVEN

ELECTRIC COMBINATION OVEN

A new combination oven may include enhanced air circulation, improved insulation and gaskets, and better control – features that can result in up to 30% savings over standard models. Save up to \$700 per year by upgrading to a qualified new unit and save an additional \$800/year by reducing the idle time by two hours per day!

REBATE REQUIREMENTS

To qualify for our rebate, the following efficiency requirements must be met:

EFFICIENCY

Must have an energy efficiency of $\geq 50\%$ in steam mode and $\geq 70\%$ convection mode per ASTM Standard F2861.

QUALIFIED

Make and model must be listed on Food Service Technology Center's Qualifying Appliance List:
fishnick.com/saveenergy/rebates/qpl/

SUPPORTING DOCUMENTATION

The following supporting documentation must be submitted as part of your rebate application:



ITEMIZED INVOICE THAT INCLUDES:

- Customer name and installation address
- Vendor/contractor name and address
- Invoice number
- Installation date
- Product details, including:
 - › Product manufacturer(s)
 - › Product model number(s)
 - › Product serial number(s)
 - › Quantity purchased
- Total cost itemized by equipment price and installation costs
- Proof of full payment

ELECTRIC COMBINATION OVEN



PRODUCT SPECIFICATION SHEET

Or copy of specs from the user manual

REBATES AVAILABLE:

<15 PAN CAPACITY

● \$1,570

16-28 PAN CAPACITY

● \$1,580

>29 PAN CAPACITY

● \$3,300





\$810
PER COOKER

ELECTRIC STEAM COOKER

Who would have thought that better sealing technology, better insulation, and new “connectionless” technology could reduce energy consumption by 60% and water consumption by 90%? Upgrading to a new electric steam cooker could save upwards of \$3,000 per year for your business. Determine the energy savings of your qualified appliance at: www.caenergywise.com/calculators

REBATE REQUIREMENTS

To qualify for our rebate, the following efficiency requirements must be met:

SELF-CONTAINED

Only self-contained units are eligible.

EFFICIENCY

Equipment must meet ENERGY STAR Version 1.2 specifications or have an energy efficiency $\geq 50\%$ per ASTM Standard F1484.

QUALIFIED

Make and model must be listed on Food Service Technology Center's Qualifying Appliance List:

fishnick.com/saveenergy/rebates/qpl/

SUPPORTING DOCUMENTATION

The following supporting documentation must be submitted as part of your rebate application:



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- Customer name and installation address
- Vendor/contractor name and address
- Invoice number
- Installation date
- Product details, including:
 - › Product manufacturer(s)
 - › Product model number(s)
 - › Product serial number(s)
 - › Quantity purchased
- Total cost itemized by equipment price and installation costs
- Proof of full payment

ELECTRIC STEAM COOKER



PRODUCT SPECIFICATION SHEET

Or copy of specs from the user manual

REBATE AVAILABLE:

COMMERCIAL ELECTRIC
STEAM COOKER

• \$810



\$420
PER OVEN

ELECTRIC CONVECTION OVEN

You know they save time and you know they cook more – but did you know that efficient electric convection ovens can also save 23% more energy than a standard model? Investing in an efficient electric convection oven may be the right choice for your business. To determine the energy savings of your qualified appliance and to find out if electric convection is the right choice for your business, visit:

www.caenergywise.com/calculators

REBATE REQUIREMENTS

To qualify for our rebate, the following efficiency requirements must be met:

SELF-CONTAINED

Only self-contained units are eligible.

EFFICIENCY

Must meet ENERGY STAR Version 2.1 specifications or have an energy efficiency $\geq 71\%$ per ASTM Standard F1496.

OVEN EFFICIENCY

Large ovens (>5 pans) must have energy efficiency $\geq 73\%$.

QUALIFIED

Make and model must be listed on Food Service Technology Center's Qualifying Appliance List:

fishnick.com/saveenergy/rebates/qpl/

SUPPORTING DOCUMENTATION

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 - › Product serial number(s)
 - › Quantity purchased
- Total cost itemized by equipment price and installation costs
- Proof of full payment



PRODUCT SPECIFICATION SHEET

Or copy of specs from the user manual

ELECTRIC CONVECTION OVEN

REBATE AVAILABLE:

COMMERCIAL ELECTRIC
CONVECTION OVEN

• \$420





\$460
PER FRYER

ELECTRIC FRYER

With improved controls, better insulation, and improved heating elements that are less likely to scorch the frying oil, improved efficiency is just one of the benefits of a new electric fryer. Determine the energy savings of your qualified appliance at:

www.caenergywise.com/calculators

REBATE REQUIREMENTS

To qualify for our rebate, the following efficiency requirements must be met:

SELF-CONTAINED

Only self-contained units are eligible.

QUALIFIED

Make and model must be listed on Food Service Technology Center's Qualifying Appliance List: fishnick.com/saveenergy/rebates/qpl/

EFFICIENCY

Units with a vat width <18 inches:

Must meet ENERGY STAR® Version 2.0 specifications or energy efficiency $\geq 80\%$ and an idle energy rate $\leq 1,000$ watts per ASTM Standard F1361.

Units with a vat width ≥ 18 inches:

Must meet ENERGY STAR Version 2.0 specifications or energy efficiency $\geq 80\%$ and an idle energy rate $\leq 1,100$ watts per ASTM Standard F1361.

SUPPORTING DOCUMENTATION

The following supporting documentation must be submitted as part of your rebate application:



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- Vendor/contractor name and address
- Invoice number
- Installation date
- Product details, including:
 - › Product manufacturer(s)
 - › Product model number(s)
 - › Product serial number(s)
 - › Quantity purchased
- Total cost itemized by equipment price and installation costs
- Proof of full payment

ELECTRIC FRYER



PRODUCT SPECIFICATION SHEET

Or copy of specs from the user manual

REBATE AVAILABLE:

COMMERCIAL
ELECTRIC FRYER

• \$460



\$400
PER GRIDDLE

ELECTRIC GRIDDLE

Energy efficient electric griddles have more efficient elements, better insulation, or better controls than their less efficient counterparts. Typically, these units also have better temperature uniformity and offer a better cooking experience than standard models. Determine the energy savings of your qualified appliance at:

www.caenergywise.com/calculators

REBATE REQUIREMENTS

To qualify for our rebate, the following efficiency requirements must be met:

SELF-CONTAINED

Only self-contained units are eligible.

EFFICIENCY

Energy efficiency $\geq 70\%$ per ASTM Standard F1275 or meet ENERGY STAR® specifications.

QUALIFIED

Make and model must be listed on Food Service Technology Center's Qualifying Appliance List: fishnick.com/saveenergy/rebates/qpl/

SUPPORTING DOCUMENTATION

The following supporting documentation must be submitted as part of your rebate application:



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- Invoice number
- Installation date
- Product details, including:
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 - › Product model number(s)
 - › Product serial number(s)
 - › Quantity purchased
- Total cost itemized by equipment price and installation costs
- Proof of full payment

ELECTRIC GRIDDLE



PRODUCT SPECIFICATION SHEET

Or copy of specs from the user manual

REBATE AVAILABLE:

COMMERCIAL
ELECTRIC GRIDDLE

• \$400



UP TO
\$200
PER CONTROLLER

VENDING MACHINE CONTROLLER

Do the lights on your vending machine stay on, even when no one is around? A vending machine controller can solve this problem by using an occupancy sensor to cut power to the machine when it isn't being used. For even more savings, consider a controller for refrigerated vending machines. These plug-and-play devices are simple to install and provide big savings!

REBATE REQUIREMENTS

To qualify for our rebate, the following efficiency requirements must be met:

WITHOUT REFRIGERATION

NON-PERISHABLE

Must be installed on an existing vending machine containing non-perishable items.

SENSOR CONTROL

Existing machine must not have an existing lighting occupancy sensor control.

MOTION ACTIVATED

Controller must turn off vending machine lights when area is unoccupied.

WITH REFRIGERATION

NON-PERISHABLE

Must be installed on refrigerators displaying non-perishable bottled and canned beverages.

MOTION ACTIVATED

Must be capable of powering down the refrigerator completely when surrounding area is unoccupied for 15 minutes or longer.

AUTO COOLED

Must be capable of powering up the refrigerator at 1- to 3-hour intervals to allow the compressor to run and keep the beverages cold.

SUPPORTING DOCUMENTATION

The following supporting documentation must be submitted as part of your rebate application:



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- Invoice number
- Installation date
- Product details, including:
 - › Product manufacturer(s)
 - › Product model number(s)
 - › Product serial number(s)
 - › Quantity purchased
- Total cost itemized by equipment price and installation costs
- Proof of full payment

VENDING MACHINE CONTROLLER



PRODUCT SPECIFICATION SHEET

Or copy of specs from the user manual

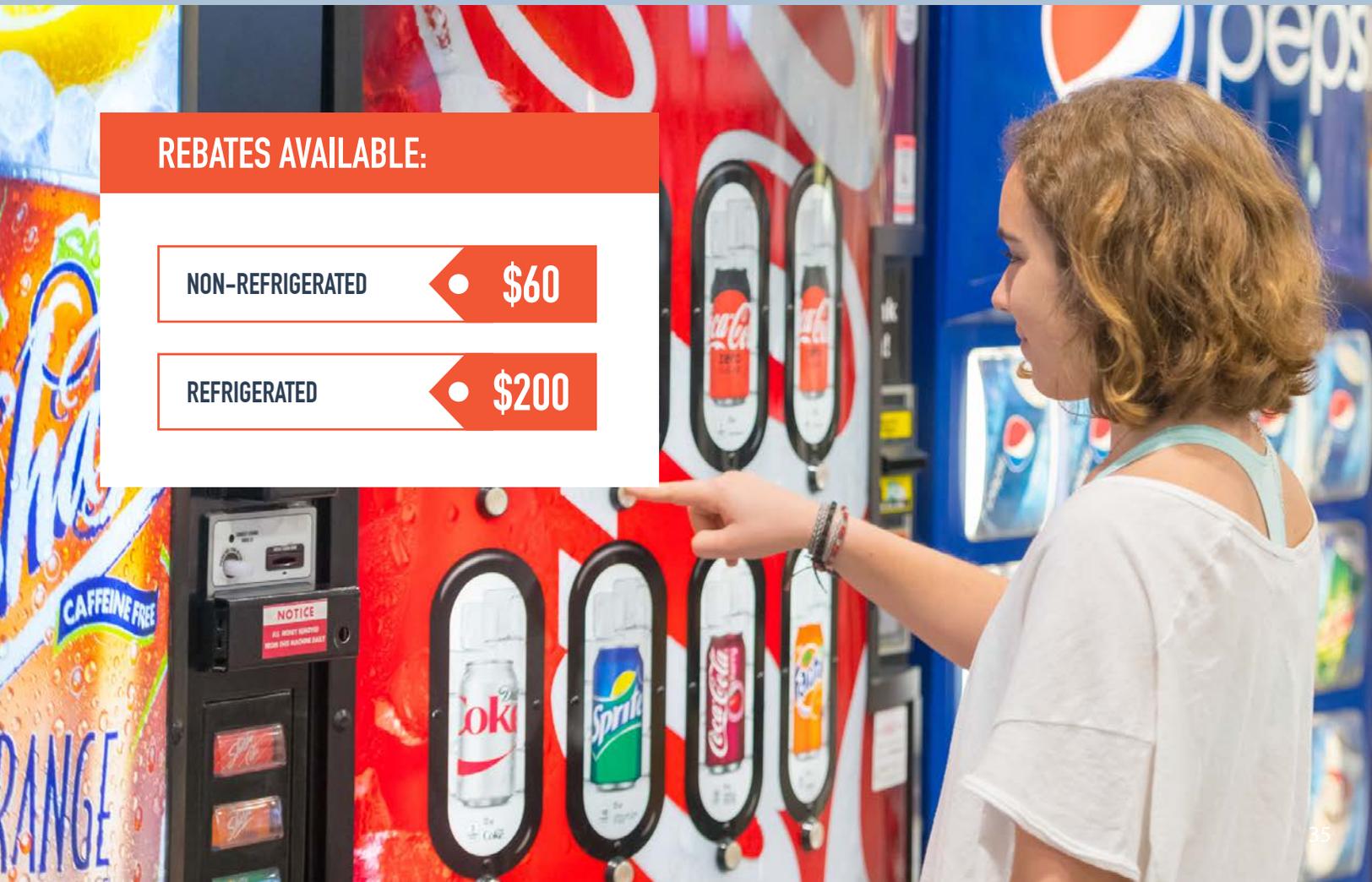
REBATES AVAILABLE:

NON-REFRIGERATED

• \$60

REFRIGERATED

• \$200



APPLY ONLINE:

REDDING.CONSERVATIONREBATES.COM



Redding Electric Utility