

## Electric Food Service Equipment

### Advantages of commercial electric food service equipment:

- Increased productivity
- Faster preheat and recovery
- Superior and even heating
- Reduced ventilation requirements
- Cooler working environment
- Lower maintenance costs
- Reduced cleanup time
- Safer, with no open flames
- Reduced carbon footprint, compared to equipment powered by fossil fuels

Check out the Electric Foodservice Council website — [efcdev.wpengine.com](http://efcdev.wpengine.com) — for details on the following **ELECTRIC** food service equipment:

- Braising pans
- Broilers
- Cooking ventilation\*
- Dishwashers\*
- Fryers\*
- Griddles\*
- Ovens — convection and combi-ovens\*
- Ranges
- Refrigeration\*
- Steamers\*

\* Bright Energy Solutions® rebate available

## Electric Food Service Equipment

### Bright Energy Solutions ENERGY STAR® electric food service REBATES

Incentives for everything you need for your commercial kitchen:

- Combi-oven/steamer.....\$2,000
- Convection oven.....\$700
- Fryer.....\$1,150
- Griddle.....\$1,150
- Hot food holding cabinets..\$200 – \$400
- Pressure fryer.....\$1,000\*
- Steamer cooker.....\$1,200 – \$1,700

\*ENERGY STAR not required, must have shortening capacity ≥ 25 lbs



**Contact your  
local utility  
for more  
information.**

#### Additional rebate information

Go to the Bright Energy Solutions website — [www.brightenergysolutions.com](http://www.brightenergysolutions.com) — to check out all the details and find even more rebates related to electric food service, including:

- Dishwashers
- ECM fan motors for compressors and condensers
- ECM fan motors for walk-in cooler/freezer retrofits
- Ice machines
- Kitchen hood controls

