

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 — 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.....\$450 – \$700
- Fryer.....\$1,150
- Griddle.....\$1,150
- Hot food holding cabinets..\$200 – \$400
- Induction cooktop\$150
- Pressure fryer.....\$1,000*
- Steamer cooker.....\$1,200 – \$1,700
- Ventless fryer.....\$600

*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 — 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