

Maryland Energy Savings Program

RESTAURANTS



Restaurants use five to seven times more energy per square foot compared to other commercial buildings. High-volume, quick-service restaurants may even use up to 10 times more energy.

With smart solutions to control energy costs, your restaurant can spend less on overhead and more on what your customers crave. Washington Gas offers rebates to help your business cover the cost of installing energy-efficient natural gas equipment and can help you save on energy costs for years to come.

Why Choose Energy-Efficient Natural Gas Equipment?

When you incorporate energy efficiency into your restaurant, you can save energy and money. That's just the beginning. With high-efficiency equipment, you can also:

- Benefit from shorter cook times and higher production rates
- Create a more comfortable environment for dining and working
- Attract diners who want to support businesses that conserve natural resources
- Reach local sustainability goals
- Achieve LEED certification or upgrade your building

Together, HVAC and cooking account for approximately 63% of the energy a restaurant uses. Upgrading to high-efficiency natural gas equipment is one of the best ways to reduce operating costs while getting the comfort, reliability and performance your restaurant needs.



Serving Up Savings

Rebates from Washington Gas can help make energy-efficient restaurant equipment more affordable.

Take a Look at Some Popular Rebate-Eligible Equipment Available for Restaurants

OVENS

ELIGIBLE EQUIPMENT	EFFICIENCY REQUIREMENT
Half-Size Combination Oven	ENERGY STAR® Certified or ≥ 56% Efficient in Convection Mode and ≥ 41% Efficient in Steam Mode
Full-Size Combination Oven	ENERGY STAR Certified or ≥ 56% Efficient in Convection Mode and ≥ 41% Efficient in Steam Mode
Single-Rack Oven	ENERGY STAR Certified or ≥ 48% Efficient
Double-Rack Oven	ENERGY STAR Certified or ≥ 46% Efficient
Rotisserie Oven	N/A
Convection Oven	ENERGY STAR Certified or ≥ 46% Efficient
Conveyor Oven	≥ 42% Efficient

FRYERS

ELIGIBLE EQUIPMENT	EFFICIENCY REQUIREMENT
Standard Vat Gas Fryer	ENERGY STAR Certified or ≥ 50% Efficient
Large Vat Gas Fryer	ENERGY STAR Certified or ≥ 50% Efficient

GRIDDLES

ELIGIBLE EQUIPMENT	EFFICIENCY REQUIREMENT
Single Gas Griddle	ENERGY STAR Certified or ≥ 38% Efficient
Double Gas Griddle	ENERGY STAR Certified or ≥ 38% Efficient

COMMERCIAL DISHWASHERS

ELIGIBLE EQUIPMENT	EFFICIENCY REQUIREMENT
Commercial Dishwasher	ENERGY STAR Certified

Let's Get Started

From the front of the house to the back, Washington Gas offers solutions and technical assistance to help your restaurant save big. One of our experienced program representatives or service providers will work with you to:

1. Review your energy efficiency opportunities and check that your equipment qualifies for a rebate
2. Submit your application and get preapproval before purchasing your equipment
3. Complete your project and submit the required final paperwork
4. Receive your rebate and enjoy your savings

To learn more about the rebates available and how to participate, visit [Go.WashingtonGas.com/Restaurants](https://www.washingtongas.com/Restaurants) or call us at 1-833-286-0860.

Sources: epa.gov, energystar.gov