

Maryland Energy Savings Program SMALL SPECIALTY FOOD SERVICES



From bars and breweries to fast-food restaurants, convenience stores and small grocers, the food service industry has some of the most energy-intensive commercial spaces.

With smart solutions to control energy costs, your business can spend less on overhead and more on your customers. 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 business, you can save energy and money. That's just the beginning. With high-efficiency equipment, you can also:

- Benefit from shorter cook times, higher production rates, and reduced heat and water losses
- Create a more comfortable environment for customers and employees, leading to increased customer and employee loyalty
- Make significant contributions to a cleaner environment

The food service industry consumes roughly 2.5 times more energy per square foot than commercial office buildings. 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 business needs.



Start saving at [Go.WashingtonGas.com/SmallFood](https://www.Go.WashingtonGas.com/SmallFood)

Serving Up Savings

Rebates from Washington Gas for your existing building or new construction projects can help make energy-efficient equipment more affordable.

Take a Look at Some Popular Rebate-Eligible Equipment Available for Food Service Establishments

OVENS

ELIGIBLE EQUIPMENT	CAPACITY	EFFICIENCY REQUIREMENT
Half-Size Combination Oven	N/A	ENERGY STAR® Certified or ≥ 56% Efficient in Convection Mode and ≥ 41% Efficient in Steam Mode
Full-Size Combination Oven	N/A	ENERGY STAR Certified or ≥ 56% Efficient in Convection Mode and ≥ 41% Efficient in Steam Mode
Standard Vat Gas Fryer	N/A	ENERGY STAR Certified or ≥ 50% Efficient
Large Vat Gas Fryer	N/A	ENERGY STAR Certified or ≥ 50% Efficient
Single Gas Griddle	N/A	ENERGY STAR Certified or ≥ 38% Efficient
Double Gas Griddle	N/A	ENERGY STAR Certified or ≥ 38% Efficient
Kitchen Demand Ventilation Controls	≤ 7.5	N/A
Broiler	N/A	N/A

WATER MANAGEMENT

ELIGIBLE EQUIPMENT	EFFICIENCY REQUIREMENT
Commercial Dishwasher	ENERGY STAR Certified
Spray Rinse Valve	N/A

Let's Get Started

Washington Gas offers solutions and technical assistance to help your business 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/SmallFood](https://www.washingtongas.com/SmallFood) or call us at 1-833-286-0860.

Sources: epa.gov, energystar.gov