

Savings worth craving.

Get instant rebates up to \$3,000 on high-efficiency foodservice equipment.

Want to lower your business' energy costs? The Sponsors of Mass Save® offer instant rebates when you purchase and install qualifying natural gas or electric high-efficiency commercial foodservice equipment through a participating dealer.

Getting started is easy:

<h1>1.</h1> <p>Find a participating dealer. Use our simple look-up tool at MassSave.com/instant-rebates</p>	<h1>2.</h1> <p>Choose qualified equipment. Review the list on the back to determine what's right for you.</p>	<h1>3.</h1> <p>Receive your instant rebate. Confirm the equipment will be installed at a non-residential facility, and your rebate will be applied at the register.</p>
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Get started today by visiting MassSave.com/instant-rebates

Spend less now. Save more later.

- **Incentives of up to \$3,000** are available; see qualifying equipment on the back.
- **SAVE UP TO \$3,500** in natural gas annually with an ENERGY STAR® certified steamer.
- **SAVE UP TO \$740 annually** with ENERGY STAR certified gas fryers.
- **SAVE UP TO \$1,000 (gas) or \$2,400 (electric)** annually with an ENERGY STAR certified combination oven.
- You can view other qualified equipment at MassSave.com/instant-rebates

High-efficiency equipment:

	Helps lower energy costs, saving you money for years to come
30%	Reduces energy costs by up to 30% without sacrificing performance
	Increases employee productivity and performance

WE ARE MASS SAVE®:



Point-of-Sale Commercial Foodservice Rebate Initiative for Massachusetts & Rhode Island

Effective January 1, 2021



Qualified Products		Rebate per Unit	Estimated Annual Savings*
Gas/Electric	Conveyor Broiler - < 22" Wide	\$2,000	\$2,200
	Conveyor Broiler - 22-28" Wide	\$2,500	\$2,800
	Conveyor Broiler - > 28" Wide	\$3,000	\$6,800
Gas	Combination Oven	\$1,200	\$1,000
	Convection Oven	\$1,000	\$330
	Conveyor Oven	\$1,000	\$850
	Fryer	\$1,200	\$740
	Griddle	\$500	\$360
	Pre-Rinse Spray Valve	\$50	\$100
	Rack Oven	\$1,000	\$2,000
	Steamer	\$1,500	\$3,500
	Underfired Boilers	\$650	\$200
	Electric	Combination Oven	\$2,500
Convection Oven		\$600	\$450
Dishwasher High Temp - Door Type		\$900	Up to \$2,600
Dishwasher High Temp - Multi Tank Conveyor		\$900	
Dishwasher High Temp - Pot, Pan, Utensil		\$900	
Dishwasher High Temp - Single Tank Conveyor		\$1,500	
Dishwasher High Temp - Under Counter		\$500	
Dishwasher Low Temp - Door Type		\$600	
Dishwasher Low Temp - Multi Tank Conveyor		\$900	
Dishwasher Low Temp - Single Tank Conveyor		\$125	
Dishwasher Low Temp - Under Counter		\$300	
Electric Deck Ovens		\$2,000	
Freezer, Glass Door (<15 cubic ft)		\$200	\$200
Freezer, Glass Door (15-29.9 cubic ft)		\$300	
Freezer, Glass Door (30-49.9 cubic ft)		\$150	
Freezer, Glass Door (50+ cubic ft)		\$250	
Freezer, Solid Door (<15 cubic ft)		\$200	
Freezer, Solid Door (15-29.9 cubic ft)		\$300	
Freezer, Solid Door (30-49.9 cubic ft)		\$150	
Freezer, Solid Door (50+ cubic ft)		\$250	
Fryer Large Vat		\$250	\$450
Fryer Standard Vat		\$250	\$450
Griddle		\$500	\$260
Hot Food Holding Cabinet Half Size		\$600	Up to \$440
Hot Food Holding Cabinet 3/4 Size		\$750	
Hot Food Holding Cabinet Full Size		\$900	
Ice Machine - Ice Making Head		\$250	Up to \$600
Ice Machine - Remote Cond./Split Unit - Batch		\$200	
Ice Machine - Remote Cond./Split Unit - Continuous		\$200	
Ice Machine - Self Contained		\$200	
On-Demand Commercial Electric Hand Wrap Machine		\$100	\$250
Refrigerated Chef Bases, 35-54"		\$500	Up to \$400
Refrigerated Chef Bases, 55-73"		\$500	
Refrigerated Chef Bases, 74-89"		\$500	
Refrigerated Chef Bases, 90-120"		\$500	
Refrigerator, Glass Door (<15 cubic ft)		\$200	\$100
Refrigerator, Glass Door (15-29.9 cubic ft)		\$150	
Refrigerator, Glass Door (30-49.9 cubic ft)		\$200	
Refrigerator, Glass Door (50+ cubic ft)		\$350	
Refrigerator, Solid Door (<15 cubic ft)		\$200	
Refrigerator, Solid Door (15-29.9 cubic ft)	\$150		
Refrigerator, Solid Door (30-49.9 cubic ft)	\$300		
Refrigerator, Solid Door (50+ ft3)	\$350		
Steam Cooker	\$2,000	\$4,800	

*Estimated annual savings are based on savings estimates from the Foodservice Technology Center assuming an average commercial energy rate of \$0.16/kWh and \$0.948/therm.

For more information:

Visit MassSave.com/instant-rebates for additional program information or visit EnergyStar.gov/productfinder. Please contact the Program Implementer, Energy Solutions, at 617-440-5466 or InstantRebates-NE@energy-solution.com for more details or to enroll in the program.

In Rhode Island, these programs are funded by the energy efficiency charge on all customers' utility bills, in accordance with Rhode Island law.