

EnergyWise for Your Business

Lower Your Operating Costs with High-Efficiency Commercial Kitchen Technology



Powering Your Every Day.



Dominion Energy South Carolina offers financial incentives to commercial customers who install high-efficiency commercial kitchen equipment. Restaurants, cafes and institutional kitchens can help reduce their energy usage and save money with ENERGY STAR® certified commercial kitchen equipment without sacrificing features, quality or style.

High-Efficiency Commercial Kitchen Equipment

Take Control of Costs

Your current commercial kitchen equipment may be wasting energy and money. By replacing your aging, inefficient equipment, you can significantly lower your operating costs. Outfitting a commercial kitchen with high-efficiency ENERGY STAR certified equipment can save operators thousands of dollars per year on energy, utility and maintenance costs.¹

Energy Efficiency and Your Kitchen

Restaurants are extremely energy-intensive, using about five to seven times more energy per square foot than other commercial buildings, with cooking and sanitation making up more than half of the energy usage in your kitchen.² Making eligible upgrades allows you to take advantage of financial incentives from Dominion Energy South Carolina and can help offset your initial investment with energy savings for years to come.

¹ https://www.energystar.gov/products/commercial_food_service_equipment

² https://www.energystar.gov/sites/default/files/asset/document/ENERGY%20STAR%20and%20Why%20it%20Matters%20-%20Benefits%20of%20ENERGY%20STAR%20Certified%20Equipment_0.pdf

³ https://www.energystar.gov/products/commercial_refrigerators_freezers

Contact us today!

[DominionEnergy.com/ForYourBizSC](https://www.dominionenergy.com/ForYourBizSC)
EnergyExperts@SC.DominionEnergyAccount.com
1.877.784.7234

EnergyWise for Your Business incentives are limited, offered on a first-come, first-served basis and are subject to project and customer eligibility and funds availability. For each program year (Dec. 1–Nov. 30), EnergyWise for Your Business incentive payments are capped per customer federal tax ID number at \$150,000 per project type. Project types include Lighting, HVAC & Mechanical, Food Service, Agriculture and Custom.

Most projects require pre-approval prior to ordering, purchasing and installing equipment. Please check program requirements with the EnergyWise for Your Business team

Available exclusively to eligible Dominion Energy South Carolina non-residential electric customers.

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High-Efficiency Kitchen Benefits

Reducing energy use is one of the many reasons to install high-efficiency commercial kitchen equipment. The benefits extend beyond just energy savings.*

- Cut maintenance costs without sacrificing quality
- Enjoy faster cook times with more precise controls
- Improve working conditions with reduced heat
- Help protect the environment by reducing greenhouse gas emissions

*All non-energy benefits reported by ENERGY STAR.

Typical Commercial Kitchen Equipment Upgrades

Reach-In Refrigerators and Freezers

Upgrade your standard commercial refrigerators and freezers to high-efficiency ENERGY STAR equipment and achieve up to 25 percent more savings.³ Plus, enjoy features like electronically commutated motors (ECMs), high-efficiency lighting, humidity controls, improved fan blade design and variable speed compressors.

Fryer

An ENERGY STAR qualified fryer can lower your energy bills every year by upward of \$2,000. They can operate up to 25 percent more efficiently than standard-efficiency fryers, and often enable shorter cook times and higher production rates so you can cook more food faster.*

Steam Cooker

An ENERGY STAR qualified connectionless steamer heats water from an internal reservoir instead of a water connection and prevents steam from escaping during operation. So, you heat only what you use and put it to work as efficiently as possible, saving you valuable money and energy.*

Ice Maker

An ENERGY STAR qualified commercial ice maker can save your business an average of 15 percent on its energy cost without any loss of ice-harvesting power.*

Convection Oven

Energy-efficient electric and natural gas convection ovens cook with more than 70 percent and 40 percent greater efficiency than standard models, respectively.*

Combination ("Combi") Oven

The programmability of a combination oven (often called a "combi-oven") lets you cook food in a dry-heat mode, a steam mode or both with different temperature settings, optimizing your energy cost and energy usage.

*All savings percentages reported by ENERGY STAR.



Incentives for Commercial Kitchen Equipment

We offer a variety of features and incentives to help you build energy efficiency into every project, whether you're building a new restaurant, conducting major renovations in the kitchen, retrofitting inefficient equipment, or purchasing new equipment. Using the prescriptive approach offers predetermined incentives for a wide selection of proven energy efficiency technologies, including:

\$300-\$1,200 per unit	\$20-\$200 per unit
Anti-Sweat Heater Controls	High-Efficiency Ice Makers
ECMs	Clothes Washers
Griddles	Commercial Reach-In Refrigerators/Freezers
High-Efficiency Fryers	
High-Efficiency Ovens	
Insulated Hot Holding Cabinets	
LED Case Lighting and Controls	
Night Covers	
Steam Cookers	

NOTE: Custom project incentives are also available for more complex and site-specific, cost-effective opportunities that are not included in the prescriptive offerings listed above.