



**COMMERCIAL REBATES FOR:**

# Food Services One-Stop Program

*Effective July 1, 2023 - June 30, 2024*

# City of Roseville Water Efficiency

## IS HERE TO ASSIST WITH NINE FOOD SERVICE REBATES

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**Is your restaurant throwing away thousands of dollars a year** using old inefficient kitchen equipment? Old equipment will use more water (increasing your sewage costs) and will also make you pay more in energy costs. City of Roseville's Be Water Smart Food Service Program offers rebates to restaurant owners and operators, and institutional food service providers who install efficient water-saving food service cooking equipment and fixtures.

Water and energy efficient equipment models contribute to a cleaner environment by using less water and less energy than conventional models. Since most commercial kitchen equipment lasts eight years or more, maximize your savings potential by choosing an efficient EPA approved model.

**In food service facilities,** reducing hot water use with cooking appliances (steamers and combination ovens) and sanitation equipment (dishwashers) and reducing cold water use with refrigeration equipment (ice machines) provides a great return on investment since these types of equipment may qualify for both an energy and water rebate.





## 1 DISHROOM (SANITATION)

### **Commercial Dishwashers, \$800 to \$2,000**

Dishwashers are one of the most expensive pieces of equipment in the kitchen to operate. Purchase ENERGY STAR models that use less water- one gallon or less of water per rack washed will save you significantly on water and electricity.

### **Pre-Rinse Spray Nozzle, Free Exchange**

Low-flow pre-rinse spray valves will save you money on your water, sewer and water heating bills. A restaurant that uses a pre-rinse spray valve one hour a day and replaces a 3 gpm valve with a 1.15 gpm or less valve could potentially save up to 30,492 gallons a year.



## 3 REFRIGERATION

### **Ice Machines, \$1250**

Water cooled ice machines, use water as “once-through” and it dumps it down the sewer. Air cooled ice machines can save as much as 100,000 gallons annually than their water cooled counterpart. Buying an efficient Energy Star approved equipment can save you hundreds per year on water and energy costs.



## 2 FOOD PREPARATION

### **Food Steamers, up to \$500 per compartment**

New connectionless steamers yield significant water use reductions in food service, due to the elimination of condensate cooling water. Save on water, waste water, and energy.



# Food Service One-Stop

## REBATE AMOUNTS

DISH ROOM (SANITATION)	AMOUNT	COMMENTS
High Efficiency Commercial Dishwashers	Up to \$800 \$1000 \$1500 \$2000	Under counter model. Door type model. Conveyor. Flight.
Pre-Rinse Nozzle	Free Exchange	1.15 gpm or lower. Give us your old one and receive a new one.

FOOD PREPARATION	AMOUNT	COMMENTS
Connectionless Food Steamers	Up to \$500	For Boilerless or Steam Generator. (per compartment)
Commercial Steam "Combination" Oven	Up to \$2500	Per Unit
Waterless Wok Stove	Up to \$2500	Per Unit

REFRIGERATION	AMOUNT	COMMENTS
Ice Machines (Water to Air Cooled)	Up to \$1250	Only air cooled machines are eligible. Water cooled to air cooled are preferred. If replacing air cooled with air cooled, the older system must be at least 10> years. Must use more than 30 gallons per 100 lbs of ice. Please see sheet provided by Food Service Technology Center (FSTC) - www.fishnick.com for the appropriate model.

# Food Service One-Stop Commercial Kitchen Equipment

## REBATE APPLICATION

### CUSTOMER INFORMATION *Please Print*

Business Name: \_\_\_\_\_

Contact Person/Title: \_\_\_\_\_

City of Roseville Account: \_\_\_\_\_

Installation Address: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Office Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_

Email: \_\_\_\_\_

### PLEASE SELECT THE REBATE(S) APPLYING FOR

Food Preparation	Commercial Steam Combination Oven	Waterless Wok Stove	Connectionless Food Steamer
Refrigeration	Ice Machines* (Water to air cooled)		
Dish Room	Commercial Dishwasher	Pre-Rinse Nozzle (Exchange)	

### APPLICATION CHECKLIST TO QUALIFY FOR THE REBATE

1. Must be a City of Roseville Water customer and have an open account in good standing.
2. Customer must provide a scope of work with an estimated savings for the proposed project.
3. A pre-inspection is required of all equipment being replaced with rebate(s).
4. Rebate must replace an old piece of equipment that is operational and currently being used.
5. Equipment must be installed and operating correctly to qualify for a rebate. The City of Roseville has the right to verify installation of rebate equipment and will require a post inspection to finalize the rebate.
6. Purchase and install any qualifying model(s). Must be Energy Star or EPA Water Sense or approved by the City of Roseville.
7. Complete and submit an application with original purchase receipt(s). Contractor's receipt must include applicant's name, and/or installation.

**Note:** Rebates are issued in check form to the owner or authorized representative on the account based on the Authorization Allowance Form. Rebates do not include installation or labor. Check City of Roseville Electric's website for additional business rebates.

**DISCLAIMER:** The undersigned expressly agrees that City of Roseville ("COR") will inspect all properties participating in the Be Water Smart Food Service One-Stop Rebate Program; that COR does not guarantee the performance of any piece of equipment; and that COR does not warrant any equipment or installation to be free of defects; the quality of workmanship, or the suitability of the premises or the equipment for the installation. The undersigned further agrees to defend, indemnify and hold harmless COR, its directors, officers, agents, and employees, from and against any and all loss, damage, expense claims suits and liability, including attorney's fees arising out of or in any way connected with the equipment(s) and its (their) installation. Applicant has read, understands and agrees to the terms and conditions listed on the Food Service One-Stop Rebate Program application. Applicant understands that installation of qualifying water efficient equipment may not result in lower water bills. COR reserves the right to add or remove eligible water efficient equipment from the list or change the terms of the incentive offer at any time.

Applicant's Signature

Date

Complete the Authorization Allowance Form on the next page

# Food Service One-Stop Commercial Kitchen Equipment

## AUTHORIZATION ALLOWANCE FORM

### AUTHORIZATION ALLOWANCE FORM

Business Name: \_\_\_\_\_

Owner: \_\_\_\_\_

Property Address: \_\_\_\_\_

As owner of the above cited address, I hereby give permission to \_\_\_\_\_ to act as an authorized representative on my behalf thus allowing said person or company to apply for and manage the Commercial Kitchen Rebate for the said property.

### CHECK PAYEE INFORMATION *(Required only when the applicant does not pay the water bill)*

Make Check Payable to: \_\_\_\_\_

Mail Check to: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

**Please review the application checklist, on page 6, before signing the application.**

**I have read, understand and agree to the terms and conditions of this rebate program.**

Applicant's Signature \_\_\_\_\_ Date \_\_\_\_\_

### COR use only:

BCC \_\_\_\_\_

WCV	Pending	Approved	Qty
By	Denied	By	Amount

