

Commercial High Efficiency Foodservice (CHEF) Program



RELISH THE PROFITS FROM ENERGY EFFICIENCY

Restaurant kitchens are some of the largest energy consumers in commercial real estate. According to the Environmental Protection Agency (EPA), commercial kitchens consume almost 2 to 5 times more energy than other types of commercial buildings. Investing and upgrading to more energy efficient technologies can increase energy savings and enhance your bottom-line.

OPPORTUNITIES TO SAVE

Oncor offers energy efficiency programs designed to help commercial foodservice facilities save energy, which can improve operations and drive higher profit margins. Oncor will pay incentives for qualifying energy saving equipment. Partner with us and help make energy efficiency a win-win for you and your customers.

GET STARTED

For more information, visit www.takealoadofftexas.com or email Julia Emerson at JEmerson@TRCcompanies.com.



INCENTIVES FOR COMMERCIAL FOODSERVICE

Electric Equipment	Equipment Description	Customer Incentive/Unit Electric Water Heating*	Customer Incentive/Unit Gas Water Heating*
Commercial dishwasher* †	Stationary single-tank door	\$1,300	\$600
	Multi-tank rack conveyor	\$1,300	\$600
	Single-tank rack conveyor	\$1,300	\$600
	Pot, pan, and utensil	\$250	\$50
	Under counter	\$250	\$50

Electric Equipment	Equipment Description	Customer Incentive/Unit
Commercial ice makers*	Harvest rate: 300-799 lbs ice/day	\$50
	Harvest rate: 800-1,499 lbs ice/day	\$150
	Harvest rate: ≥ 1,500 lbs ice/day	\$250
Combination oven*	Pan capacity 5-14	\$650
	Pan capacity 15-20	\$1,300
Convection oven*	Full size	\$200
Fryers*	Large and standard vat	\$400
Steam cooker*	3-pan capacity	\$1,300
	4-pan capacity	\$1,500
	5-pan capacity	\$1,700
	6-pan capacity or greater	\$1,900
Griddles*	Single-side per ft ²	\$65
	Double-sided per ft ²	\$75
Hot food holding cabinet*	Full size	\$800
	Three-quarter size	\$300
	Half size	\$50
Vertical or horizontal solid or glass (transparent) door reach-in refrigerator*	Up to 14.99 ft ²	\$50
	15-29.99 ft ²	\$50
	30-49.99 ft ²	\$100
	Greater than 50 ft ²	\$150
Vertical or horizontal solid or glass (transparent) door reach-in freezer*	Up to 14.99 ft ²	\$50
	15-29.99 ft ²	\$150
	30-49.99 ft ²	\$150
	Greater than 50 ft ²	\$250
Demand controlled kitchen ventilation*	Per (exhaust) HP	\$700
Zero-energy doors for refrigerated cases*	Low temperature	\$150
Zero-energy doors for refrigerated cases*	Medium temperature	\$30
Electric Deck Ovens (Retrofit only)	Per oven	\$700
On Demand Hand Wrap Machines (Retrofit only)	Per machine	\$200
Conveyor Toasters (Retrofit only)	Radiant 120V per toaster	\$300
	Radiant 208-240V per toaster	\$550
	Contact per toaster	\$400

* Eligible units must be compliant with current ENERGY STAR® specifications

† Incentives vary based on temperature and sanitation methods

Products and services are provided solely by approved participating Service Providers. Oncor does not sell goods or services in its energy efficiency programs. Eligible customers must be served by Oncor and located in the Oncor service area. Take A Load Off, Texas® is provided by Oncor Electric Delivery Company LLC (Oncor) as part of its commitment to reduce energy consumption and demand. TRC Companies implements the CHEF Program as an independent contractor. For more information, visit www.oncor.com/takealoadofftexas.