

Efficient Product Rebates

Commercial Kitchen Equipment Rebate Guide

The following tables list the product requirements and rebates available for energy-efficient commercial kitchen products. For more information please visit our website efficiencyns.ca/business.

If your utility bill is less than \$3,800 monthly and you have not yet purchased your products, your business may qualify for rebates in addition to those listed here.

Hot Food Holding Cabinets

Product	Interior Volume (ft ³)	Product Requirement	Rebate / ft ³
½ and ¾ size hot food holding cabinet	< 20	• ENERGY STAR® rated	\$12
Full size hot food holding cabinet	≥ 20		\$20

Low Temperature Dishwashers

Product	Product Requirements	Rebate
Under-Counter Dishwasher	<ul style="list-style-type: none"> • ENERGY STAR® rated • Building uses electrically heated water* 	\$200
Single-Tank Door Type Dishwasher		\$1,000
Single-Tank Conveyor Dishwasher		\$800
Multi-Tank Conveyor Dishwasher		\$1,100

*If your utility bill is less than \$3,800 per month and you have not yet purchased your product, the building is not required to have electrically heated water.

High Temperature Dishwashers

Product	Product Requirements	Rebate
Under-Counter Dishwasher	<ul style="list-style-type: none"> • ENERGY STAR® rated • Built-in booster heater • Building uses electrically heated water* • Dishwasher's hot water booster must be electric 	\$250
Single-Tank Door Type Dishwasher		\$800
Single-Tank Conveyor Dishwasher		\$700
Multi-Tank Conveyor Dishwasher		\$1,500
Pot, Pan & Utensil Dishwasher		\$200

* If your utility bill is less than \$3,800 per month and you have not yet purchased your product, the building is not required to have electrically heated water. This includes the hot water booster.

Efficiency Nova Scotia has rebates of up to \$1,000 available for converting from an electric to gas heated dishwasher; please contact us for more details.

Fryers

Product	Product Requirements	Rebate
Standard Capacity Electric Fryer	<ul style="list-style-type: none"> ENERGY STAR® rated MUST be replacing an electric fryer* or a new installation 	\$500
Standard Capacity Gas Fryer	<ul style="list-style-type: none"> ENERGY STAR® rated MUST be replacing an electric fryer 	\$2,000

*If your utility bill is less than \$3,800 per month and you have not yet purchased your product, the existing fryer is not required to be electric.

Griddles

Product	Product Requirements	Rebate
Electric Griddle	<ul style="list-style-type: none"> ENERGY STAR® rated MUST be replacing an electric griddle** or a new installation 	\$150 / Linear Foot*
Gas Griddle	<ul style="list-style-type: none"> ENERGY STAR® rated MUST be replacing an electric griddle 	\$600/ Linear Foot*

*Width of griddle measured in linear feet. This metric can be found on a product specification sheet or the **ENERGY STAR® Griddle Qualified Product List.**

**If your utility bill is less than \$3,800 per month and you have not yet purchased your product, the existing griddle is not required to be electric.

Steam Cookers

Product	Product Requirements	Rebate
Electric Steam Cooker	<ul style="list-style-type: none"> ENERGY STAR® rated MUST be replacing an electric steam cooker** or a new installation 	\$300 / Pan*
Gas Steam Cooker	<ul style="list-style-type: none"> ENERGY STAR® rated MUST be replacing an electric steam cooker 	\$600 / Pan*

*Pan Capacity is a common way to describe the size of a steam cooker. This metric can be found on a product specification sheet or the **ENERGY STAR® Griddle Qualified Product List.**

**If your utility bill is less than \$3,800 per month and you have not yet purchased your product, the existing steam cooker is not required to be electric.

Ovens

Product	Size	Product Requirements	Rebate
Electric Convection Oven	Half or Full Size	<ul style="list-style-type: none"> ENERGY STAR® rated Idle Input rate less than 1.5kW MUST be replacing electric convection oven* or a new installation 	\$400
Gas Convection Oven	Half or Full Size	<ul style="list-style-type: none"> ENERGY STAR® rated MUST be replacing electric convection oven 	\$1,400
Electric Combination Oven	Half or Full Size	<ul style="list-style-type: none"> ENERGY STAR® rated MUST be replacing electric convection oven* or a new installation 	\$1,000
Gas Combination Oven	Half or Full Size	<ul style="list-style-type: none"> ENERGY STAR® rated MUST be replacing electric combination oven 	\$2,000

*If your utility bill is less than \$3,800 per month and you have not yet purchased your product, the existing oven is not required to be electric.

Refrigerators

Eligible Product	Volume (ft ³)	Product Requirements	Rebate
Solid Door Refrigerator	ALL	<ul style="list-style-type: none"> ENERGY STAR® rated Standalone unit 	\$3 / ft ³
Glass Door Refrigerator	< 15	<ul style="list-style-type: none"> ENERGY STAR® rated Standalone unit 	\$7 / ft ³
	≥ 15	<ul style="list-style-type: none"> Replaces existing glass door refrigerator 	\$3 / ft ³

Freezers

Product	Volume (ft ³)	Product Requirements	Rebate
Solid Door Freezer	ALL	<ul style="list-style-type: none"> ENERGY STAR® rated Standalone unit 	\$6 / ft ³
Glass Door Freezer	< 15	<ul style="list-style-type: none"> ENERGY STAR® rated Standalone unit 	\$20 / ft ³
	≥ 15	<ul style="list-style-type: none"> Replaces existing glass door freezer 	\$12 / ft ³

Ice Makers

Product	Harvest Rate* (lb / day)	Product Requirements	Rebate
Ice Making Head	200-500	<ul style="list-style-type: none"> ENERGY STAR® rated Must be replacing non-ENERGY STAR® Ice Maker in retrofit applications 	\$80
	500-750		\$145
	750-1000		\$200
	> 1000		\$250
Remote Condensing Unit	400-1000		\$140
	1000-2000		\$240
	>2000		\$450
Self-Contained	ALL		\$50

*Harvest Rate can be found on a product specification sheet or the **ENERGY STAR® Ice maker Qualified Product List**.

Kitchen Exhaust Demand Controlled Ventilation (DCV)

Product	Product Requirements	Rebate
Variable Speed Drive for Kitchen Exhaust Fans	<ul style="list-style-type: none"> Controlled by temperature and/or optical sensors located in exhaust hood. May be new construction or hood retrofit where DCV was not previously in place. 	\$500 / HP of exhaust fan

If you experience any difficulties finding the required values, contact Efficiency Nova Scotia for assistance prior to submitting your form.

Efficient Product Rebates After You Buy

Complete this application if your business has purchased and installed qualifying products within the last 90 days.

Business Information

Business Name:	
Business Contact Name:	Position:
Phone:	Fax:
Contact Email:	
<input type="checkbox"/> I would like to receive email communications (tips, promotions, etc.) from Efficiency Nova Scotia. You may withdraw consent at any time.	
Mailing Address:	
City/Town:	Postal Code:
Address where products were installed (if different from above):	
City/Town:	Postal Code:

Installation Information

Is this project? (check one):	<input type="checkbox"/> New Construction	<input type="checkbox"/> Existing Building Retrofit
Date Products Installed:		
Company Installing Products:		
Installer Contact Name and Title:		
Installer Phone:		
Installer Email:		

Without any assistance from Efficiency Nova Scotia, would you:		
Install any energy efficient equipment?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Install significantly less energy efficient equipment?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Postpone the installation of equipment by more than two years?	<input type="checkbox"/> Yes	<input type="checkbox"/> No

How would you like your rebate?

<input type="checkbox"/> Direct Deposit	Attach a void cheque or a direct deposit form from your bank to have your rebate deposited directly into your account.
<input type="checkbox"/> Cheque	Complete the information below to have your rebate sent to you as a cheque.
Make cheque payable to:	

Where would you like your cheque sent?

<input type="checkbox"/> Company Address	<input type="checkbox"/> Facility Address	<input type="checkbox"/> Other (please fill below)
Mailing Address:		
City/Town:		Postal Code:

By checking below, you agree to the terms and conditions, www.energycyns.ca/business/consent and confirm the account information provided is complete and accurate. If you check "I Agree" and you have not read the terms, then you are still agreeing to be bound by the terms.

I Agree

Name: _____

Title: _____

Complete your application

**Send the following documents with your application.
Check each box once you enclose each item.**

- This fully completed rebate application
- An official detailed invoice (see [invoice guidelines](#) for what's required)
- Completed worksheet(s) for the products you installed;
- A copy of a recent electric bill

Send your fully completed application and all required documents to:

Email:

rebates@energycyns.ca

(please note that we cannot accept high-risk attachments such as ZIP, EXE or files that exceed 10MB).

Fax:

902 470 3599

Attention: Rebates

Mail:

Efficiency Nova Scotia
230 Brownlow Avenue
Suite 300
Dartmouth, NS B3B 0G5
Attention: Rebates



Enjoy the good things
efficiency brings.

Efficient Product Rebates

Commercial Kitchen Equipment Rebate Worksheet

For assistance in completing this Commercial Kitchen Equipment Rebate Worksheet please refer to the **Commercial Kitchen Equipment Rebate Guide**.

To receive your rebates, enter the product details in the table(s) below. To prevent unnecessary delays in the processing of your application, please complete all of the information requested.

General Business Information:

Hours of operation

	Open	Close
MON		
TUES		
WED		
THURS		
FRI		
SAT		
SUN		

Are there times of the year when your business is non-operational?

- No
- Yes - general holidays
- Yes - seasonal shutdown
- Yes - for other reasons

Explain: _____

Explain: _____

NOTES:

How is your facility heated? Electric Non-electric

Instructions

1. Review the criteria on the **Commercial Kitchen Equipment Rebate Guide** to verify that your selected products qualify for rebates.
2. If products are eligible, complete the Commercial Kitchen Equipment Rebate Worksheet.
3. Attach completed Commercial Kitchen Equipment Rebate Worksheet to the rest of your application.

Hot Food Holding Cabinets

Installation Location	Product	Manufacturer	Model	Operating days / year	Operating hours / day	Interior Volume (ft ³)	Quantity	
EXAMPLE:	Existing	Circulation	ABC Inc.	LL342	365	15	20	2
	New	Undercounter dishwasher	XZY Co.	KG453	365	15	20	2
	Existing							
	New							
	Existing							
	New							
	Existing							
	New							

Dishwashers

Installation Location		Product	Manufacturer	Model	Operating days / year	Runs / day	Booster Water heater fuel type	Building Water Heating Source	Quantity
EXAMPLE:	Existing	Circulation	ABC Inc.	LL342	365	200	Electric/ Non-electric	Electric/ Non-electric	2
	New	Undercounter dishwasher	XZY Co.	KG453	200	200	Electric/ Non-electric	Electric/ Non-electric	2
	Existing								
	New								
	Existing								
	New								
	Existing								
	New								
	Existing								
	New								

Fryers

Installation Location		Product	Manufacturer	Model	Operating days / year	Operating hours / day	Quantity
EXAMPLE:	Existing	-	ABC Inc.	LL342	365	15	2
	New	-	XZY Co.	KG453	365	15	2
	Existing						
	New						
	Existing						
	New						

Griddles

Installation Location		Product	Manufacturer	Model	Operating hours / day	Quantity
EXAMPLE:	Existing	-	ABC Inc.	LL342	12	2
	New	-	XZY Co.	KG453	12	2
	Existing					
	New					
	Existing					
	New					

Steam Cookers

Installation Location		Product	Manufacturer	Model	Operating hours / day	Quantity
EXAMPLE:	Existing	-	ABC Inc.	LL342	12	2
	New	-	XZY Co.	KG453	12	2
	Existing					
	New					
	Existing					
	New					

Ovens

Installation Location		Product	Manufacturer	Model	Quantity
EXAMPLE:	Existing	-	ABC Inc.	LL342	1
	New	-	XZY Co.	KG453	1
	Existing				
	New				
	Existing				
	New				

Refrigerators & Freezers

Installation Location		Product	Manufacturer	Model	Volume (ft ³)	Quantity
EXAMPLE:	Existing	-	ABC Inc.	LL342	20	2
	New	-	XZY Co.	KG453	20	2
	Existing					
	New					
	Existing					
	New					

Ice Makers

Installation Location		Product	Manufacturer	Model	Harvest Rate (lb./day)	Quantity
EXAMPLE:	Existing	-	ABC Inc.	LL342	600	2
	New	-	XZY Co.	KG453	600	2
	Existing					
	New					
	Existing					
	New					

Kitchen Exhaust Demand Controlled Ventilation (DCV)

Installation Location		Product	Manufacturer	Model	Operating hours / year	hp of MUA Fan Controlled	hp of Exhaust Fan Controlled	Quantity
EXAMPLE:	Existing	Circulation	ABC Inc.	LL342	3000	-	-	5
	New							
	Existing							
	New							
	Existing							
	New							