Appalachian Power

COOKING UP ENERGY SAVINGS



ENERGY EFFICIENCY

Did you know that saving 20% on energy operating costs at your restaurant could increase your profits by as much as one-third? Lower energy costs mean higher profits for your restaurant. An energy efficiency project can help increase customer and employee comfort by improving air quality. It can also lower the life-cycle costs of your kitchen equipment.

SAVINGS IN ACTION

The Appalachian Power Business Energy Solutions program provides cash rebates and technical assistance for certain cost-effective energy efficiency projects.

We can assist you with energy efficiency projects in your restaurant. We provide financial incentives for new energy efficient equipment and act as your trusted energy advisor so that you can focus on your customers and your cuisine. We encourage you to explore further ways to reduce your energy use and our program can help!

If you have additional questions, please visit TakeChargeVA.com/Business or call 833-402-2221.



INCENTIVES FOR BUSINESSES

New equipment eligible for incentives includes:

COMMERCIAL GRIDDLE: \$300

⊘ COMMERCIAL FRYER: \$210

⊘ COMMERCIAL FREEZER: \$60-\$360

COMMERCIAL OVEN: \$50-\$650

COMMERCIAL DISHWASHER: \$210-\$1,100

⊘ COMMERCIAL STEAM COOKER: \$1,100

PRE-RINSE SPRAY VALVE: \$54-\$100

✓ LIGHTING: \$2-\$200

Visit: TakeChargeVA.com/Business **Call:** 833-402-2221

Appalachian Power values your privacy. Learn more at aep.com/privacy. NOTE: Your facility must be in Appalachian Power's Virginia service territory and served by Appalachian Power. Some commercial users may not be eligible; please contact us to confirm your eligibility.