

Alternative Commercial Program

We have an alternative commercial program designed to promote the replacement of non-gas equipment with energy-efficient gas equipment. Under this program, business owners can qualify for rebates of \$75 per 100,000 Btu input rating on a wide variety of equipment.

Learn More About Our Natural Gas Appliances

Fryers:

Energy-efficient, Natural Gas fryers help speed up production in the kitchen. Advanced burner and heat exchange designs fuel efficiencies can exceed 80% and reduce operating costs like never before!

- ▶ Quicker recovery
- ▶ Even heat prevents over-cooking
- ▶ Can eliminate the need for a back-up fryer
- ▶ Energy-saving features include infrared burners, electronic ignitions, and recirculation tubes, which increase efficiency up to 15%



Ovens:

Bake-in more flavor with the moist, even heat and precise temperature of Natural Gas. Natural Gas ovens come in conventional, radiant, convection and combination models.

- ▶ Energy efficient
- ▶ Moister food has a longer shelf life
- ▶ "Brown" at rates up to 25% faster
- ▶ Reduce harmful emissions
- ▶ Play an important role in LEED certification
- ▶ May make you eligible for tax deductions for Energy Policy Act of 2005

Tankless Water Heater:

Tankless water heaters can save your existing and new construction commercial projects thousands of dollars in capital, operational and life cycle costs.

- ▶ Receive up to 50% reduction. Condensing technology provides 95% efficiency
- ▶ No risk of leakage that could cause property damage
- ▶ Easy maintenance with modular, field replaceable parts
- ▶ 0.4 gpm allows low flow fixtures to activate tankless system for hot water, lowering your water costs
- ▶ Exact control of temperature of +/- 2° of temperature set point, eliminates costly and non- reliable tempering valves
- ▶ Space-saving design - up to 16 sq. ft of floor space saved per tank replaced
- ▶ Concentric venting on all tankless water heaters eliminates combustion air concerns in design in both remodels or replacements



Business Rebates



Display Cooking:

Some cooking crosses over to an art form. With Natural Gas display cooking equipment, customers can experience all the appetizing sights, sizzles, and smells—all with the added impact and excitement of the visible, blue flame. Showcase the freshness of food- and enjoy true impulse buying- with a variety of efficient, Natural Gas display cooking appliances.

- ▶ Griddles
- ▶ Ranges
- ▶ Rotisseries
- ▶ Variety of ovens
- ▶ Char-broilers
- ▶ Cooking island suites
- ▶ Fondue equipment
- ▶ Chinese woks

Broiler:

The visible flame of Natural Gas helps chefs perfectly control temperatures, giving every creation better flavor and presentation.

- ▶ Immediate heat response to demand
- ▶ Virtually smokeless- helps keep kitchens cooler
- ▶ Reaches high temperatures quickly
- ▶ Cut operations costs



Booster Dishwasher:

There's sparkling clean...then there's Natural Gas booster dishwasher sparkling clean.

- ▶ Provide more powerful cleaning
- ▶ Hot water is instantaneous
- ▶ Hot water is heated on demand, providing a seemingly endless amount
- ▶ Never have to waste energy to store hot water

Patio Heaters:

Extend the outdoor dining season and get more use from a patio area with a Natural Gas patio heater. Available in both infrared and freestanding models, Natural Gas patio heaters provide just the right amount of heat.

- ▶ Permit year round use of outdoor areas
- ▶ Increase available seating, which increases sales
- ▶ Warms areas spanning from 20 to 30 feet
- ▶ Require no tanks or electricity
- ▶ Energy efficient

