

Discover the Latest Deals on Commercial Food Service Solutions

Did you know that facilities with commercial kitchens use approximately twice as much energy as other buildings? Restaurants that invest strategically in high-efficiency equipment can **reduce energy** use by as much as **10% to 30%** without sacrificing service or quality.*

Commercial food service equipment and requirements

Unit Type	Requirement	Incentive
Commercial Dishwashers	ENERGY STAR® 2.0 Qualified	\$300/unit
Combination Ovens	ENERGY STAR 2.2 Qualified	\$900/unit
Commercial Vertical Refrigerators	ENERGY STAR 5.0 Qualified	\$60/unit
Commercial Chest Refrigerators	ENERGY STAR 5.0 Qualified	\$30/unit
Electric Fryers	ENERGY STAR 3.0 Qualified	\$300/unit
Electric Insulated Holding Cabinets	ENERGY STAR 2.0 Qualified	\$300/unit
Electric Steam Cooker	ENERGY STAR 1.2 Qualified	\$600/unit
Electric Convection Ovens	ENERGY STAR 2.2 Qualified	\$360/unit
Commercial Vertical Freezers	ENERGY STAR 5.0 Qualified	\$60/unit

Contact a Participating Distributor to place your order today.

For a list of Participating Distributors, visit pepco.com/BID or give us a call at **866-353-5798** to learn more.

*Source: energystar.gov

Offer valid for Pepco commercial customers in Maryland only. EmPOWER Maryland programs are funded by a charge on your energy bill. EmPOWER programs can help you reduce your energy consumption and save you money. To learn more about EmPOWER and how you can participate, go to pepco.com/Business.

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