



Food Service Customers Save Big with Double Rebates on New Kitchen Equipment Through Connecticut Natural Gas and Southern Connecticut Gas

Whether in a restaurant, school kitchen, specialty shop, corporate cafeteria or grocery store, purchasing the right kitchen equipment is vital to ensure efficient food service operations. Connecticut Natural Gas (CNG) and Southern Connecticut Gas (SCG) qualified customers have the opportunity to earn extra cash incentives by upgrading to natural gas kitchen appliances, which provide a savings at time of purchase and often help lower future operation costs and increase efficiency of food production.

The Connecticut Kitchen Equipment Rebate, available through the Energize Connecticut initiative, is currently doubling rebates for equipment purchased and installed by October 15, 2018, by CNG and SCG customers. Commercial and industrial customers can choose from a variety of models of high-efficiency steamers, griddles, deep fryers, dishwashers and convection ovens. CNG and SCG, both subsidiaries of AVANGRID, Inc., are offering customers between \$80 and \$2,400 in available double rebates on qualified natural gas equipment.

For school nutrition programs, nothing is more important to serving healthy, hot school lunches than a dedicated staff and reliable kitchen equipment. Bloomfield Public Schools (BPS) recently replaced an unreliable 20-year-old oven at Carmen Arace Middle School, converting from electric ignition to new natural gas convection. Working with CNG, they upgraded to a new ENERGY STAR® rated commercial oven, making it easier and more efficient to serve their students and faculty daily. BPS qualified for the \$500 natural gas oven rebate, helping the district purchase the new oven and save on annual energy costs.

“Since this oven’s functions and temperature are much more dependable, it allows for more accurate food production, batch cooking with better time management and better quality control,” said Jay Rawlinitis, Assistant Food Service Director for BPS. “The staff has been thrilled and their work performance has improved due to the newfound confidence in the equipment they’re using.”

Prior to the new oven installation, calls were constantly made to maintenance; the oven was not heating up, there was inaccurate temperature control, the convection fans were not working, there was uneven cooking and the old gas ignition would not light. The Connecticut Kitchen Equipment Rebate helped save the Town of Bloomfield in energy costs while providing a rebate on the latest in commercial equipment, making it more affordable to have the best available equipment for staff. “Kitchens always have a

need,” according to Rawlinitis, and this will likely not be the last equipment replacement in the district.

Black Forest Pastry Shop, a popular German bakery in Greenwich, took advantage of the Connecticut Kitchen Equipment Rebate to replace a three-decades-old oven with the latest in natural gas equipment. Since the installation of the oven, the shop’s production area has an improved layout and flow and bakers now have a more efficient line of access to the ovens and other essential equipment. The new natural gas oven also features an energy efficient ‘pocket door’ design that closes quickly, resulting in less heat loss.

“Energy efficiency is important in all our future upgrades. As a small business, there are many ways we can save on overhead costs so they don’t affect our product pricing for customers,” said Dan Puffer, co-owner of Black Forest Pastry Shop.

“These smaller projects can make a big positive impact for commercial and industrial customers who rely on kitchen equipment day-in and day-out to effectively serve their customers,” said Amanda Gavagan, Commercial and Industrial Program Administrator for Connecticut Natural Gas and Southern Connecticut Gas. “With foodservice operations that serve people daily, something like an oven is heavily used and vital to the success of food production, directly impacting the budget, operations and customer experience.”

CNG and SCG recently mailed information on rebates to roughly 6,000 commercial and small business customers identified as using kitchen equipment in their operations. If you are a business using kitchen equipment and would like to learn more about opportunities to save on energy-efficient natural gas kitchen equipment or take advantage of this rebate opportunity, call 877 WISE USE (947-3873).

About Energize Connecticut

Energize Connecticut helps you save money and use clean energy. It is an initiative of the State of Connecticut, the Connecticut Green Bank, Eversource, UI, SCG and CNG, with funding from a charge on customer energy bills. Information on energy-saving programs can be found at EnergizeCT.com or by calling 877.WISE.USE.

About Southern Connecticut Gas

The Southern Connecticut Gas Company (SCG) is a subsidiary of AVANGRID, Inc. Established in 1847, SCG operates approximately 2,500 miles of natural gas distribution pipelines, serving approximately 197,000 customers in the greater New Haven and Bridgeport areas of Connecticut. For more information, visit www.soconngas.com.

About Connecticut Natural Gas

Connecticut Natural Gas Corporation (CNG) is a subsidiary of AVANGRID, Inc. Established in 1848, CNG operates 2,160 miles of natural gas distribution pipeline, serving

approximately 177,000 customers across 26 communities in the greater Hartford-New Britain area, and Greenwich, Connecticut. For more information, visit www.cngcorp.com.