

Participating Distributors

Participating Distributor	Location	Phone Number
AccuTemp Products	Fort Wayne, IN	260.498.2321
All American Restaurant Equipment	Detroit, MI	313.368.5331
Atlas Restaurant Supply	Grand Rapids, MI	616.248.2888
BBC Distributing	Grand Haven, MI Grand Rapids, MI	616.698.8828
Bell and Sons	Redford, MI	734.846.7103
Budget Equipment	Dearborn, MI	313.382.2681
Burkett Restaurant Equipment	Toledo, OH	888.364.5903
Culinary Products Inc.	Saginaw, MI	989.754.2457
D.L. Walker Inc.	Lansing, MI	517.374.7475
Elliot Food Equipment	Lansing, MI	517.482.4395
Gold Star Products	Oak Park, MI	248.548.9840
Great Lakes Hotel Supply	Southfield, MI	313.962.9176
Macomb Restaurant Supply	Utica, MI	586.413.6860
Merchandise Equipment & Supply	Grand Rapids, MI	616.791.1100
Northern Pizza Equipment	Dexter, MI	800.426.0323
People's Restaurant Equipment	Detroit, MI	313.567.1944
Quality Restaurant Equipment Masters	Oak Park, MI	586.576.7777
Restaurant Depot	Troy, MI	248.588.0755
	Dearborn, MI	313.582.1420
	Ypsilanti, MI	734.273.9061
Restaurant Equipppers	Southfield, MI	866.532.9936
Select Restaurant Equipment	Farmington Hills, MI	248.544.1000
Stafford Smith	Kalamazoo, MI	269.343.1240 x1504

Food Service Instant Discounts

Need new equipment? Get up to \$3,000 off energy-efficient models, instantly. DTE's Food Service Instant Discount Program makes high-efficiency models more affordable than ever. Contact a participating distributor so you can enjoy great performance, lifetime energy bill savings, and the satisfaction of making the cleaner, healthier choice for your kitchen and community.



Contact Us

Phone: 617.440.5469

Email: dteinstantdiscounts@energy-solution.com

Website: dteenergy.com/discounts-foodservice

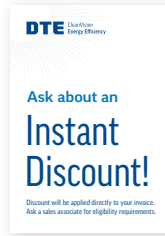


Instant Discounts up to \$3,000 per unit

DTE customers who purchase and install qualifying high-efficiency natural gas or electric food service equipment may be eligible for Instant Discounts at the point-of-sale. Upgrade your kitchen with high-performance equipment that also saves you money on your energy bills!

How to Get Your Discount

- 1. Visit a Participating Distributor.** See the back of this pamphlet for a list of participating dealers.
- 2. Pick Equipment:** A participating distributor can help you choose the right qualifying equipment to fit your needs. For a full list of qualifying equipment, visit energystar.gov/productfinder.
Look for this sticker on qualifying foodservice equipment! »
- 3. Purchase Equipment:** Provide your installation address and DTE account information to verify program eligibility. Upon verification, the discount will be applied at the point-of-sale as a discount on your sales invoice!



Earn Lifetime Savings with High-Efficiency Equipment

High-efficiency equipment uses less natural gas, electricity, and water, so you pay less on your utility bills.¹

	<p>High-Efficiency Gas Fryers Average annual cost savings: \$470 Payback Period (with discount): 7 months</p>	<div style="text-align: center;"> <p>Cooking appliances account for almost 35 percent of the average restaurant's energy expenditures²</p> <p>Efficient equipment can decrease your energy use by as much as 75 percent³</p> </div>
	<p>High-Efficiency Electric Combi Ovens: Average annual cost savings: \$2,200 Payback Period (with discount): 9 months</p>	
	<p>High-Efficiency Hot Food Holding Cabinets Average annual cost savings: \$340 Payback Period (with discount): 3.2 years</p>	

¹ Lifetime savings costs calculations based on 365 days/year at 12 hours of usage per day (pre-rinse spray valve calcs based on 1 hour of usage per day), a gas rate of \$0.85/therm, and efficiency values from the Foodservice Technology Center. Percent savings represent the ratio of total lifetime cost of a standard-efficiency unit to that of a high-efficiency unit of equivalent size and capacity. Actual savings may vary. Calculations dated on 12/13/2018.

² Based on ENERGY STAR® study: <https://www.energystar.gov/ia/partners/publications/pubdocs/restaurant%20guide%20508%20-%20Dec%202009.pdf>.

³ Energy consumption savings based on comparison of annual gas consumption for high-efficiency and standard-efficiency units of equivalent size and capacity. Actual savings may vary. Calculations dated on 12/13/2018.

Qualifying Food Service Equipment

Many makes and models qualify for Instant Discounts. Qualifying equipment must be installed at an active, valid, natural gas or electric DTE non-residential service location. For a full list of qualifying equipment, select the corresponding equipment lists at energystar.gov/productfinder.

	Qualified Product	Discount per unit
GAS	Combination Oven	\$500
	Convection Oven	\$500
	Conveyor Broiler	\$2,000 - \$3,000*
	Conveyor Oven	\$1,000
	Demand Controlled Kitchen Ventilation**	\$0.25/CFM
	Dishwasher	\$45 - \$500*
	Fryer	\$900
	Griddle	\$400
	Infrared Charbroiler	\$1,500
	Infrared Rotisserie Oven	\$400
	Infrared Salamander Broiler	\$500
	Infrared Upright Broiler	\$1,200
	Pasta Cooker	\$2,000
	Pre-Rinse Spray Valve	\$7
	Rack Oven	\$1,500 - \$3,000*
Steamer	\$900 - \$2,500*	
ELECTRIC	Combination Oven	\$3,000
	Condensing Unit	\$200 - \$1,200*
	Convection Oven	\$400
	Conveyor Broiler	\$2,000 - \$3,000*
	Deck Oven	\$2,000
	Demand Controlled Kitchen Ventilation**	\$0.25/CFM
	Dishwasher	\$150 - \$1,250*
	Evaporator Unit	\$150 - \$1,500*
	Fryer	\$250
	Freezer	\$100
	Refrigerator	\$100
	Griddle	\$500
	Hot Food Holding Cabinet	\$600 - \$800*
	Ice Machine	\$200 - \$400*
	Pre-Rinse Spray Valve	\$25
Steamer	\$900 - \$3,000*	

*Discount amounts and potential savings vary based on size and capacity of equipment

**Customers purchasing Demand Controlled Kitchen Ventilation may receive the gas discount if they have a non-residential gas DTE account or the electric discount if they have a non-residential DTE electric account. Customers can receive both discounts if they have non-residential gas and electric DTE accounts.