



# Commercial foodservice equipment rebates

Thank you for your commitment to energy efficiency

## If you have questions about the rebate application, you can:

1. Contact an Energy Advisor at 1-800-562-1482 Monday through Friday 8 a.m. to 5 p.m.
2. Review rebates qualifications by category at [pse.com/foodservice](https://pse.com/foodservice).

## General qualifications

- You must be a current PSE electric or natural gas customer and PSE must supply the fuel used by the equipment being purchased.
- You must purchase a model found on PSE's certified Qualified Products Lists (QPLs)<sup>1</sup>, consisting of ENERGY STAR® and Food Service Technology certified equipment.
- Equipment must be purchased new. Used equipment does not qualify for rebates.
- Equipment purchased on or after 1/1/24 will be eligible for 2024 rebate amounts. Purchases made prior will receive the rebate values available in 2023.
- Rebate amount cannot exceed the pre-tax, pre-installation purchase price of equipment
- Please see page 2 and 3 for cooking, refrigeration, and sanitation products and rebate amounts.

| BUSINESS INFORMATION   |                       |       |     |
|--|-----------------------|-------|-----|
| ACCOUNT #  | BUSINESS NAME         |       |     |
| BUSINESS ADDRESS   | CITY                  | STATE | ZIP |
| MAILING ADDRESS  | CITY                  | STATE | ZIP |
| BUSINESS CONTACT NAME AND ROLE   | EMAIL                 | PHONE |     |
| WATER HEATING FUEL TYPE FOR KITCHEN SPACE <input type="checkbox"/> ELECTRIC <input type="checkbox"/> NATURAL GAS <input type="checkbox"/> PROPANE <input type="checkbox"/> OTHER |                       |       |     |
| FACILITY HEATING FUEL TYPE <input type="checkbox"/> ELECTRIC <input type="checkbox"/> NATURAL GAS <input type="checkbox"/> PROPANE <input type="checkbox"/> OTHER                |                       |       |     |
| PAYEE INFORMATION  |                       |       |     |
| PAYEE NAME (LISTED ON W9)  | CONTACT NAME AND ROLE |       |     |
| EMAIL  | PHONE                 |       |     |
| BUSINESS ADDRESS   | CITY                  | STATE | ZIP |
| MAILING ADDRESS  | CITY                  | STATE | ZIP |

## Attach a copy of your final invoice and completed [W-9 tax identification form](#)

Invoice must include make and model number(s) of all rebated equipment.

## Sign the terms and conditions

I acknowledge that the product(s) described above have been purchased and installed at the location indicated. I understand that PSE provides rebate incentives for measures that are designed to save energy but I acknowledge that estimated energy savings are not guaranteed and I understand that PSE has made no express warranties or representations with regard to these products or their installation. I acknowledge that I am responsible for meeting applicable code requirements, determining the adequacy of installation, and paying all amounts owed to contractors/suppliers. Further, I understand that this is a tariffed service and is subject to change or termination without prior notice. PSE reserves the right to inspect any installation prior to rebate approval and/or after rebate payment and I agree to provide PSE reasonable access for such purposes. I authorize PSE to release my customer account information, including my billing and energy usage information, to an independent, third-party evaluator solely for the purposes of evaluating this rebate program, confirming energy savings and for other quality assurance purposes. The disclosure of your private information will comply with PSE's privacy policy and state regulation.

\_\_\_\_\_  
SIGNATURE (TYPED SIGNATURE IS ACCEPTED)

\_\_\_\_\_  
DATE

## Submit your complete application, invoice and W-9 form

Email: [foodservice@pse.com](mailto:foodservice@pse.com)

Mail: Puget Sound Energy/Energy Efficiency Rebates,  
P.O. Box 97034 BOT-020, Bellevue, WA 98009-9734

## PSE foodservice rebate menu

Purchase new ENERGY STAR® foodservice equipment<sup>1</sup> for your business (leasing does not apply) and receive rebates from PSE! Use the table below to find your equipment type, size, temperature and PSE-provided fuel type. These rebates apply to purchases made in the 2024 calendar year. Rebate cannot exceed the pre-tax, pre-installation purchase price of the qualified product.

|  | Commercial foodservice equipment <sup>1</sup>                              | Electric equipment <sup>2</sup> | Natural gas equipment <sup>2</sup> |   |
|--|--|---------------------------------|------------------------------------|---|
|  | Demand controlled ventilation (DCV) <sup>3</sup> INSTANT REBATE ONLY       | \$1,250 per HP <sup>3</sup>     | \$1,250 per HP <sup>3</sup>        |   |
| Various  | Deep vat fryer <sup>4</sup>  | \$1,500 <sup>4</sup>            | -                                  |   |
|  | Deep vat fryer: tier 1 (less than 61% efficient) <sup>4</sup>              | -                               | \$1,500 <sup>4</sup>               |   |
|  | Deep vat fryer: tier 2 (greater than 60% efficient) <sup>5</sup>           | -                               | \$4,000 <sup>5</sup>               |   |
|  | Deep vat fryer: tier 2 - Seattle (greater than 60% efficient) <sup>5</sup> | -                               | \$1,500 <sup>5</sup>               |   |
|  | Steam cooker <sup>4</sup>  | \$3,500 <sup>4</sup>            | \$3,500 <sup>4</sup>               |   |
|  | Cooktops & ranges: electric, induction, and natural gas                    | \$250 per burner                | \$250 per burner                   |   |
|  | Griddle  | \$600 per linear foot           | \$600 per linear foot              |   |
|  | Conveyer toaster   | 120v - \$450, 208v - \$250      | -                                  |   |
|  | Steam table  | \$300 per well                  | -                                  |   |
|  | Induction soup well  | \$150 per well                  | -                                  |   |
|  | Holding bin  | \$150 per bin                   | -                                  |   |
|  | On-demand overwrapper  | \$300                           | -                                  |   |
|  | Ovens  | Convection oven: half size      | \$1,200                            | - |
|  |  | Convection oven: full size      | \$2,000                            | - |
| Convection oven: full size: tier 1 (less than 50% efficient)       |  | -                               | \$2,000                            |   |
| Convection oven: full size: tier 2 (greater than 49% efficient)    |  | -                               | \$3,000                            |   |
| Convection oven: double stack                                      |  | \$4,000                         | -                                  |   |
| Convection oven: double stack: tier 1 (less than 50% efficient)    |  | -                               | \$4,000                            |   |
| Convection oven: double stack: tier 2 (greater than 49% efficient) |  | -                               | \$6,000                            |   |
| Combination oven: less than 14 pans                                |  | \$4,000                         | \$3,000                            |   |
| Combination oven: 15 to 28 pans                                    |  | \$5,000                         | \$4,000                            |   |
| Combination oven: greater than 28 pans                             |  | \$6,000                         | \$5,000                            |   |
| Deck oven  |  | \$4,800                         | -                                  |   |
| Rack oven: single  |  | -                               | \$4,500                            |   |
| Rack oven: double  |  | -                               | \$6,000                            |   |
| Conveyor oven  |  | -                               | \$3,300                            |   |
| Rotisserie oven: less than 30 birds                                |  | -                               | \$1,500                            |   |
| Rotisserie oven: 30 to 45 birds                                    | -  | \$2,500                         |                                    |   |
| Rotisserie oven: greater than 45 birds                             | -  | \$3,500                         |                                    |   |

|               | Commercial foodservice equipment <sup>1</sup>                    | Electric equipment <sup>2</sup> | Natural gas equipment <sup>2</sup> |
|---------------|--|---------------------------------|------------------------------------|
| Ice machines  | Ice maker: ice making head: less than 300 lbs ice/day            | \$265                           | -                                  |
|               | Ice maker: ice making head: 300 to 799 lbs ice/day               | \$375                           | -                                  |
|               | Ice maker: ice making head: 800 to 1,499 lbs ice/day             | \$565                           | -                                  |
|               | Ice maker: ice making head: greater than 1,499 lbs ice/day       | \$675                           | -                                  |
|               | Ice maker: remote condensing: less than 989 lbs ice/day          | \$565                           | -                                  |
|               | Ice maker: remote condensing: greater than 988 lbs ice/day       | \$750                           | -                                  |
|               | Ice maker: self-contained: less than 110 lbs ice/day             | \$225                           | -                                  |
|               | Ice maker: self-contained: 110 to 199 lbs ice/day                | \$265                           | -                                  |
|               | Ice maker: self-contained: greater than 199 lbs ice/day          | \$300                           | -                                  |
| Refrigerators | Refrigerator with solid doors: less than 15 ft <sup>3</sup>      | \$500                           | -                                  |
|               | Refrigerator with solid doors: 15 to 29.9 ft <sup>3</sup>        | \$750                           | -                                  |
|               | Refrigerator with solid doors: 30 to 49.9 ft <sup>3</sup>        | \$1,000                         | -                                  |
|               | Refrigerator with solid doors: greater than 49.9 ft <sup>3</sup> | \$2,000                         | -                                  |
|               | Refrigerator with glass doors: less than 15 ft <sup>3</sup>      | \$500                           | -                                  |
|               | Refrigerator with glass doors: 15 to 29.9 ft <sup>3</sup>        | \$1,000                         | -                                  |
|               | Refrigerator with glass doors: 30 to 49.9 ft <sup>3</sup>        | \$1,500                         | -                                  |
|               | Refrigerator with glass doors: greater than 49.9 ft <sup>3</sup> | \$2,000                         | -                                  |
| Freezers      | Freezer with solid doors: less than 15 ft <sup>3</sup>           | \$750                           | -                                  |
|               | Freezer with solid doors: 15 to 29.9 ft <sup>3</sup>             | \$1,500                         | -                                  |
|               | Freezer with solid doors: 30 to 49.9 ft <sup>3</sup>             | \$3,000                         | -                                  |
|               | Freezer with solid doors: greater than 49.9 ft <sup>3</sup>      | \$4,000                         | -                                  |
|               | Freezer with glass doors: less than 15 ft <sup>3</sup>           | \$1,000                         | -                                  |
|               | Freezer with glass doors: 15 to 29.9 ft <sup>3</sup>             | \$2,000                         | -                                  |
|               | Freezer with glass doors: 30 to 49.9 ft <sup>3</sup>             | \$3,000                         | -                                  |
|               | Freezer with glass doors: greater than 49.9 ft <sup>3</sup>      | \$4,000                         | -                                  |

| Dishwasher type <sup>3,4,6</sup> | Temperature <sup>1</sup> | Water heater fuel type <sup>7</sup> | PSE electric-only customer <sup>2</sup> | PSE natural gas-only customer <sup>2</sup> | PSE combined fuel customer <sup>3</sup> |
|----------------------------------|--------------------------|-------------------------------------|---|--|---|
| Under counter                    | Low                      | Electric                            | \$345                                   | \$0  | \$345                                   |
| Under counter                    | Low                      | Natural gas                         | \$0                                     | \$345 <sup>4</sup>                         | \$345                                   |
| Under counter                    | High                     | Electric                            | \$345                                   | \$0  | \$345                                   |
| Under counter                    | High                     | Natural gas                         | \$285                                   | \$60 <sup>4</sup>                          | \$345                                   |
| Stationary single tank door type | Low                      | Electric                            | \$3,975                                 | \$0  | \$3,975                                 |
| Stationary single tank door type | Low                      | Natural gas                         | \$0                                     | \$3,975 <sup>4</sup>                       | \$3,975                                 |
| Stationary single tank door type | High                     | Electric                            | \$3,975                                 | \$0  | \$3,975                                 |
| Stationary single tank door type | High                     | Natural gas                         | \$3,600                                 | \$375 <sup>4</sup>                         | \$3,975                                 |
| Single tank rack conveyor        | Low                      | Electric                            | \$8,775                                 | \$0  | \$8,775                                 |
| Single tank rack conveyor        | Low                      | Natural gas                         | \$0                                     | \$8,775 <sup>4</sup>                       | \$8,775                                 |
| Single tank rack conveyor        | High                     | Electric                            | \$8,775                                 | \$0  | \$8,775                                 |
| Single tank rack conveyor        | High                     | Natural gas                         | \$5,325                                 | \$3,450 <sup>4</sup>                       | \$8,775                                 |
| Multi tank rack conveyor         | Low                      | Electric                            | \$5,025                                 | \$0  | \$5,025                                 |
| Multi tank rack conveyor         | Low                      | Natural gas                         | \$0                                     | \$5,025 <sup>4</sup>                       | \$5,025                                 |
| Multi tank rack conveyor         | High                     | Electric                            | \$5,025                                 | \$0  | \$5,025                                 |
| Multi tank rack conveyor         | High                     | Natural gas                         | \$2,400                                 | \$2,625 <sup>4</sup>                       | \$5,025                                 |

<sup>1</sup> Qualified products lists (QPLs) can be found on [pse.com/foodservice](http://pse.com/foodservice).

<sup>2</sup> Rebate columns are not cumulative. PSE electric customers qualify for electric rebates. PSE natural gas customers qualify for natural gas rebates.

<sup>3</sup> DCV and dishwasher customers using both PSE electricity and PSE natural gas may qualify for a combined rebate.

<sup>4</sup> Customers in City of Seattle do not qualify for fryer tier 1, steamer, or dishwasher rebates due to City Code specifications.

<sup>5</sup> Due to Seattle Energy Code, City of Seattle PSE natural gas customers are eligible for a \$1,500 rebate on Tier 2 fryers. All other PSE natural gas customers are eligible for a \$4,000 rebate on Tier 2 fryers.

<sup>6</sup> Qualified dishwashers will receive 1 of the 3 rebate amounts listed based on PSE-provided fuel. Choose dishwasher type and temperature combined with your on-site water heater fuel type and the type of fuel PSE provides to you to find your rebate potential.

<sup>7</sup> Water heating fuel type is the on-site water heater at the business, not the internal heater within the dishwasher unit.

## Questions?

Email us at [foodservice@pse.com](mailto:foodservice@pse.com).

