

# Commercial foodservice equipment rebates

Thank you for your commitment to energy efficiency

Confirm you're qualified:

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

## General qualifications

- You must be a current PSE commercial 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 1/1/23 will be eligible for 2023 rebate amounts. Purchases made prior will receive the rebate values available in 2022.
- 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

Business name	Account #		
Business contact name & role	Email	Phone	
Business address	City	Zip	
Mailing address	City/State	Zip	
Water heating fuel type for kitchen space: Natural gas    Electricity    Propane    Other	Facility heating fuel type: Natural gas    Electricity    Propane    Other		

## Payee information

Payee name (listed on W9)		
Contact name & role	Email	Phone
Business address	City	Zip
Mailing address	City/State	Zip

In order to qualify for a rebate, PSE requires that you 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
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Submit your complete application, invoice, and W9 form.

**By email:** [foodservice@pse.com](mailto:foodservice@pse.com)

**By mail:** Puget Sound Energy/Foodservice, P.O. Box 97034 BOT-02O, Bellevue, WA 98009-9734

# Foodservice rebate program menu

Purchase new ENERGY STAR® or Food Service Technology Center certified 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. Rebate amount cannot exceed the pre-tax, pre-installation purchase price of equipment.

	Commercial foodservice equipment <sup>1</sup>	Electric equipment <sup>2</sup>	Natural gas equipment <sup>2</sup>
<b>Cooking</b>	Deep fat fryer - tier 1 <sup>3</sup>	\$ 1,500 <sup>3</sup>	\$ 1,500
	Deep fat fryer - tier 2 <sup>4</sup>	-	\$ 1,500 <sup>4</sup> or \$ 4,000 <sup>4</sup>
	Connectionless steamer <sup>3</sup>	\$ 3,500 <sup>3</sup>	\$ 3,500
	Commercial griddle (rebate amount is per linear foot)	\$ 600	\$ 600
	Hot food holding cabinet: less than 13 cu ft	\$ 200	-
	Hot food holding cabinet: 13 - 28 cu ft	\$ 500	-
	Hot food holding cabinet: over 28 cu ft	\$ 300	-
	Convection oven: 1/2 size	\$ 1,200	\$ 1,200
	Convection oven: full size	\$ 1,500	\$ 1,500
	Convection oven: double size	\$ 3,000	\$ 3,000
	Combination oven: up to 14 pans	\$ 1,500	\$ 3,750
	Combination oven: 15 - 27 pans	\$ 2,250	\$ 4,500
	Combination oven: 28+ pans	\$ 10,500	\$ 10,500
	Deck oven	\$ 4,800	-
	Single rack oven	-	\$ 4,500
	Double rack oven	-	\$ 6,000
	Conveyor oven	-	\$ 3,300
	<b>Refrigeration</b>	Ice machine: ice making head: up to 299 lbs ice/day	\$ 265
Ice machine: ice making head: 300 - 799 lbs ice/day		\$ 375	
Ice machine: ice making head: 800 - 1,499 lbs ice/day		\$ 565	
Ice machine: ice making head: 1,500+ lbs ice/day		\$ 675	
Ice machine: remote condensing: up to 987 lbs ice/day		\$ 565	
Ice machine: remote condensing: 988+ lbs ice/day		\$ 750	
Ice machine: self-contained: up to 109 lbs ice/day		\$ 225	
Ice machine: self-contained: 110 - 199 lbs ice/day		\$ 265	
Ice machine: self-contained: 200+ lbs ice/day		\$ 300	
Commercial solid-door refrigerator: less than 15 cu ft		\$ 200	
Commercial solid-door refrigerator: 15 - 29.9 Cu ft		\$ 250	
Commercial solid-door refrigerator: 30 - 49.9 Cu ft		\$ 300	
Commercial solid-door refrigerator: over 50 cu ft		\$ 400	
Commercial transparent-door refrigerator: less than 15 cu ft		\$ 100	
Commercial transparent-door refrigerator: 15 - 29.9 Cu ft		\$ 300	
Commercial transparent-door refrigerator: 30 - 49.9 Cu ft		\$ 550	
Commercial transparent-door refrigerator: over 50 cu ft		\$ 850	
Commercial solid-door freezer: less than 15 cu ft		\$ 100	
Commercial solid-door freezer: 15 - 29.9 Cu ft		\$ 450	
Commercial solid-door freezer: 30 - 49.9 Cu ft		\$ 600	
Commercial solid-door freezer: over 50 cu ft		\$ 750	
Commercial transparent-door freezer: less than 15 cu ft		\$ 100	
Commercial transparent-door freezer: 15 - 29.9 Cu ft		\$ 150	
Commercial transparent-door freezer: 30 - 49.9 Cu ft		\$ 350	
Commercial transparent-door freezer: over 50 cu ft	\$ 600		

<sup>1</sup>Qualified product lists (QPL) can be found at [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>City of Seattle natural gas customers are not eligible for steamer, dishwasher or Tier 1 fryer rebates due to the Seattle Energy Code.

<sup>4</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.

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

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	Dishwasher type <sup>1,3,5</sup>	Temperature <sup>1</sup>	Water heater fuel type <sup>6</sup>	PSE Electric-only customer <sup>2</sup>	PSE Natural Gas-only Customer <sup>2,3</sup>	PSE Combined Fuel Customer
Sanitation	Under counter	Low	Electric	\$ 345	-	\$ 345
	Under counter	Low	Natural Gas	-	\$ 345 <sup>3</sup>	\$ 345
	Under counter	High	Electric	\$ 345	-	\$ 345
	Under counter	High	Natural Gas	\$ 285	\$ 60 <sup>3</sup>	\$ 345
	Stationary single tank door type	Low	Electric	\$ 3,975	-	\$ 3,975
	Stationary single tank door type	Low	Natural Gas	-	\$ 3,975 <sup>3</sup>	\$ 3,975
	Stationary single tank door type	High	Electric	\$ 3,975	-	\$ 3,975
	Stationary single tank door type	High	Natural Gas	\$ 3,600	\$ 375 <sup>3</sup>	\$ 3,975
	Single tank rack conveyor	Low	Electric	\$ 8,775	-	\$ 8,775
	Single tank rack conveyor	Low	Natural Gas	-	\$ 3,780 <sup>3</sup>	\$ 8,775
	Single tank rack conveyor	High	Electric	\$ 8,775	-	\$ 8,775
	Single tank rack conveyor	High	Natural Gas	\$ 5,325	\$ 3,450 <sup>3</sup>	\$ 8,775
	Multi tank rack conveyor	Low	Electric	\$ 5,025	-	\$ 5,025
	Multi tank rack conveyor	Low	Natural Gas	-	\$ 5,025 <sup>3</sup>	\$ 5,025
	Multi tank rack conveyor	High	Electric	\$ 5,025	-	\$ 5,025
	Multi tank rack conveyor	High	Natural Gas	\$ 2,400	\$ 2,625 <sup>3</sup>	\$ 5,025

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<sup>5</sup>Qualified dishwashers will receive one of the three 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>6</sup>Water heating fuel type is the on-site water heater at the business, not the internal heater within the dishwasher unit.

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