

Foodservice rebate program menu

Purchase ENERGY STAR® or Food Service Technology Center certified foodservice equipment for your business and receive rebates from PSE*! Use the table below to find your equipment type, size, and PSE-provided fuel type².

To learn more about PSE's Foodservice Program, go to pse.com/foodservice.

	Commercial foodservice equipment	Electric equipment ¹	Natural Gas equipment ²
Griddles	Griddle: 2 linear feet	\$ 600	\$ 750
	Griddle: 3 linear feet	\$ 900	\$ 1,000
	Griddle: 4 linear feet	\$ 1,200	\$ 1,500
	Griddle: 5 linear feet	\$ 1,500	\$ 2,000
	Griddle: 6 linear feet	\$ 1,900	\$ 2,500
Holding cabs	Hot food holding cabinet: up to 12 internal cubic feet	\$ 250	-
	Hot food holding cabinet: 13 to 27 internal cubic feet	\$ 550	-
	Hot food holding cabinet: 28+ internal cubic feet	\$ 2,000	-
Ice machines	Ice machine: Ice making head: up to 299 lbs ice/day	\$ 175	-
	Ice machine: Ice making dead: 300-799 lbs ice/day	\$ 250	-
	Ice machine: Ice making head: 800-1,499 lbs ice/day	\$ 375	-
	Ice machine: Ice making head: 1,500+ lbs ice/day	\$ 450	-
	Ice machine: Remote condensing: up to 987 lbs ice/day	\$ 375	-
	Ice machine: Remote condensing: 988+ lbs ice/day	\$ 500	-
	Ice machine: Self-contained: up to 109 lbs ice/day	\$ 150	-
	Ice machine: Self-contained: 110-199 lbs ice/day	\$ 175	-
Ovens	Ice machine: Self-contained: 200+ lbs ice/day	\$ 200	-
	Convection oven: 1/2 size	\$ 800	\$ 800
	Convection oven: full size	\$ 1,000	\$ 1,000
	Convection oven: double size	\$ 2,000	\$ 2,000
	Combination oven: up to 14 pans	\$ 1,000	\$ 2,500
	Combination oven: 15-27 pans	\$ 1,500	\$ 3,000
	Combination oven: 28+ pans	\$ 7,000	\$ 7,000
	Deck oven	\$ 3,200	-
	Single rack oven	-	\$ 3,000
	Double rack oven	-	\$ 4,000
Various	Conveyer oven	-	\$ 2,200
	Deep fat fryer ³	\$ 850	\$ 1,000 ³
	Connectionless steamer ³	\$ 2,300	\$ 2,500 ³
	On-demand overwrapping machine	\$ 300	
	Dishwashers ³		See reverse ³

* Qualified products lists (QPLs) can be found on pse.com/foodservice.

¹ Rebate columns are not cumulative. PSE electric customers qualify for electric rebates.

² Rebate columns are not cumulative. PSE natural gas customers qualify for natural gas rebates.

³ Customers in City of Seattle do not qualify for fryer, steamer, or dishwasher rebates due to City Code specifications.

Questions? Email us at foodservice@pse.com.



ENERGY STAR® certified dishwashers qualify for rebates when purchased outright (leasing does not apply) and are based on PSE-provided fuel type. Use the table below to find your dishwasher type and temperature. Use that combined with your on-site water heater fuel type and the type of fuel PSE provides to you to find your rebate potential*.

To learn more about PSE's Foodservice Program, go to pse.com/foodservice.

Dishwasher type ¹	Temperature ²	Water heater fuel type ³	PSE electric-only customer	PSE natural gas-only customer ¹	PSE combined fuel customer
Under counter	Low	Electric	\$ 200	-	\$ 200
Under counter	Low	Natural gas	-	\$ 200 ¹	\$ 200
Under counter	High	Electric	\$ 200	-	\$ 200
Under counter	High	Natural gas	\$ 175	\$ 25 ¹	\$ 200
Stationary single tank door type	Low	Electric	\$ 2,500	-	\$ 2,500
Stationary single tank door type	Low	Natural gas	-	\$ 2,500 ¹	\$ 2,500
Stationary single tank door type	High	Electric	\$ 2,500	-	\$ 2,500
Stationary single tank door type	High	Natural gas	\$ 2,300	\$ 500 ¹	\$ 2,500
Single tank rack conveyor	Low	Electric	\$ 5,800	-	\$ 5,800
Single tank rack conveyor	Low	Natural gas	-	\$ 5,800 ¹	\$ 5,800
Single tank rack conveyor	High	Electric	\$ 5,800	-	\$ 5,800
Single tank rack conveyor	High	Natural gas	\$ 3,500	\$ 2,300 ¹	\$ 5,800
Multi tank rack conveyor	Low	Electric	\$ 3,000	-	\$ 3,000
Multi tank rack conveyor	Low	Natural gas	-	\$ 3,000 ¹	\$ 3,000
Multi tank rack conveyor	High	Electric	\$ 3,000	-	\$ 3,000
Multi tank rack conveyor	High	Natural gas	\$ 1,500	\$ 1,500 ¹	\$ 3,000

* Rebate columns are not cumulative. Qualified dishwashers will receive 1 of the 3 rebate amounts listed based on PSE-provided fuel.

¹ Customers in City of Seattle do not qualify for dishwasher rebates due to city code specifications.

² Tested dishwasher temperatures can be found listed on the qualified products list on pse.com/foodservice.

³ 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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