



Commercial foodservice equipment rebate application

Business/facility information:

Business name:		Contact person/title:		
Facility address:		City:	State:	Zip:
Mailing address:		City:	State:	Zip:
Phone number:		Email:		
Electricity: <input type="checkbox"/> Puget Sound Energy <input type="checkbox"/> Snohomish PUD <input type="checkbox"/> Seattle City Light <input type="checkbox"/> Tacoma Power		Account number:		
Natural gas: <input type="checkbox"/> Puget Sound Energy <input type="checkbox"/> Cascade Natural Gas		Account number:		
Water: <input type="checkbox"/> Saving Water Partnership <input type="checkbox"/> Tacoma Water <input type="checkbox"/> Cascade Water Alliance		Account number:		
I use the following to heat this facility: <input type="checkbox"/> Natural gas <input type="checkbox"/> Electricity <input type="checkbox"/> Propane <input type="checkbox"/> Other		I use the following to heat water in this facility: <input type="checkbox"/> Natural gas <input type="checkbox"/> Electricity <input type="checkbox"/> Propane <input type="checkbox"/> Other		

To qualify for rebate:

<ul style="list-style-type: none"> Purchase and install new qualifying equipment. Qualifying equipment lists found at pse.com/foodservice Submit signed Application, W9 Tax Identification Form, and copy of Invoice. Utility has the right to verify installation of equipment prior to payment. Terms and conditions of rebate offerings may vary with each utility. Rebate amounts may vary due to various utility factors like coverage area and account type. Equipment must be submitted, installed and accepted prior to end of calendar year corresponding with date of purchase on Invoice unless otherwise approved by utility. 	Submit rebate request: P.O. Box 97034 BOT-01H Bellevue WA 98009-9734 submitrebates@pse.com (Fax) 425-424-6408
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Check one payment option below and fill in appropriate address. Customer must sign in appropriate block for check to be issued.

<input type="checkbox"/>	Rebate will be paid directly to customer by utility. Customer will submit all paperwork and receipts directly to utility.	or	<input type="checkbox"/>	Rebate has been paid to customer at point of purchase by distributor. By signing below, Customer directs the Utility to issue the rebate check to the distributor listed below. ***Saving Water Partnership rebates paid directly to customer***
Check payable to:		Check payable to:		
Send check to:		Acting salesperson:		
Street:		Street:		
City, State, Zip:		City, State, Zip:		
Customer signature:		Customer signature:		Date:
Date:				
By signing above customer acknowledges that the equipment listed on reverse was purchased, installed at the address indicated, and that all information is accurate. Customer acknowledges that this rebate program is a limited offer, and is subject to the availability of funds. This offer is subject to change without notice.				

Updated January 2021

ENERGY STAR® & FSTC Certified Foodservice Equipment	PSE \$/unit	SnoPUD \$/unit	Tacoma Power \$/unit	Tacoma Water	Seattle City Light \$/unit	Cascade Natural Gas \$/unit	Saving Water Partnership \$/unit	Cascade Water Alliance	Qty.
Fryer Any Size Commercial - Electric	\$850	\$750	\$500		\$500				
Fryer Any Size Commercial - Gas	\$1,000*					\$750			
Electric Steamer - 3 pan	\$2,300	\$2,250	\$250	\$100			\$500*	\$500	
Electric Steamer - 4 pan	\$2,300	\$3,000	\$350	\$100			\$500*	\$500	
Electric Steamer - 5 pan	\$2,300	\$3,750	\$450	\$100			\$500*	\$500	
Electric Steamer - 6 pan	\$2,300	\$4,500	\$550	\$200	\$2,500		\$750*	\$750	
Electric Steamer - 10 pan	\$2,300	\$7,500	\$950	\$200	\$2,500		\$750*	\$750	
Natural Gas Steamer - 3 pan	\$2,500*			\$100		\$850	\$500*	\$500	
Natural Gas Steamer - 4 pan	\$2,500*			\$100			\$500*	\$500	
Natural Gas Steamer - 5 pan	\$2,500*			\$100			\$500*	\$500	
Natural Gas Steamer - 6 pan	\$2,500*			\$200		\$1,200	\$750*	\$750	
Natural Gas Steamer - 10 pan	\$2,500*			\$200			\$750*	\$750	
Electric Griddle - 2 linear feet	\$600	\$500	\$200		\$500				
Electric Griddle - 3 linear feet	\$900	\$750	\$300		\$750				
Electric Griddle - 4 linear feet	\$1,200	\$1,000	\$400		\$1,000				
Electric Griddle - 5 linear feet	\$1,500	\$1,250	\$500		\$1,250				
Electric Griddle - 6 linear feet	\$1,900	\$1,500	\$600		\$1,500				
Natural Gas Griddle - 2 linear feet	\$750					\$500			
Natural Gas Griddle - 3 linear feet	\$1,000					\$500			
Natural Gas Griddle - 4 linear feet	\$1,500					\$500			
Natural Gas Griddle - 5 linear feet	\$2,000					\$500			
Natural Gas Griddle - 6 linear feet	\$2,500					\$500			
Hot Food Holding Cabinet < 13 ft³	\$250	\$100	\$150		\$250				
Hot Food Holding Cabinet 13 < 28 ft³	\$550	\$200	\$500		\$550				
Hot Food Holding Cabinet >28 ft³	\$2,000	\$250	\$750		\$1,000				
Ice Machine: Ice Making Head: Up to 299 lbs ice/day	\$175	\$175		\$175	\$175		\$175	\$175	
Ice Machine: Ice Making Head: 300-799 lbs ice/day	\$250	\$250		\$250	\$250		\$250	\$250	
Ice Machine: Ice Making Head: 800-1,499 lbs ice/day	\$375	\$375		\$375	\$375		\$375	\$375	
Ice Machine: Ice Making Head: 1,500+ lbs ice/day	\$450	\$450		\$450	\$450		\$450	\$450	
Ice Machine: Remote Condensing: Up to 987 lbs ice/day	\$375	\$375		\$375	\$375		\$375	\$375	
Ice Machine: Remote Condensing: 988+ lbs ice/day	\$500	\$500		\$500	\$500		\$500	\$500	
Ice Machine: Self-Contained: Up to 109 lbs ice/day	\$150	\$150		\$150	\$150		\$150	\$150	
Ice Machine: Self-Contained: 110-199 lbs ice/day	\$175	\$175		\$175	\$175		\$175	\$175	
Ice Machine: Self-Contained: 200+ lbs ice/day	\$200	\$200		\$200	\$200		\$200	\$200	
Electric Convection Oven - 1/2 size	\$800	\$500	\$300		\$200				
Electric Convection Oven - full size	\$1,000	\$1,000	\$300		\$400				
Electric Convection Oven - double	\$2,000	\$2,000	\$600		\$800				
Electric Combination Oven < 15 pans**	\$1,000	\$1,000	\$1,000	\$100	\$500			\$100	
Electric Combination Oven 15-28 pan**	\$1,500	\$1,500	\$1,000	\$150	\$500			\$150	
Electric Combination Oven > 28 pan**	\$7,000	\$4,500	\$1,000	\$200				\$200	
Electric Deck Oven	\$3,200	\$1,500	\$600						
Natural Gas Convection Oven - 1/2 size	\$800					\$800			
Natural Gas Convection Oven - full size	\$1,000					\$800			
Natural Gas Convection Oven - double	\$2,000					\$1,600			
Natural Gas Combination Oven <15 pans	\$2,500			\$100				\$100	
Natural Gas Combination Oven 15-28 pans	\$3,000			\$150				\$150	
Natural Gas Combination Oven >28 pans	\$7,000			\$200				\$200	
Natural Gas Single Rack Oven	\$3,000								
Natural Gas Double Rack Oven	\$4,000					\$2,500			
Natural Gas Conveyor Oven	\$2,200					\$450			
Dishwasher - Under Counter	up to \$200†	\$150		\$100			\$150†	\$150	
Dishwasher - Door Type	up to \$2,500†	up to \$750		\$200		low temp \$800	\$750†	\$750	
Dishwasher - Single Tank Conveyor	up to \$5,800†	up to \$1,000		\$200			\$1,000†	\$1,000	
Dishwasher - Multi Tank Conveyor	up to \$3,000†	up to \$1,500		\$300		low temp \$2,500	\$1,500†	\$1,500	
On-Demand Overwapping Machine	\$300	\$300			\$300				

* Specified rebate only available for ELECTRIC models inside the City of Seattle due to code specifications. ** Check local county waste water code concerning FOGs and grease trap requirements for combination ovens.

† No rebate available for dishwashers inside the City of Seattle due to code specifications.