

Commercial foodservice equipment rebates

Thank you for your commitment to energy efficiency

Confirm you're qualified

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 at 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), consisting of ENERGY STAR® and Food Service Technology certified equipment.
- Equipment must be purchased new. Used equipment does not qualify for rebates.
- Please see page 2 for products and rebates.

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

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

By mail: Puget Sound Energy/Foodservice, P.O. Box 97034 BOT-01H, Bellevue, WA 98009-9734

Foodservice rebate program menu

Purchase new ENERGY STAR® or Food Service Technology Center certified foodservice equipment¹ 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.

Commercial foodservice equipment ¹		Electric equipment ²	Natural Gas equipment ²
Various	Deep fat fryer ⁵	\$ 850	\$ 1,000 ⁵
	Connectionless steamer ⁵	\$ 2,300	\$ 2,500 ⁵
	Dishwashers ⁵	Up to \$5,850. See below ⁵	
Ovens	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
	Conveyer oven	-	\$ 2,200
	Ice machines	Ice machine: Ice making head: up to 299 lbs ice/day	\$ 175
Ice machine: Ice making head: 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	-
Ice machine: Self-contained: 200+ lbs ice/day		\$ 200	-

Dishwasher type ^{1,3,5}	Temperature ¹	Water heater fuel type ⁴	PSE electric-only customer ²	PSE natural gas-only customer ²	PSE combined fuel customer
Under counter	Low	Electric	\$ 230	-	\$ 230
Under counter	Low	Natural gas	-	\$ 230 ⁵	\$ 230
Under counter	High	Electric	\$ 230	-	\$ 230
Under counter	High	Natural gas	\$ 190	\$ 40 ⁵	\$ 230
Stationary single tank door type	Low	Electric	\$ 2,650	-	\$ 2,650
Stationary single tank door type	Low	Natural gas	-	\$ 2,650 ⁵	\$ 2,650
Stationary single tank door type	High	Electric	\$ 2,650	-	\$ 2,650
Stationary single tank door type	High	Natural gas	\$ 2,400	\$ 250 ⁵	\$ 2,650
Single tank rack conveyor	Low	Electric	\$ 5,850	-	\$ 5,850
Single tank rack conveyor	Low	Natural gas	-	\$ 5,850 ⁵	\$ 5,850
Single tank rack conveyor	High	Electric	\$ 5,850	-	\$ 5,850
Single tank rack conveyor	High	Natural gas	\$ 3,550	\$ 2,300 ⁵	\$ 5,850
Multi tank rack conveyor	Low	Electric	\$ 3,350	-	\$ 3,350
Multi tank rack conveyor	Low	Natural gas	-	\$ 3,350 ⁵	\$ 3,350
Multi tank rack conveyor	High	Electric	\$ 3,350	-	\$ 3,350
Multi tank rack conveyor	High	Natural gas	\$ 1,600	\$ 1,750 ⁵	\$ 3,350

¹ Qualified products lists (QPLs) can be found on pse.com/foodservice.

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

³ 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.

⁴ Water heating fuel type is the on-site water heater at the business, not the internal heater within the dishwasher unit.

⁵ 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.