

# 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 type<sup>2</sup>.

To learn more about PSE's Foodservice Program, go to [pse.com/foodservice](https://pse.com/foodservice).

|              | Commercial foodservice equipment                       | Electric equipment <sup>1</sup> | Natural Gas equipment <sup>2</sup> |
|--------------|--|---------------------------------|------------------------------------|
| 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                           |
|              | Conveyer oven  | -                               | \$ 2,200                           |
| Various      | Deep fat fryer <sup>3</sup>                            | \$ 850                          | \$ 1,000 <sup>3</sup>              |
|              | Connectionless steamer <sup>3</sup>                    | \$ 2,300                        | \$ 2,500 <sup>3</sup>              |
|              | On-demand overwrapping machine                         | \$ 300                          |                                    |
|              | Dishwashers <sup>3</sup>                               |                                 | See reverse <sup>3</sup>           |

\* Qualified products lists (QPLs) can be found on [pse.com/foodservice](https://pse.com/foodservice).

<sup>1</sup> Rebate columns are not cumulative. PSE electric customers qualify for electric rebates.

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

<sup>3</sup> 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](mailto: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](http://pse.com/foodservice).

| Dishwasher type <sup>1</sup>     | Temperature <sup>2</sup> | Water heater fuel type <sup>3</sup> | PSE electric-only customer | PSE natural gas-only customer <sup>1</sup> | PSE combined fuel customer |
|----------------------------------|--------------------------|-------------------------------------|----------------------------|--|----------------------------|
| Under counter                    | Low                      | Electric                            | \$ 200                     | -  | \$ 200                     |
| Under counter                    | Low                      | Natural gas                         | -                          | \$ 200 <sup>1</sup>                        | \$ 200                     |
| Under counter                    | High                     | Electric                            | \$ 200                     | -  | \$ 150                     |
| Under counter                    | High                     | Natural gas                         | \$ 175                     | \$ 25 <sup>1</sup>                         | \$ 200                     |
| Stationary single tank door type | Low                      | Electric                            | \$ 2,500                   | -  | \$ 2,500                   |
| Stationary single tank door type | Low                      | Natural gas                         | -                          | \$ 2,500 <sup>1</sup>                      | \$ 2,500                   |
| Stationary single tank door type | High                     | Electric                            | \$ 2,500                   | -  | \$ 2,500                   |
| Stationary single tank door type | High                     | Natural gas                         | \$ 2,300                   | \$ 500 <sup>1</sup>                        | \$ 2,500                   |
| Single tank rack conveyor        | Low                      | Electric                            | \$ 5,800                   | -  | \$ 5,800                   |
| Single tank rack conveyor        | Low                      | Natural gas                         | -                          | \$ 5,800 <sup>1</sup>                      | \$ 5,800                   |
| Single tank rack conveyor        | High                     | Electric                            | \$ 5,800                   | -  | \$ 5,800                   |
| Single tank rack conveyor        | High                     | Natural gas                         | \$ 3,500                   | \$ 2,300 <sup>1</sup>                      | \$ 5,800                   |
| Multi tank rack conveyor         | Low                      | Electric                            | \$ 3,000                   | -  | \$ 3,000                   |
| Multi tank rack conveyor         | Low                      | Natural gas                         | -                          | \$ 3,000 <sup>1</sup>                      | \$ 3,000                   |
| Multi tank rack conveyor         | High                     | Electric                            | \$ 3,000                   | -  | \$ 3,000                   |
| Multi tank rack conveyor         | High                     | Natural gas                         | \$ 1,500                   | \$ 1,500 <sup>1</sup>                      | \$ 3,000                   |

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

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

<sup>2</sup> Tested dishwasher temperatures can be found listed on the qualified products list on [pse.com/foodservice](http://pse.com/foodservice).

<sup>3</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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