

PSE foodservice rebate menu

Purchase new ENERGY STAR® 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. These rebates apply to purchases made in the 2024 calendar year. Rebate cannot exceed the pre-tax, pre-installation purchase price of the qualified product.

	Commercial foodservice equipment ¹	Electric equipment ²	Natural gas equipment ²
Various	Demand controlled ventilation (DCV) ³ INSTANT REBATE ONLY	\$1,250 per HP ³	\$1,250 per HP ³
	Deep vat fryer ⁴	\$1,500 ⁴	-
	Deep vat fryer: tier 1 (less than 61% efficient) ⁴	-	\$1,500 ⁴
	Deep vat fryer: tier 2 (greater than 60% efficient) ⁵	-	\$4,000 ⁵
	Deep vat fryer: tier 2 - Seattle (greater than 60% efficient) ⁵	-	\$1,500 ⁵
	Steam cooker ⁴	\$3,500 ⁴	\$3,500 ⁴
	Cooktops & ranges: electric, induction, and natural gas	\$250 per burner	\$250 per burner
	Griddle	\$600 per linear foot	\$600 per linear foot
	Conveyer toaster	120v - \$450, 208v - \$250	-
	Steam table	\$300 per well	-
	Induction soup well	\$150 per well	-
	Holding bin	\$150 per bin	-
	On-demand overwrapper	\$300	-
Ovens	Convection oven: half size	\$1,200	-
	Convection oven: full size	\$2,000	-
	Convection oven: full size: tier 1 (less than 50% efficient)	-	\$2,000
	Convection oven: full size: tier 2 (greater than 49% efficient)	-	\$3,000
	Convection oven: double stack	\$4,000	-
	Convection oven: double stack: tier 1 (less than 50% efficient)	-	\$4,000
	Convection oven: double stack: tier 2 (greater than 49% efficient)	-	\$6,000
	Combination oven: less than 14 pans	\$4,000	\$3,000
	Combination oven: 15 to 28 pans	\$5,000	\$4,000
	Combination oven: greater than 28 pans	\$6,000	\$5,000
	Deck oven	\$4,800	-
	Rack oven: single	-	\$4,500
	Rack oven: double	-	\$6,000
	Conveyor oven	-	\$3,300
	Rotisserie oven: less than 30 birds	-	\$1,500
	Rotisserie oven: 30 to 45 birds	-	\$2,500
	Rotisserie oven: greater than 45 birds	-	\$3,500
Ice machines	Ice maker: ice making head: less than 300 lbs ice/day	\$265	-
	Ice maker: ice making head: 300 to 799 lbs ice/day	\$375	-
	Ice maker: ice making head: 800 to 1,499 lbs ice/day	\$565	-
	Ice maker: ice making head: greater than 1,499 lbs ice/day	\$675	-
	Ice maker: remote condensing: less than 989 lbs ice/day	\$565	-
	Ice maker: remote condensing: greater than 988 lbs ice/day	\$750	-
	Ice maker: self-contained: less than 110 lbs ice/day	\$225	-
	Ice maker: self-contained: 110 to 199 lbs ice/day	\$265	-
	Ice maker: self-contained: greater than 199 lbs ice/day	\$300	-

	Commercial foodservice equipment ¹	Electric equipment ²	Natural gas equipment ²
Refrigerators	Refrigerator with solid doors: less than 15 ft ³	\$500	-
	Refrigerator with solid doors: 15 to 29.9 ft ³	\$750	-
	Refrigerator with solid doors: 30 to 49.9 ft ³	\$1,000	-
	Refrigerator with solid doors: greater than 49.9 ft ³	\$2,000	-
	Refrigerator with glass doors: less than 15 ft ³	\$500	-
	Refrigerator with glass doors: 15 to 29.9 ft ³	\$1,000	-
	Refrigerator with glass doors: 30 to 49.9 ft ³	\$1,500	-
	Refrigerator with glass doors: greater than 49.9 ft ³	\$2,000	-
Freezers	Freezer with solid doors: less than 15 ft ³	\$750	-
	Freezer with solid doors: 15 to 29.9 ft ³	\$1,500	-
	Freezer with solid doors: 30 to 49.9 ft ³	\$3,000	-
	Freezer with solid doors: greater than 49.9 ft ³	\$4,000	-
	Freezer with glass doors: less than 15 ft ³	\$1,000	-
	Freezer with glass doors: 15 to 29.9 ft ³	\$2,000	-
	Freezer with glass doors: 30 to 49.9 ft ³	\$3,000	-
	Freezer with glass doors: greater than 49.9 ft ³	\$4,000	-

Dishwasher type ^{3,4,6}	Temperature ¹	Water heater fuel type ⁷	PSE electric-only customer ²	PSE natural gas-only customer ²	PSE combined fuel customer ³
Under counter	Low	Electric	\$345	\$0	\$345
Under counter	Low	Natural gas	\$0	\$345 ⁴	\$345
Under counter	High	Electric	\$345	\$0	\$345
Under counter	High	Natural gas	\$285	\$60 ⁴	\$345
Stationary single tank door type	Low	Electric	\$3,975	\$0	\$3,975
Stationary single tank door type	Low	Natural gas	\$0	\$3,975 ⁴	\$3,975
Stationary single tank door type	High	Electric	\$3,975	\$0	\$3,975
Stationary single tank door type	High	Natural gas	\$3,600	\$375 ⁴	\$3,975
Single tank rack conveyor	Low	Electric	\$8,775	\$0	\$8,775
Single tank rack conveyor	Low	Natural gas	\$0	\$8,775 ⁴	\$8,775
Single tank rack conveyor	High	Electric	\$8,775	\$0	\$8,775
Single tank rack conveyor	High	Natural gas	\$5,325	\$3,450 ⁴	\$8,775
Multi tank rack conveyor	Low	Electric	\$5,025	\$0	\$5,025
Multi tank rack conveyor	Low	Natural gas	\$0	\$5,025 ⁴	\$5,025
Multi tank rack conveyor	High	Electric	\$5,025	\$0	\$5,025
Multi tank rack conveyor	High	Natural gas	\$2,400	\$2,625 ⁴	\$5,025

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 DCV and dishwasher customers using both PSE electricity and PSE natural gas may qualify for a combined rebate.

⁴ Customers in City of Seattle do not qualify for fryer tier 1, steamer, or dishwasher rebates due to City Code specifications.

⁵ 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.

⁶ 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.

⁷ 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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