



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 checked="" 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: DICK'S RESTAURANT SUPPLY	
Send check to:			Acting salesperson:	
Street:			Street:	
City, State, Zip:			City, State, Zip:	
Customer signature:	Date:	Customer signature:	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			\$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.