

For your business

Restaurants energy efficiency solutions

Efficiency is served

When you run a restaurant, you need equipment that can work as hard as you do. Upgrading to energy-efficient lighting not only saves energy and reduces maintenance, but also helps you set the stage for every meal, with improved light quality and color. Other easy upgrades like pre-rinse spray valves, occupancy sensors, and weather stripping can serve up even more appetizing ways to reduce costs and improve business.



The starting course: no-cost upgrades

AES Indiana's Small Business Direct Install program helps small businesses like yours save energy and reduce costs with complimentary energy-saving upgrades, generous rebates and expert recommendations on how to save even more.

It all starts with a free on-site energy assessment from our professional staff. The assessment lasts 1-2 hours and can help [save you around \\$740 a year*](#) on energy costs. We're happy to work around your busy schedule, so make an appointment today and we'll help you find the perfect recipe for energy-saving success.

Getting started is easy

Call [317-829-9154](tel:317-829-9154) to schedule your free assessment.
Discover more at aesindiana.com/smallbiz.

Eligibility

To participate, you must be an AES Indiana business customer with an active AES Indiana service ID at the location of installed equipment.

The AES Indiana Small Business Direct Install Program is administered on a first-come, first-served basis. Availability of specific energy-saving measures may vary.

**Available for systems with electric hot water heaters.*

***Energy savings calculated at estimated utility rate of \$0.09/kWh.*

Complimentary items may include:

- LED lamps
- Occupancy sensors
- LED exit signs
- Weather stripping
- Pre-rinse spray valves**
- Faucet aerators**
- Water heater pipe insulation**

Benefits of an on-site assessment:

- Save an average of \$740 a year**
- Reduced maintenance needs
- Better lighting color and quality
- Even more appetizing-looking food
- Improved dining ambiance

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