

## WE MAKE ENERGY EFFICIENCY EASY

Not sure where to save energy in your business?  
Ask yourself:

- Is the lighting in your facility dim or uneven?
- Does your kitchen equipment operate poorly or require repairs?
- Has it been awhile since your heating/cooling system was serviced?

If you answered “yes” to any of these questions, call us. Rocky Mountain Power's Wattsmart® Business program offers expertise and incentives to save your business time, energy and money.



# WATTSMART®

BUSINESS

## CONTACT YOUR PARTICIPATING CONTRACTOR TO MOVE FORWARD

Approved Contractor logo not to exceed this size: 2.5" x 0.75"

Contact name:  
Phone:  
Email:  
Online:

Contact Rocky Mountain Power for incentive information:

Call us toll free **1-855-805-7231**

Email **WattsmartBusiness@RockyMountainPower.net**

Online at **Wattsmart.com**

*Rocky Mountain Power does not guarantee or warranty any qualifying equipment, installations or work performed by participating vendors. You are solely responsible for any contract(s) with participating vendor(s) and the performance of any vendor(s) and equipment you have chosen.*

©2024 Rocky Mountain Power  
Wattsmart is registered with the U.S. Patent and Trademark Office.

SERVING UP  
*energy savings*  
FOR RESTAURANTS



# WATTSMART®

BUSINESS

**ROCKY MOUNTAIN POWER®**

## REDUCE YOUR ENERGY COSTS. INCREASE YOUR PROFIT.

Restaurants use 5 to 7 times more energy than other commercial buildings, resulting in opportunities to save.

Rocky Mountain Power's Wattsmart® Business incentives make energy efficiency easy by reducing the cost of upgrades and improvements.

Start by:

- Upgrading interior and exterior lighting systems.
- Customizing comfort with HVAC improvements.
- Installing advanced rooftop controls.
- Saving with high-efficiency food service equipment.

Reach out to your participating contractor to get started.



## AMP UP YOUR AMBIENCE

Lighting sets the mood for your customers' experience. Switching to high-efficiency LEDs and installing lighting controls can reduce the energy used to light your facility by 30%-50%. LEDs also improve the appearance and security of facilities.

Projects include:

- Replacing recessed lighting with LED downlights.
- Adding occupancy sensors to storage rooms and walk-in refrigerators.
- Incorporating LED upgrades for exterior parking lots, accent lights and more.

Contact the Wattsmart® Business program team before you start, as pre-purchase approval is required for lighting projects.

## COOK UP SAVINGS

Food preparation consumes up to 35% of total energy used in restaurants. Upgrade electric ovens, ice machines, dishwashers and hoods/fans to qualifying ENERGY STAR® models to save energy easily. Leverage our incentives to take your upgrades off the back burner and start saving.



## DIAL IN GUEST COMFORT

Heating and cooling account for up to 45% of monthly energy costs. Advanced rooftop controls welcome guests by decreasing drafts, noises and temperature swings, while extending HVAC equipment life and decreasing energy use by 15%-60%. By improving comfort, HVAC controls please customers and pack tables. Call to upgrade your guests' experience today.

