Incentives and On-bill Repayment

When you install the efficiency measures recommended from your no-cost, onsite assessment, Rhode Island Energy will pay up to 70% of the installation and equipment costs.

For eligible customers, the balance can be placed on your monthly electric bill for up to 24 months. Or, pay in one lump sum and receive an additional 15% off the customer share of the project cost.

Eligibility Criteria:

- Average annual usage of 1.5 million kWh or less
- Average annual usage of 40,000 therms or less

For more information, call us at **1-877-784-3709** or visit us at **rienrgy.com/small-business**



280 Melrose Street | Providence, RI 0290



Get expert advice, save energy, save your budget.

Cut your business' energy costs by up to 30% with the Small Business Services program from Rhode Island Energy.

The Small Business Services program offers:

- A NO-COST on-site energy assessment of your facility's electrical equipment
- Based on the assessment, a proposal is developed with recommended energy efficiency measures
- Equipment installation at your convenience
- Removal and environmentally-friendly disposal of fluorescent lights and ballasts from your facility

Available energy efficiency equipment may include:

- Lighting upgrades
- Lighting occupancy sensors
- Gas measures (for natural gas customers)
- Walk-in cooler efficiency measures
- Site-specific custom lighting projects



To start with a no-cost energy assessment and learn about other offers, call **1-877-784-3709** or visit **rienrgy.com/small-business**

Mews Tavern Wakefield, RI

Annual Energy Savings = \$10,439



- By installing an Energy Management System and new energy efficient custom lighting, Mews Tavern was able to save over \$10,000 annually.
- They reduced their electricity consumption by 77,750 kWh.
- The total project cost was\$28,159 and Rhode Island Energy contributed \$19,712.

"We depend on natural resources for our livelihood, so we were excited to reduce our carbon footprint. And the new brighter lighting in our cold storage room—where we brine and age the cheese—makes our work easier." Dave Smith, Owner