



vegawatt

Run your Restaurant on Waste Vegetable Oil!

Power Your Restaurant With Waste Vegetable Oil!

A **Vegawatt™ cogeneration system** turns **your waste vegetable oil** into electricity and hot water **at your restaurant**. The fully automated equipment is located at your site, and you never need to worry about an overflowing oil barrel, a missed pickup, or the mess associated with oil storage ever again. The best part is that you get the direct benefit of **lower power bills** and the peace of mind of having an **Emergency Generator**. Just deposit your waste oil into the system, and the **Vegawatt™** does the rest!

Vegawatt™ - Features

- Ⓢ Automated production of 8 kW of electricity
- Ⓢ Seamless integration into your workflow
- Ⓢ Automated waste oil cleaning and processing
- Ⓢ Emergency Backup Generator (optional)
- Ⓢ Remote monitoring capability
- Ⓢ Worry free maintenance
- Ⓢ Compact onsite unit
- Ⓢ Quiet Operation

Your Benefits

- Ⓢ Reduce electricity demand and energy costs
- Ⓢ Reduce domestic hot water energy costs
- Ⓢ Eliminate waste oil hauling costs
- Ⓢ Protect your restaurant with an Automatic Emergency Backup Generator
- Ⓢ Reduce pests associated with waste oil drums
- Ⓢ Attract Eco-Friendly patrons

Environmental Benefits

- Ⓢ Reduce waste hauling related pollution and waste in landfills and sewerage facilities
- Ⓢ Reduce your carbon footprint
- Ⓢ Reduce CO₂, NO_x, sulfur and mercury emissions from electricity generation plants
- Ⓢ Earn up to 11 LEED green building points
- Ⓢ Earn 40 Green Restaurant Association points
- Ⓢ Environmentally better than Bio-Diesel

8KW SYSTEM



Standard Specifications

- Ⓢ 8 kW electrical output
- Ⓢ 30,400 BTU/h hot water output
- Ⓢ Oil Consumption per week (GPW):
 - Ⓢ 50 gallons minimum
 - Ⓢ 80 gallons maximum

Savings @ 80 GPW [‡]	Monthly	Annually
Electricity usage	\$801	\$9,610
Hot water	\$400	\$4,805
Demand charge	\$80	\$960
TOTAL savings	\$1,281	\$15,374

That's \$3.70 a gallon[‡] for your used oil!

[‡] The above numbers are based on Massachusetts electricity and natural gas rates. For a more detailed analysis of your potential payback, please contact us!
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Run your Restaurant on Waste Vegetable Oil!

Out of the

deep fryer
into your **pocket!**



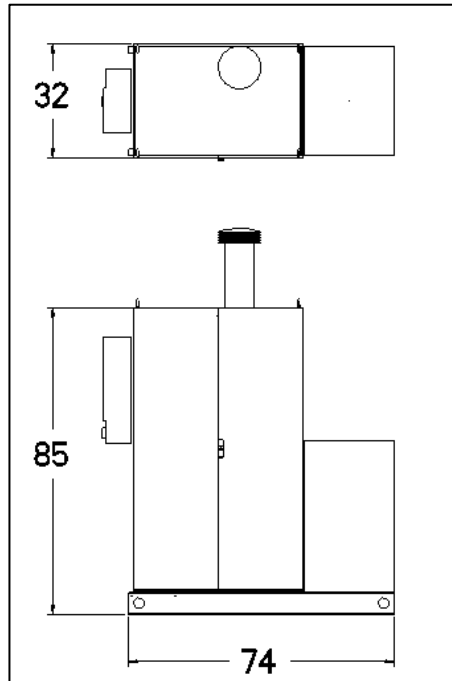
Your **waste oil** is the key to **utility cost savings!**

Transform Waste Vegetable Oil Into **Electricity & Hot Water!**

Let's get started:

Here are some of the specifics that you will want to know:

Dimensions	
Height	85 inches
Width	74 inches
Depth	32 inches
1500 Lbs	
Electrical	
208 Volt AC	
50 Amp 60 Hz	
8,000 Watts continuous	
Hot Water	
Inlet	¾ NPT Male
Outlet	¾ NPT Male
30,400 BTU	
Waste Oil Consumption	
0.49 gallons per hour	
80 gallons per week max	



The benefits of running your restaurant with a Vegawatt™ system:

- Save over \$1200 a month[†] on your utility bills!
- FREE electricity onsite
- FREE hot water onsite
- Enjoy the protection of an Emergency Generator
- Eliminate Waste Vegetable Oil disposal fees
- Reduce your Electricity Demand charges
- Claim Federal, State, Local and Utility incentives.
- Reduce CO₂, NO_x, Sulfur and mercury emissions
- Reduce the dependence on fossil fuels
- Increase the reliability of the Electric Grid
- Reduce heavy truck traffic to your facility
- Attract more customers
- Save the Planet

- System must be located outside the facility near an exterior wall. System should be located on a level asphalt or concrete pad. 36 inches of clearance to be maintained around the system.
- Waste-Oil deposit system accepts standard shortening shuttles™, pumps carts, automated oil handling equipment, or direct pour deposits. Remote pour accessories are available.
- Installation requires a dedicated 50 Amp wire direct to a subpanel with adequate space for a dual height breaker. Interconnect utilizes a UL1741 approved Inverter.
- An external internet connection is required to utilize the remote monitoring capability.
- Additional wiring is required for the Vegawatt™ to be used as an Emergency Backup Generator.
- Specifications are subject to change.



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