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Vegetable Oil Waste Powers Restaurant

by Kate on January 27, 2009



I used to work above a Chinese food takeout place, and they kept their grease barrels in the parking lot next to the dumpsters...and somehow the grease stunk more than the dumpster. Now there is an easier way for restaurants to get rid of that nasty smelling vegetable oil - by using it for [power](#)!

The [Vegawatt](#) is compact (around the size of a refrigerator) and hooks up to the existing electric and hot water feed system of the building. Wasted vegetable oil is converted into fuel to energize 10 to 15% of a business' electric power.

The Vegawatt can be leased for \$450 a month, but the expected cost savings is at least \$800 a month. To purchase a Vegawatt, it is around \$22,000 with a return on investment within 3 years! (Not including government incentives)

I think this is awesome and it seems like a great way for a business to be green and save money. It makes me think of how [landfills make energy and money from trash](#). Plus, in this crazy economy, any way for a restaurant to save money should be taken advantage of. What a great way to get rid of those stinky grease barrels.

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