



vegawatt  
ON-SITE WASTE  
VEGETABLE OIL GENERATORS

## The Vegawatt System

A 30 second Introduction to  
Onsite Cogeneration  
Powered by Waste Vegetable Oil



**WHAT:** Vegawatt is an Energy Savings System that uses the waste vegetable oil (WVO) from your fryers to generate electricity and hot water for your restaurant or foodservice facility. Vegawatt is offered in six sizes ranging from 4 kW to 12 kW. A location needs an annual average of at least 35 gallons per week of WVO to justify a system.

**WHY:** Vegawatt cogeneration system owners can **reduce by 25%** or more their **electric and domestic water heating costs** and make their *used fryer oil worth up to \$4.00 per gallon*. A Vegawatt can pay for itself in less than 3 years in high energy cost states. (We will gladly provide you with a financial payback projection based upon your energy rates.)

**HOW:** Vegawatt is a fully-automated system requiring no change to your staff's current routine. Just pour in the WVO and Vegawatt automatically cleans the oil and quietly provides electricity to your electrical panel and hot water to your hot water tank.

**WHERE:** Vegawatt sits conveniently right next to your restaurant, most likely where your current waste oil container is now.

**WHEN:** Now, while energy costs are high, and will likely only go higher.

**MORE:** [www.vegawatt.com](http://www.vegawatt.com)

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