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## Vegawatt? Massachusetts Restaurant Converts Oil to Electricity

by Climate Weekly – Jan. 20, 2009



George Carey, owner of Finz Seafood & Grill in Dedham, Mass., stands next to the Vegawatt Power System.  
*Photo credit: Owl Power Co.*

A Massachusetts-based restaurant has struck oil: Vegetable oil. Using a vegetable oil-recycling product called Vegawatt, Dedham, Mass.-based Finz Seafood & Grill is the first restaurant to convert vegetable oil waste into electricity-generating power and hot water.

By using the waste from vegetable oil as a fuel source, restaurants could save thousands of dollars while providing clean, renewable energy, Vegawatt's maker, Massachusetts-based startup Owl Power Co., explained.

"As a restaurant operator I am constantly looking for more efficient methods, and especially for costs-saving measures," said George Carey, Finz's owner. He said, too,

that since starting to use the Vegawatt system in December, he has significantly reduce energy costs since he began using it in December.

### Vegawatt Support Evident

The president of the Massachusetts Restaurant Association, Peter Christie, said that benefit of using Vegawatt is already evident. "It is a breakthrough in technology that will allow for a better environment while making use of oil that would normally be thrown out," he said.

With most restaurants paying to get rid of used cooking oil, recycling oil may make more sense for restaurants. According to Owl Power, Vegawatt users may get a \$2.55 per gallon value by converting used oil to energy.

"As businesses everywhere are taking a hard look at their energy costs and their environmental impact, Vegawatt enables restaurant owners to help themselves and the planet at the same time," said James Peret, Owl Power's president and CEO.

### Vegawatt At Work

According to Owl Power, "Vegawatt utilizes waste vegetable oil (WVO) from a restaurant deep fryer to prepare a non-toxic fuel. This fuel is used to produce electricity and hot water, which reduces electricity and natural gas purchases. Any food service location with fryers can use the Vegawatt system to save \$800 monthly. It is a fully automated system that requires no intervention or maintenance by restaurant staff, no additional chemicals, and produces no liquid byproducts."

For more on Vegawatt, visit [Owl Power](#).

