

Press Release

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**INOV8 International Joins the Army**

LACROSSE, WI--INOV8 International was recently selected to provide a multi-fuel water heater to the Army's primary dining facility on the Richardson side of Joint Base Elmendorf-Richardson, Anchorage, Alaska. This newly released technology reuses spent fryer oil as a truly 'carbon-neutral' fuel to generate hot water while reducing energy consumption and waste disposal costs.

The search and selection of INOV8's equipment was performed by Leonardo Technologies, Inc., of Bozeman, Mont. For several years, Joel Lindstrom of LTI in cooperation with the Construction Engineering Research Laboratory (CERL) of Champaign, Ill., has been working towards the development of a standard protocol for the 'onsite' reuse of waste fryer oil.

"After years of experimenting with a multitude of concepts, we selected INOV8's multi-fuel water heater. It holds potential to solve many of the problems our client, the Department of Defense, has in disposing of waste vegetable oil and could help move them towards meeting their future renewable energy mandates." said Joel Lindstrom

The water heater uses available waste fryer oil as a primary or co-fire fuel for the production of hot water. If fryer oil is depleted, the system automatically reverts to natural gas.

"INOV8 is very pleased to be selected for this project. For 20 years our company has been a strong advocate for alternative fuel technologies particularly those that convert waste to energy. The "green" fueled water heater represents break through technology that opens up endless possibilities for using bio-based or vegetable oil in place of conventional fuels. Users appreciate a three-fold benefit: environmentally, economically and in reduced energy consumption" said INOV8's president, Rebecca Faas.

The effort has taken many years of research and development at INOV8. The effort has paid off. The patent-pending hot water heater is self operating and has many safety features and controls to make operation of the system autonomous. For an average size restaurant, annual savings are expected to range between \$2,500 and \$3,500, based on the availability of fryer oil. While most commercial restaurants can employ its own staff for the operation and maintenance (O&M) of the equipment, the demonstration at Joint Base Elmendorf-Richardson will investigate the logistical issues associated with O&M at a military facility.

Leonardo Technologies, Inc., is a small business providing professional engineering and management solutions to a wide variety of public and private clients. Incorporated in Bannock, Ohio, LTI is comprised of individuals with diverse expertise and broad professional experience in fossil energy, renewable energy, energy efficiency, regulatory policy, and technical communications.

For this project, LTI is working in cooperation with CERL via a contract funded through the Assistant Chief of Staff for Installation Management's Installation Technology Transition Program. For further inquiries contact Joel Lindstrom at (406) 585-3760 or alternatively [jlindstrom@lti-global.com](mailto:jlindstrom@lti-global.com).

INOV8 International, Inc., is a designer and manufacturer of heating equipment that allows users to save energy costs by utilizing the most cost effective fuel that is available – including nearly any waste petroleum or vegetable-based oil, natural gas, propane and fuel oil.

INOV8 furnaces, boilers, waste water evaporators, oil storage tanks and the newly released multi-fuel water heaters are all fully certified to US and Canadian safety standards, and provide payback periods in as little as one to two years. INOV8 has been in business since 1990. For further inquiries, please contact Ms. Faas, at (608)785-2879 or alternatively [rfaas@inov8-intl.com](mailto:rfaas@inov8-intl.com).