



INO^V8

INTERNATIONAL INCORPORATED



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"Green Energy"

Another Innovative Solution – this one for the restaurant industry

Watching the utility meter spin during the heating of hot water is a common concern for restaurant owners. High utility payments cut deeply into profits. That reality coupled with the hassle of handling and disposing of used fryer oils provides the backdrop for this unique new product.

INO^V8 International's patented burner provides an opportunity to offset the high cost of heating water while eliminating much of the oily mess and providing financial benefits that every restaurant owner will appreciate. The INOV8 hot water system is designed specifically to: **1)** easily transfer used fryer oil into a storage tank, **2)** maintain the fryer oil at the optimal temperature for settling out debris and burning, **3)** use the fryer oil in the INOV8 burner, and **4)** deliver hot water upon demand at up to 3.8 gallons per minutes at a temperature rise of 90 degrees.

In the same foot print as conventional hot water tanks, the INOV8 system includes a heated oil tank, FlatPlate heat exchanger and a German made cast-iron boiler as shown in the photo. This space saving system can often replace any existing water tank with far greater capacity and durability. Conventional water tanks often require replacing every seven years. The INOV8 water heating system may never need replacing. Cast iron construction of the boiler provides unmatched quality and durability. A protective coating bonded to the interior of the metal tank called Thermoglaze[®] protects it from corrosion caused by most types of water. The boiler and tank have easy access to their interiors for the periodic cleaning that ensures high efficiency and long life.



Patent #5,149,260
Patent #5,341,832
Other patents pending

For over 16 years INOV8 has provided waste oil burning equipment with the hallmark traits of high efficiency, energy saving, low maintenance costs, convenience, and flexible of fuels and applications. However, the traits that are most significant and continue to be unmatched are: Safety, Clean Burning and Reliability. These are attributed to the patented features combined with superior engineering of the safety systems.

SAFE

BECAUSE OF . . .

- Industrial Control
- Pre-start self-diagnostics
- Ultraviolet flame sensor

CLEAN

BECAUSE OF . . .

- Complete combustion
- Automatic vapor elimination
- Patented oil pre-heater

RELIABLE

BECAUSE OF . . .

- Automatic nozzle clean out
- Burns most types of used oils
- Oil heated at high velocity

Customized Systems

**HOT WATER HEATING SYSTEMS AVAILABLE TO MEET ANY APPLICATION.
CHOOSE FROM THESE POPULAR BTU SIZES :**

Model	Input BTU	Net rating BTU/hr		Temperature Rise in Degrees Fahrenheit				
				50	60	70	80	90
B100 <i>G115-4, FP5X12L-8</i>	98,000	85,000	GPM	3.4	2.8	2.4	2.1	1.9
			GPH	204	168	144	126	114
B120 <i>G115-5, FP5X12-10</i>	120,000	104,000	GPM	4.1	3.4	2.9	2.6	2.3
			GPH	246	204	174	156	138
B150 <i>G215-3, FP5X12L-12</i>	154,000	134,000	GPM	5.3	4.4	3.8	3.3	2.9
			GPH	318	264	228	198	174
B175 <i>G215-4, FP5X12L-14</i>	196,000	171,000	GPM	6.8	5.7	4.9	4.2	3.8
			GPH	408	342	294	252	228

Note regarding heat exchanger: 5% add-on for double-wall & 2% additional for ASME stamp

Trust INOV8, a company with over 16 years of experience in the alternate and renewable energy industry, to create a unique and technologically advanced "turn-key" system that solves two problems for restaurant owners:

1. Eliminates disposal of the used oils.
2. Reduces or eliminates hot water costs.

Systems include

INOV8 burner, selected boiler system, Aquastat(s), auxiliary storage tank for hot oil, boiler brush set, air compressor (optional), draft inducer, supply lines for fuel, air & oil supply, hot oil transfer pump & wand assembly, spare fuses, spare filter, stainless liner, complete operating instructions.

Tank features

Thermoglaze® protection on the interior of the tank for corrosion protection, high density fluorocarbon free bonded foam insulation for better maintenance of stored hot oil, easy access cover for cleaning of coil and tank interior with reusable gasket, large surface area heat exchanger for excellent recovery rates, horizontal tanks for small footprint, adjustable feet.

Optional Dual Fuel Burner

For restaurants that don't have enough waste fryer oil or want the reliability of natural gas, a dual fuel burner that operates with either gas only or the combination of gas and waste fryer oil offers a nice solution. The burner can be fitted to any of the above INOV8 hot water systems.

Warranty

One year on burner and FlatPlate heat exchanger, five years on boiler and tank. Extended warranty options available, including bi-annual module replacement & refurbishment programs.