

## So, What IS a Goslyn™?



Well, let's first make very clear what it is **NOT!**

- The Goslyn™ is **NOT** a **grease trap**.
- It is **NOT** a **grease interceptor**.

So, if it is not a grease trap or a grease interceptor, **what is a Goslyn™?**

Well, a Goslyn™ **IS** ... an **“Automatic Grease Removal Device.”**

Goslyn™ has been extremely well received by many cities, municipalities and commercial foodservice customers throughout the country. And why? Because the water and FOG (fats, oils, and greases) that is generated in a foodservice environment is normally allowed to go down an operator's drain. There are many solids that often make their way into the drainage system as well. All of this is not very good!

### **So, how does the Goslyn™ make it “better?”**

First, the Goslyn™ captures any unwanted solids with its built-in strainer basket. The remaining liquid effluent then makes its way through the Goslyn™ “system” where oil is continuously and very efficiently separated from the water. The separated oil is captured in a holding tank while the “clean” water is discharged into the sewer system. The water that makes its way through the Goslyn™ system and down the drain has less than 100 PPM of FOG. Many operators are using this system to separate chicken fat from the water being discharged from a rotisserie oven (the oven that is used to cook the chickens) while others have them installed under a three compartment sink -- where a huge percentage of FOG enters the drainage system.

### **The Goslyn™ is not like ‘other’ grease recovery devices!**

The Goslyn™ is always on! It continuously and permanently removes the recovered oil. It does not rely on wheels, skimmers or timers. Because it is always on, it is always working. The FOG is not allowed to build up inside the system which would lead to reduced operating efficiency. Instead, the Goslyn™ is always working at its peak operating capacity.

### **What about approvals?**

From an approval perspective, the only US Standard in existence for a grease removal device is “ASME A112.14.4 - Grease Removal Devices.” This “code” requires that grease removal devices must **first** pass “ASME A112.14.3 Grease Interceptors” in order to establish the flow rating for the device under test. The Goslyn™ has been certified by the NSF Testing Agency to meet both of these aforementioned standards.

The Plumbing and Drainage Institute (PDI) standard PDI G101 was developed in 1942 and is almost identical to ASME A112.14.3. However, PDI has not developed a standard for Automatic Grease Removal Devices.

IAPMO is a testing agency that will test to PDI and ASME standards and does not have its own standard for grease removal devices.