



FOR IMMEDIATE RELEASE
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Introducing the **goslyn™** grease recovery device! An innovative, patent pending, new system that continuously and permanently removes fats, oils and greases from the kitchen.

The basis for this technology was developed under the name Fatstrippa™ in the United Kingdom three years ago with over 1500 systems now installed with clients such as KFC, Burger King, McDonalds and even Buckingham Palace!

Along with the fats, oils and greases, the **goslyn™** also eliminates solids from getting into the drain system. It is typically these solids, mixing with the oils, which cause the majority of drain blockages and/or fill up the external grease traps so quickly. In most cases, once this system has been installed, the external grease trap never needs to be cleaned again.

It is UL Listed and has NSF Certifications for passing industry standards ASME A112.14.3 and ASME A112.14.4. As a matter of fact, the **goslyn™** far exceeded these industry standards!

ASME112.14.4- Grease Recovery Device (25 GPM)

Pounds of grease added to device	75 lbs
<i>Required</i> amount of grease to recover	25 lbs
<i>Actual</i> amount of grease recovered by goslyn™	74 lbs
Maximum percent of water content allowed in grease recovered	5.0%
Actual percent of water content in grease recovered	0.3%

The **goslyn™** requires less than 2 minutes per day in maintenance- with the operators never having to empty a dirty, smelly grease trap again!

More details at www.goslyn.com

