

Goslyn® Automatic Grease Removal Devices



Typical Applications

Multiple Sinks
& Goslyn



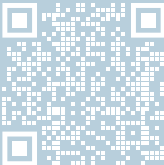
Sinks + Dishwasher
& Goslyn



Combi or Rotisserie
& Goslyn



Calculate the Goslyn
you need!



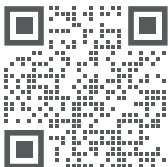
Model	Part No.	Flow Rate (GPM)	Height (in)	Length (in) ¹	Width (in) ²	Height to Inlet Center (in) ³	Height to Outlet Center (in) ³
GOS20	139520	4	12	19	12	10	8
GOS40	139540	10	14	25	16	10	8
GOS60	139560	15	14	37	16	10	8
GOS80	139580	25	20	33	16	15	11
GOS80LP ⁴	139586	25	14	41	24	10	8
GOS160	139516	50	22	38	24	17	12
GOS320	139532	100	35	50	24	29	22

1. Length does not include Silt Valve.

2. Width does not include 3.5" for cassette and oil shroud.

3. Inlet/Outlet height is measured to the center.

4. LP= Low Profile Unit



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All reasonable care has been taken in compiling the information in this document. All recommendations and suggestions on the use of ACO products are made without guarantee since the conditions of use are beyond the control of the company. It is the customer's responsibility to ensure that each product is fit for its intended purpose and that the actual conditions of use are suitable. ACO, Inc. reserves the right to change products and specifications without notice.

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Award-Winning

Grease Removal Solutions



What is Goslyn®?

Goslyn is an advanced, automatic grease recovery device for the foodservice industry. It efficiently separates fats, oils, and greases (FOG) from wastewater, preventing them from entering the drainage system.

- **Continuous Operation:** Works nonstop to remove FOG, enhancing kitchen efficiency.
- **Automatic Grease Recovery:** Captures and stores FOG automatically, reducing manual maintenance and downtime.
- **Compact Design:** Easy to install in various kitchen environments, even in limited spaces.
- **Environmental Benefits:** Prevents sewer blockages and reduces pollution, promoting sustainable water management.

How Does Goslyn® Save Our Water?

Water is one of our most precious resources, and it is our collective responsibility to protect it. With increasing pressures on our limited water supply, it's crucial to ensure its quality and availability for the future.

In the foodservice industry, significant amounts of fats, oils, and greases (FOG) mix with water and are often flushed down the drain. This practice strains our water resources, leading to costly and harmful consequences. FOG-contaminated water clogs drains, overburdens sewage systems, and pollutes the environment, especially when grease traps are not adequately maintained.

Goslyn addresses this issue by stopping FOG at its source. Our advanced systems effectively separate and capture fats, oils, and greases before they enter the wastewater stream. By using Goslyn, you help preserve water quality, protect infrastructure, and contribute to a healthier environment.

How Does it Work?

STAGE 1

WASTEWATER (EFFLUENT) FLOW CONTROL

Effluent flow rates are controlled by the sized inlet flow restrictor to maintain operating efficiency and to prevent effluent surges.

STAGE 2

DEBRIS REMOVAL

The effluent is channeled through a removable food strainer basket where unwanted food debris is automatically captured and retained.

STAGE 3

OIL SEPARATION

Goslyn's innovative oil separation chamber operates under hydrostatic pressure at 40°C/104°F for highly efficient oil separation.

Hinged Lid Compartments

Neoprene Seals at Base and Below Lid

Water Outflow

Oil Valve

Integral Vented Flow Control

Effluent Inflow

Strainer Basket

Silt Valve

Immersion Heater

Main Separation Chamber

Oil Collection Cassette

STAGE 4

OIL REMOVAL

Hydrostatic pressure forces 99.6% of FOG out through the oil discharge valve into the oil cassette while clean water is discharged into the sewer system.

DAILY 2-MINUTE MAINTENANCE

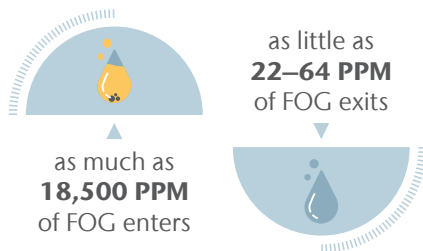
1. Food waste solids are collected in a strainer basket and transferred to a separate container for disposal or composting.
2. FOG is drained from the oil cassette into a separate container for rendering or biofuel conversion.
3. Open the silt valve for 5 to 10 seconds to flush out fine solids that bypass the strainer basket.

How Does Goslyn® Stop FOG?

Goslyn tackles the FOG problem right at its source, preventing grease from entering the sewers. Traditional grease traps, interceptors, and enzyme systems require constant and proper maintenance to be effective.

A Goslyn is a cost-effective alternative to in-ground grease traps and is highly favored by restaurant owners. Cities across the country are adopting Goslyn as their standard, and health departments are embracing its use. By using Goslyn, you help preserve the sewer system and save money. Plus, the recovered oil can be recycled into biodiesel.

- ~99.6% total fat, oil, grease (FOG) removal efficiency
- 96.4% grease removal efficiency, higher than other systems on the market



Goslyn is the **easiest & most efficient** automatic grease removal device to operate and maintain.

Goslyn also **saves you money!**



Key Features

- Reliable Operation: No moving parts to break down; always on without the need for timers.
- Low Maintenance: No consumable parts.
- Durable Construction: Made from Grade 304 stainless steel.
- Extended Warranty: Industry-leading 5-year warranty on all parts.
- Odor Control: Eliminates grease trap odors.
- Easy Installation: Simple and inexpensive to retrofit into existing kitchen environments.
- Visible and Accessible: Always in sight, preventing it from being neglected.
- Cost-Effective: An affordable alternative to in-ground grease traps.
- Reduced Maintenance Costs: Eliminates the need for costly pumping and cleaning of grease traps.
- Prevents Clogs: Stops lines from clogging between the restaurant and the grease trap.
- Chemical-Free: No need for expensive dousing chemicals.
- Standards Compliance: Meets ASME, UPC, and NSF standards, including UL, IPC, UPC, IRC, NPC, ASME A112.14.3, ASME A112.3.14.4, PDI G101, and CSA B481.1.*
- Continuous Operation: Always on, no need for timers or switches.
- Easy Maintenance: Simple to maintain, requiring as little as 2 minutes a day.
- Quality FOG Recovery: Produces better quality FOG with low moisture content.

**GOS160 and GOS320 meet UL standards only, all other models meet all stated standards.*