



Goslyn

## Operation Instructions

Your Goslyn™ is a unique and effective grease separation system that will give many years of great service with minimal assistance from you.

The grease laden wastewater is passed into the Goslyn™ from the inlet pipe and is filtered through the strainer basket to separate any solid particles before the liquid enters the separation chamber where the oil is separated. The separated oil passes through the oil outlet where it is delivered to the oil container. The clean wastewater, without the solids or oil contamination, flows out of the outlet pipe and away to the drain. The Goslyn™ is equipped with a heater to maintain the temperature at settings from 100 to 108° F (higher temperature is available to prevent any animal fats from solidifying at times of no flow). The Goslyn™ is also equipped with a silt removal valve for periodic purging of settled silts.

Daily Operating Procedures:

- Empty and clean the strainer basket (as required or minimum of once per day)
- Empty or change the oil container whenever it is full (check daily)
- Verify that the heater is operational by checking the light on the heater box
- Empty the settled silts through the silt removal valve
- Clean the oil outlet vent
- Check and wipe clean the area under the lid

**(Please review the following detailed information for the above procedures)**

### Inlet Strainer Basket

The regularity with which the strainer basket will require emptying will depend upon the operating conditions under which it is working and can only be determined by trial. We suggest you start by checking the basket after every 4 hours of operation until experience dictates the correct frequency of cleaning.

To remove the basket, first ensure that all sinks leading to the Goslyn™ are closed off. Open the small section of lid above where the inlet pipe is, reach in for the handle of the basket and lift vertically until the basket is clear of the top of the unit. Empty the basket into a suitable waste bin and clean the basket. Replace the basket ensuring that it seats properly. **Note: the strainer basket is designed so that it can only be installed in the correct position.** Close the lid.

## Oil Container

The oil container is a clear plastic container that slides onto the underside of the container holder on the front of the goslyn™. The level of oil or grease can readily be seen. When the container is full it can be removed by sliding the container out. The container can be emptied into a suitable larger container for disposal or recycling in the usual manner. A second container is provided to enable the container to be emptied and cleaned while the unit is still operating. We recommend the oil container be washed out occasionally for hygienic reasons.

## Heater

The heater is supplied with one indicator light to indicate that the power is switched on. Check daily that the light is on.

## Silt Removal

The wastewater contains sediment that tends to settle at the bottom. This sludge will need to be removed regularly. To remove the sludge, open the water tap on a sink and allow the water to flow through the Goslyn™ and, at the same time, operate the spring loaded self closing silt removal valve. Allow the silt to flow into the drain for approximately 10 seconds and then close the silt drain valve. This should be done daily.

**!!! WARNING: OPENING THE SILT VALVE FOR LONGER THAN 10 SECONDS COULD LOWER THE LEVEL INSIDE THE UNIT BELOW THE HEATER- POSSIBLY RESULTING IN OVERHEATING, OIL SMOKE AND HEATER DAMAGE.**

## Oil Outlet Vent

The oil outlet vent should be cleaned daily. To access the oil outlet, open the lid above and behind the waste oil container. You can now see the oil outlet vent pipe. Using the **BOTTLEBRUSH** supplied, simply clean the vertical and angled oil pipes.

## Cleaning

Your Goslyn™ should be wiped down daily with stainless steel cleaner to maintain a clean surface and good appearance.

The lid should be removed weekly and any condensation on the inside wiped off with a cleaning cloth. Warm water and soap can be used if necessary.

## Maintenance

Your Goslyn™ will require very little maintenance but it should be turned off, drained and thoroughly cleaned out once or twice per year depending on the type of application. The oil outlet assembly should be dismantled and the non-return ball valve and seating cleaned. The heater should be checked and descaled and the setting of the thermostat confirmed. This cleaning may be required more often if the waste liquids contain high proportions of sediments.

## Troubleshooting

### **Oil separating but not being discharged –**

This may be due to fats solidifying in the oil outlet system – Check that the heater is plugged in. If it is, check the temperature in the inlet chamber and adjust thermostat setting if a higher temperature is required for animal fats.

**- OR -**

The oil outlet non-return valve may be stuck due to semi-solidified or sticky oils. First check the heater as above; if satisfactory then the stuck valve may be cleared by cleaning with the bottlebrush provided. The oil outlet assembly should be cleaned out as detailed above as soon as possible.

### **Oil being discharged with the wastewater even though the unit is discharging oil as normal –**

This is usually an indication that the unit is being overloaded and the wastewater is not resident in the unit for a long enough period to allow full separation to take place or the silt release valve has not been operated and there is a silt build up in the unit thereby reducing residence time within the Goslyn™. Operate the silt release valve as described above.

### **Sinks leading to the Goslyn™ are draining slow –**

This is usually an indication that the strainer basket has not been emptied. Please remove, clean and replace the strainer basket.

### **Wastewater effluent is overflowing into the center section and/or spilling out of the Goslyn™ –**

This is usually an indication that the strainer basket has not been emptied. Please remove, clean and replace the strainer basket.

See the website for an agent near you – [www.goslyn.com](http://www.goslyn.com)

## Goslyn Unpacking Instructions

### Electrical:

The power requirement is 110 Volt, 1000 watts, 9 Amps.

### After the Goslyn™ is Filled With Water, the Power Cord May be Plugged in.

The electrical connection should be made to meet the applicable local, state and federal standards using the electric cord and plug provided as part of the Heater.

There is a red light on the heater that indicates the heater is receiving power. (Note that the heater is entirely controlled by thermostat and has no on/off switch. The thermostat is pre-set to maintain a temperature of 100°F. In some establishments with a high proportion of animal fat on the menu, the temperature may need to be turned higher (about 108°F) to prevent the fats from solidifying. This may be done by removing the rubber plug on the side of the heater and turning the screw slightly clockwise. After adjustment, securely replace the rubber plug to insure a tight seal. If the light does not come on please make sure the electric cord is fully plugged in and check the electrical breaker.

Your Goslyn™ is now ready for operation.

See the website for an agent near you – [www.goslyn.com](http://www.goslyn.com)

**For QUESTIONS and/or SERVICE-  
PLEASE CALL 888-490-9552 or email us at [goslyn@aco.com](mailto:goslyn@aco.com)**

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