

How Efficient and Effective is the Goslyn?

As much as **18,500 PPM** of FOG goes in!

As little as **22-64 PPM** of FOG goes out!

Goslyn's recycled oil is **99.6%** pure while industry standard is **95.0%**

From **2** to over **500 gallons** per minute — we customize to fit your needs

How Can it Be Used?

Combi or Rotisserie & Goslyn



Multiple Sinks & Goslyn



Dishwasher/Sink & Goslyn



Which Goslyn Model is Right for Me?

MODEL	PART NUMBER	GAL/MIN	HEIGHT	LENGTH	WIDTH	HEIGHT TO INLET CENTER	HEIGHT TO OUTLET CENTER
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	139586	25	14"	41"	24"	10"	8"
GOS160	139516	50	22"	38"	24"	17"	12"
GOS320	139532	100	35"	50"	24"	29"	22"

*Inlet/Outlet height is measured to the center, Length does not include Silt Valve, and Width does not include 3.5" for cassette and oil shroud. LP= Low Profile Unit

Why is the Goslyn a Great Piece of Equipment for our Environment?

- Eliminates the need for grease traps and the costly pumping and cleaning associated
- Solution for clogged lines between the restaurant and the grease trap
- Exceeds ASME / UPC and NSF standards
- The Goslyn meets and exceeds the industry codes and standards including UL, IPC, UPC, IRC, NPC, ASME A112.14.3, ASME A112.14.4, PDI G101 and CSA B481.1
- "Always On"! No timers or switches
- No moving parts means no mechanical breakdowns
- Simple and easy to maintain, as little as 2 minutes a day
- Better quality FOG with low moisture content

Industry Leading **5 YEAR LIMITED WARRANTY** on all parts



Helping preserve

the integrity of our water



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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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What is a Goslyn?

A Goslyn is an AGRD (Automatic Grease Removal Device) meaning it operates without moving parts or chemicals and the primary function is to virtually eliminate fats, oils and grease (FOG) in wastewater effluent. A hydraulic immiscible liquid separator designed to eject the retained FOG from within the main separation chamber on a constant “always on” basis. The FOG recovered has a low moisture content of less than 5%, which is widely acceptable for Bio-Diesel production. There are no moving parts to break or maintain and no messy, time-consuming grease traps to clean. Plus... its small footprint makes it easy to install in even the smallest kitchens. Ideal for applications such as dishwashers, pre-rinse sinks, three-compartment sinks, woks, kettles, combi ovens and rotisserie ovens.

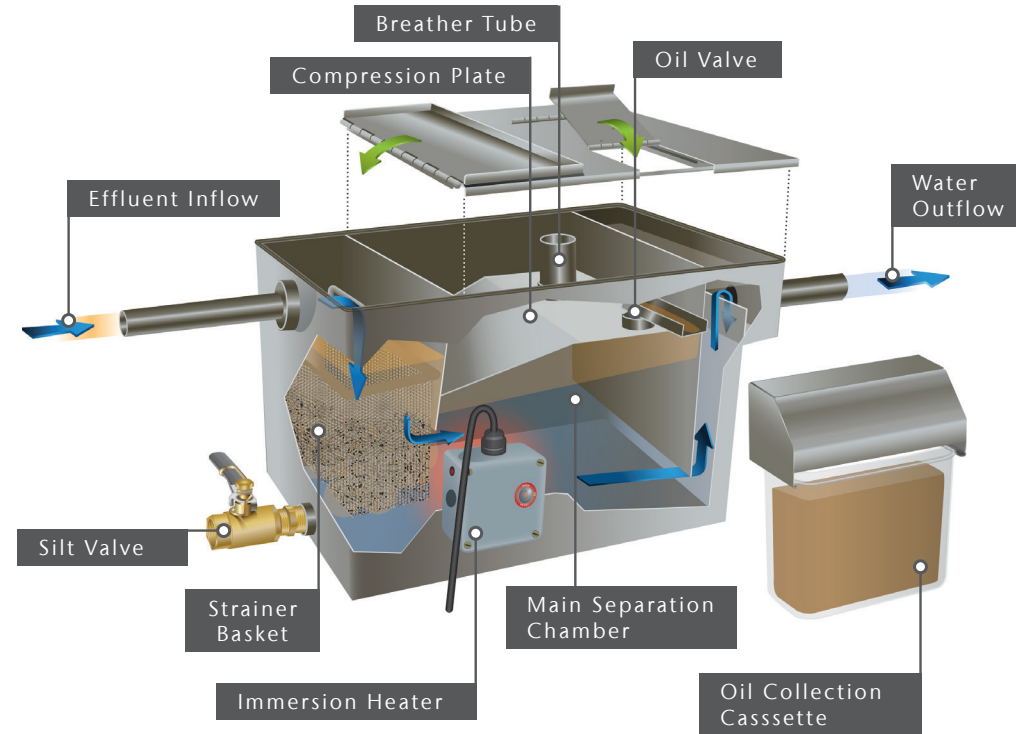
Seeing the remarkable Goslyn separator in action will provide you with a true sense of its compact “install anywhere” footprint, ingenious design and highly efficient operation.

How Does Goslyn Save Our Water?

Water is one of the most valuable resources that we have and one that we all have an obligation to protect. There are tremendous pressures on our limited water supply and we must do our part to secure water’s long-term quality and availability.

In the foodservice industry environment, untold amounts of fats, oils and greases (FOG) are mixed with valuable water and then simply “flushed” down the drain! Such action puts undue and unnecessary strain on this very valuable commodity. FOG polluted water is costly. It adversely affects our sewage systems, clogs our drains and pollutes our environment when grease traps are not properly maintained. It has ways of showing up at unexpected places and unexpected times. So why not stop FOG at its source?

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How Does it Stop FOG?

It stops the FOG problem at its source and prevents grease from getting into sewers. Grease traps, grease interceptors, and enzyme systems, if not constantly and properly maintained, are comparable to not having a system at all. A Goslyn is a cost-effective substitute for an in-ground grease trap and is ultimately more palatable with restaurant owners. Cities around the country are adopting this as “their standard.” Health departments are embracing its use. Help preserve the sewer system AND save money. Recovered oil can even be recycled into bio-diesel.

How is it Really Different?

- No moving parts to break down and is “always on” (not activated by timers)
- No consumable parts to replace
- Grade 304 stainless steel construction
- Industry leading 5 year warranty on all parts
- Eliminates grease trap odors
- Simple and inexpensive to retrofit in an existing kitchen environment
- Always in the line of site – NOT “out of site, out of mind”
- Inexpensive alternative to an in-ground grease trap
- Eliminates need and costly pumping/cleaning of grease trap
- Eliminates clogged lines between the restaurant and the grease trap
- Eliminates need for costly dousing chemicals

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

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

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.

STAGE 5

DAILY 2-MINUTE MAINTENANCE

Food waste solids are removed from the removable strainer basket to a separate food collection container for disposal and/or composting. FOG is drained from the removable oil cassette to a separate oil collection container for rendering or conversion to bio-fuel. The manually controlled silt valve is opened for 5 to 10 seconds, flushing the solids that are too fine to be trapped by the strainer basket.



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

Goslyn also **saves you money!**

