Goslyn

Rotisserie Oven Program Guide

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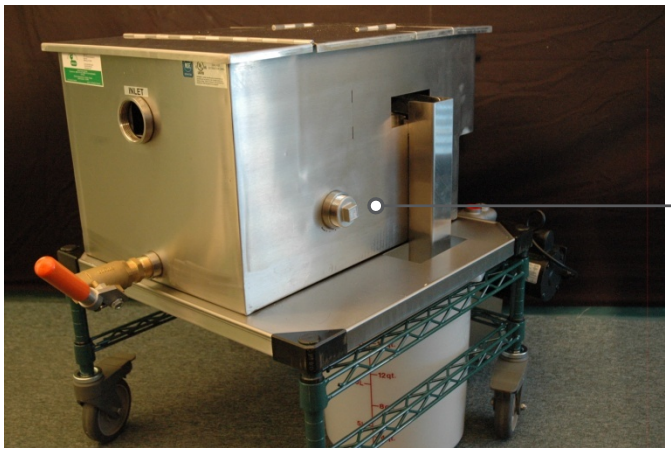
Table of Contents

A Deli typically uses rotisserie ovens to cook chickens. The bottom pan inside each oven has a 1 ½" deep water bath to create a moist cooking environment. As the chickens cook, there is a tremendous amount of chicken fat that drips into this water. As the water level rises, the oily effluent drains from the oven through an overflow pipe. The large grease content can cause blockages in the sewer lines and requires the grease interceptor to be pumped out frequently.

The Goslyn is an Automatic Grease Recovery Device. It separates and captures the oil (chicken fat) from the water. Clean water is discharged through the Goslyn outlet into the floor drain and the recovered oil is discharged through an oil valve into a cassette (top picture) or insituations where there is a large quantity of recovered oil, it can be directed down a stainless steel chute into a larger container under the stand (bottom picture).

Goslyn on Stand with Oil Discharge in Plastic Cassette on side of Goslyn.

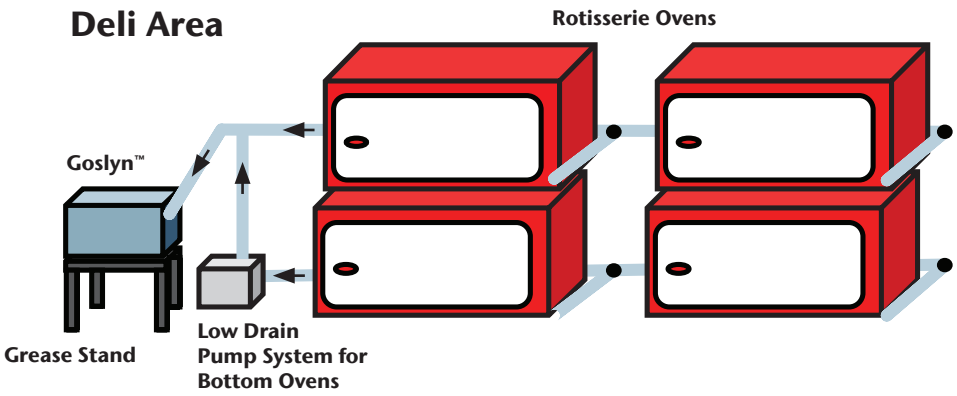


Goslyn on Stand with Oil Discharge down stainless steel chute into a plastic bucket

Installation Overview

It is very simple to plumb the top rotisserie ovens as they are gravity fed straight into the Goslyn. We tie the drain from the furthest top oven into the drain from the closest top oven using 1 ½' copper pipe and then bring a single drain pipe to the Goslyn.

The bottom oven drains are only 5" above floor level and, therefore, require a low drain pump system (reservoir tank and pump) to capture the effluent from these ovens (also in series) and bring it up to the height of the Goslyn inlet. There is a sensor on the reservoir tank that signals the pump to run when effluent enters the reservoir tank from the bottom rotisserie oven(s). The reservoir tank pump outlet is plumbed to the pipe running from the top rotisserie ovens into the Goslyn.



The outlet of the Goslyn is plumbed directly to the floor drain. There is a copper pipe connecting the Goslyn's silt valve to the floor drain which is used to flush any fine particles that make it through the strainer basket.

The recovered oil is discharged from the Goslyn's oil into a cassette located on the side of the Goslyn, or if preferred, a larger bucket can be placed below the Goslyn. The employees will take the oil to the oil collection tank located in the receiving area at the end of the day.

There is an overflow on the low drain pump system reservoir tank that prevents effluent from backing up into the lower ovens if the pump should happen to fail. The overflow is plumbed directly to the floor drain using copper pipe.

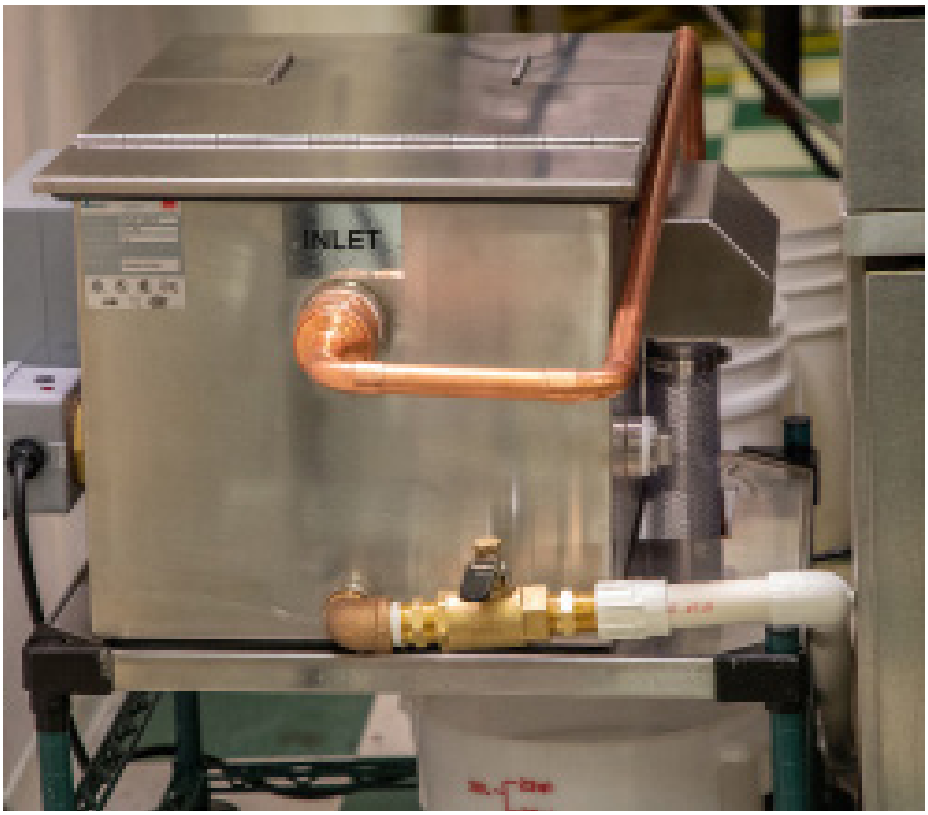
Run all pipes across back wall and off of the floor to improve appearance and allow for easy cleaning of the floor and surrounding areas.

Note: Brass unions will be used to connect each piece of equipment to the copper piping. This will allow the equipment to be moved for cleaning.

Equipment Involved

The following is a list of all of the necessary equipment associated with the installation of the Goslyn.

- Rotisserie Ovens
- Goslyn (model GOS40) Automatic Grease Recovery Device (AGRD)
- Goslyn Grease Stand (CDSTD-10) on 6 inch casters (placed under GOS40, to raise it 15" to allow an optional bucket to fit under the Goslyn to catch the grease
- Goslyn Low Drain Pump System (LDPS-10): hung on side of Goslyn Grease Stand, very low to floor-used to pump effluent from bottom rotisserie ovens up into GOS40
- Goslyn Control Panel (hangs on the side of the Low Drain Pump System): used to power and control the sensors/pumps for the Low Drain Pump System
- 120 volt 20 amp duplex outlet power supply located next to the Goslyn. Power must be available and on 24 hours per day
- Copper pipe and fittings in various lengths and diameters (see below)
- 1 ½" brass unions to use as disconnects so the ovens can be moved for cleaning



Unpacking Instructions

The model you have purchased can operate from left to right or right to left. Some of the components are installed in the field to allow this flexibility.

Unpack your Goslyn with care and ensure you have:

1. Main Chamber with lid
2. Bottom Rubber Seal around perimeter under unit
3. Heater with Cord & Plug
4. Threaded Plug for unused Heater Boss opening
5. Spring loaded self closing Silt Valve
6. Male/Male hex fitting for Silt Valve
7. Inlet Strainer Basket
8. 1.25" Plastic Ball
9. Bottle Brush
10. Stainless Oil Valve with Chute
11. Stainless Breather Tube
12. Rubber “O” Ring inside both Oil Valve housings
13. Encapsulated operating and maintenance instruction sheet

PLEASE CHECK FOR DAMAGE. REPORT ANY DAMAGE OR MISSING PARTS TO YOUR LOCAL GOSLYN DISTRIBUTOR.

Installation

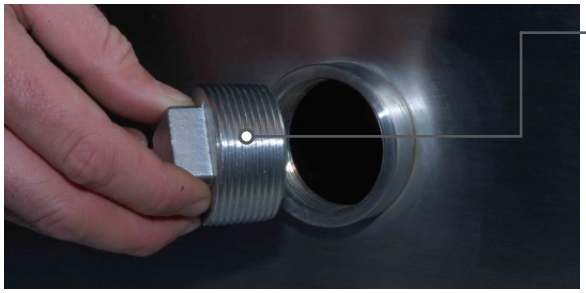
Choose the best location for the Goslyn

- Enough room to connect the inlet piping using gravity flow from the rotisserie ovens
- Room to connect the outlet piping and silt valve to a suitable drain
- Minimum 12" headroom above the strainer basket hinged lid for emptying
- Top access to the oil valve hinged lid for cleaning
- Level surface to ensure efficient operation

Assemble the stand (CDSTD-10) first and place in position next to rotisserie ovens. The stand should be placed with the hole in the shelf set to the right side.

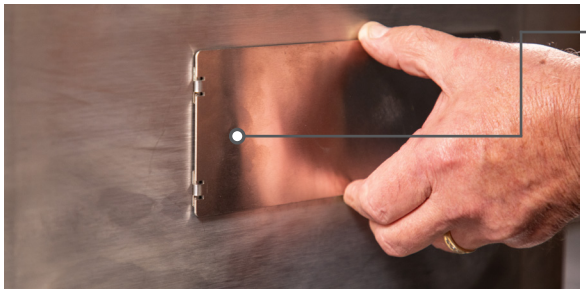
The Goslyn will sit on top of this shelf, using the locating pin to hold the Goslyn in position on top of the shelf. The Goslyn should be positioned so that the inlet (strainer basket) should face the front. This will allow easy access for the operator to empty the strainer basket and operate the silt valve.

Once the location has been determined install the following components



Step 1

Determine which side of the Goslyn™ will be the “front side”. This is the side that is easier to access (usually facing the room) where you will mount the oil valve with chute, oil shroud, plastic oil containers and the heater. The opposite side will be the “back side” (usually facing the wall) where you will mount the breather tube, blank plate and threaded plug. Screw the threaded plug into the unused heater boss on the backside of the unit. Use teflon tape to ensure a good seal.



Step 2

Install the blank plate on the back side of the unit by inserting the four tabs into the slots.

Step 3

Screw the heater into the heater boss on the front side of the unit using teflon tape to ensure a good seal. **DO NOT PLUG IN THE HEATER TO OUUTLET UNTIL IT IS FILLED WITH WATER.**

Step 4

Remove the lid and check that the rubber "O" rings are in place on both oil valve housings inside the unit. Lubricate the rings with vegetable oil or grease.

Step 5

Install the oil valve into the vertical housing nearest the front side of the unit with the spout projecting through the opening on the front wall of the unit. Turn the oil valve to lock it in place in the fitting.

Step 6

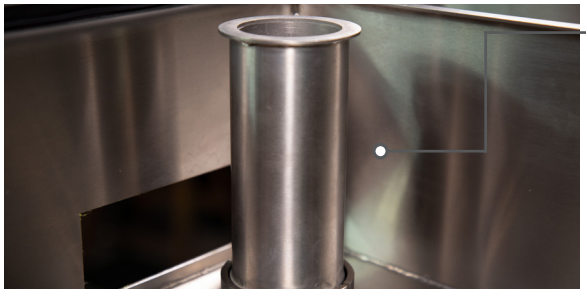
Mount the oil shroud (which will hold the oil container) on the front side of the unit by inserting the four tabs into the slots. Bend the tabs **SLIGHTLY** to secure the shroud.

Step 7

Install the clear plastic oil container by sliding it into the flanges on the bottom of the oil shroud.

Step 9

The integral vented flow control provided with the Goslyn™ should be screwed in the inlet before connecting an inlet line. Its purpose is to regulate the flow so that it does not exceed the capacity of the Goslyn™. Please ensure the narrow end of the cone is closest to the Goslyn™ inlet. *Exception: If there is a head greater than six feet between a source fixture and the Goslyn™ inlet, Goslyn will provide a vented flow restrictor that should be placed as close as possible to the items being drained. The vent pipe should be terminated to atmosphere or code approved air admittance valve at a level higher than the maximum water level in the item being drained. Do not connect to sewer vent.*

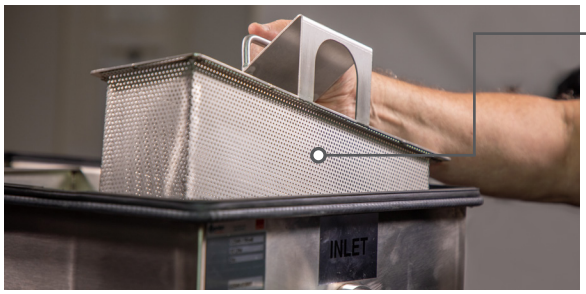


Step 10

Install the stainless steel breather tube into the valve housing closest to the backside and turn it in the bayonet fitting to lock it into place.

Step 11

Install the self-closing silt valve at the inlet end of the unit using the hex fitting provided and teflon tape. The handle should be pointing away from the unit to enable it to be opened.

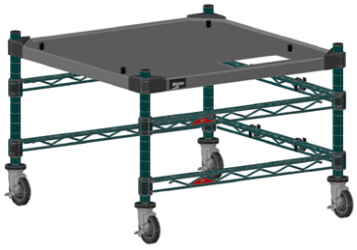


Step 12

The strainer basket fits into the inlet chamber and should be in place prior to any water entering the unit. Its design ensures that it can only be installed in the correct orientation.

Goslyn and Components Installation Instructions

1. Make sure there is at least 3' of room for the Goslyn between the oven and wall.
2. Look at the CDSTD-10 specification sheet for instructions on how to assemble the Goslyn Grease Stand.



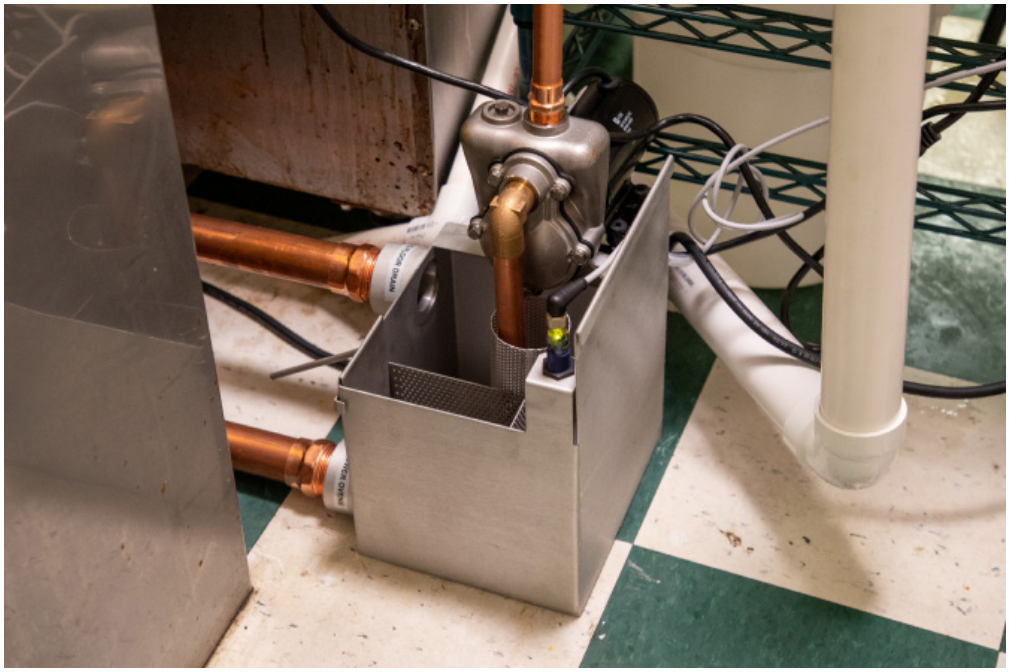
3. After the stand is assembled leave a minimum of 9" between the side of the stand and the oven. The side of the stand with the opening will face towards the front of the deli to allow a bucket to slide under to catch oil during operation.
4. Place the Goslyn on the locating pins with the inlet at the front of the stand.
5. Screw the heater into the heater boss on the left side of the unit. Screw the threaded plug into the unused heater boss located on the right side of the unit. **DO NOT PLUG IN THE HEATER UNTIL THE UNIT IS FULL OF WATER.**
6. Remove the lid and make sure that the rubber "O" rings are in place on both oil valve housings inside the unit. Lubricate the rings with oil or grease.
7. Place the 1.25" diameter plastic ball into the oil valve housing located on the right side.
8. Install the shorter oil valve into the housing on the right side above the ball with the spout projecting through the opening. Lock into place.
9. Insert the 2" stainless breather tube in the housing on the left side of the unit with the spout facing to the right. Lock into place.
10. The strainer basket fits into the inlet chamber and should be in place prior to any water entering the unit.
11. Place the lower drain pump tank on the "S" hook located on the top support beam on the back side of the stand. It is important that the tank is no more than an inch off the ground. **DO NOT PLUG THE CONTROL PANEL IN UNTIL THE LOWER OVENS ARE HOOKED UP.**

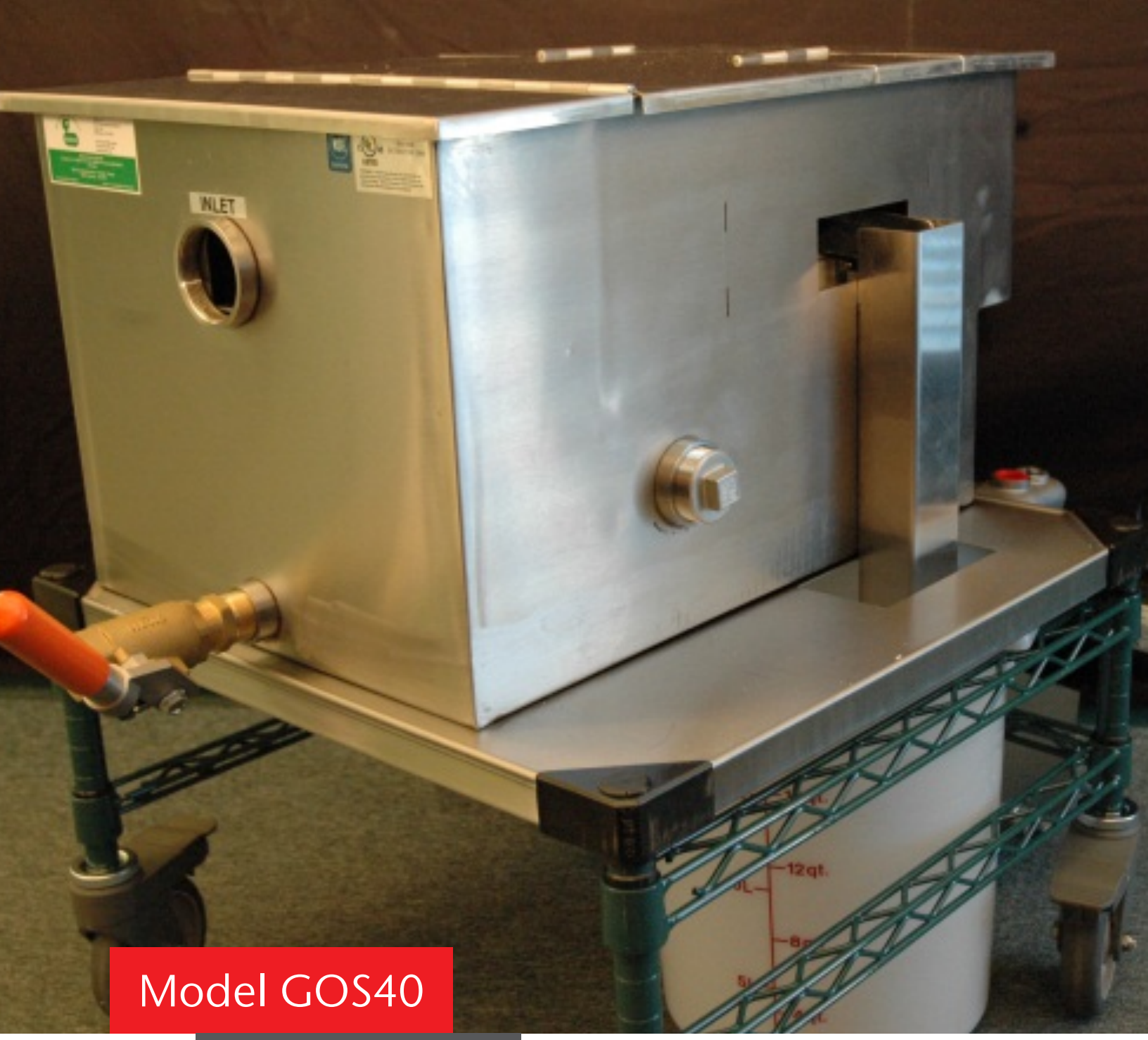
Preparing the Low Drain Pump System

Assemble the Low Drain Pump System by:

1. Installing the copper dip tube onto the face of the pump
2. Place Dip Tube Strainer around dip tube prior to placing pump onto reservoir tank
3. Installing the Pump onto the two bolts on the top edge of the stainless steel reservoir tank, and tighten
4. Hang the grey Control Panel box off of the stainless steel reservoir tank (as shown)
5. Installing the blue Ultra-Sonic Level Sensor onto the stainless steel bracket opening, and tighten
6. Place the inlet strainer into the reservoir tank so that the inlet opening aligns with the opening in the strainer basket
7. Plug the pump into the electrical receptacle from the Control Panel
8. Plumb the inlet piping (lower opening)
9. Plumb the overflow piping to a suitable drain (upper opening). This will prevent back up issues if the pump fails to operate (electrical outage, sensor issue, inc).
10. It will be necessary to **prime the pump** by opening the small bolt on top of the pump and filling it with water.

When the Control Panel is plugged in, the light on the sensor should turn green. When the reservoir tank fills up with water, the sensor will turn yellow, which will activate the pump.





Model GOS40

Combi/Rotisserie Oven Program

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Installing the Goslyn to the Ovens

1. Run 1 ½" copper from the top ovens to the inlet of the Goslyn (You will need a 2" to 1 ½" reducer for the inlet.
2. Be sure to brass unions on the stub out from the oven to the wall to allow employees to move the ovens for cleaning. There needs to be a quick disconnect when you are plumbing from the wall to the Goslyn.
3. Run 1 ½" copper from the lower ovens to the 1 ½" hole located on the lower section of the lower oven pump tank. Use disconnects after you leave each oven and before entering the lower oven pump tank.
4. Use ¾" copper to come out of the top of the pump and connect it to the 1 ½" line running from the top ovens (You will need a 1 ½" to ¾" reducing T). Be sure to put a ¾" union on this line just above pump outlet in case the pump needs to be replaced at a later date.
5. Run a 1 1/2" line from the outlet of the Goslyn to the floor drain.
6. Run a 1 1/2" line from the overflow located on the top portion of the lower oven drain pump.

Ovens to Goslyn Oil Recovery Device QTY	QTY
1 1/2" copper pipe	40'
1 1/2" copper 90's	8
1 1/2" copper T's	2
1 ½: brass unions to use as quick disconnects	6
2" to 1 1/2" copper reducer	1
1 1/2" male fitting for effluent line into pump tank	1
¾" copper pipe	5'
¾" copper 90's	1
1 1/2" x 1 1/2" x 3/4" copper T	1
3/4" copper union	1
3/4" male fitting for pump outlet	1
1 1/2" to 3/4" copper reducer	1
2" copper male fitting for Goslyn inlet and outlet	2
1 5/8" uni-strut clamps	6

THESE PARTS AND PIECES ARE NOT INCLUDED.

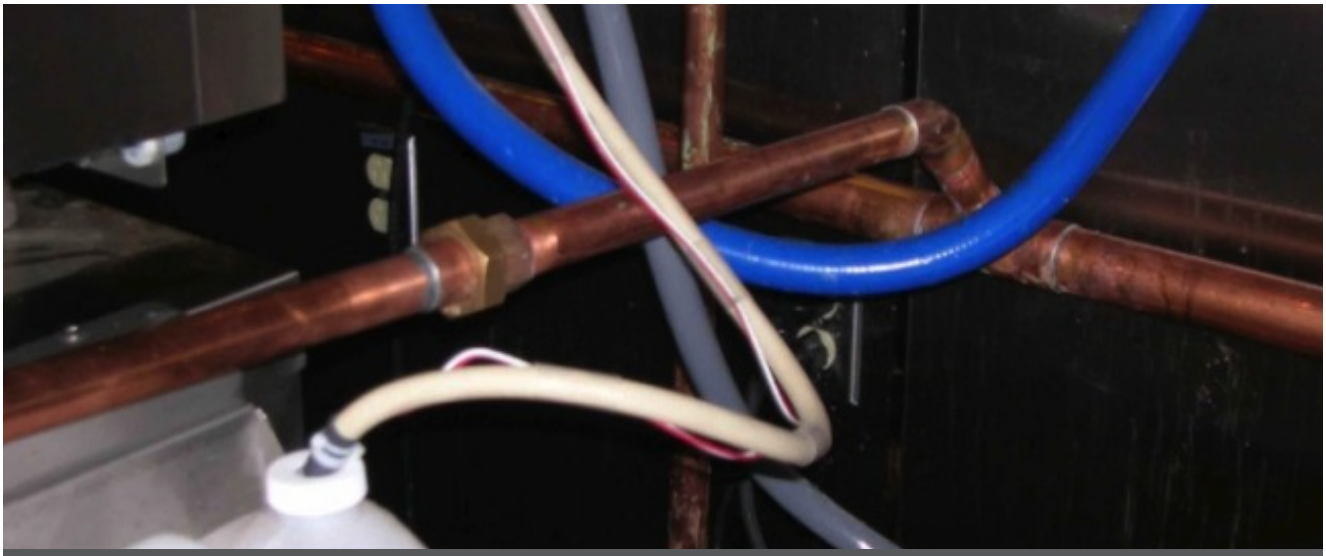
NOTE: QUANTITIES ARE BASED ON TWO DOUBLE-STACKED ROTISSERIE OVENS

Scope of Work

Goslyn Oil Recovery Device

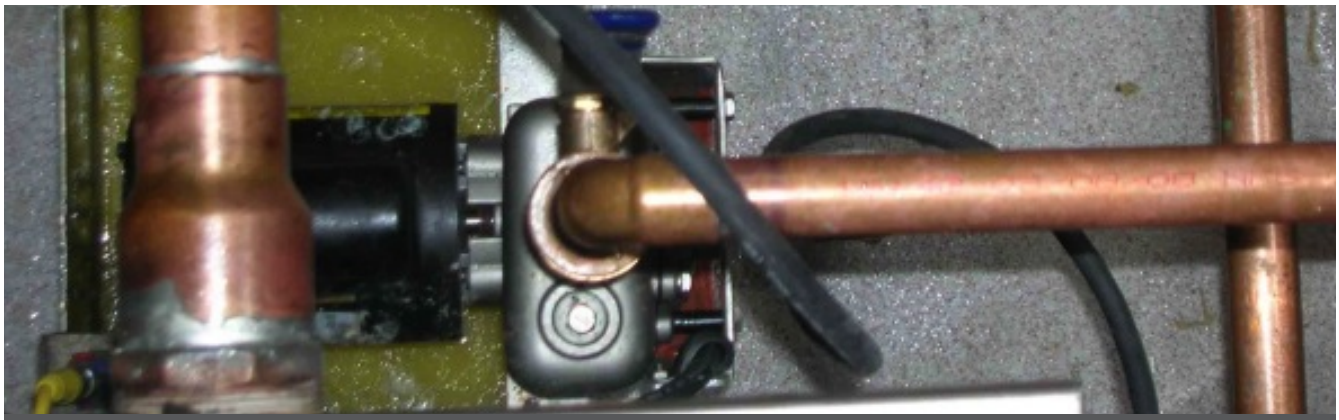
All plumbing will be run in series to allow for a single point of entry into the Goslyn inlet.

- Plumb drain from far left (or right) top rotisserie oven along back wall to Goslyn inlet – 1 ½" copper. The fall on pipe is ¼" per foot.
- Pick up second top rotisserie oven and connect to the pipe that was run in step one – 1 ½" copper.
- Plumb drain from far left (or right) bottom Rotisserie Oven along back wall to Low Drain Pump System reservoir tank inlet – 1 ½" copper with female NPT fittings on tank inlet.
- Pick up second bottom Rotisserie Oven and connect to the pipe that was run in step three – 1 ½" copper.
- When plumbing rotisseries and prior to the GOS 40 and LDPS-10 be sure to use Brass Unions as couplers to allow employees to move ovens for easy cleaning.
- Connect a ¾" union above the outlet of the Low Drain Pump System (LDPS-10) reservoir pump to allow employees to disconnect the Goslyn from the Grease Stand. Run a ¾" copper pipe to the 1 ½" pipe from upper Rotisseries leading to the inlet of the Goslyn.
- Plumb 1" copper from the silt valve to trench drain. A 1" street elbow should be used coming out of the Goslyn to hook up the silt valve to the Goslyn.
- Plumb 1 ½" copper from overflow pipe on the LDPS-10 to trench drain. The tank overflow has a NPT female fitting.

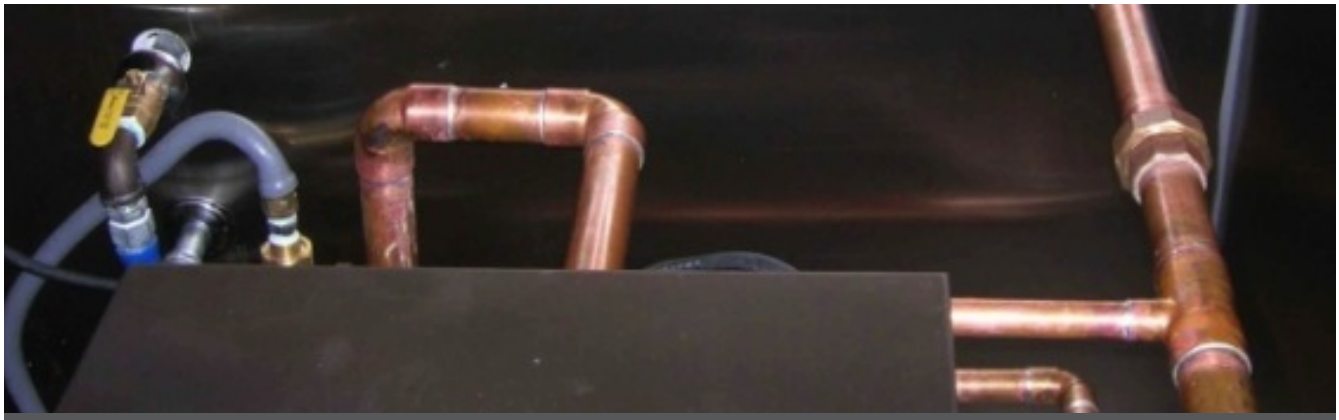


Plumbing shown from the 2nd Top Rotisserie Oven connected to the drain from the 1st Top Rotisserie Oven

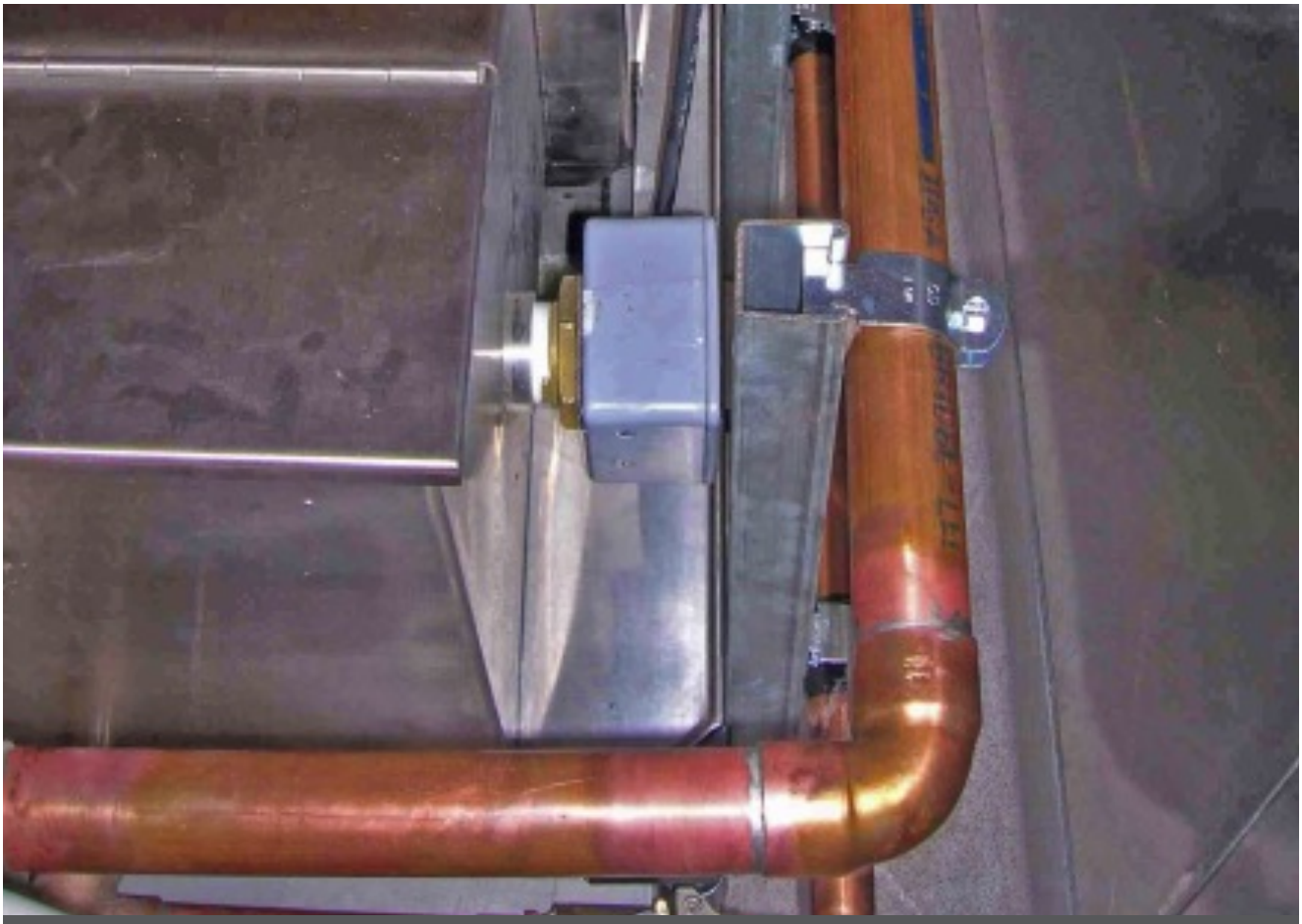
Plumbing shown from the 2nd Bottom Rotisserie Oven connected to the drain from the 1st Top Rotisserie Oven



Plumbing shown for the Low Drain Pump System. The Overflow is plumbed to the floor drain.



Plumbing shown for the Top Oven coming across the back wall and then into the Goslyn with the LDPS tie-in.



Plumbing shown from the 2nd Bottom Rotisserie Oven connected to the drain from the 1st Top Rotisserie Oven

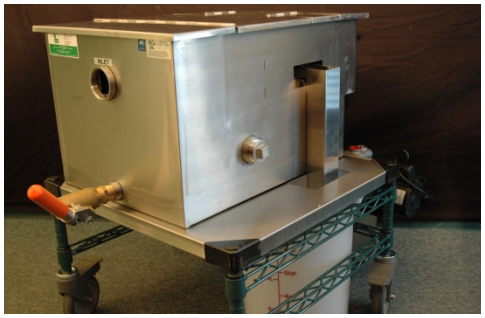
Front of Goslyn with silt valve plumbed using street elbow

Overview

There are two prescribed methods for capturing the recovered oil from the Goslyn Separator:

1. Cassette mounted to the side of the Goslyn Separator (included with Goslyn)

2. Place a bucket under the Goslyn to catch the grease (purchased separately from 3rd party)



These instructions will guide you in outfitting the Goslyn separator with the correct components depending on which option above is chosen.

Option #1: Cassette Mounted To Side Of Goslyn Separator

Install the oil container holder and shroud on the front of the unit by inserting the four tabs into the slots. Bend the tabs **SLIGHTLY** to secure shroud.

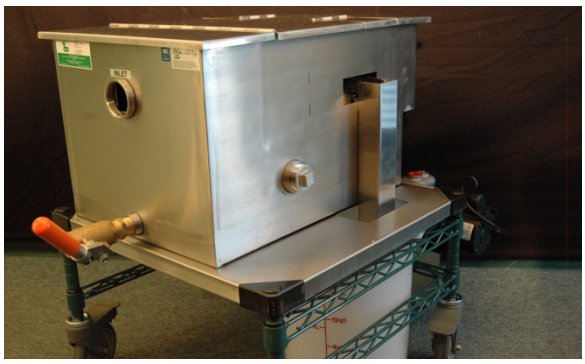
Place Oil Collection Cassette onto the oil container holder and slide all the way to back to ensure recovered oil discharges into the cassette.

When Oil Collection Cassette is almost full, replace it with the back up cassette.

Option #2: Bucket Located Under Goslyn Separator

(Note: You will not need the Oil Collection Cassettes or the Oil Container Holder used in Option #1 for this configuration. Please keep and store these components if Option #1 is implemented at a later time)

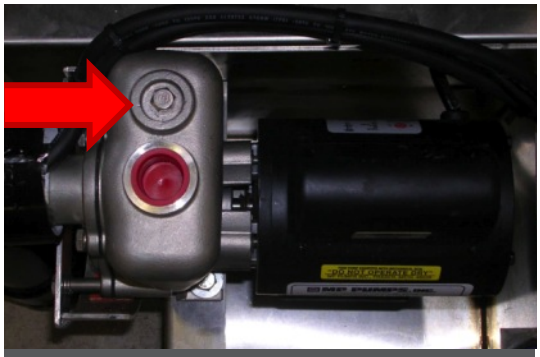
In Option #2, the recovered oil will discharge down a chute on the side of the Goslyn and into a bucket. Place the long stainless steel oil discharge chute under the oil valve. The chute should point down through the opening in the stand to direct oil into the collection bucket.



Goslyn Start Up Procedures

DO NOT PLUG IN THE GOSLYN HEATER UNTIL AFTER THE UNIT IS FILLED WITH WATER

1. Prime the pump located on the Lower Drain Pump System with water through the bolt located next to the ¾" outlet on the pump.



Prime the pump through the bolt

2. Turn on the water on the top rotisserie ovens to fill the Goslyn. You can turn the water off after water starts to come out of the outlet of the Goslyn. Check the Goslyn unit to ensure there are no leaks.
3. Plug in the heater as well as the control box located on the side LDPS-10. The red light on the heater should be on at all times showing power is getting to the heater.
4. Ensure the sensor on the Low Drain Pump System is green.
5. Turn on the water on the lower rotisserie ovens and ensure that when the low drain tank fills up, the sensor light turns yellow and starts the pump.
6. Make sure the oil cassette is on the side of the Goslyn or a bucket has been securely placed below the Goslyn before cooking any chickens.
7. After the effluent from the ovens has been running through the Goslyn for one batch of chicken, push down on the ball in the Goslyn oil valve to release the oil around theball.

Goslyn

Operating & Maintenance

Step 1

Empty the strainer basket **daily** & wipe out under lid.

Step 2

Empty oil cassette **daily or as required**.

Step 3

Open flush valve **daily** for 10 seconds with **water flowing** through unit **do not allow unit to empty** as heating element may become damaged.

Step 4

Use the bottlebrush weekly, or **as required** to clean oil outlet assembly- both vertical and horizontal areas.

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Maintenance Procedures

Daily Maintenance Procedures for GOS40:

Important: Operators – All employees must wash their hands after performing the daily maintenance procedures.

1. Clean strainer basket in the morning and evening. Before cleaning strainer basket make sure that all Rotisserie Oven drains are closed to ensure no food particles will enter the Goslyn unit. Open the lid above the basket and remove the strainer basket and place on metal pan. Take the strainer basket to rendering barrel and empty. Then take the strainer basket to the 3-compartment sink and rinse off remaining grease. Replace strainer basket in Goslyn and close the lid.
2. Open the two small hatches on the lid. Use the bottle brush to clean the oil valve at the end of the day
3. Hold open the silt valve for 5 seconds twice a day to purge out any settled silts. **BE SURE THAT YOU ARE RUNNING WATER THROUGH THE SYSTEM WHILE PERFORMING THE OPERATION TO PREVENT THE SYSTEM FROM EMPTYING. WHEN YOU ARE FINISHED WATER SHOULD BE BACK TO ITS NORMAL LEVEL. EMPTYING THE SYSTEM WILL CAUSE DAMAGE TO THE HEATING ELEMENT.**
4. Remove the lid and clean the center compartment and the underside of the lid using degreaser. When finished replace the lid.
5. Wipe down the unit with a stainless steel cleaner to maintain a clean surface and good appearance.

Sensor Light

Low Drain Pump System

Reservoir Tank is overflowing

- This is usually an indication that the pump is not operating correctly. The pump should turn on when the sensor 'sees' the water in the tank reach just below the overflow. The sensor light will turn yellow and the pump turns on.
- If there is no light on the sensor, then check that the grey control box is plugged in. There is also a clear reset switch on the control box that may have tripped.
- If the tank is full and the sensor light is green - Clean off the bottom of the sensor lens and try to manually trigger the sensor by holding a finger a few inches below the sensor.
- If the tank is full and the sensor light is yellow – Check to see if pump is running. If pump is running but not sucking up water from reservoir, the pump may need to be primed (small bolt on top of pump). If pump is 'humming' but not running, then there is something stuck in the impeller of the pump. The face plate of the pump will need to be removed to clear the object. Call Facilities Hotline to dispatch a service technician if needed. Please ensure that the screens are utilized in the ovens to prevent debris from reaching and clogging the pump.

Goslyn Oil Separator

Oil separating but not being discharged

- The oil outlet valve may be stuck due to semi-solidified or sticky oils. The oil outlet assembly should be cleaned with the bottlebrush provided. In some cases, the blockages may be due to animal fats solidifying in the oil outlet system because they have cooled down– Check that the heater is plugged in and operating correctly.

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

- This is usually an indication that 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 in daily maintenance procedures.
- Check to be sure there is enough water in the Goslyn to 'float' the oil up and out of the oil valve. It is necessary to add water to the Goslyn by draining the water in the ovens every 2 or 3 batches of chickens.

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.

Unit has foul odor

- Always empty the strainer basket at the end of the night after all ovens are turned off. Make sure the silt valve is flushed on a daily basis.

Goslyn Low Drain Pump System

Reservoir Tank is overflowing

- Tank is full and the sensor light is green.
- Clean off the sensor lens (bottom of blue sensor) in order for it to properly sense the full tank.
- Tank is full and the sensor light is yellow.
- If pump is running but not pumping effluent, prime the pump by unscrewing the small bolt located on the top of the pump and pouring in water. Make sure you unplug the Control Box before priming the pump.
- If priming pump does not work, contact your plumber to ensure that no debris is stuck in the pump.

Goslyn Oil Recovery Device

Unit is surcharging at the inlet

- The strainer basket needs to be emptied.
- Open the silt valve and flush out the silts for 10 to 15 seconds with the oven water turned on.

Effluent is collecting in the center compartment

- Make sure the strainer basket has been emptied.
- Ensure that the oil valve is clean to allow normal flow of discharged oil.

Unit is surcharging at the outlet

- Make sure outlet pipe is free of debris.

Oil is solidifying on the oil valve

- Ensure that the oil valve is being cleaned with a bottle brush on a daily basis.
- Check to make sure power is available to the heater 24 hours per day.
- Make sure the light on the heater is on and side of Goslyn is warm.
- Push the heater reset button if heater is not turned on.
- Turn the heater up by turning the thermostat clockwise (under rubber grommet on heater box).

Unit is starting to develop foul odor

- Always empty the strainer basket at the end of the night after all ovens are turned off to eliminate solids from remaining in system.
- Make sure the silt valve is flushed on a daily basis per daily maintenance requirements.

No oil is coming out of the oil valve and/or oil is going out of the Goslyn outlet

- Clean oil valve with supplied bottle brush.
- Make sure the heater is on and working properly.
- Not enough water is in the Goslyn. Need to run water into the Goslyn from ovens for 5 minutes to get back to normal operating condition.
- Dump water pan after every batch of chickens to maintain adequate water supply.

Equipment Specification Sheets

The following pages consist of the various specification sheets associated with the Goslyn Oil Recovery System and the specific pieces of equipment that comprise it. Those specification sheets are:

Goslyn MODEL GOS40 Grease Recovery Separator

Goslyn Grease Low Drain Pump System

Goslyn Grease Stand for GOS40

On completion of the installation the lid should be removed and clean water allowed to flow into the Goslyn until it flows out of the outlet. Check for any leaks in the pipe work, heater boss or rear heater plug.

Ensure that the oil outlet vent is clear. Replace the lid with the short-hinged section over the inlet Strainer Basket.

ELECTRICAL:
The power requirement is 110 Volt, 1000 watts, 9 Amps

AFTER THE UNIT IS FILLED WITH WATER, THE POWER CORD MAY BE PLUGGED IN.

The electrical connection should be made to meet the appropriate standards using the plug provided. There is a red light that indicates the power is turned on. The thermostat is pre-set to maintain a temperature of 105 degrees F. In some instances with a high proportion of animal fats in the menu the temperature may need to be turn higher (about 108 degrees F) to prevent the fats from solidifying. This may be done by removing the rubber plug on the side of the heater and turning slightly clockwise. If the light does not come on please check the electrical breaker.

Your Goslyn is now ready for operation.

Please call Goslyn at 888-490-9988 if you have any questions.

www.goslyn.com

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