

Call your dealer:
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Get more restaurant kitchens into FOG compliance with the GOSLYN Automatic Grease Recovery Device

- The GOSLYN is much more than a plain old smelly grease trap. The GOSLYN is an automatic grease recovery device (AGRD). Kitchen grease is separated and transferred to a container for easy recycling. Solids are captured into a stainless steel basket for easy disposal.
- Use the GOSLYN, and get more restaurants into compliance, when a traditional in-ground interceptor is not practical for whatever reason. Old-style grease traps are normally not allowed by authorities anymore.
- The GOSLYN is all stainless steel and is very easy for the kitchen staff to operate and keep clean. With 1-2 minutes per day easy maintenance, grease and solids do not accumulate in the GOSLYN creating odors.
- The GOSLYN is certified by UL and NSF as meeting the ASME requirements for grease removal devices.
- The GOSLYN design is brilliantly simple and works continuously at a virtual 100% uptime.
- The GOSLYN can be the primary grease recovery device for a small-to-medium sized food service establishment. Or, the GOSLYN can supplement an in-ground interceptor at a large food service establishment. By capturing grease at the source, interior pipes stay clean and jetting is minimized or eliminated. Loading is reduced on outside interceptors, keeping them working at top efficiency.
- Available in 10, 15, 25, 50, 75 and 100 gallons per minute versions. The GOSLYN is symmetrical and can be configured for left-right or right-left water flow.
- The GOSLYN has a five year manufacturer's warranty (one year warranty on the heater).
- Our mission is to make it easy for the restaurant to get in compliance and stay in compliance.
- Local service and support from The Plumbing Doc.

www.GOSLYN.com

