

December 7, 2011

CARA
Attention: Don MacCharles
199 Four Valley Dr
Vaughan, ON
L4K 0B8

Regarding: Goslyn Grease Interceptor Review

Dear Don,

We have reviewed the Goslyn grease interceptor as requested of us. We have the following comments.

Please note that brown grease refers to fat, oils, grease, and food solids. This type of grease is non recyclable and is diverted to a landfill. Yellow grease is fat, oil and grease that are recovered through a grease recovery device. This grease can be recycled into biofuels.

"The Goslyn never needs to be pumped out. No Landfill waste."

The Goslyn unit screens out particulate and brown grease as soon as it enters the grease interceptor. The strainer basket will need to be removed and cleaned out, and this brown grease will become landfill waste. Yellow grease is filtered out and can be recycled.

"Goslyn never needs grease trap cleaning or servicing. (monthly operational savings)"

The grease interceptor filters out brown grease through an inlet strainer, and yellow grease into an oil collection cassette. These portions will require periodic cleaning, which will have operational costs associated with it. The monthly operational savings will apply only to the sanitary plumbing system.

"Goslyn does not allow grease to enter the sewer or septic systems. (99.6% effective)"

The yellow and brown grease is captured more completely than standard baffle design interceptors. This will save plumbing maintenance on the sanitary system.

The unit is surface mounted which has benefits and drawbacks. The benefit is that the unit is in plain site and any maintenance issues can be immediately seen. The unit would save on floor cutting and patching in retrofit applications. Drawbacks to this are that the grease interceptor may only be able to discharge closely grouped equipment, as inverts may become too low for connection. Multiple grease interceptors may be required however the client seems to have overcome this drawback. The unit also cannot intercept floor drains. This may be later deemed to be an issue with the utility and involve sewer penalties.

The grease interceptor requires a 120V electrical connection within 5' of the unit. The unit has an integral heater with thermostatic control, which maintains the interceptor at a temperature where yellow grease remains liquid and can be easily filtered out.

The grease interceptor must be sized and installed differently than standard in floor grease interceptors. Support from the manufacturer is available on the company website.

The grease interceptor has the requisite CSA, ASME ULc, and NSF certifications. The OBC sizes grease flow rates differently than the manufacturer does, however if the unit is certified this would not be an issue when following the manufacturer's instructions.

Overall the Goslyn grease interceptor is a promising product, and has several advantages over traditional baffle interceptors. There are design considerations when using this unit, the unit should only be installed with a specific application, and not as a future provision. If the costs are reasonable when compared to standard interceptors, we recommend the Goslyn for restaurant applications.

Given that there are a few Cara test projects, we recommend that a survey be conducted to ensure that there are no operational concerns or no unexpected maintenance issues to date.

Yours truly,
Inviro Engineered Systems

Joseph Ieraci, B. Eng.