



Regarding: Our Purchase of a Goslyn 60 Grease Recovery System

Sharon, I want to thank you for your personal assistance in the installation of our Goslyn. My employees are also appreciative of the training you provided. This training showed simple the Goslyn unit is to maintain.

With your presentation on the return on investment, I know that our payback will be less than 18 months. I have found nothing else in the restaurant industry that gives me greater payback than the Goslyn grease recovery system.

I have removed an outdated grease trap with the efficiency of 60 to 70% and replaced this unit with the GOSLYN with an efficiency of 99.6%. This unit also allowed us to connect our dishwasher into to GOSYLN unit. This was an added bonus since we now remove additional grease made from plates, pots, pans, etc. that would have been sent directly to sewer system to be treated.

Knowing that I am contributing to a greener environment by eliminating 99.96% of fat, oil and grease from our restaurant is rewarding. This helps reduce costs to the city extending sewer infrastructure life and less treatment at our water treatment plants.

This has given us great pride in reducing fat, oil and grease placed on our city and our patrons' infrastructure.

We have contacted Ric McIver an alderman with the City of Calgary who previously owned a restaurant and knows personally of grease trap issues. He will reviewing your system and will take this to city council to push for your Goslyn units as a replacement of the outdated tradition grease traps.

We have contacted Ricky's Head office as well as our landlord Strategic who are now in their own process of analysis of the great Goslyn unit.

The GOSYLYN unit is a WIN-WIN for anyone involved.

Thanks again,

Sarah Carragher  
General Manager  
Ricky's All Day Grill Bonavista  
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