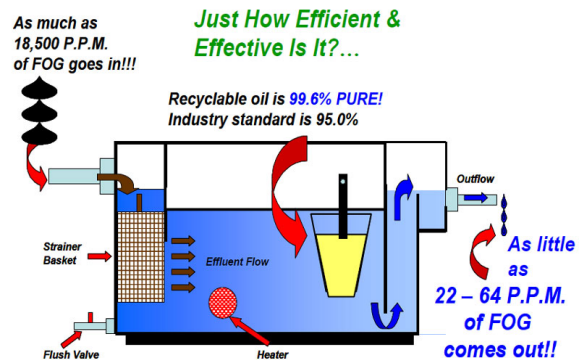


## SIZING GUIDE TO HELP CHOOSE THE BEST MODEL Goslyn™ FOR THE KITCHEN OPERATORS NEEDS



- **Goslyn™** is a fully automatic grease interceptor in a class known as a GREASE RECOVERY DEVICE, it does not hold grease within its separation tank and cannot be surcharged by simultaneous discharge of multiple sinks.
- **Goslyn™** has no moving parts, timers or scrapers to go wrong or clog up.
- **Goslyn™** accepts very hot effluents and has a thermostatically controlled tank heater to ensure animal fats remain fluid.
- **Goslyn™** is actuated by the pressure created by incoming effluent, which serves to eject the collected fats, oil and grease (FOG) from the separation tank.



The **Goslyn™** fully automatic grease interceptor (GRD) constantly and automatically removes Fats, Oil and Grease (FOG) from the separation tank so there is no build up of retained FOG as is the case for traditional grease traps. Because of this **Goslyn™** devices are able to maintain their very high rate of efficiency indefinitely.

The inclusion of a flow control device in the inlet connection of the **Goslyn™** ensures the designed maximum flow rate (gpm) cannot be exceeded and the **Goslyn™** will not be overwhelmed by effluent surcharges. In practice the cumulative surge event will merely result in a slower drain down time.

**Goslyn™** devices are designed for above ground installation in plain view within the kitchen so staff can see when the FOG cassette required changing or the solids basket needs emptying into the trash (see maintenance chart)

For sizing specification therefore the total number and volumes of sinks and equipment draining into a **Goslyn™** is not critical in the determination of its required flow capacity. The desired time taken to empty the sinks becomes the determining factor together with the layout of the kitchen such as where the lines of above floor drainage are interrupted by circulation routes or the invert of the drain line becomes too low to enter the **Goslyn™**.

A further consideration for the designer is the desirability to reduce the length of “at risk” drain lines, i.e. To site the **Goslyn™** as close to the sinks as possible and in order to minimize the risk of animal fats “setting up” in the drain line. All the pipe work upstream of the **Goslyn™** may be considered part of the “device collection system” rather than part of the “drainage system”. It is not necessary to place any water traps upstream of the **Goslyn™** as these will drain dry after each appliance is emptied out and no organics will be left to decay. However the outflow pipe from the **Goslyn™** must be protected from sewer gas in the stack and the NPC rules for distance to stack and venting will apply. It is important that the outflow pipe from any **Goslyn™** has a diameter least as large as the outlet connection and there are no restrictions inserted.

The decision on choice of model size and hence flow rates may be considered to be a trade off between space available and desired drain times to be achieved. For instance the Gos 40LP, (10gpm) may be chosen due to space considerations, even though a Gos60LP (15gpm) or larger would give a better drain time. It is a choice for the designer and operator of the kitchen to decide which suits best. Check out our “excel” download so actual drain times can be calculated for any number of appliances.

### Dishwashers

Dishwashers may be connected into the **Goslyn™** as the hot effluent does not adversely affect the performance of the unit. In fact the ASPE, and PDI make note that the separation of FOG from water becomes more efficient as the temperature rises. Visit our “Technical Papers” page to learn more.

Commercial dishwashers have a timed cleaning cycle, which includes a set time period for the spent wash water to be drained by gravity (around 0.75 gallons in a 10 second cycle is typical of modern equipment). Because of this it is desirable to reposition the flow control valve upstream of the dishwasher connection so the DW can drain unimpeded. It is good practice to use a low foaming type detergent, which quickly gives up its emulsifying properties. (check with your supplier)

In certain retrofit situations where the Goslyn™ needs to be located in a basement or floor below the kitchen the flow control needs to be located before the drain lines pass through the floor as the extra head height of water would otherwise adversely affect the performance of the flow control. Contact our technical department for advice on installation design for these situations.

Independent studies have shown that over 90% of the FOG load generated by a commercial kitchen is through the pot sinks, rinse sink and dishwasher and that the floor drain does not need to be intercepted. Any oil spills that occur from time to time are better soaked up using an absorbent such as a cat litter, which can then be swept up and placed in the trash. Note that strong degreasers used in floor cleaning make the connection of floor drains and slop sinks upstream of any grease interceptor system counterproductive as stripping of previously collected grease will occur. Visit our “Technical Papers” page to learn more.

Where the drain line of a cooking appliance is routed to the Goslyn™ and is shared with wash sinks etc the cooker line is to enter the shared line after the flow control device and via an air gap to prevent cross contamination.

We recommend dishwasher connections to enter the drain line downstream of the flow control valve to ensure the timed outflow from the wash cycle is not impeded.

The table below lists Goslyn™ models likely to be chosen for a commercial kitchen. Larger sized Goslyn™ (50,75,100, 250, 500 gpm and upwards) are available for food processing facilities and industrial scale operations. Contact our design team with your situation and we will advise the optimum solution.

APPLICATIONS AND SIZING GUIDE	
GOS 40LP (10GPM)	Rinse sink + dishwasher or Single, double or triple compartment sink Either of the above + Combi oven +WOK + rotisserie.
GOS 60LP (15GPM)	Any of above but gives better drain down time.
GOS 80LP (25GPM)	Any of the above in any combination.
GOS 80 (25GPM)	Note inlet level is higher than on low profile units but the plan dimensions are easier to accommodate than the Gos80LP.

To help with choosing the optimum Goslyn™ for your kitchen project use our **Drain Time Calculator**. This gives the drain times for groupings of sinks as singles or in combination when draining to the Goslyn™ models listed above.

