

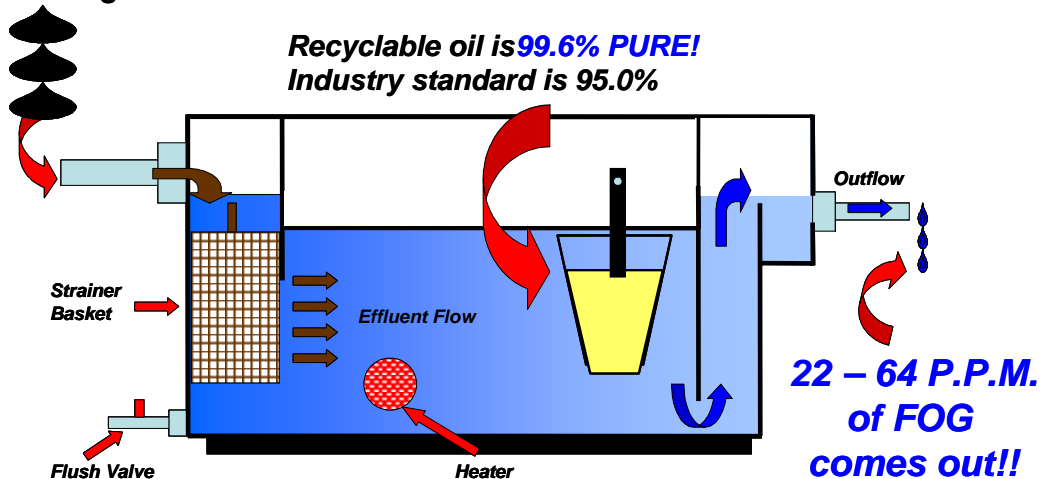
# FAT, OIL & GREASE (fog) SEPARATION TECHNOLOGY



The innovative (patent pending) **goslyn™** is an immiscible liquid separator which operates under hydro static pressure and does not require any moving parts. It continuously and permanently removes Fats, Oils & Greases from waste effluent - keeping your drains free and clear while eliminating the need for costly dousing systems or grease trap pumping. It can be sized for any application from flow rates of 10 to over 100 gpm. Discharged oil can be recycled along with your used fryer oil!

As much as  
**18,500 P.P.M.**  
of FOG goes in!!!

## Just How Efficient & Effective Is It?...



- ✓ No moving parts to break down
- ✓ Continuous "always on" process
- ✓ Eliminates need and costly pumping/cleaning of grease trap
- ✓ Eliminates clogged lines between the restaurant and the grease trap
- ✓ Reduce or eliminate surcharges for excessive grease discharge
- ✓ Eliminates need for costly dousing chemicals
- ✓ Achieves industry standard of less than 100 parts per million oils, fats and grease (independent study reports reductions from 18,500 ppm to only 62 ppm)
- ✓ Environmentally friendly as oil can be recycled



Over 1500 systems installed in the UK with over 30 clients including KFC, McDonalds, Pizza Express, Harrods, Accor Hotel Group, British Armed Forces, JD Weatherspoons, Aer Lingus, Burger King, Starbucks, Krispy Kreme and Buckingham Palace



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