



## ***INSTALLATION INSTRUCTIONS***



***GOS – 40***  
***GOS – 80***

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## **UNPACKING INSTRUCTIONS ...**

### **UNPACKING**

The model you have purchased can operate from left to right or right to left. Some of the components are installed in the field to allow this flexibility.

Unpack your **goslyn**™ with care and ensure you have: -

1. Main chamber with lid
2. Top rubber seal around perimeter and across both baffle plates.
3. Bottom rubber seal around perimeter under unit.
4. Oil shroud for oil container with installation tabs
5. Blank plate with installation tabs
6. Heater with chord & plug
7. Stainless Flow Restrictor
8. Threaded plug for unused heater boss
9. Spring loaded self closing silt valve
10. Male/male hex fitting for silt valve
11. Two plastic oil containers.
12. Inlet Strainer Basket
13. 1" plastic ball
14. Bottle brush
15. Stainless oil valve
16. Plastic "dummy" plug with ½" diameter PVC vertical breather tube for unused oil valve opening
17. ½" diameter. PVC breather tube with two 90 degree elbow
18. Rubber "O" ring inside both oil valve housings
19. Steel "L" shaped key for dummy oil valve
20. Encapsulated operating and maintenance instruction sheet.




***Please check for damage. Report any damage or missing parts to your local goslyn™ distributor.***






## INSTALLATION ....






Choose the best location for the **goslyn™**:-

- Enough room to connect the inlet piping (with flow control valve) using gravity flow from the kitchen equipment. (See “Connections” on Page 6).
- Room to connect the outlet piping and silt valve to a suitable drain.
- Minimum 12” headroom above the strainer basket hinged lid for emptying.
- Front access to the oil cassette for emptying.
- Top access to the oil valve hinged lid for cleaning.

Once the location has been determined install the following components

	<p>1. Screw the Threaded Plug into the unused heater boss on the back-side of the unit. Use Teflon tape to ensure a good seal.</p>
	<p>2. Install the Blank Plate on the rear (same side as the Threaded Plug above) of the unit by inserting the four tabs into the slots.</p>
	<p>3. Screw the Heater into the Heater Boss on the front of the unit using Teflon tape to ensure a good seal. <b>THE HEATER MUST NOT BE CONNECTED TO THE ELECTRICAL SUPPLY UNTIL AFTER THE UNIT IS FILLED WITH WATER OR HEATER DAMAGE MAY OCCUR</b></p>

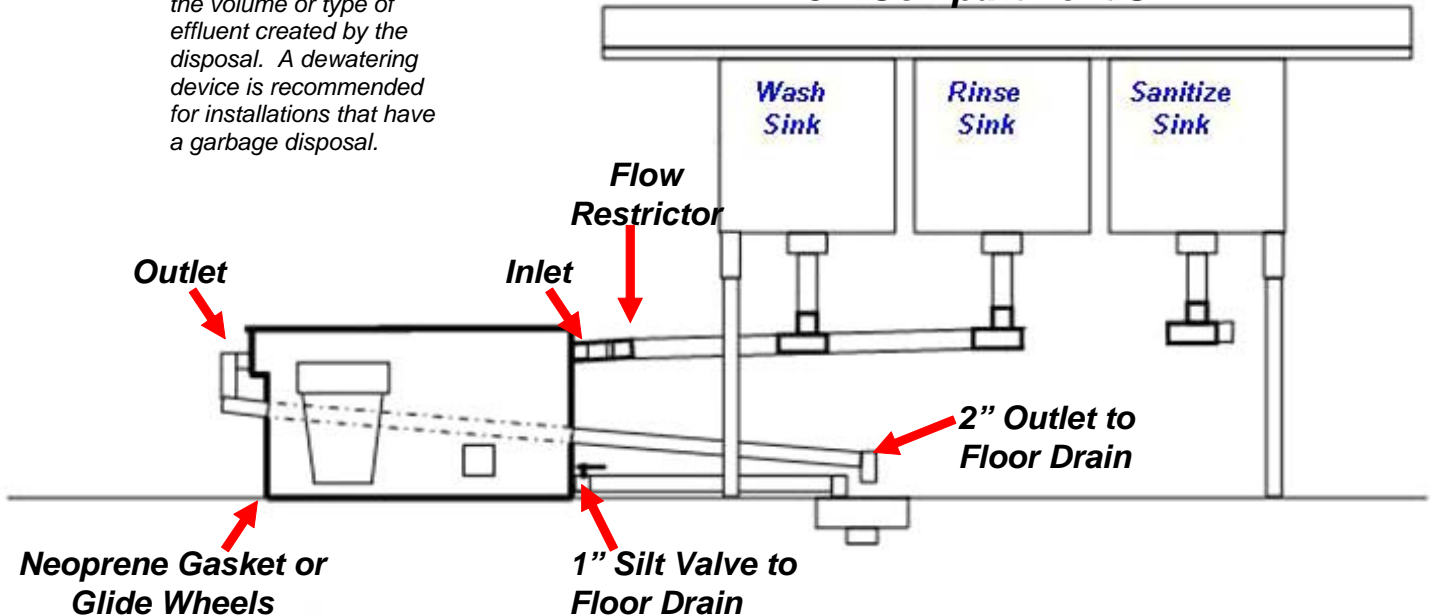
	<p>4. Remove the lid and check that the rubber “O” rings are in place on both oil valve housings inside the unit. Lubricate the rings with oil or grease. Note that both housings have a bayonet fitting to hold the valve or dummy valve in place.</p>
	<p>5. Install the 1” diameter plastic ball into the oil valve housing nearest the front of the unit.</p>
	<p>6. Install the oil valve into the vertical housing nearest the front of the unit with the spout projecting through the opening. Turn the valve to lock in place.</p>
	<p>7. Install the oil container holder and shroud on the front of the unit by inserting the four tabs into the slots. Bend the tabs SLIGHTLY to secure shroud.</p>
	<p>8. Install the clear plastic oil container by sliding it into Oil Container Holder</p>

	<p>9. Install the dummy oil valve into the rear vertical oil valve housing. Use the included “L” shaped Key to tighten the valve.</p>
	<p>10. Connect the ½” PVC breather tube to the top of the breather pipe from the dummy oil valve and locate the other end over the oil valve. Do not glue the joints together.</p>
	<p>11. Install the self-closing silt valve at the inlet end of the unit using the hex fitting provided and Teflon tape. The inlet end may be lifted off the floor to enable this. The handle should be pointing away from the unit to enable it to be opened.</p>
	<p>12. Install the included Flow Restrictor on the inlet (important; the word TOP must be facing upwards). The Flow Restrictor will enable the <b>goslyn</b><sup>™</sup> to operate very efficiently and will prevent surcharges.</p>
	<p>13. The Strainer Basket fits into the inlet chamber and should be in place prior to any water entering the unit. It is designed to ensure it can only be installed in the correct orientation.</p>

## CONNECTIONS ...

**Note:- Do not connect the Goslyn directly to a garbage disposal** as it is not designed to handle the volume or type of effluent created by the disposal. A dewatering device is recommended for installations that have a garbage disposal.

### 3 – Compartment Sink



1. The wastewater pipe from the pot wash sinks together with any other effluent producing equipment, (combination ovens, cloth wash equipment and dishwasher) should be routed to the side of the unit marked "INLET". **We recommend that when connecting a three-compartment sink you connect the sanitation water sink directly to the drain, bypassing the units, as the sink does not contain fog effluents.**
2. The pipes leaving from the outlet side of the unit must be run using no less than a 2" pipe routed to a convenient drain with an air gap to prevent backflow.
3. Dishwasher outlets can be connected into the sink drain prior to the goslyn™ if the dishwasher is a pumped outlet type or if the drain on gravity flow dishwasher is high enough. Alternatively, an optional pump may be installed to raise the water to an appropriate height.



**4. DO NOT CONNECT A GARBAGE DISPOSAL TO THE GOSLYN, AS IT WILL TYPICALLY OVERWHELM THE CAPACITY OF THE SOLIDS BASKET, WHICH MAY REQUIRE CONSTANT EMPTYING.**

5. The silt pipe connects from the 1" spring loaded self-closing ball valve at the inlet end of the goslyn™ to a suitable point in the drain system beyond the goslyn™. The silt drainpipe is normally 1" diameter.

On completion of the installation the lid should be removed and clean water allowed to flow into the goslyn™ until it flows out of the outlet. Check for any leaks on the pipe work, heater boss or rear heater plug.

Ensure that the oil outlet vent is clear. Replace the lid with the short-hinged section over the inlet Strainer Basket.

**ELECTRICAL:**

The power requirement is 110 Volt, 1000 watts, 9 Amps

***AFTER THE UNIT IS FILLED WITH WATER, THE POWER CHORD MAY BE PLUGGED IN.***

The electrical connection should be made to meet the appropriate standards using the plug provided. There is one light on the box, and the red light that indicates the power is turned on. The thermostat is pre-set to maintain a temperature of 100 degrees F. In some instances with a high proportion of animal fats in the menu the temperature may need to be turned higher (about 108 degrees F) to prevent the fats from solidifying. This may be done by removing the rubber plug on the side of the heater and turning slightly clockwise. If the light does not come on please check the electrical breaker.

Your goslyn™ is now ready for operation.

**BE SURE TO LEAVE THE FOLDER MARKED 'FOR THE OPERATOR' IN A PLACE WHERE IT CAN BE EASILY ACCESSED.**

**PLEASE PLACE THE EXTRA OIL CASSETTE AND BOTTLEBRUSH INSIDE THE TOP CAVITY OF THE GOSLYN FOR THE OPERATOR'S USE.**

See the website for an agent near you – [www.goslyn.com](http://www.goslyn.com)