



Salad King (Yonge & Elm)

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Salad King (Queen & McCaul)

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July 14, 2021

Goslyn at Salad King

At Salad King, we've historically used conventional grease traps which we had cleaned out every two to three weeks because of our volumes, costing us over \$200 per clean. However, we found that despite our care, there was still quite a build-up on the common drains in our building, requiring at least two drain flushes a year at \$1500 per flush just to keep the pipes clear. Even with all that cost and work, we were still barely meeting the FOG requirements set by our building and the City.

We decided that with the technology we were doing, no amount of brute force would help us achieve our goals. We were introduced to the Goslyn units by one of our colleagues and realised that this was a truly innovative solution that would actually change the way we address the FOG problem. In 2016, we switched out all our conventional grease traps with Goslyn units. Since introducing the units, we've seen significant improvement in the FOG management. Now we're down to one preventative drain flush a year and no grease trap cleanings, saving us over \$6500 a year. Additionally, we're able to recover more oil for recycling, do more for the environment, and no more complaints from our landlord!

We love these units so much that we've also added them to our brand new Queen St location.

Sincerely,

A handwritten signature in black ink, appearing to read "Alan Liu", with a long horizontal flourish extending to the right.

Alan Liu
Managing Director, Salad King Incorporated & 2738399 Ontario Inc.