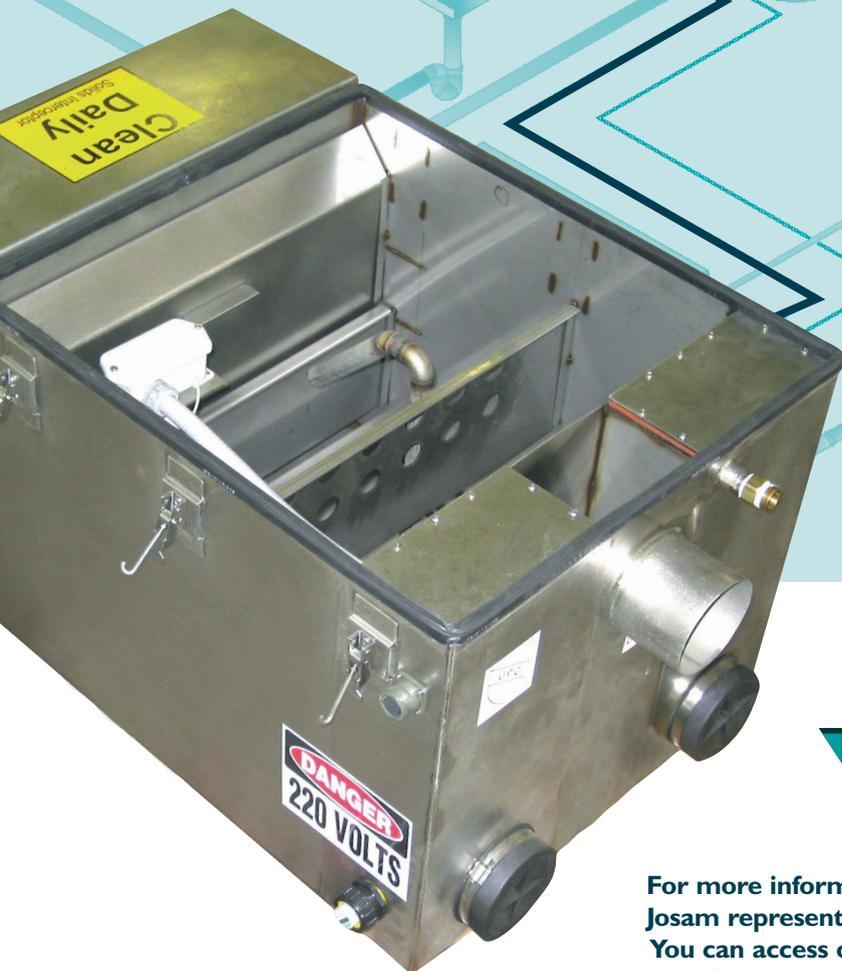


# SUPER-FLO® GI-2000

The SUPER-FLO® GI-2000 electronically controlled automatic self cleaning grease recovery device effectively removes nearly 100% of fats, oils, and grease routinely discharged from commercial kitchens, restaurants and food processing facilities. The SUPER-FLO® GI-2000 combines industry proven methods, superior design and the quality assurance that you have come to expect from Josam Company.

## LEADING THE WAY IN GREASE RECOVERY

- SUPER-FLO® GI-2000 Grease Recovery Device (GRD)
- Fully automatic grease recovery device (Containment and Removal)
- Patented probe measures and monitors grease levels
- Controller has permanent memory in the event of power loss
- Controller encased in NEMA4 rated enclosure
- The microprocessor records clean cycles, displays current status, sounds alarms and fully operates the SUPER-FLO® GI-2000
- Heating elements liquefy congealed grease within the GRD
- Integral Solids Interceptor
- High velocity pump discharges grease into a remote reclaim tank
- GRD manufactured in 12 gauge stainless steel
- Optional modem feature to monitor unit from remote location



# JOSAM

For more information on these products either contact your local Josam representative or Josam Company directly at 215.339.5370. You can access or request a catalog or detailed brochure by visiting [www.josam.com](http://www.josam.com).

⚠ WARNING: Cancer and Reproductive Harm - [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov)