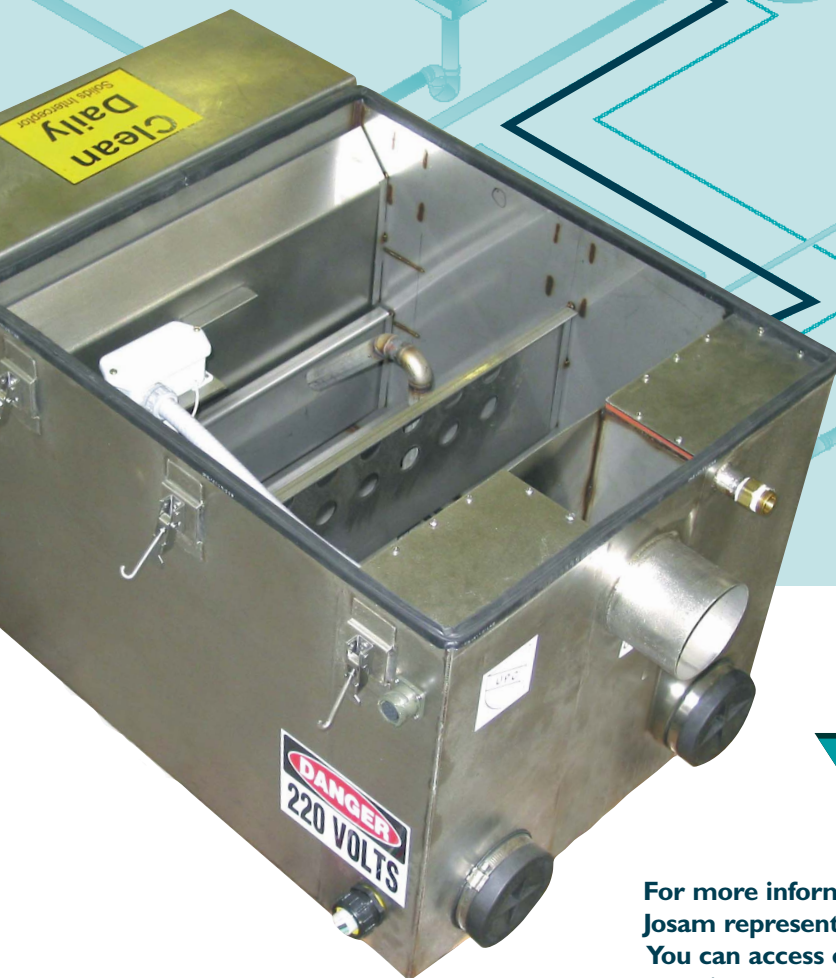
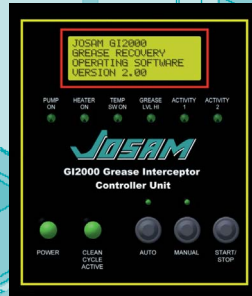


SUPER-FLO® GI-2000

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.