

good kitchens use
goodflo



G-BagTM



'stressfree' grease management

Wastewater from commercial kitchens is contaminated with FOGS (fats, oils and greases). The introduction of FOGs and food solids into the general drainage/sewage system (either main sewage network or private treatment facilities) is detrimental to its proper function and has been shown to be a significant cause of blockages, restrictions and flooding.

Why do I need a Grease Trap?

You buy a grease trap to avoid your drains blocking to prevent odour issues and to comply with environmental health and building regulations. Hopefully you make the right choice and chose a grease trap that allows you to get on with your business.

What makes the G-Bag Grease Trap the right choice?

You need to ensure you purchase a grease trap that works well without kitchen staff daily or weekly maintenance and cleaning. A grease trap that needs no costly electricity supply and doesn't smell in daily operation or cause an odour nuisance when it needs cleaning. The G-Bag is a uniquely designed, 'Stress Free' and highly effective grease trap and fully compliant with environmental and building regulations. The G-Bag design features a unique plastic bag/trap with integrated pipe work and baffles which provides an odour free operation and can be simply and easily removed when required for replacement or maintenance. The innovative G-Bag trap has the option of either a premium stainless steel housing or our new robust High Density Polyethylene Housing.

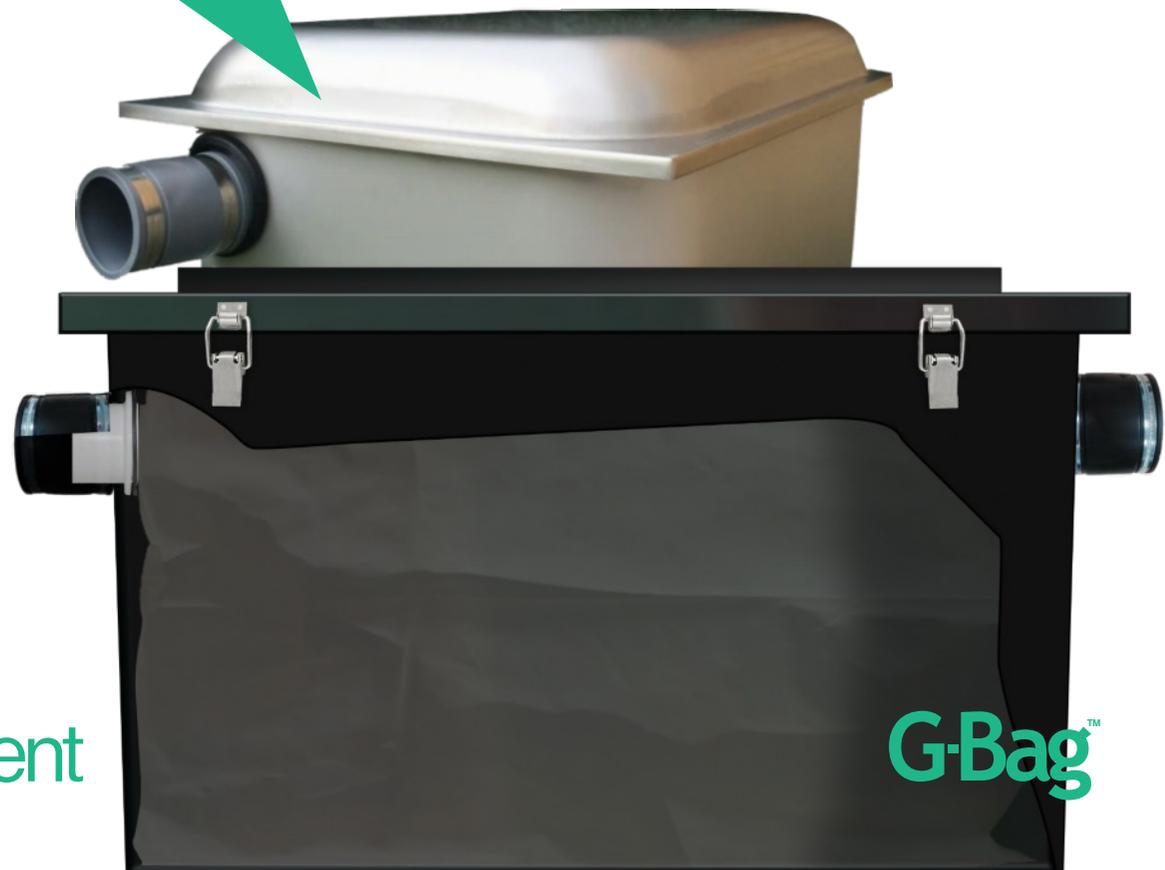
With the G-Bag system you get Stress free Grease Management.

- No more manual bailing of waste
- No more vacuum/suction cleaning
- No more contact with the waste
- No more odour problems

Change your thinking about internal kitchen grease traps and see how this innovative odourless sealed G-Bag design with it's highly effective grease, fats, oil and food solids management.

The G-Bag is the next generation of passive grease trap technology innovation. Future proof your business and see why others are making the change to a safer more hygienic in-kitchen solution.

- Highly effective grease management
- Superior grease trapping and retention
- No Daily or Weekly staff maintenance required
- EN1825 compliant
- Environmental and Building Regulations compliant
- Odourless Operation and Maintenance
- Option of a Stainless Steel or our New! Polyethylene casing
- G-Bag replacement recommended at up to 4 monthly Intervals
- 2 year warranty

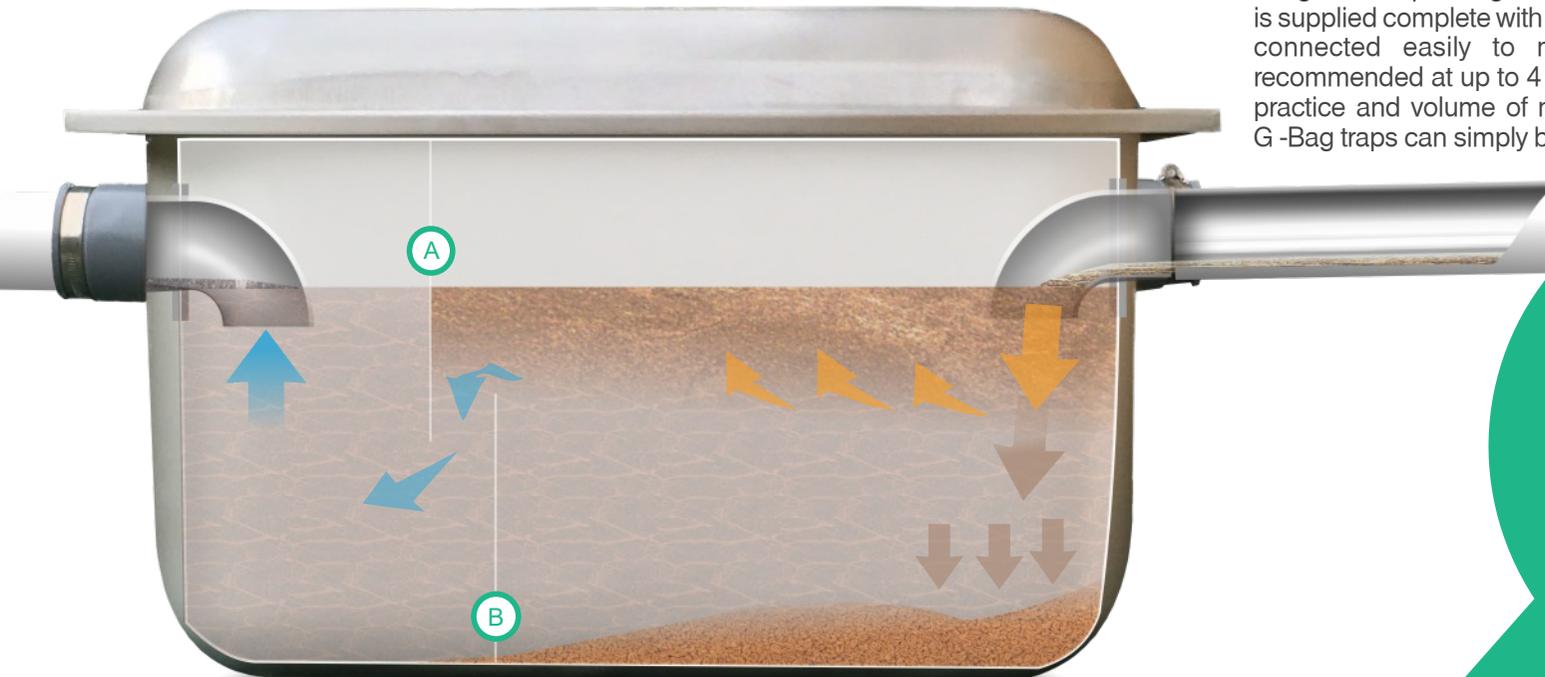


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How the G-Bag works

- ➔ Wastewater which includes FOGs (Fats, Oils and Greases) from the kitchen or wash up process enters the G-Bag via the inlet pipe. Lighter FOGs will rise to the top of the primary section of the bag and are trapped by the top baffle **A**.
- ➔ Any solids within the flow, being heavier, will drop to the base of the G-Bag and over time will form as a sludge. The movement of the sediment and sludge is restricted by the bottom baffle **B**.
- ➔ The channel between the two baffles allows cleaner mid water to pass through into the final outlet section, giving a cleaner discharge.



Application



The G-Bag Grease Trap system is suitable for kitchens serving an average of up to 120 meals per day with 1 to 2 commercial sinks discharging through the grease trap. Designed for above ground in-kitchen installation the unit is supplied complete with 2 x 50mm flexible connector seals which can be connected easily to most waste pipes. G-Bag replacement is recommended at up to 4 month intervals depending on kitchen wash up practice and volume of meal service. For larger kitchens and flows the G-Bag traps can simply be connected together as shown above.

“ 2 year installation and maintenance contracts are available from just £99.00 per month!”

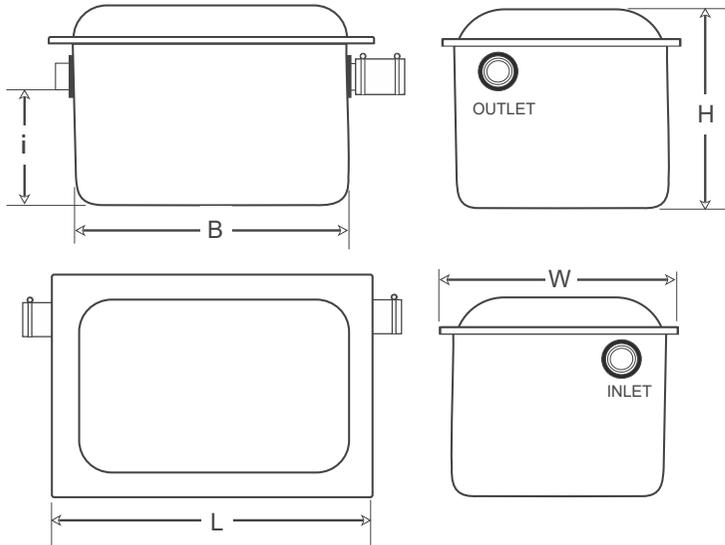
This includes a free survey of your premises for suitability of a G-Bag installation . . if suitable we will then supply and fit the G-Bag system FOC and within the contract our engineers will visit your premises every month to remove the G-Bag . . dispose of the bag and provide the necessary environmental disposal compliance documents and replace with a new G-Bag each time”.

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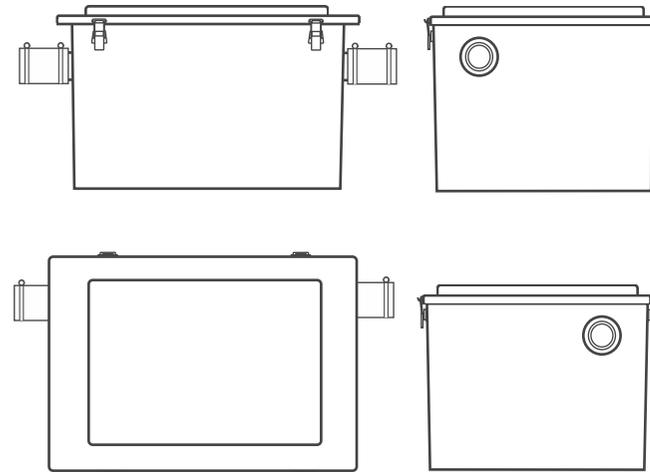
G-Bag™

G-Bag Dimensions & Specifications

Stainless Steel Model



Hdpe (High Density Polyethylene) Model



Supply



Supplied :

- G Bag housing (Stainless Steel or Hdpe)
- 2no G Bags
- 2no 50mm flexible connectors
- Fitting instructions

Model	Nominal Capacity (litres)	L	W	H	B	i	Pipework Ø
G-Bag	50	540	440	350	500	215	50

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