



G-Bag™ Grease Trap System



HOTELYMPIA
INNOVATION AWARDS
HIGHLY
COMMENDED

components



1. the G-Bag™
2. premium stainless steel case
3. premium stainless steel lid
4. quick release tool-less coupler
5. quick release tool-less coupler

benefits



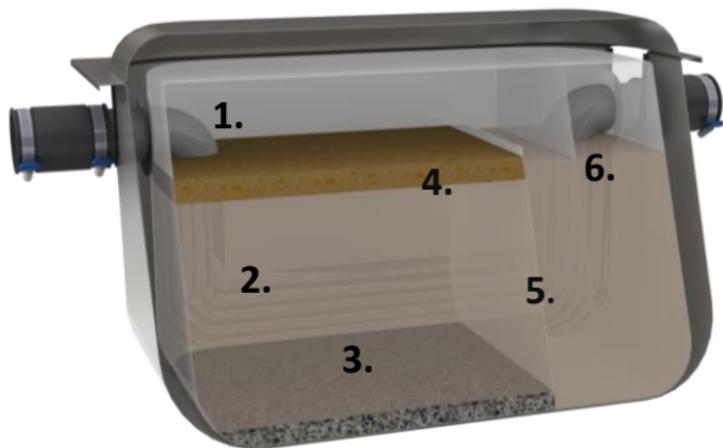
- **health, safety & hygiene:**
 - no exposure or contact to trapped waste
- **eliminate odour:**
 - completely sealed system
- **simple to install:**
 - ergonomically designed for in-kitchen
- **easy maintenance:**
 - no tools or daily processes
- **speed of maintenance:**
 - G-Bag™ replaced in minutes
- **environmental:**
 - clean disposal of waste

dimensions



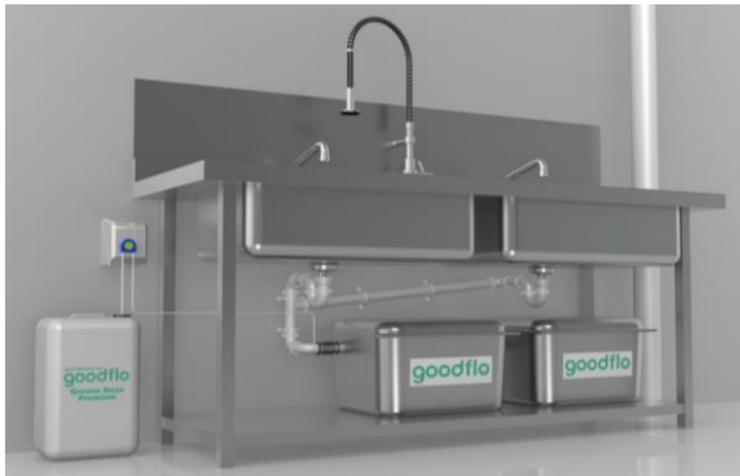
1. length	540 mm
2. width	440 mm
3. invert	240 mm
4. height	340 mm

operation



1. wastewater wash-up inflow
2. wastewater collection chamber
3. food debris and sediment separation
4. fats, oils and grease separation
5. innovative design traps separated waste
6. treated wastewater outflow

modular



The G-Bag™ Grease Trap System can be installed as a single unit or a series of units. It can also be used in conjunction with Grease Dose Premium™ drain dosing systems to offer maximum protection and prevention of business interruption.



CAFE



RESTAURANT



PUB



CAFETERIA



HOTEL



TAKEAWAY

The system has been designed to be modular with flexibility tailored to the end users individual business requirements.

information

The patented G-Bag™ Grease Trap System is manufactured by Goodflo Ltd.



This unique in-kitchen grease management system delivers significant user health, safety and hygiene benefits that no other in-kitchen grease trap or grease removal unit can match.

Professional chefs, kitchen operators and specifiers are choosing Goodflo for the next generation of in-kitchen grease management product solutions.

good kitchens use
goodflo

authorised partner: