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The Goodflo G-Bag[™] Grease Trap System is uniquely different by enhancing kitchen hygiene environment through 3 core benefits setting it apart from other products.

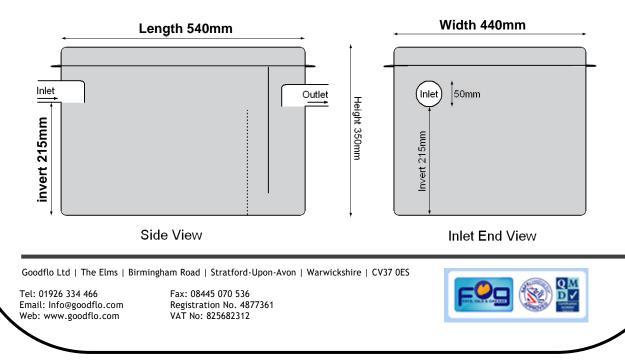
- Odourless operation
- G-Bag[™] is removed and replaced in minutes
- Simple to maintain

goodflo

Designed for above ground, internal installation but can be used externally. Self Maintenance grease trap by replacing the G-Bags™ on a programmed schedule.

Highly effective, environmental, hygienic and building regulations complaint. This grease trap is simple to install and provides odour-free operation, G-Bag^M replacement and maintenance. The innovative replacement G-Bags^M is contained in a stainless steel housing.

The G-Bag^m Grease Trap System is suitable for kitchens serving an average of up to **120** meals per day with a 1-2 commercial sinks discharging through the grease trap.





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