

'stressfree' grease management

Product Brochure July 2016

Introduction

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 is contained in a premium stainless steel casing. 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

G-Bag features

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
- Premium Quality UK Manufactured Stainless Steel Construction
- G-Bag Replacement Recommended at up to 4 Monthly Intervals
- 2 year warranty

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.



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G-Bag™

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.
- ➔ Any solids within the flow, being heavier, will drop to the base of the G-Bag and over time will form as a sludge.
- ➔ At the outlet end of the G-Bag are two baffles that help retain the suspended grease and oils whilst also diverting the flow of effluent. The flow pattern formed by the baffles allows cleaner mid water to pass through into the final outlet section, giving a cleaner

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.



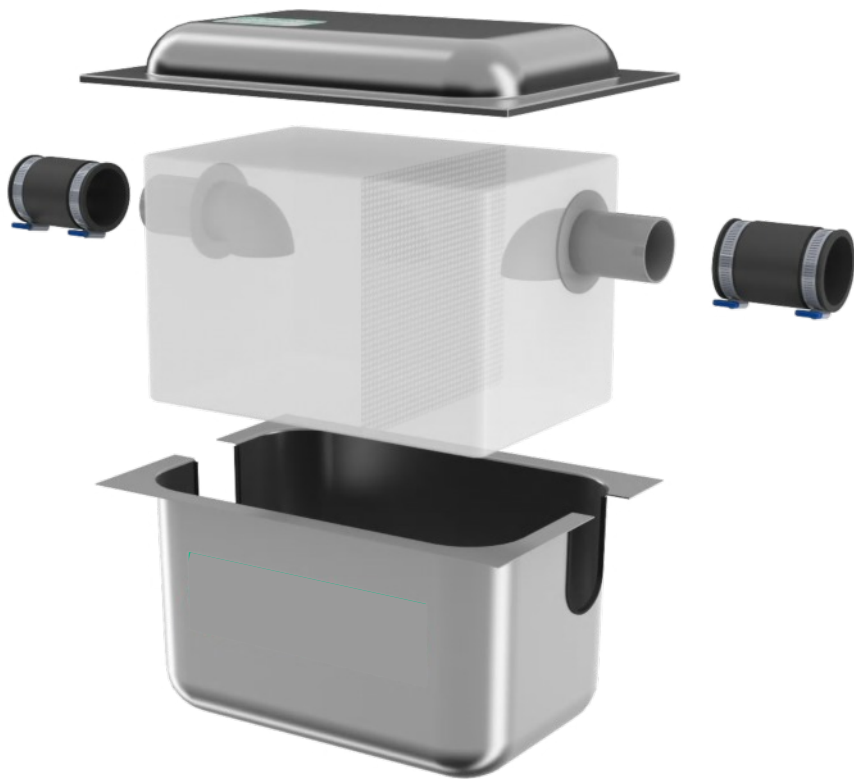
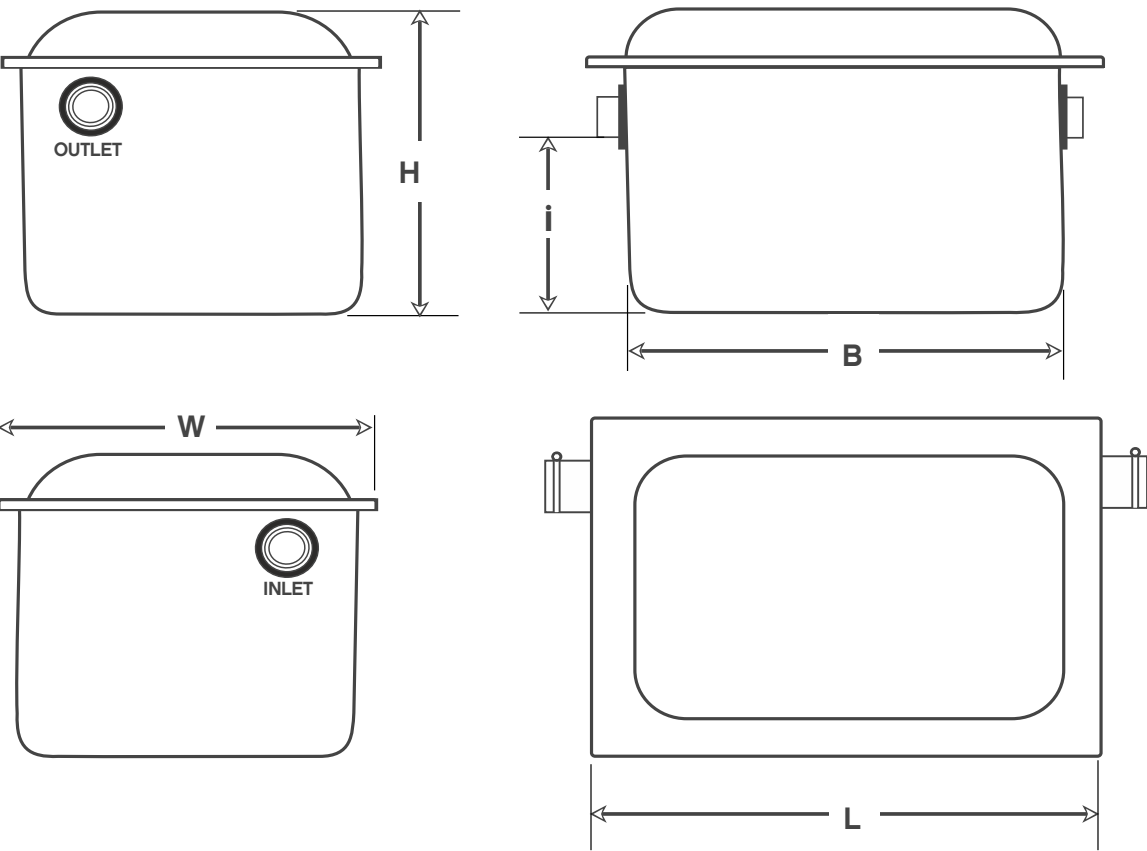
“ 2 year installation and maintenance contracts are available from just £99.00 per month!”

“We survey 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 and dispose of the bag and provide the necessary environmental disposal compliance documents as well as replacing the G-Bag each time”.

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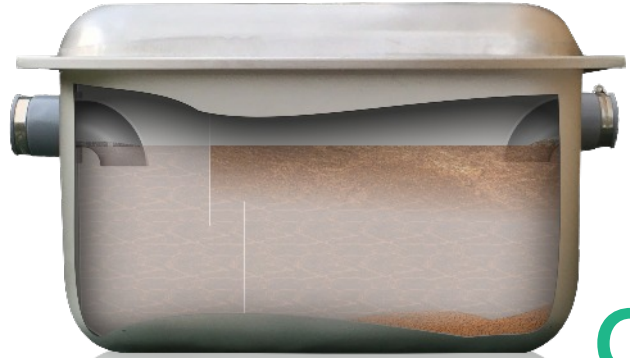
G-Bag™

G-Bag Dimensions & Specification



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

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Go on turn turtle . .

Other products available from **turtle enviro**

- Jumbo Grease Traps
- FOGI Grease Interceptors
- GTS Stainless Grease Traps
- Rainstore Rainwater Harvesting Systems
- Ecoseat Rainwater Storage Furniture
- Siltceptor Vehicle Wash Separators
- Pump Stations
- Underground & Above Ground Tanks
- Sewage Treatment Systems
- Septic Tanks

Please ask for more details on any of the above products or systems or for more info on our consultancy and service packages.



Tel. 0191 3545900
Email: sales@turtleenviro.co.uk
www.turtleenviro.co.uk