



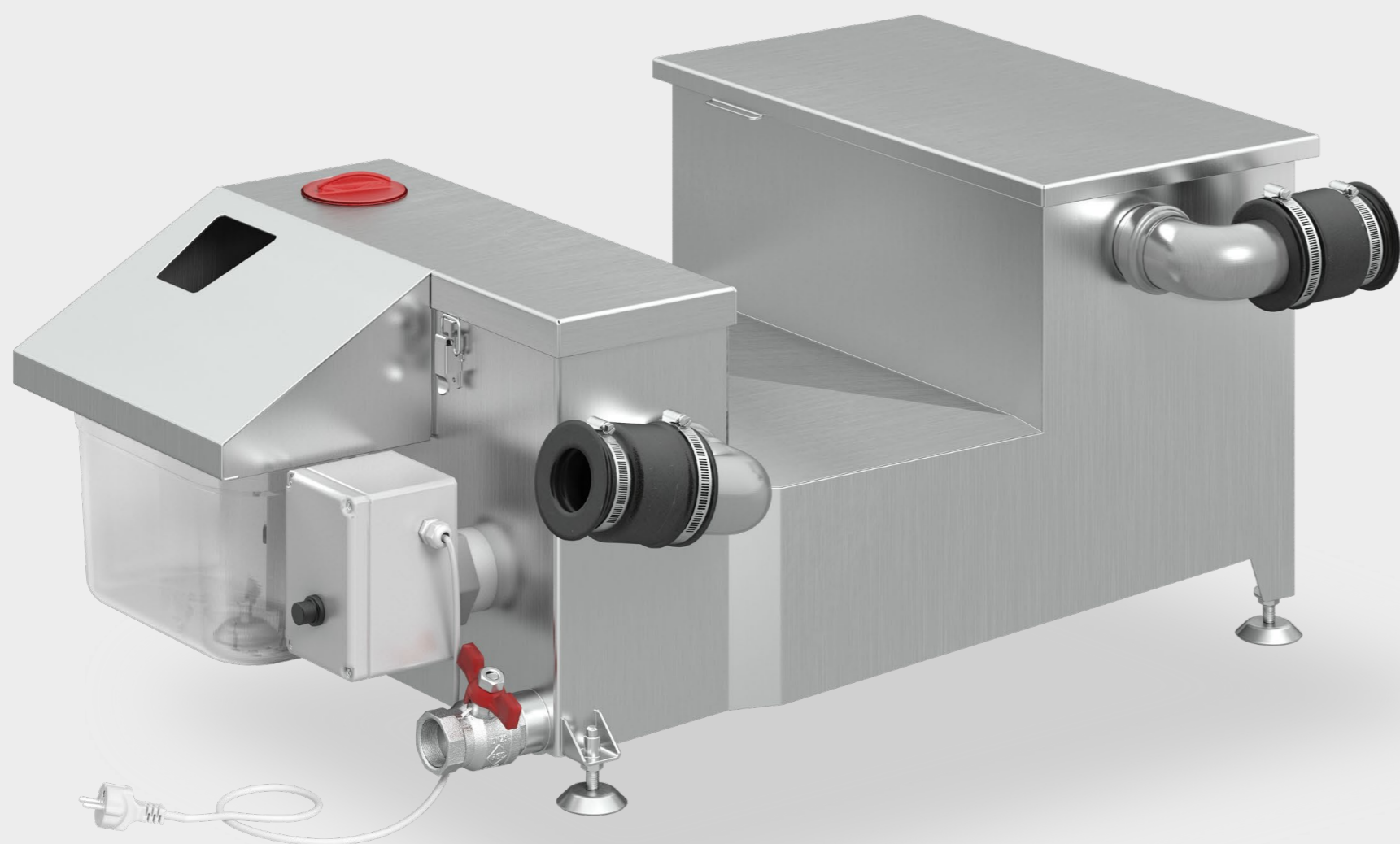
# Invisible Ingredients Of Healthy Kitchen

ACO Grease Capture



## ACO Grease Capture

ACO Grease Capture removing fat, oil and grease from waste water before it enters the drainage system and protects against blockages.



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# ACO. creating the future of drainage

## The worldwide ACO group. Strong family you can rely on.

The ACO Group is one of the world market leaders in drainage technology. Climate change presents us with the challenge of responding to new environmental influences with innovative solutions. With a holistic approach, ACO stands for professional drainage, economical cleaning and controlled drainage or reuse of water. The products include drainage channels and drains, oil and grease separators, backflow systems and pumps, as well as cellar windows and light wells that are watertight.

The family-owned company with headquarters in Rendsburg / Büdelsdorf was founded in 1946 on the premises of Carlshütte, the first industrial company in Schleswig-Holstein. The innovative strength of the ACO Group results from intensive development and research and from the competence in the processing of polymer concrete, plastic, cast iron, stainless steel and reinforced concrete.

## ACO Building Drainage. Smart solutions for the future.

ACO Building Drainage are experts in the design and planning of grease management and drainage solutions within buildings. We use our considerable expertise and experience to develop high performance, cost effective solutions which meet both technical and operational requirements.

Regardless of whether you need an industrial or commercial solution, we provide project-specific advice in system design, the need for specialist products and your system's connection to surrounding surfaces such as flooring.

[www.buildingdrainage.aco](http://www.buildingdrainage.aco)



**5.000**

Employees in more than 40 countries (Europe, North and South America, Asia, Australia, Africa)

**900 Mil.**

Sales in EUR in 2019

**30**

Production sites in 15 countries



ACO Group headquarters in Rendsburg/Büdelsdorf



ACO Academy for practical training

Owners (from right to left) Hans-Julius und Iver Ahlmann





# Healthy Business starts with healthy wastewater management

We believe that creating a healthy commercial kitchen starts with the specification of an effective wastewater management system which aids cleaning, optimises productivity and helps create a safe kitchen environment.

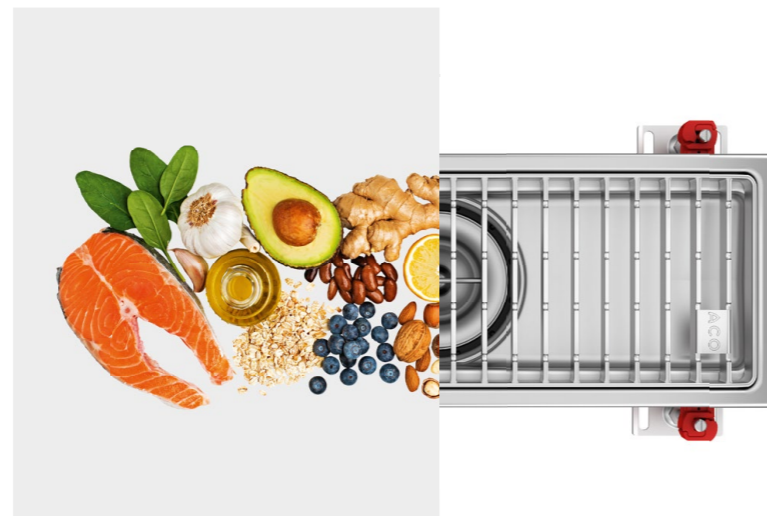
A well designed kitchen which has an effective wastewater system will benefit its customers, owners, employees and the environment in general.

ACO offers a complete range of solutions which can meet the needs of any foodservice business as well as other commercial kitchen facilities.

## Grease management

The wastewater generated by commercial kitchens is rich in fats, oils and grease (FOG) and if this is discharged down the drain, it can have a negative effect on your business. The industry standard is to protect the sewer network but ACO goes further and adopts a two-phase approach which also

protects the building itself. ACO's high performance grease separators and grease removal units are specifically designed to help prevent the build-up of FOG in kitchen drainage and ultimately prevent fatbergs from forming in the main sewer network.



## Floor drainage

ACO's drainage range has been developed to provide cost effective solutions which can be tailored to suit individual project-specific requirements. System components are selected to suit the composition of the flooring being used, maintenance requirements and budget.

Commercial kitchens require drainage systems that optimise cleanability, durability and flow rate in order to minimise operational costs, improve health and safety, and help ensure food safety.







## ACO Grease Capture

Commercial kitchens unintentionally dispose of food waste down the drain when using sinks, cleaning dishes or equipment. One of the main wastes are fats, oils and greases (FOG) used or produced during cooking, which frequently solidify in drains causing them to block. If external sewers or internal draining become blocked then wastewater can't leave the kitchen resulting in foul smells and flooding. Grease separators remove FOG from wastewater, keeping the drains flowing.

The highest concentration of FOG is found in kitchen drains, employing an ACO Grease Capture protects kitchen drains. It is an important first step in two phase grease separation. Due to its compact design it can be used in food service establishments where space is limited and a larger grease separator cannot be installed.

### Benefits

- Automatically removes fats, oils and greases from wastewater
- High Maintenance Comfort
- Small size unit fits under kitchen sink
- Installed directly at the source of contamination.
- Protects drainage system in the building

## Typical Application

Installation in commercial kitchens with regular discharge of larger volumes of wastewater

- Restaurants
- Hotels
- Butchers
- Fast Food

### Connected to one or more kitchen appliances

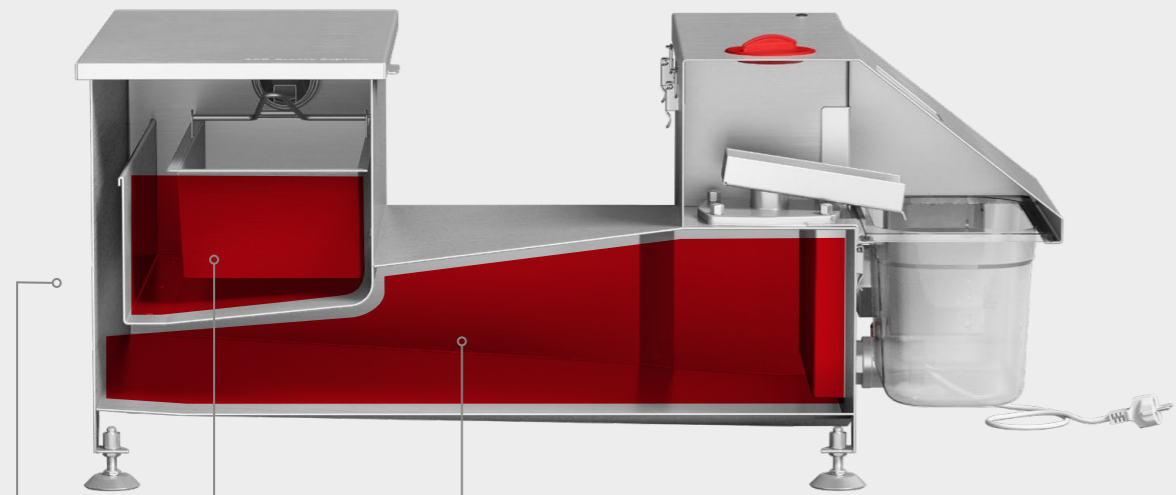




## Functionality

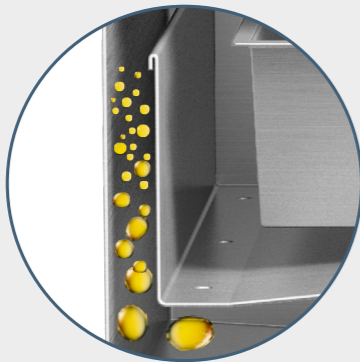
Outstanding FOG removal efficiency due to unique two chamber separation and coalescence gap system.

! Reliable with minimum maintenance.



### Two chamber system

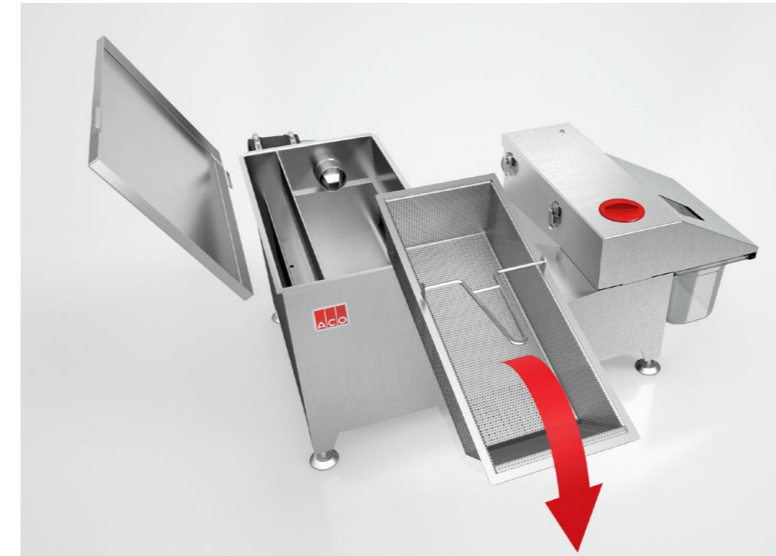
- The largest active grease separation zone for its size of any grease removal unit.
- Patented system



### Coalescence gap

- Special design to encourage smaller droplets to merge and create large droplets.
- The special feature ensures accelerated FOG separation.

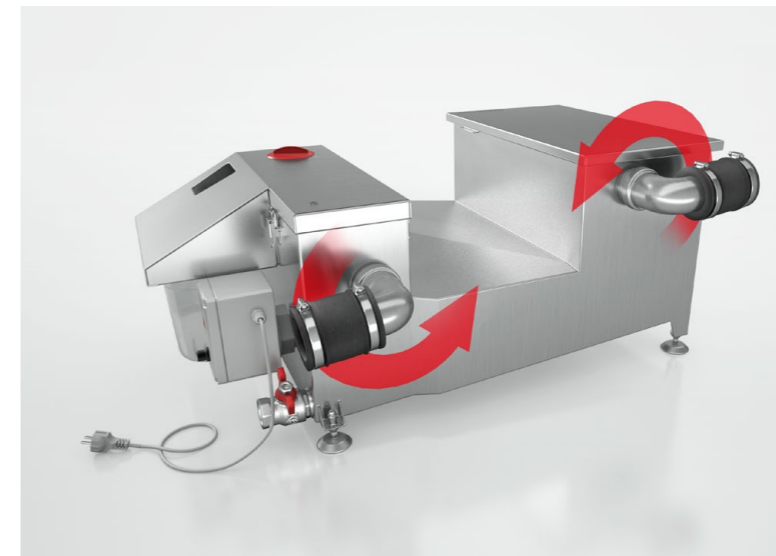
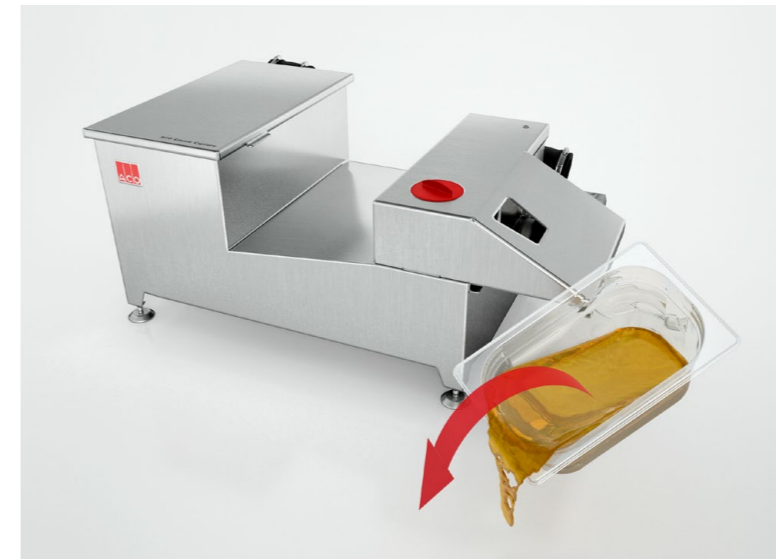
## Maintenance and Installation



### Maintenance

- Easy and effective maintenance – only 5 minutes per day
- No moveable parts inside – nothing can be blocked or clogged
- Special design and surface of heating rod
- Unique inner shape of the device

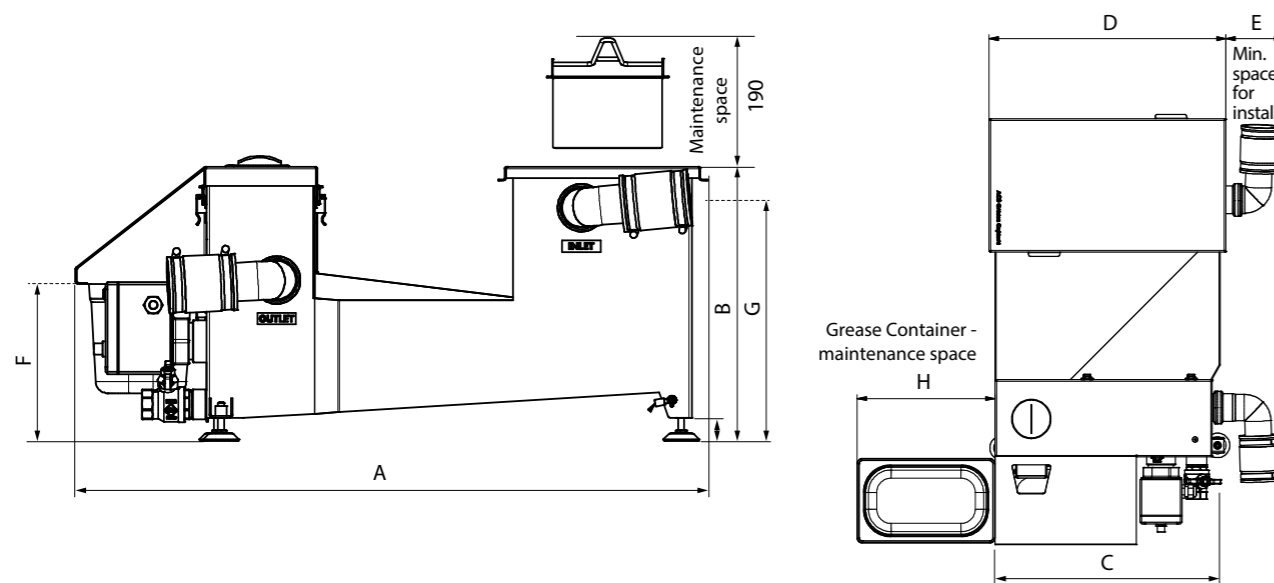
! Only 5 minutes per day



### Installation

- Moveable inlet and outlet
- Small footprint of the device
- Directly at a source of contamination
- No need of construction works

### Technical data

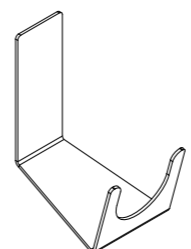


Model	A [mm]	B [mm]	C [mm]	D [mm]	E [mm]	F - Outlet [mm]	G - Inlet [mm]	H [mm]
AGC 50	618	357	400	422	130	209	303	176
AGC 100	820	357	430	452	110	209	303	263
AGC 150	1100	370	440	462	110	226	317	263
AGC 220	1450	370	460	482	110	229	317	263

### Sizing

	AGC 50	AGC 100	AGC 150	AGC 200
1 Sink	•	•		
1 Sink + Combi Steamer + Dishwascher		•	•	
2 Sink + Combi Steamer + Dishwascher		•	•	•
3 Sink + Combi Steamer + Dishwascher			•	•
4 Sink + Combi Steamer + Dishwascher				•

### Accessories

	Art. Nr.
<b>Rinsing gun - holder</b>	
	418028

Model	AGC 50	AGC 100	AGC 150	AGC 220
Weight [kg]	25	31	39	47
Material	Stainless Steel 304 (1.4301), 2 mm thickness			
Shipping dimension L x W x H [cm]	66 x 46 x 39	86 x 49 x 39	114 x 50 x 41	149 x 52 x 41
Rated Capacity[L/s]	0.5	1	1.5	2.2
Solid strainer capacity [L]	4.8	5.2	8.3	8.8
Voltage / Frequency	230V/50Hz (120V/60Hz)			
Power for 230V/50Hz	600 W, 2.6 A	600 W, 2.6 A	1000 W, 4.3 A	1000 W, 4.3 A
Power for 120V/60Hz	600 W, 5 A	600 W, 5 A	1000 W, 8.3 A	1000 W, 8.3 A

Every ACO product supports  
the ACO system chain



- Floor drainage
- Bathroom drainage
- Parking deck drainage
- Roof drainage
- Balcony and terrace drainage
- Pipe systems
- Wall protection
- Grease separators
- Starch separators
- Light oil separators
- Process technology
- Backflow systems
- Lifting stations
- Pumping stations

