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. we care for water

The worldwide ACO Group. A strong family you can build on

The ACO Group is a world market leader in drainage technology. Climate change sets us a challenge to react effectively with innovative solutions to new environmental conditions. With its integrated approach, ACO stands for professional drainage, efficient cleaning, and the controlled discharge or reuse of water. Products include drainage channels and drains, oil and grease separators, backflow stop systems, pumps and pressure-water-tight cellar windows and light shafts.

The family-owned company headquartered in Rendsburg/ Büdelsdorf, Germany, was founded in 1946 on the site of the Carlshütte foundry – Schleswig-Holstein's first industrial company. It still has very strong roots in the region. The innovation strength of the ACO Group is built on intense research and development, and its technical expertise in processing polymer concrete, plastic, cast iron, stainless steel and reinforced concrete.

www.aco.com



Headquarters of the ACO Group in Rendsburg/Büdelsdorf









employees in more than 47 countries (Europe, North and South America, Asia, Australia, Africa)



Euro Sales in 2021



production sites in 18 countries

ACO Academy for practical training

Holder

Iver and Hans-Julius 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 discharged down the drain, it can have a negative effect on your business. 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. 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.



Floor drainage

ACO's drainage range has been developed to provide cost effective solutions which can be tailored to suit individual projectspecific 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

Disposal of fats, oils and grease from commercial kitchens significantly contributes to problems with blocked drains and sewers, pumping station failures and others. Especially, densely populated cities and towns centres can be susceptible to grease related issues.

Restaurants in need of renovation, or modern grease management system can benefit form ACO Grease Capture. Due to its compact design and high efficiency, it can be used in commercial kitchens where space is limited and a large separator cannot be installed.

The highest concentration of FOG is found in kitchen drains, employing an ACO Grease Capture protects kitchen drains.

Benefits

- High separation efficiency. Automatic grease removal.
- High Maintenance Comfort.
- Ergonomic design installation in existing kitchens.
- Installed directly at the source of contamination.
- Protects the building as well as sewer from grease blockages.

Typical Application

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

- Fast Food
- Restaurants
- Hotels
- Butchers

Connected to one or more kitchen appliances



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Maintenance and Installation







Maintenance comfort

- Easy and effective maintenance
 only 5 minutes per day
- Unique design features for easy maintenance: No mechanical parts, teflon coated heating rod, distinctive tank shape.

Only 5 minutes per day. Save money on maintenance.

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Ease of installation

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

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

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	

Sizing guide

AGC 50

	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

	Description	Art. Nr.
	Rubber Coupling 2"/2" - for Ø50 - 58, PVC	M01718
	Rubber Coupling 3"/3" - for Ø75 - 85, PVC	M02677
	Rubber Coupling 2"/1.5" - for Ø50-58 / Ø38-45, PVC	M01717
	Rubber Coupling 3"/2" - for Ø75-85 / Ø50-58, PVC	M02854
	Rubber Coupling 2"/2" - for Ø50 - 58, PVC	418028
	Levelling foot extension 50 mm (4 pcs)	419050
	Levelling foot extension 100 mm (4 pcs)	419051
A	Levelling foot extension 150 mm (4 pcs)	419052
	Plastic Scraper	M02857
	Cleaning Brush	M02021
	Cleaning pipe	M02367
	Flow reducer 0.5 L/s	418029
	Flow reducer 0.7 L/s	418030
	Flow reducer 1 L/s	418031
	Flow reducer 1.2 L/s	418032
	Flow reducer 1.5 L/s	418033
	Flow reducer 2.2 L/s	418034
	Oil container GN1/6-200 mm depth	M02855
	Oil container GN1/4-200 mm depth	M02653
	Push-fit Eccentric reducing coupling 75/50mm	419322

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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

www.buildingdrainage.aco/products/clean/grease-separation/



