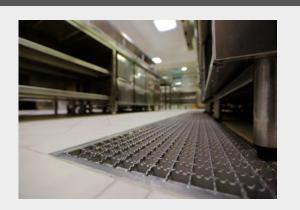
Kitchen















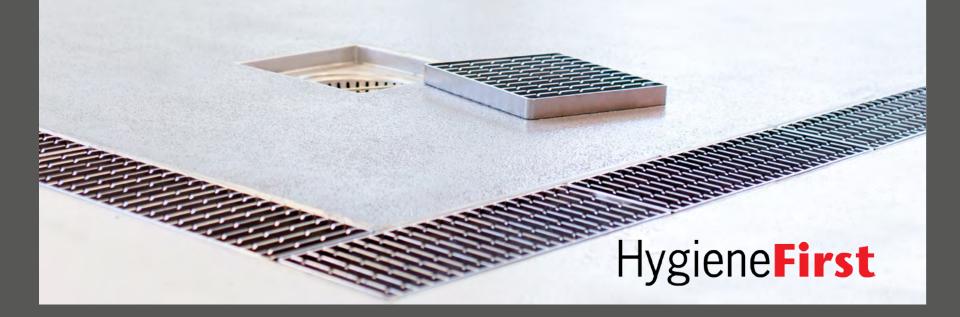
21

Kitchen

Commercial kitchens are extremely busy environments with potentially wet and greasy floors due to the abundance of liquids used in both the cooking and cleaning processes, and of course, liquids are often very hot!

Waste water can also contain fat which could cause a major problem of pipe blockages and cannot be





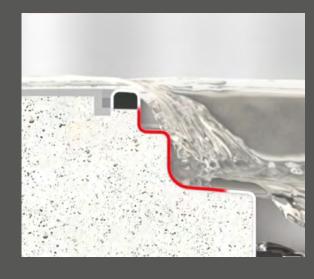
Food safety

Food safety can be severely affected due to poor drainage Management of costs is a major factor in business today. Minimizing the risk of injury in the workplace is of prime risk of food contamination.

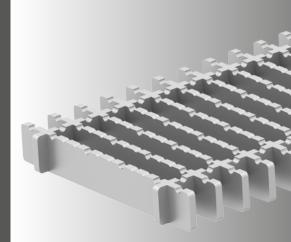
Cost control

and grease separation systems. ACO solutions are designed Commercial kitchen equipment including drainage and importance to any commercial kitchen facility. It's essential to effectively and safely drain away and handle process grease separation systems should fulfil its function with low that your facility has a drainage system which improves water. We design our products specifically to reduce the operational cost in mind throughout its entire lifespan. ACO health and safety conditions during cleaning, emptying and drainage and grease separation systems are designed so operation, while ensuring hygiene is always front of mind. they can be easily maintained, reducing associated cleaning costs and maximising hygienic performance.

Health & safety







European norms and regulations

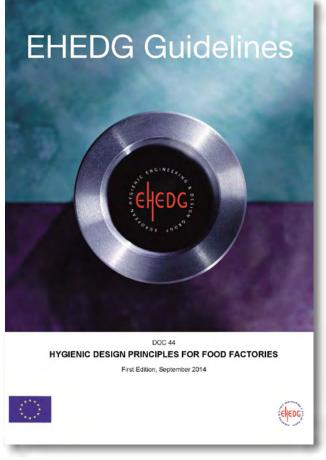
- **EN 1672** Food processing machinery-hygiene requirements
- **EN ISO 14159** Safety of machinery Hygiene requirements for the design of machinery
- **EN 1253** Gullies for buildings. Gullies with light liquids closure







Innovative products and expert collaborations





planners, cleaning providers, contractors, for the year 2015. researchers or business owners.

the best possible outcome.

comprehensive range of services to support design. you through the life of your project and, via our in-house technical design team, can develop engineered solutions which are tailored to meet specific requirements.

With its advanced drainage solutions for commercial kitchens and the food industry

ACO works closely with leading industry ACO cares about hygiene and food safety. suppliers and institutions to raise drainage That's why ACO is a long term member of the performance standards. We also connect with, European Hygienic Engineering and Design listen to and understand people that matter - Group, EHEDG. Both, ACO and EHEDG, have be chefs, hygiene officers, engineers, kitchen recently decided to extend their cooperation

ACO and flooring specialist Sika commissioned Our collaboration with experts helps us to a three year study and research program to understand the risks of poorly designed provide factory and processing operators with drainage, raise standards of product clear evidence-based guidance with regard to performance and enable specifications that flooring-drainage connections. The results empower the designer and end user to achieve of the research led to the development of a customised L-profile edge solution. It is In addition to providing high performance resistant to both thermal and dynamic shocks drainage products, we also offer a and is being incorporated into our product









ACO System solutions for kitchen



Hygienic Drainage



Pipes



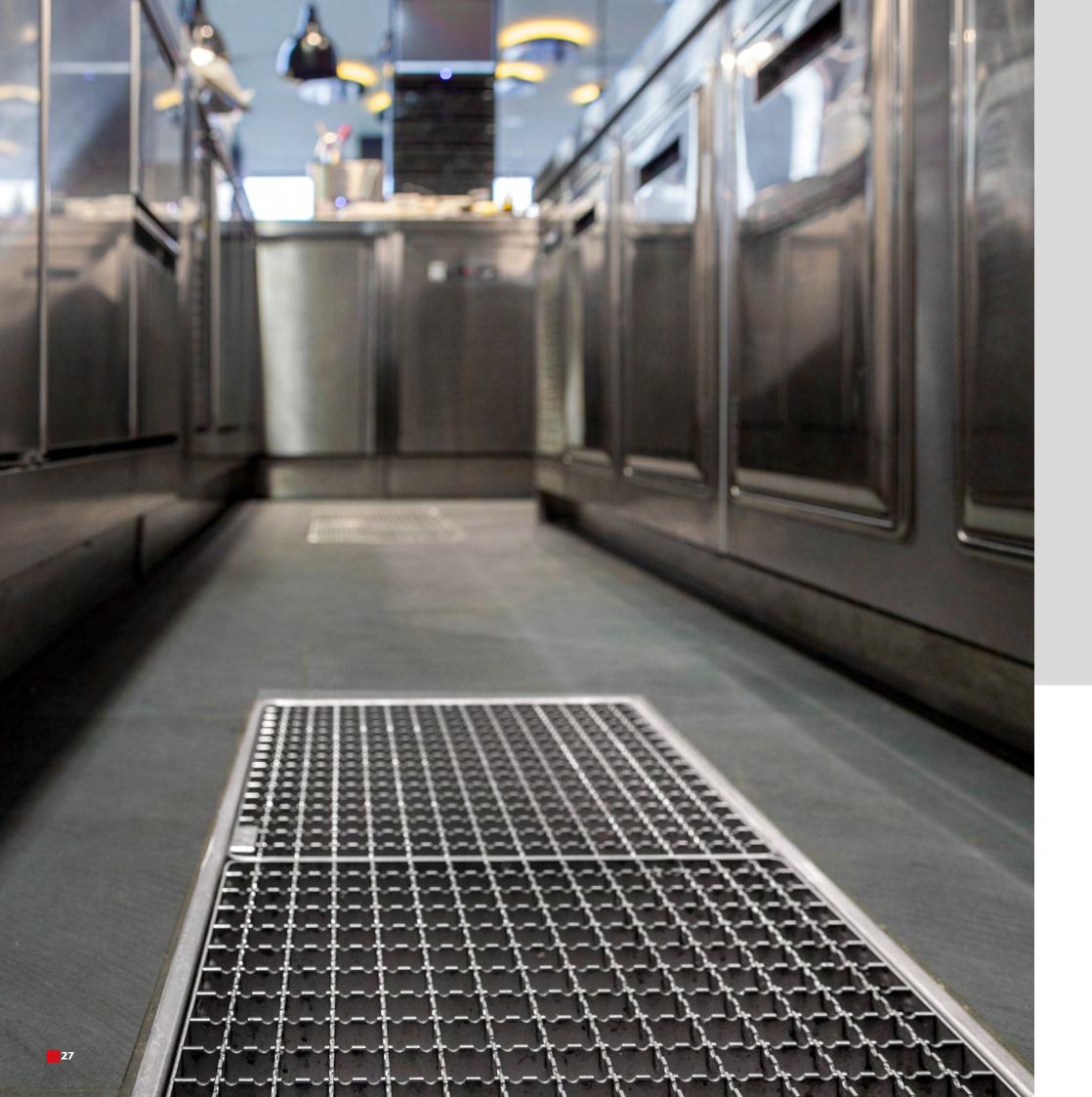
Wall protection



Grease Separators



Wastewater **Lifting Plants**



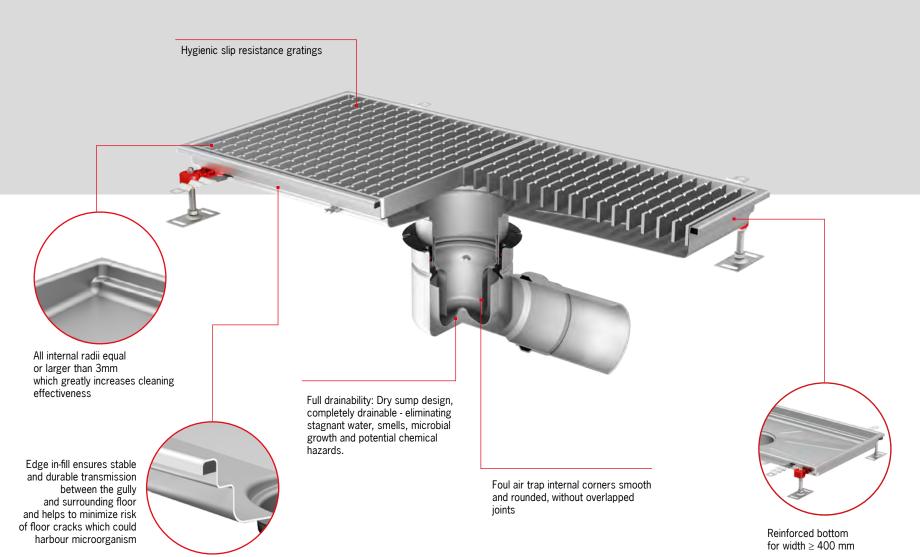
Bathroom
Entrance & Lobby
Spa & Pool

ACO Hygienic Box Channel

Product overview

The ACO hygienic box channel range incorporates hygienic principles to ensure the optimum hygienic performance. The hygienic box channel range is ideal for applications where high standards of hygiene are required as they are capable of handling large volumes of fluid. ACO hygienic box channels are certified according to EN 1253.

- Hygienic design following EN 1672, EN ISO 14159 and EHEDG document 8, 13 and 44
- V-shape bottom for width up to 300 mm, reinforced bottom for width above and including 400 mm
- Adjustable EasyFix levelling feet
- Fully pickled and passivated
- Wide range of gratings for load classes L15, M125 and R 50



ACO Hygienic Gully

Product overview

The ACO hygienic gully range incorporates the hygienic design principles to ensure the best hygienic performance. Available in three body sizes, this range caters for various flow rates and construction requirements including shallow construction depths. Fire protective solution is also available for applications where preventative measures are required. ACO hygienic gully is tested and certified according to EN 1253-1 and EN 14159-1.

- Full drainability
- Internal radii equal or larger than 3 mm
- Hygienic joints
- Edge infill
- Stainless steel grade min. 1.4301 according to EN 10088 (304 according to AISI)
- Fully pickled and passivated



Gratings for ACO hygienic gully

A variety of grating types is available depending on application and requested load class. For applications with high hygienic demands ladder grating frameless or slot cover should be selected.

- Hygienic design following EN 1672, EN ISO 14159 and EHEDG document No. 8, 13 and 44
- Available in 1.4301 (304) or 1.4404 (316L) grades of stainless steel
- Fully pickled and passivated
- Certified according to EN 1253-1
- Range of gratings suitable to load class L 15, R 50, M 125 or N 250 (EN 1253-1)
- Slip resistant solution available

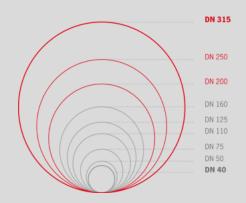


ACO Pipe Stainless steel pipe system

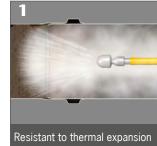
Product overview

The stainless steel push-fit pipe system is designed for grey or black water. ACO pipe offers 40+ years product life thanks to its material properties. Easy installation and handling on site is ensured by push-fit assembly system and available cutting tools. ACO pipe is more hygienic, robust and durable when compared to plastic.

Wide range of nominal sizes



Six advantages of ACO pipe



Rodent proof













ACO Kerb

Hygienic wall protection

Product overview

ACO kerb is a reliable wall protection system that prevents walls from impacts (200 mm height up to 1 ton, 300 mm height up to 5 tons as recommended by EHEDG), water or chemical ingress, or other damages associated with traffic and production process. It is suitable for any food processing area.

- Protects walls from impacts caused by machinery or other transport systems
- Eliminates water ingress into the wall and leakage into other processing areas
- Curved design prevents accumulation of soils and allows easy cleaning





ACO kerb PB

ACO kerb PB-plain

ACO kerb S/S - single side ACO kerb S/S - double side







ACO Lipurat/ Hydrojet

Grease separators

Product overview

ACO Grease separators according to European Standard (EN) 1825 rely on the relative density naturally present in the influent. FOGs, whilst wide ranging in relative density, are always less dense than water and naturally float on the surface of the water within the separator unit. Similarly, solid particulates common to most cooking processes are denser than water and sink to the separator base.







ACO Lipurat-OAE (stainless steel)

- Grease separator plant as per DIN EN 1825 and DIN 4040-100
- For indoors installation frost free
- With integrated sludge trap
- Draining connection, fire hose quick coupling B 2½"
- Suction and emptying sump with drain plug socket
- Automatic high-pressure internal cleaning with pump
- Nominal pressure: 175 bar
- Capacity: 13 l/min
- Chopping, mixing, rinsing in one process
- Disposal pump with free flow impeller
- Motor power: 3.0 kW/2850 rpm

ACO Hydrojet-Jet-OSE (PE-HD)

- Grease separator plant as per DIN EN 1825 and DIN 4040-100
- For indoors installation frost free
- With integrated sludge trap
- Operating side: right/left
- Draining connection, fire hose quick coupling B 2½"
- Suction and emptying sump with drain plug socket 1"
- Manual operation of the high pressure internal
- cleaning with pump
- Nominal pressure: 175 bar
- Capacity: 13 l/min]
- Disposal pump with free flow impeller
- Motor power: 3.0 kW/2850 rpm

ACO Grease trap AGT-40

- Designed for below-sink use in commercial kitchens and other foodservice establishments
- Prevents grease and food debris from entering waste water
- Protects waste water from grease and food debris
- Biological activators degrade and consume the FOG aiding the prevention of blockages in the wastewater system





Wastewater lifting plants

Product overview

Apart from the installation site and delivery head, the quality of the wastewater is another important aspect for choosing the right lifting plant. Wastewater from washing machines or washbasins, so-called grey water (non-faecal wastewater), does not contain any bulky solids. It can therefore be transported more easily than black water. Lifting plants for black waste water are designed to easily transport solids with-out blocking.



ACO Muli-Star DDP wastewater lifting plant for faecal wastewater - for freestanding installation

- Low weight
- Different inlet heights
- CFD-optimised impeller
- Ready to connect
- High usable volume up to 185 l
- Adapted to door dimension: 780 mm

Suitable for:

- Grey and black water
- Use downstream of grease separators up to NS 15



ACO Muli Pro-PE K duo wastewater lifting plant for faecal wastewater - for freestanding installation

- Different inlet heights
- High operational safety due to pneumatic pipe and air bubble injection
- Energy saving channel impeller pump
- Adapted to door dimension: 780 mm
- Wastewater lifting plants

Suitable for:

- Grey and black water
- Use downstream of grease separators up to NS 20