

ACO Grease Traps



Product Catalogue

ACO Grease Trap AGT-40, AGT-80 and AGT-120



ACO Grease Traps

ACO's grease traps are designed for below-sink use in commercial kitchens and other foodservice establishments where space is limited and a larger grease separator cannot be installed.



Why Grease Management?

Commercial kitchens and food preparation areas create waste water containing fats, oils and grease (FOG) and food debris. If they remain in the waste water stream, it impacts the performance of the kitchen's internal and external drainage system by blocking the pipes. If left untreated, the

FOG has a major impact on society causing blockages (Fatbergs) in the sewer system and reducing the sewage treatment plant's efficiency.

By implementing an effective grease management system the kitchen operator not only plays a critical role in the

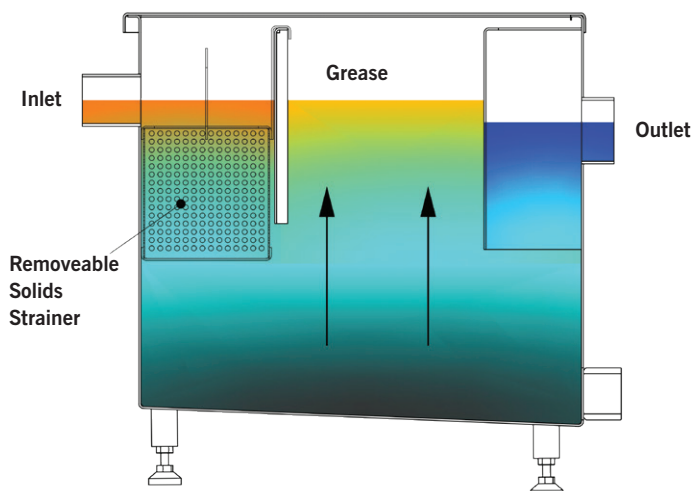
protection of our environment but also improves the kitchen's performance by preventing internal blockages and unwanted odours.

Introducing the ACO Grease Trap Series

ACO's grease traps are available as 40, 80 or 120 litre units and help prevent help prevent fats, oils and grease (FOG) and food debris from entering waste water, reducing the risk of pipe blockages which are not only disruptive but can also compromise hygiene.

The ACO Grease trap is a cost-effective system designed to remove FOG and food. It is a container, sized to fit below a sink, away from the operational area, and ideal for a smaller kitchen or where space is limited.

The position of the unit's inlet ensures waste water remains in the grease trap for the FOG and food debris separation process to take place. A basket, made from perforated stainless steel, separates bigger food particles from the waste water. Inside the grease trap there are two baffles to hold FOG in the container, while the heavier food particles sink to the bottom.



It is important that the grease separator is sized correctly to allow the waste water to remain for approximately 30 minutes, to ensure the separation process works effectively. If you require support with sizing, please contact the ACO technical team on 01462 810421 or utilise the sizing guide on the ACO website: www.aco.co.uk

Products and Accessories



Odour proof hygienic kitchen environment

Stainless steel hygienic solution

Adjustable rubber feet




Flexible couplings for simple installation (purchase separately)

Drain valve

Sloped bottom for easy maintenance

Features	Benefits
ACO Grease Traps are designed to fit below your kitchen sink	<ul style="list-style-type: none"> Suitable for use in smaller kitchens and where space is limited
Available in 3 sizes: 40, 80 and 120 litres	<ul style="list-style-type: none"> Covers range of flow rates to suit many applications
Manufactured in stainless steel 304, a smooth and non-corrosive material	<ul style="list-style-type: none"> Easy to clean ensuring hygienic performance Designed to consider aesthetics and complement kitchen layouts
Adjustable rubber feet	<ul style="list-style-type: none"> For height adjustment and alignment to the pipework
In-built flow reducer	<ul style="list-style-type: none"> Overflow protection
Directional flow reducer in the inlet guides waste water downwards into the grease trap.	<ul style="list-style-type: none"> Reduces waste water splash making it easier to clean.
Food waste basket at inlet	<ul style="list-style-type: none"> Separates the bigger food particles, to prevent build up inside the grease trap which increases the service interval of emptying the grease trap

Accessories

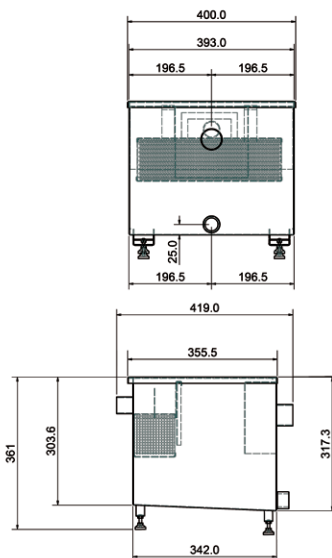
	Item name	Description
	Strainer basket	<ul style="list-style-type: none"> Captures large particles (food debris) Capacity 5 litres Stainless steel grade 1.4301 (AISI 304)

Typical applications include:



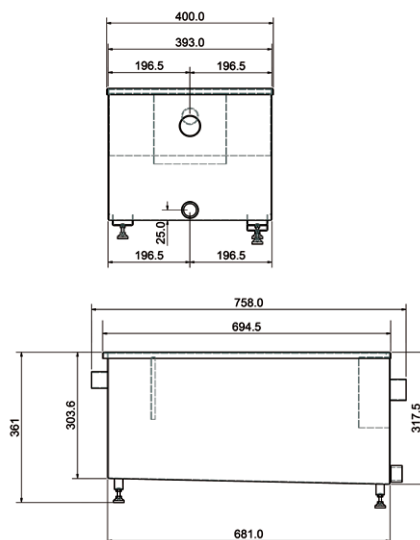
ACO grease trap 40 litre technical data

Material	Stainless Steel 304
Outer dimensions	Length: 419 mm
	Height: 361 mm
	Depth: 400 mm
Weight	12.4 kg
Max. steady flowrate	46.8 l/hour
Max. short-term peak flowrate	0.6 l/sec
Min. retention time (min.)	30 min
Effective volume of tank	23.4 litres
Strainer basket capacity	3.5 litres



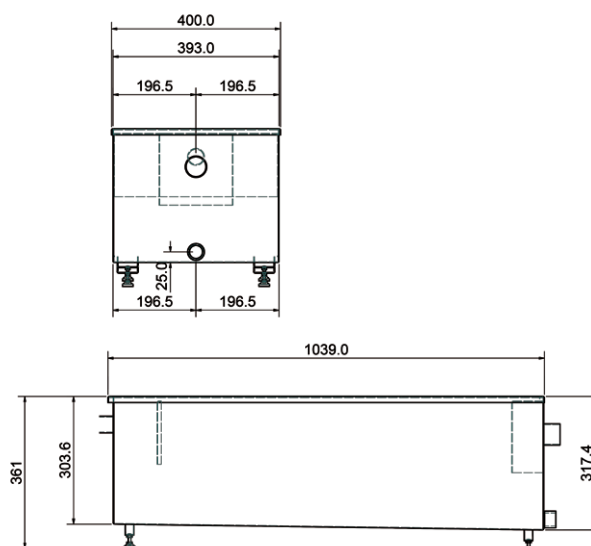
ACO grease trap 80 litre technical data

Material	Stainless Steel 304
Outer dimensions	Length: 758 mm
	Height: 361 mm
	Depth: 400 mm
Weight	16.7 kg
Max. steady flowrate	93.2 l/hour
Max. short-term peak flowrate	0.6 l/sec
Min. retention time (min.)	30 min
Effective volume of tank	46.6 litres
Strainer basket capacity	3.5 litres



ACO grease trap 120 litre technical data

Material	Stainless Steel 304
Outer dimensions	Length: 1039 mm
	Height: 361 mm
	Depth: 400 mm
Weight	22.8 kg
Max. steady flowrate	131.6 l/hour
Max. short-term peak flowrate	0.6 l/sec
Min. retention time (min.)	30 min
Effective volume of tank	65.8 litres
Strainer basket capacity	3.5 litres



Service and installation

At ACO Building Drainage we are committed to supporting our customers with a complete grease management solution that meets the specific waste management requirements of each application. In addition to our range of solutions, we have the level of in-house technical expertise required to provide customers with guidance and support at every stage of a project from system specification to design.

We can also provide support through our preferred installation and service partners who will handle commissioning and system installation and, if required, undertake the ongoing servicing and maintenance of your grease management solution.

Trust the experts

Our ability to provide commercial kitchen operators with a complete grease management solution means the design, installation and maintenance of the system is an easy, stress-free process which has the minimum impact on the business in terms of downtime and sales revenue.



askACO

For further guidance and technical advice, contact our in-house technical design team who will be pleased to help you with the specification and design of your grease management system.

Telephone **01462 810421** or visit www.aco.co.uk/grease-management

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