Uniclass L21725 September 2012 CI/SfB (52.9)

Drainage Systems

# **ACO Building Drainage**





Product catalogue

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**ACO Mobile Grease Management System** 



# **ACO Mobile Grease Management System**

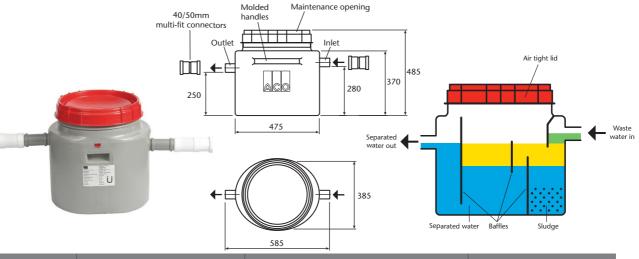


# **ACO Mobile Grease Management System**

FOR PUBS, CAFÉS, SNACK BARS, CAFETERIAS & TEA ROOMS

### **Operation Choice 1 - Gravity Separator Mode**

- Simplest form of grease management system
- Separates fats, oils & grease by natural floatation
- Very reliable operation
- Highly tolerant of rapid wastewater temperature and flow rate fluctuation
- Free-standing, low footprint unit
- Supplied complete with 40mm and 50mm universal flexible waste pipe connectors for easy installation and removal
- Suitable for single sink or dishwasher operation
- Separator nominal size: NS 0.3. Maximum flow rate: 0.3 litres / sec
- Manual grease / sludge removal. Grease skimmed off into airtight container for 'bag it and bin it' disposal
- Optional stainless steel sediment basket to collect food solid residues



Part No.	Description	Capacity (litres)			Weight (kg)	
Fait No.		Grease Storage	Sludge Trap	Total	Empty	Filled
105460	ACO Mobile Grease Separator	9	10	32	11	42

### Accessories - (Gravity separator mode)

- 304 grade stainless steel perforated sediment basket (6mm perforations)
- Manually operated isolation valve kit (2 valves supplied) for sealing trap inlet and outlet for removal for hygienic servicing away from kitchen environment



Stainless Steel Sediment Basket

Part No.	Description	Weight (kg)	
105457	Sediment basket	2	



50mm Isolation Valve Kit (inlet & outlet)

Part No.	Description	Weight (kg)	
105459	Isolation valve kit	1	





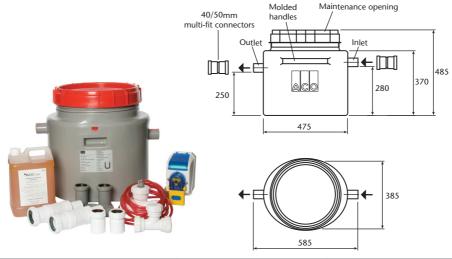
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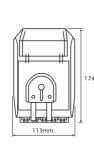
### **Operation Choice 2 - Enzyme Activator Mode Starter Package**

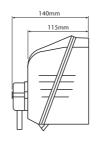
- Packaged grease trap starter system complete with grease trap, 5 litres ACO Clear enzyme activator, programmable automatic dosing pump, waste fitting kit, 40/50mm universal flexible waste pipe connectors for easy installation and removal
- Degrades fats, oils and grease using natural processes
- Free-standing, low footprint unit
- 230V programmable dosing pump minimises human error with timer memory in event of power failure
- Suitable for single sink or dishwasher operation
- Maximum flow rate: 0.3 litres /sec
- Optional stainless steel sediment basket to collect food solid residues



	Part No.	Description	Capacity (litres)		Weight (kg)		
	Fail IVO.	. Description	Sludge Trap	Total	Empty (Total System)	Filled	
Ī	105461	ACO Mobile Enzyme Grease Trap System	10	32	19	42	









Programmable Automatic Enzyme Dosing Unit

Waste Fitting Kit

# Accessories - (Enzyme activator mode)

Part No.	Description	Weight (kg)
105457	Stainless steel perforated sediment basket (see Page 2 for detail)	2
105459	9020 5 litres ACO Clear enzyme activator	
49020		
49022		

# **ACO Technologies plc**

ACO Building Drainage

ACO Water Management Civils + Infrastructure Urban + Landscape

ACO Sport

ACO Wildlife

ACO Technic

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