



Case Study

IKEA

www.aco.co.uk

THE PROJECT

With more than 355 stores situated in 29 countries, IKEA is one of the world's largest furniture retailers. As part of its ongoing expansion programme in the UK, IKEA announced plans to open new stores in Reading, Exeter and Sheffield. Reading, the first of the three stores to be built, featured a new design and was to become the template for future store builds in the UK.

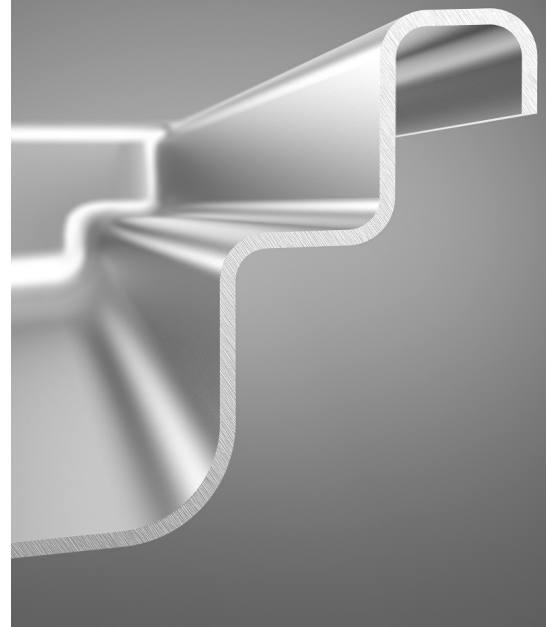
THE BRIEF

ACO Building Drainage was initially approached to provide a hygienically designed drainage system for use in the Reading store's two commercial kitchens which cater for the employee and customer restaurants. IKEA wanted a hygienic, easy-to-clean, high performance solution which could deal with the volumes of visitors expected in the store's restaurant area as well as the needs of their employees. A key factor in ACO's appointment was the company's ability to provide a high level of technical support.

THE SOLUTION

ACO Building Drainage specified its 'HygieneFirst' range of drainage solutions – a range of products which is designed in accordance with the best practice principles of hygienic engineering and design to optimise hygiene, minimise the risk of bacteria contamination and ensure easy cleaning.

Key products supplied include ACO's hygienically designed kitchen tray channels and gullies, and a range of specially designed and manufactured tundish tops for use in specific kitchen areas. ACO also supplied its Modular Channel System to prevent water ingress into the lift shafts and its newly launched range of cast iron TotalFlow gullies for the plant and cleaning rooms. The drainage system designed for the Reading store was subsequently adopted as IKEA's standard specification for new UK store builds and is now being installed at Exeter and Sheffield.



ACO. The future of drainage

DRAINAGE FOR COMMERCIAL KITCHENS

Drainage is critical to any foodservice business and commercial kitchen operator when it comes to optimising health and safety, operational costs and, of course, hygiene. It's now widely accepted that poor hygiene can be caused as a direct result of bacteria that's present in drainage and drainage should be designed to be as hygienic as possible.

ACO Building Drainage provides a full range of hygienically engineered drainage products to reduce the risk of harmful bacteria being harboured in drainage and, by removing surface liquids from

floor areas, prevent the spread of bacteria and reduce the risk of slip-related injuries.

We also provide high performance products to prevent the build-up of fats, oils and grease (FOG) in your drainage and the wider sewer system.

Our products are used in a wide variety of commercial kitchen applications including restaurants, hotels, pubs and clubs, cafes, fast food outlets, and employee kitchens.

IN WHICH SECTORS DO WE OPERATE?

ACO Building Drainage specialises in the development and manufacture of high performance drainage systems for a wide range of sectors



Food Processing



Commercial kitchens



Hotels



Infrastructure



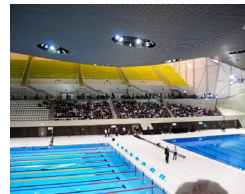
Commercial & Industrial



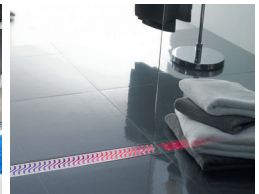
Healthcare



Education



Sport & Leisure



Residential

CONTACT US

To get advice and technical guidance for your next project, please contact our in-house technical design team. You can also obtain a copy of our full product overview guide by emailing us.



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ACO. The future of drainage



ACO Building Drainage
Product Overview

www.acobd.co.uk



<http://bit.ly/acobd>



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