

## Food safety

ACO understand the importance of food hygiene, public health and ultimately the profitability of a business. Our passion for hygiene and food safety encompasses every aspect of drainage, from the initial design to cleaning and maintenance.

## Cost management

ACO drainage systems are designed with hygienic principles in mind. Our systems can be well installed and easily maintained, reducing associated cleaning and reconstruction costs.

## Health & safety

ACO drainage systems are specifically designed to reduce the build-up of liquids on workplace and provide slip resistant grating for additional safety. Each component of our drainage systems is easy to clean, without sharp edges to keep your employees as safe as possible.



**ACO. The future of drainage.**

[www.aco-kitchendrainage.com](http://www.aco-kitchendrainage.com)

**Do you know about hidden threats in Commercial Kitchens?**

Food contamination, slips and trips, pipe blockage... These and many other words are nightmares for every commercial kitchen. Some of them are threatening your business, some of them your employees. That is why you should pay more attention to your drainage system.





# HygieneFirst

As one of the world's leading commercial drainage specialists, ACO Group understands the critical role that drainage plays in a successful commercial food preparation business. We appreciate that food safety, hygiene and cost control are all vital factors yet we also understand that for many, drainage is out of sight and therefore out of mind.

As a result, many drainage systems are badly designed. At best this leads to costly ongoing cleaning and maintenance, and at worst it can result in food contamination, closure of a facility and the loss – or even closure – of business. As the company that's driving the future of drainage, we are determined to change this by raising the profile of hygienic drainage and improving standards across every part of the process.

**At ACO hygiene always comes first. Our HygieneFirst philosophy represents our commitment to delivering products that provide the ultimate in hygienic performance and through extensive research and development, we are the first company to incorporate hygienic design principles into commercial drainage.**

## Drainage management

**There are three principal areas in every commercial kitchen:** the storage and preparation area, the production area, and the washing and disposal area.

Each area represents different processes in the commercial kitchen environment and therefore places different demands on floor drainage. Nevertheless there are some aspects which are common for all three. All areas have high demands regarding durability, product life, hygienic parameters and the proper function of all drainage elements.

### Well designed drainage system should have:

- Hygienic design features
- Easily cleanable debris filters at the outlet
- Easily removable non slip gratings
- Easily removable foul air trap



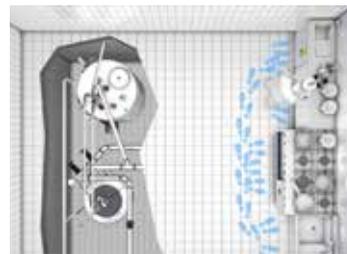
## Waste management

To meet the highest hygienic standards, the ACO Waste-Jet disposal system should be installed to avoid cross contamination, as well as eliminate the occurrence of the unpleasant smell that comes with food waste.

### ACO waste management system ensures:

- Hygienic collection and handling
- No need for cool rooms and no need for temporary storage of the bins
- Odour-proof closed system chain
- Avoidance of cross contamination

### Modern refuse management using ACO Waste-jet wet refuse collection systems



## Grease management

Many commercial kitchens generate wastewater contaminated with animal and /or vegetable fats and grease. Fats and grease can cause pipe blockages, corrosion and ultimately the malfunction of public sewage networks. **ACO grease separators** prevent this potentially devastating problem from occurring by utilizing an effective functional principle of gravity separation.

### ACO grease management systems:

- Have long product lifespans
- Recyclable
- Hygienic
- Chemically resistant

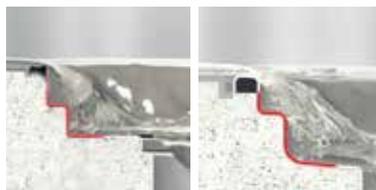


## Hygienic design

ACO understands the critical role drainage plays in hygienic performance. Our drainage systems provide the highest standard of hygiene to prevent harmful bacteria contamination.

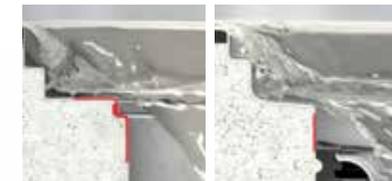


All radius are larger than 3mm which greatly increase the cleaning effectiveness.



× ✓

No metal to metal: deep-drawn body ensures smooth contours eliminating crevices that can nest dangerous bacteria.



× ✓

Dry sump design (completely drainable) – eliminates potential problems of bacteria growth.



× ✓

Edge in-fill ensures stable and durable transmission between the drainage and surrounding floor and helps to minimize the risk of floor cracks that spur bacteria growth.



× ✓