

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-foodprocessingdrainage.com



Do you know about hidden threats existing in food processing facilities?

Food contamination, slips and trips, pipe blockage... These and many other words are nightmares for the food processing industry. Some of them 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.

Hygienic design



ACO gully

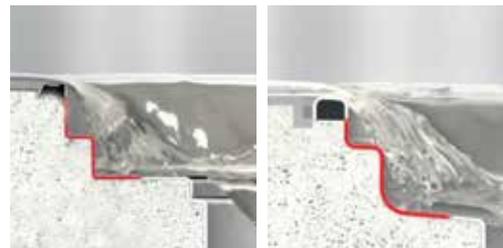


ACO gully

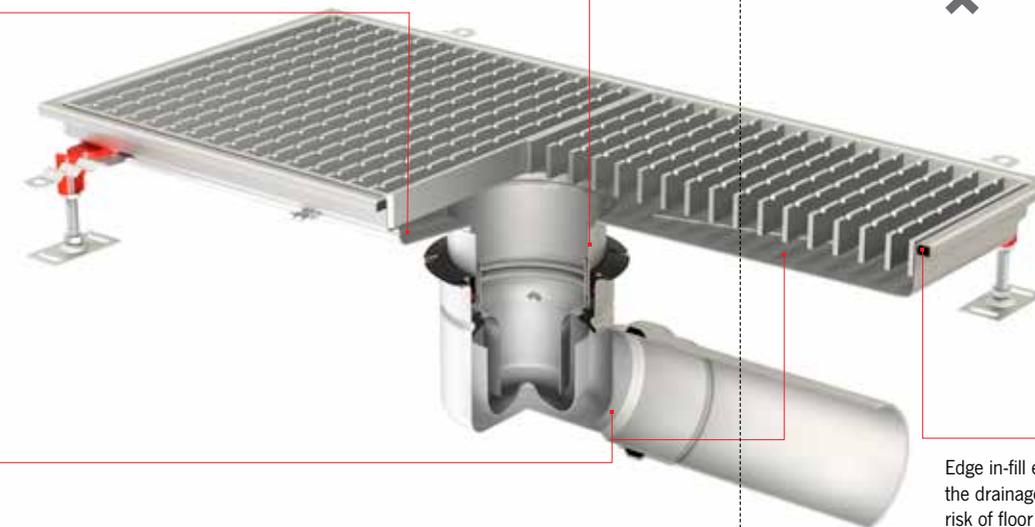


ACO tray channel

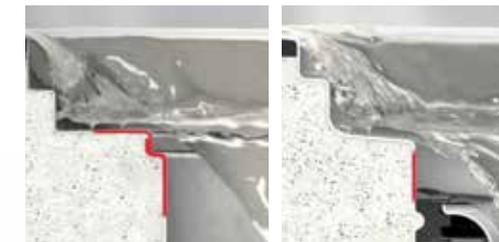
All radius are larger than 3mm which greatly increase the cleaning effectiveness.



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



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



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.



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. ACO products with hygienic design apply standards for food contact surfaces EN 1672 and EN ISO 14159.

Hygienic design product features:

- Fully drainable
- Internal radiuses larger than 3 mm
- No metal to metal contact
- Edge in-fill