

ACO Building Drainage



ACO clears the FOG for Kings College



King's College Cambridge was founded in 1441 by Henry VI and is one of the 31 colleges in the University of Cambridge. King's College is also world-famous for academic prowess as well as its Chapel and choir. The College has many catering facilities to support its student accommodations located throughout the city.

THE PROJECT

In 2018, Kings College commissioned new catering facilities for restaurants located below ground level underneath the Bene't Street Hostel, a student accommodation facility housed in the old offices of a national bank.

The project involved the creation of two new areas, one of which is now occupied by national restaurant chain, Zizzi.

Reflecting the College's commitment to being a responsible commercial landlord and commercial kitchen operator, effective management of fats, oils and grease (FOG) was a critical requirement for the project.

THE BRIEF

ACO Building Drainage was approached by project consultants Richard Jackson Limited to specify an effective grease management solution for the new Zizzi restaurant.

As well as managing the FOG created by the new facility, any grease management solution had to operate effectively within the traditional design of the building and to fit within the limited and unusually shaped space of the old bank vaults where the Zizzi restaurant is located. ACO also had to consider how the installation and commissioning of any system could be managed for a below-ground application with limited site access.

THE SOLUTION

ACO Building Drainage's technical design team specified an 'ACO LipuJet' above-ground grease separator unit, an ACO lifting station and related control boxes. ACO LipuJet separators are certified to BS EN 1825 and designed for applications where a free-standing grease separator unit is required.

Manufactured from polyethylene for optimum durability, the ACO LipuJet separator was perfect for use in the relatively confined space of Zizzi's commercial kitchen. Available in a range of sizes, a NS4 sized separator unit was specified to meet the FOG management requirements of the (number) cover restaurant and the type of food it would prepare.



Certified to EN 12050-2, ACO Lifting Stations are specified when the grease separator is installed below street level to prevent backflow and to ensure effective removal of wastewater from the premises. Available in a range of sizes to suit different project requirements, the ACO Lifting Station comprises a twin pump system for improved operational reliability. It also benefits from an energy-saving channel impeller on the pump to reduce blockages. Its horizontal installation also meant that there was no need to ventilate the pump.

INSTALLATION AND COMMISSIONING

Installing a grease management system below street level within the confines of an unusually shaped, traditional building presented some unique challenges. As a result, the team had to cut through the ceiling above the restaurant and then rebuild the ceiling/floor above after installation.

Commissioning of the new grease management system was then handled by ACO's service partner, Aqua Mundus which specialises in the installation, commissioning and ongoing maintenance of FOG management systems.

FURTHER INFORMATION

For further information on ACO's range of grease management solutions visit www.aco.co.uk/grease-management

Project specific guidance can also be obtained by contacting ACO's in-house technical design team on **01462 810411**.



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