



Grease

Separators

ACO Grease Capture



ACO Grease Capture

ACO Grease Capture is designed for food service establishments where space is limited and a larger grease separator cannot be installed. Removing FOG before it enters the drainage system and protects against blockages.

Benefits

ACO Grease Capture automatically removes fats, oils and greases (FOGs) from wastewater and collects it in an external container for easy disposal.

Separated FOG is suitable for recycling.

The small size of the device allows it to fit under a typical kitchen sink, removing FOG at the source before it enters the drainage system and protecting against blockages.



Sink

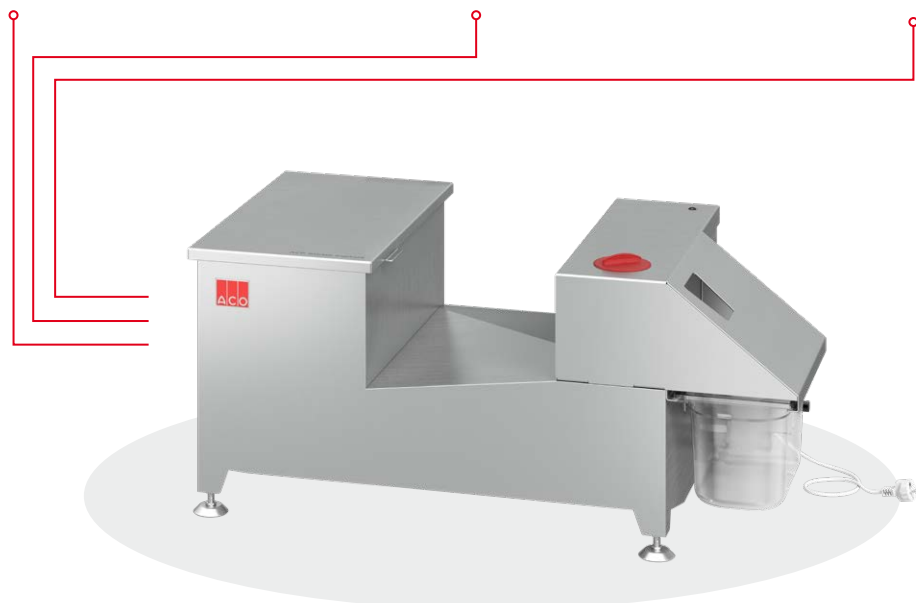


Combi Steamer



Dishwasher

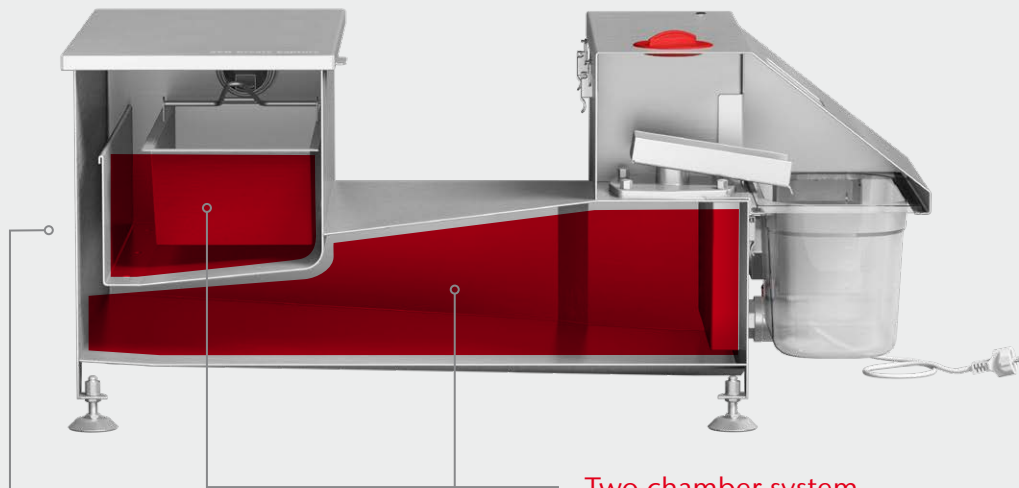
2



Functionality

Outstanding FOG removal efficiency due to unique two chamber separation and coalescence gap system.

! Reliable with minimum maintenance.

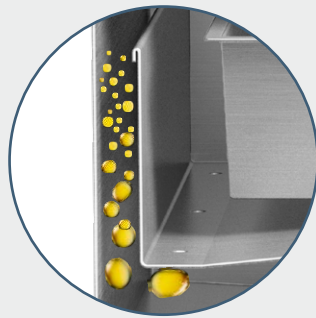


Two chamber system

- The largest active grease separation zone for its size of any grease removal unit.
- Patented system

Coalescence gap

- Special design to encourage smaller droplets to merge and create large droplets.
- The special feature ensures accelerated FOG separation.



Maintenance

- Easy and effective maintenance – only 5 minutes per day
- No moveable parts inside – nothing can be blocked or clogged
- Special design and surface of heating rod
- Unique inner shape of the device

Installation

- Moveable inlet and outlet
- Small footprint of the device
- Directly at a source of contamination
- No need of construction works

Sizing

	AGC 50	AGC 100	AGC 150	AGC 200
1 Sink	-	-		
1 Sink + Combi Steamer + Dishwascher		-	-	
2 Sink + Combi Steamer + Dishwascher		-	-	-
3 Sink + Combi Steamer + Dishwascher			-	-
4 Sink + Combi Steamer + Dishwascher				-



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**ACO. creating
the future of drainage**

