



ACO GREASE SEPARATOR

Commercial operations generating greasy wastewater are obliged to ensure that grease and organic oil is effectively removed from the wastewater to avoid deterioration of the sewage pipe system. This applies for instance to kitchens and meat-processing operations.

ACO has decades of experience in supplying the most diverse range of grease separators, lifting plants and complete pumping stations for ground installation and free-standing installation.

Typical Applications:

- Hotels
- Restaurants
- Cafeterias
- Food distribution points with return tableware
- Hospital kitchen
- Butcher shops
- Meat and sausage factories
- Slaughter houses
- Cooking oil refineries
- Ready-meals manufacturer
- Grilling, frying and deep frying kitchens
- Fries and chips products
- Peanut roaster



Principle and Function

A grease separator operates on the gravity principle. Heavy components sink to the bottom of the separator, light material such as animal oils and fats float on top of the water inside the separator.

There are two main types of grease separators. Grease separators for Ground Installation and Free-Standing grease separators. The grease separators are full disposal separators. This means that the grease separator has to be emptied by a disposal vehicle via the suction pipe or the lid at specific intervals. The free-standing grease separators are available with different extension stages capable of

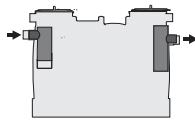
being retrofitted on site with components that guarantee odour free and simpler disposal.

Quality, Standards and Tests

All the grease separators from ACO are produced according to the EN 1825 and DIN4040-100 standards. The grease separators are hydraulically tested and have the General Building Supervisory Authority Authorisation and the Application Authorisation from DIBt Berlin. The separators undergo regular inspection by the Bavarian Factory Inspectorate which inspects the grease separator production to ensure it complies with the latest testing standards.

Different Versions of Separator

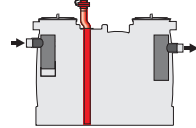
Basic Version



-Disposal via inspection covers

Occurrence of odour during disposal and cleaning

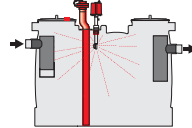
Extension Stage-1



-With connection for direct suction

Disposal can be done without opening of the covers. Occurrence of odour is likely during cleaning of the tank.

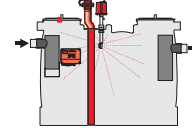
Extension Stage-2



-With connection for direct suction
-With internal high pressure cleaning (manual)
-With filling device (manual)
-Disposal pump (Option)

No odour during disposal and cleaning. Filling device, high pressure spray head and disposal pump are manually operated.

Extension Stage-3



-With connection for direct suction
-With internal high pressure cleaning (automated)
-With filling device (automated)
-Disposal pump (Option)

No odour during disposal and cleaning. Filling device, high pressure spray head and disposal pump are operated automatically.

EcoJet

The ECO-JET grease separators made of polyethylene/stainless steel are installed inside buildings in rooms protected from frost. The grease separators in the ECO-JET product line can also be equipped with a filling unit & inspection window. The split-design is especially practical for remediation projects with narrow access routes. Very useful in applications with narrow access routes because, it can be split into three parts and it is easy to transport and assemble at site. This product can be delivered in different extension stages.

Lipumax

The Lipumax grease separators of polyethylene for ground installation can also be delivered in different extension. The basic Lipumax PB allows disposal and the cleaning via the cover while the top model Lipumax P-DA has disposal with direct suction and cleaning with integrated automatic spray head.

EcoMobil

Small mobile unit to be placed under the sink. Easy installation due to low weight and dimension. Easy grease disposal cleaning.



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