

## ACO Separation Technology

Grease Traps and Oil Interceptor







## Product range

## and Specification

## ROGT500 PLUS Stage 1

#### Features:

- Manufactured from Stainless Steel 304 to ensure acid corrosion and stain resistance
- Space effective solution / below counter installation
- Smooth cleanable surfaces and easy removable, fully accessible airtight cover for inspection and maintenance
- Single phase separation
- The discharge pipe is fully accessible once the inspection cover has been dismantled
- Easy removable cover and basket
  - Flow rate: 1.5l/sec
  - Size (L) x (H) x (W) = 500x400x300
  - Inlet / Outlet: 50mm

Optional ACO Dosing unit, mounting frame and levelling feet available upon request

#### Typical applications:

Kitchens, Restaurants, Hotels, Cafeterias, Fast Food outlets





A brand of the ACO Group





## Product range

## and Specification

## ROGT700 PLUS Stage 1

#### Features:

- Manufactured from Stainless Steel 304 to ensure acid corrosion and stain resistance
- Space effective solution / below counter installation
- Smooth cleanable surfaces and easy removable, fully accessible airtight cover for inspection and maintenance
- Double phase separation
- The discharge pipe is fully accessible once the inspection cover has been dismantled
- Easy removable cover and basket
  - Flow rate: 4.5l/sec
  - Size (L) x (H) x (W) = 700x400x400
  - Inlet / Outlet: 50 / 110mm

Optional ACO Dosing unit, mounting frame and levelling feet available upon request

#### **Typical applications:**

Kitchens, Restaurants, Hotels, Cafeterias, Fast Food outlets











## **ROGT 1700** 3 COMPARTMENT UNDERGROUND INSTALLATION







Features:

- Manufactured from Stainless Steel 304 to ensure acid corrosion and stain resistance
- Smooth surfaces for easy cleaning, minimum dirt collection and high flow rates
- Separated Strainer and Grease Trap
- Two large strainer baskets with draining slots
- Three separate hinged covers
- Easy to remove cover and baskets for cleaning
- Two stage grease extraction with fat take off valve
- Built in suction valve for empting the grease trap
- The discharge pipe is fully accessible once the inspection cover has been dismantled
  - Flow rate: 2l/sec
  - Size (L) x (H) x (W) = 1600x750x900
  - Inlet/Outlet: 100mm / 110mm

Typical applications:

Prisons, Hotels, Hospitals, Food Factories, Catering Industry, Commercial & Industrial Kitchens.



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#### Features:

- Manufactured from Stainless Steel 304 to ensure acid corrosion and stain resistance
- Smooth surfaces for easy cleaning, minimum dirt collection and high flow rates
- Separated Strainer and Grease Trap
- Two large strainer baskets with draining slots
- Four separate hinged covers
- Easy to remove cover and baskets for cleaning
- Two stage grease extraction with fat take off valve
- Built in suction valve for empting the grease trap
- The discharge pipe is fully accessible once the inspection cover has been dismantled
  - Flow rate: 4l/sec
  - Size (L) x (H) x (W) = 1900x900x900
  - Inlet/Outlet: 100mm / 110mm

#### Typical applications:

Prisons, Hotels, Hospitals, Food Factories, Catering Industry, Commercial & Industrial Kitchens.











- Smooth surfaces for easy cleaning, minimum dirt collection and high flow rates
- Separated Strainer and Grease Trap
- Two large strainer baskets with draining slots
- Four separate hinged covers
- Easy to remove cover and baskets for cleaning
- Two stage grease extraction with fat take off valve
- Built in suction valve for empting the grease trap
- The discharge pipe is fully accessible once the inspection cover has been dismantled
  - Flow rate: 7l/sec
  - Size (L) x (H) x (W) = 2400x1100x1000
  - Inlet/Outlet: 100mm / 110mm

Typical applications:

Prisons, Hotels, Hospitals, Food Factories, Catering Industry, Commercial & Industrial Kitchens.



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- Manufactured from Stainless Steel 304 to ensure acid н. corrosion and stain resistance
- Smooth surfaces for easy cleaning, minimum dirt . collection and high flow rates
- Separated Strainer and Grease Trap
- Two large strainer baskets with draining slots .
- Five separate hinged covers н.
- Easy to remove cover and baskets for cleaning н.
- Two stage grease extraction with fat take off valve н.
- Built in suction valve for empting the grease trap н.
- The discharge pipe is fully accessible once the . inspection cover has been dismantled
  - Flow rate: 10l/sec н.
  - Size (L) x (H) x (W) = 2700x1300x1200
  - Inlet/Outlet: 100mm / 110mm / 160mm н.

Typical applications:

Grease Trap

Prisons, Hotels, Hospitals, Food Factories, Catering Industry, Commercial & Industrial Kitchens.





## **ROGT 2000** UNDERGROUND INSTALLATION







#### Features:

- Manufactured from Stainless Steel 304 to ensure acid corrosion and stain resistance
- Smooth surfaces for easy cleaning, minimum dirt collection and high flow rates
- Separated Strainer and Sand Trap
- One large strainer baskets with draining slots
- Easy to remove cover and baskets for cleaning
- One stage grease extraction with fat take off valve
- The discharge pipe is fully accessible once the inspection cover has been dismantled
  - Flow rate: 4l/sec
  - Size (L) x (H) x (W) = 1850x700x500
  - Inlet/Outlet: 100mm / 110mm

Typical applications: Car and equipment wash bay



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Your local sales contact

# ACO Systems Ltd Nigeria & West Africa

5 Louis Solomon Cl, Victoria Island Lagos Nigeria Tel. +234 703 205 5178 Mob. +234 815 750 1635 Email **charles.rock@aco.com** 

www.aco.com.ng www.buildingdrainage.aco www.hygienefirst.com

### Every product from ACO supports the ACO system chain

- Drainage channels and gratings
- Road and point drainage
- Access covers
- Manhole covers
- Oil separators
- Grease separators
- Bridge drains
- Parking area drainage
- Sport facility drainage







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