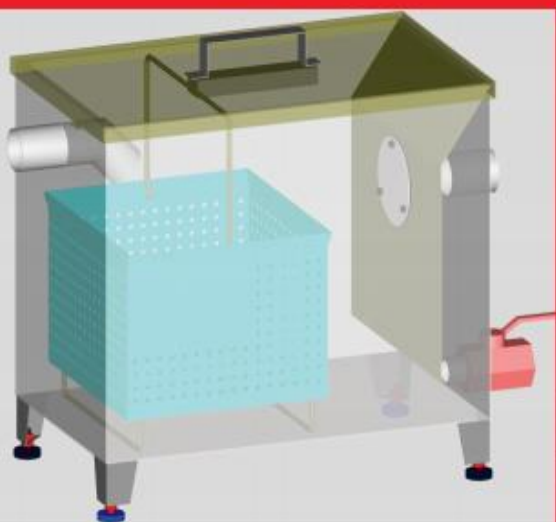


ACO Separation

ACO Grease Trap



NEW
ROGT500 - PLUS
ROGT700 - PLUS

Installation example of ROGT500 PLUS STAGE 3



Typical Installation Include



Kitchens



Restaurants



Fast Food Outlets



Hotels



Cafeterias

Introduction

Designed for below-sink use in commercial kitchens and other food service establishments, ACO's ROGT PLUS range of grease traps prevents grease and food debris from entering waste water and as result, ensures that inner pipework is protected. It is suitable for use in areas where a large grease separator cannot be installed and delivers the following benefits.

Benefits

- Protection of inner pipes against clogging
- Smooth surfaces for easy cleaning - minimum dirt collection and high flow rates
- Optional Biological dosing
- Two versions of the product are available to suit different maintenance procedure

Advantages

INLET Φ DN50

overflow protection

max flow up to 1.5 l/s

STAINLESS STEEL

hygienic solution

MOBILE vs STATIONARY

convenient maintenance

Set of wheels
Available as accessories

ROGT500 – PLUS STAGE 2

ODOUR PROOF LID

hygienic kitchen environment

OUTLET Φ DN50

hygienic solution

DRAIN VALVE

easy maintenance

Guide

Regular maintenance of grease trap

In the kitchen **Stationary**

Out of the kitchen **Mobile**

Technical Data

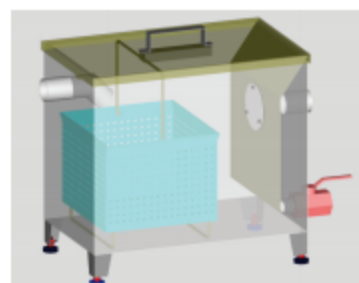
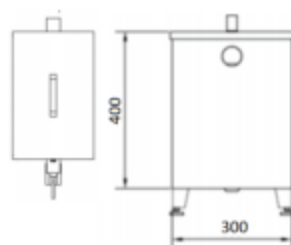
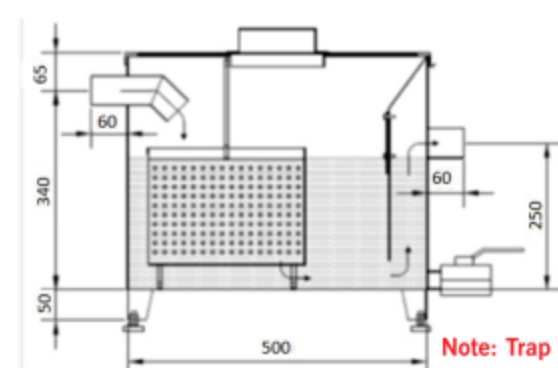
Product	ROGT500 - PLUS
Material	1.4301 (AISI304)
Product dimensions	Length: 500mm Width: 300mm Height: 400mm
Strainer basket capacity	1.5 l/sec

- Made from stainless steel grade AISI 1.4301 (304) / Grade AISI 1.4304 (316) available on request
- Space effective solution / under counter
- Smooth cleanable surfaces and easy removable, fully accessible airtight cover for inspection and maintenance
- Single phase separation
- Easily removable lid and basket
- Flow rate: 1.5 l/s
- Inlet / Outlet: 50mm
- Fully accessible discharge pipe, once inspection plate has been dismantled
- Optional Drain valve for easy drainage and maintenance
- Optional levelling feet or wheels for floor slope correction and hygienic installation

Product	ROGT700 - PLUS
Material	1.4301 (AISI304)
Product dimensions	Length: 700mm Width: 400mm Height: 400mm
Strainer basket capacity	4.5 l/sec

- Made from stainless steel grade AISI 1.4301 (304) / Grade AISI 1.4304 (316) available on request
- Space effective solution / under counter
- Smooth cleanable surfaces and easy removable, fully accessible airtight cover for inspection and maintenance
- Double phase separation
- Easily removable lid and baskets
- Flow rate: 4.5 l/s
- Inlet / Outlet: 50 / 110mm
- Fully accessible discharge pipe, once inspection plate has been dismantled
- Optional Drain valve for easy drainage and maintenance
- Optional levelling feet or wheels for floor slope correction and hygienic installation

Technical drawing: ROGT500 PLUS STAGE 2



Note: Trap can be built into the floor, or as a free-standing unit next to the sink

ACO Biological Grease Trap Systems

All ACO Building Drainage biological grease traps work on the same principles :

A biological activator is periodically injected into the connecting drainage pipe upstream of the trap. The mixture of contaminated water and activator flows into the trap and through a sediment basket. The sediment basket removes any large particles that may be present in the drain waste. It is important to note that the sediment basket volume is limited, therefore any significant amounts of debris should be removed before entering the grease trap.

Installation : ROGT500 PLUS STAGE 3

FREE STANDING BIOLOGICAL GREASE TRAPS

1 Inlet/Outlet

Both inlet and outlet points are clearly marked. Position the trap accordingly.

2 Waste fitting kit

1. Place near source of grease, i.e. pan wash sink.
2. Assemble nipple with sealing washer each side.
3. Trim back nipple to correct pipe size.
4. Install so that nipple is upright.

3 Mounting frame

1. Decide door opening direction and assemble accordingly.
2. Unit can be free standing or wall mounted.

4 Modd

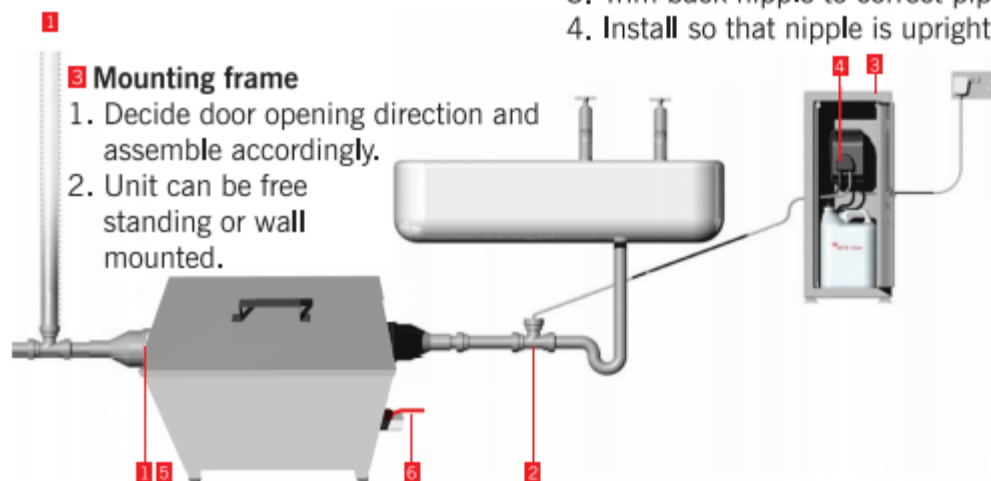
Locate dosing system on wall or in mounting frame. Ensure supply tube to activator bottle is no longer than 2m.

5 Adjustable feet/wheels

Option between leveling feet or castor wheels for easy installation or maintenance.

6 Drain valve

Optional drain valve for easy cleaning.



Grease trap method of operation relies on the principle that the density of the liquids are different, keeping fat and oil on the top of the water.

Special design and position of the baffle plates inside the trap provides draining from the bottom, keeping unwanted substances on the top of the drain.

Grease Dosing Systems

Why biological cleaning

When preventing the build-up of fats, oils and grease (FOGS) in kitchen drainage systems, the grease trap system can be used as a gravity separator, although for optimum effectiveness it should be used in combination with a biological dosing system.

Benefits of Automatic Dosing Units

- Automatic control over the timing and regularity of regular dosing.
- Low maintenance for kitchen staff.
- Precision dosing to reduce waste.



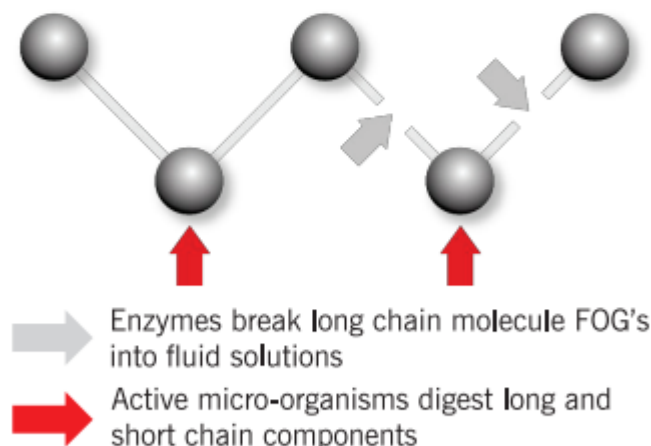
DESCRIPTION	PART NO.	PUMP SPREAD (ml/min)	POWER SUPPLY	WEIGHT (kg)
MODD	M01656	210	220 / 240 W	1.5

Biological activator

ACO's biological activator works in two distinct ways on FOG waste that settles in the drainage pipework and grease trap system.

- The activator introduces an enzyme that assists the natural biological process of breaking down long molecular chain FOG's into a manageable solution, which can then discharge safely into the drainage system.
- The activator introduces other micro-organisms that actively feed on the FOG's present in the solution.

ACO activator process

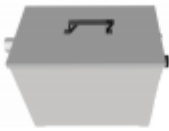







Maintenance








All dosing units are automatic. They require no maintenance from kitchen staff, except to replace the biological solution bottle when necessary.

Professional servicing of the unit to check functionality and programming is recommended annually.

Order data: ROGT500 - PLUS | ROGT700 - PLUS

						
BELOW COUNTER GREASE TRAP	ROGT500 PLUS STAGE 1 Code: 136806	ROGT500 PLUS STAGE 2 Code: 136804	ROGT500 PLUS STAGE 3 Code: 136807	ROGT700 PLUS STAGE 1 Code: 136808	ROGT700 PLUS STAGE 2 Code: 136809	ROGT700 PLUS STAGE 3 Code: 136810
DIMENSIONS (MM)	(L) 500 (W) 300 (H) 400	(L) 500 (W) 300 (H) 400	(L) 500 (W) 300 (H) 400	(L) 700 (W) 400 (H) 400	(L) 700 (W) 400 (H) 400	(L) 700 (W) 400 (H) 400
FLOW RATE (L/S)	1.5	1.5	1.5	4.5	4.5	4.5
GREASE TRAP BASKET	1x Basket	1x Basket	1x Basket	2x Baskets	2x Baskets	2x Baskets
REMOVABLE ODOUR TIGHT LID	✓	✓	✓	✓	✓	✓
SET OF LEVELLING FEET	-	✓	✓	-	✓	✓
DRAIN VALVE	-	✓	✓	-	✓	✓
ACO DOSING UNIT	-	-	✓	-	-	✓
ACO CLEAR ENZYME ACTIVATOR 20L	-	-	✓	-	-	✓
ACO DOSING UNIT MOUNTING FRAME	Optional	Optional	Optional	Optional	Optional	Optional
SET OF CASTOR WHEELS	Optional	Optional	Optional	Optional	Optional	Optional

Accessories and Spare parts

	ROGT - PLUS LEVELLING FEET	Set of Levelling feet (4 pieces)	136804F
	ROGT - PLUS CASTOR WHEELS	Set of Castor wheels (4 pieces)	136804W
	DRAIN VALVE	1" Threaded Ball Valve	136806V
	HEIGHT ADJUSTABLE STAND	Adjustable height 120 -175mm	136805
	ACO CLEAR ENZYME ACTIVATOR	20 Litres	49022
	ACO DOSING UNIT	Mains operated dosing unit (MODD). Complete with PVC tubing, tube connectors and operating instructions.	M01656
	ACO DOSING UNIT MOUNTING FRAME	Houses 20 litres of activator. Versatile unit floor or wall mounted. Reversible door for right hand or left hand opening.	402637

Dosing times

MEALS PER DAY	ACO CLEAR (ml)	DOSING TIMES (min)
50	50	0:30
100	100	1:00
150	150	1:30
250	250	2:30
300	300	3:00
350	350	3:30

An example of dosing periods for 200 meals per day

	07:00 - 10:00	11:00	12:00 - 13:00	14:00	15:00 - 17:00	18:00	19:00 - 20:00	21:00	TOTAL
ACO CLEAR (ml)		30ml		60ml		40ml		70ml	200ml
DOSING TIME (min)		0:18		0:36		0:24		0:42	2:00

Building Drainage

At ACO we are committed to helping you bring the very best quality products to your customers, ACO supports your brand at every stage of the production process and helps you deliver ultimate hygienic performance to your facilities. We understand the critical role that drainage plays in a successful food and beverage industry business and we appreciate that what's below the surface really counts.



ACO HYGIENIC GULLIES

ACO hygienic gullies are available in various body sizes to cater for sufficient flow rates and construction requirements, including shallow constructions depths. ACO hygienic gullies are certified according to EN1253



ACO HYGIENIC BOX CHANNELS

ACO hygienic box channel range is ideal for applications where high standards of hygiene are required as they are capable of handling large volumes of fluid. ACO hygienic box channels are certified according to EN1253



ACO PIPE

ACO stainless steel push-fit pipe system is designed for grey, black and rain water. ACO pipe offers 40+ years product life thanks to its material properties. Easy installation and handling on site is ensured by the push-fit assembly system.



ACO GREASE SEPARATORS

A comprehensive range addresses all size requirements within the EN1825 specification, with performance at or beyond the Standard's requirement. Certified to EN1825. CE marked.

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collect

The surface water or the liquids being treated are collected from the surface as quickly and as completely as possible by the drainage system. This part of the ACO system chain guarantees protection, safety and comfort for the people, buildings and traffic routes in the immediate vicinity.



hold

Containers, barriers and valves ensure that the liquids stay within the drainage system where they can be properly controlled. This part of the ACO system chain enhances protection and safety for extreme situations: e.g. heavy rain, flooding or handling hazardous liquids.



clean

The collected liquids are treated using integrated physical, chemical or biological processes that ensure they can be discharged into the public sewers – the minimum requirement. This part of the ACO system chain creates the conditions for recycling and sustainable use.



release

Pumps, lifting plant and pipe systems transfer the collected, treated and controlled water into the downstream systems and processes. This part of the ACO system chain brings the collected, treated and controlled water to the interfaces for further treatment, reuse or release.

