



Invisible Ingredients Of Healthy Kitchen

ACO Grease Capture



ACO Grease Capture

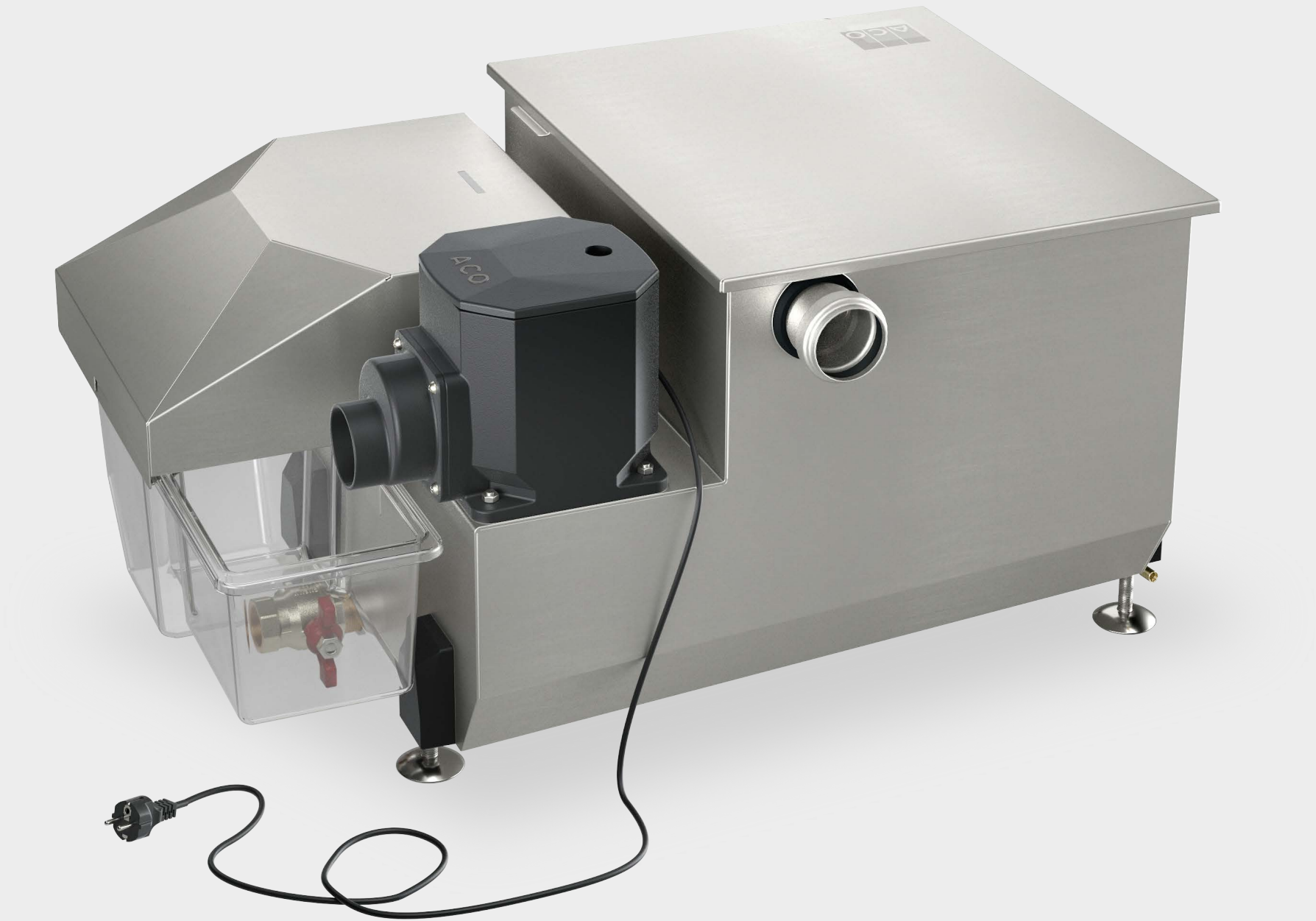
ACO Grease Capture removing fat, oil and grease from waste water before it enters the drainage system and protects against blockages.

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ACO.

we care for water

The worldwide ACO Group. A strong family you can build on

The ACO Group is a world market leader in drainage technology. Climate change sets us a challenge to react effectively with innovative solutions to new environmental conditions. With its integrated approach, ACO stands for professional drainage, efficient cleaning, and the controlled discharge or reuse of water. Products include drainage channels and drains, oil and grease separators, backflow stop systems, pumps and pressure-water-tight cellar windows and light shafts.

The family-owned company headquartered in Rendsburg/Büdelsdorf, Germany, was founded in 1946 on the site of the Carlshütte foundry – Schleswig-Holstein's first industrial company. It still has very strong roots in the region. The innovation strength of the ACO Group is built on intense research and development, and its technical expertise in processing polymer concrete, plastic, cast iron, stainless steel and reinforced concrete.

www.aco.com



5.500

employees in more than
50 countries (Europe,
North and South America,
Asia, Australia, Africa)

1,14 Billion

Euro Sales in 2024

43

production sites
in 20 countries



Headquarters of the ACO Group
in Rendsburg/Büdelsdorf



ACO Academy
for practical training

Holder
Iver and Hans-Julius Ahlmann



Healthy Business starts with healthy wastewater management

We believe that creating a healthy commercial kitchen starts with the specification of an effective wastewater management system which aids cleaning, optimises productivity and helps create a safe kitchen environment.

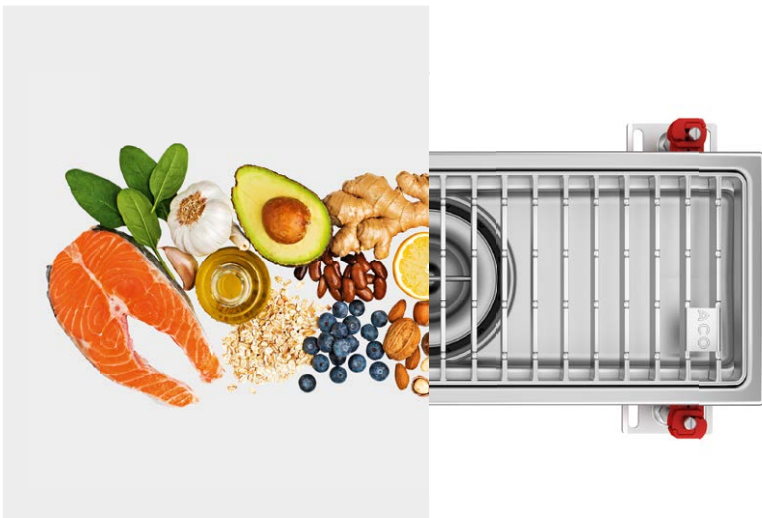
A well designed kitchen which has an effective wastewater system will benefit its customers, owners, employees and the environment in general.

ACO offers a complete range of solutions which can meet the needs of any foodservice business as well as other commercial kitchen facilities.

Grease management

The wastewater generated by commercial kitchens is rich in fats, oils and grease (FOG) and if discharged down the drain, it can have a negative effect on your business. ACO's high performance grease separators and grease removal units are specifically designed to help prevent the build-up

of FOG in kitchen drainage and ultimately prevent fatbergs from forming in the main sewer network. The industry standard is to protect the sewer network but ACO goes further and adopts a two-phase approach which also protects the building itself.



Floor drainage

ACO's drainage range has been developed to provide cost effective solutions which can be tailored to suit individual project-specific requirements. System components are selected to suit the composition of the flooring being used, maintenance requirements and budget.

Commercial kitchens require drainage systems that optimise cleanability, durability and flow rate in order to minimise operational costs, improve health and safety, and help ensure food safety.





ACO Grease Capture 2.0

Fats, oils, and grease (FOG) are a major but often overlooked threat to drainage systems in the food service industry. When improperly managed, FOG solidifies in pipes, causing blockages, backflows, odours, and costly maintenance. In severe cases, it contributes to large “fatbergs” that damage infrastructure and pollute waterways.

However, FOG can also be a valuable resource. When properly collected, it can be converted into renewable energy such as biodiesel or biogas — a practice increasingly adopted by cities and businesses.

For restaurants upgrading their kitchens, ACO Grease Capture offers a modern solution. The new 2.0 generation provides superior grease separation with a compact, energy-efficient design that enhances performance, asimplifies maintenance, and saves space in today’s busy commercial kitchens.

**Kitchen drains have the highest FOG concentration
— ACO Grease Capture keeps them protected.**

Typical Application

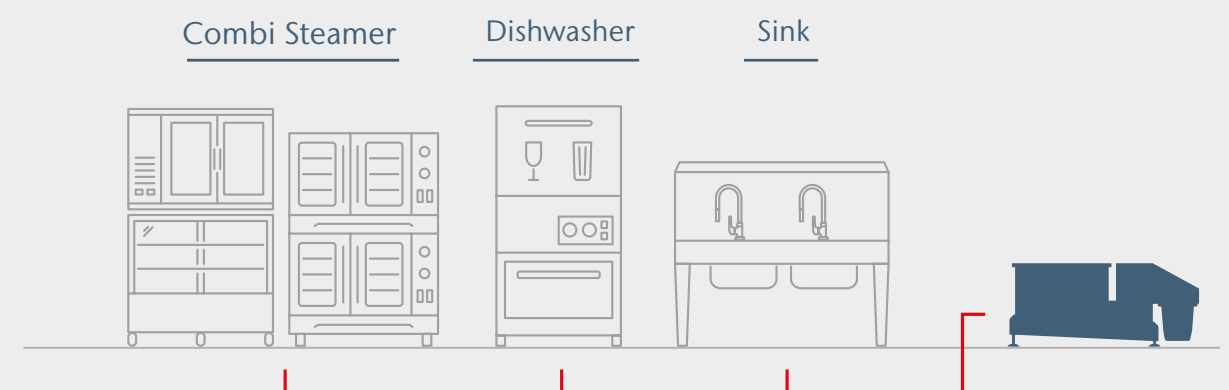
Installed in commercial kitchens with regular discharge of larger volumes of wastewater, the device can be connected to multiple devices like combi steamer, dishwasher and sink.

- Restaurants
- Hotels
- Food courts
- Canteens
- Office buildings

Benefits

- High separation efficiency. Automatic grease removal.
- High Maintenance Comfort.
- Ergonomic design - installation in existing kitchens.
- Installed directly at the source of contamination.
- Protects the buidling as well as sewer from grease blockages.
- Potential for Grease Reuse

Connected to one or more kitchen appliances



Functionality

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

! Reliable operation 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.
- Passive separation
- Physically driven separation
- No movable parts
- FOGs evacuated by means of gravity

Maintenance and Installation



Maintenance comfort

- Easy and effective maintenance – only 5 minutes per day
- Unique design features for easy maintenance: No mechanical parts, teflon coated heating rod, distinctive tank shape.
- No mechanical parts, external heating pad, accessible separator interior

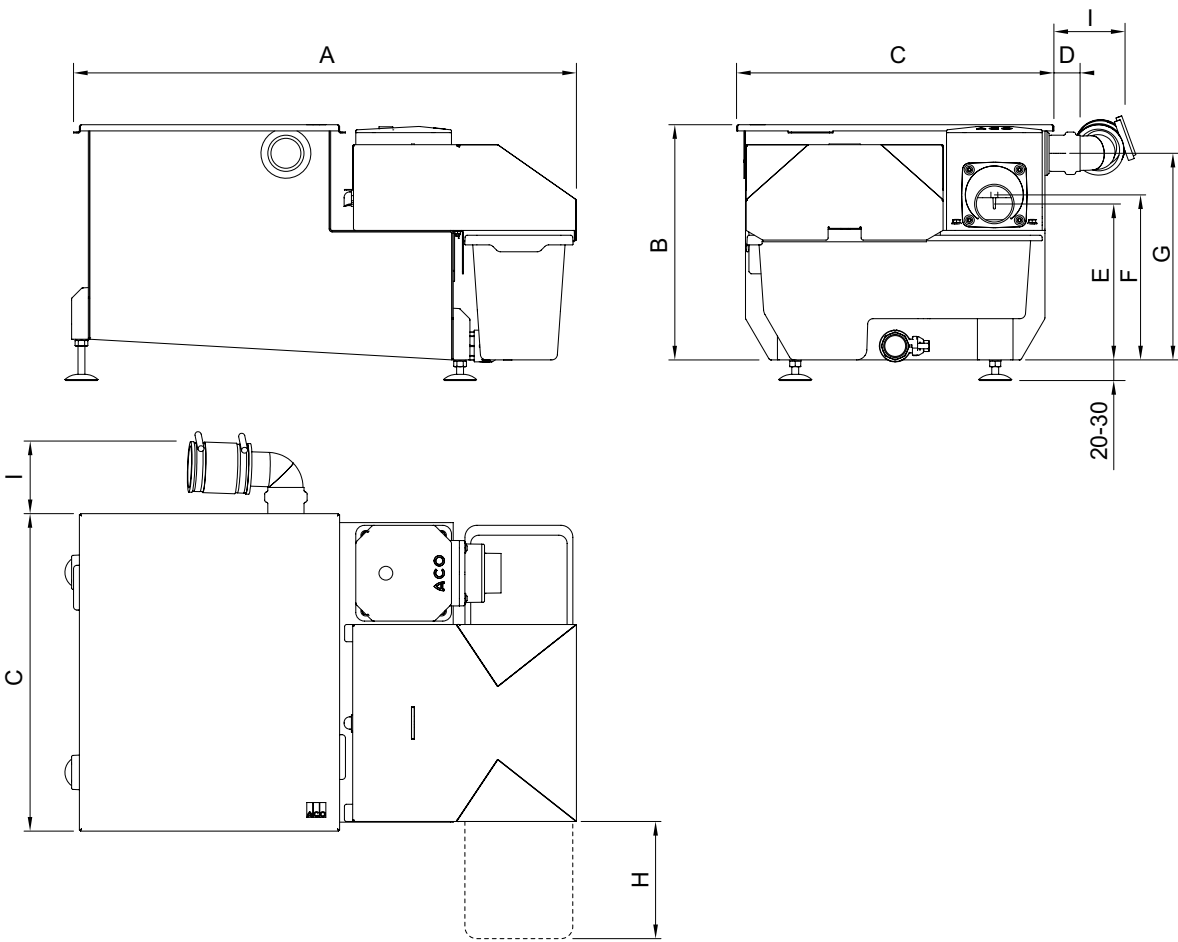
! Only 5 minutes per day. Save money on maintenance.



Easy to install

- Modular configuration - install left or right, adjust on-site
- Rotatable inlet and outlet
- Lightweight construction for easy handling
- Compact size – fits under prep areas or sinks
- No construction work or core drilling required

Technical data



Model	A [mm]	B [mm]	C [mm]	D [mm]	E [mm]	F [mm]	G [mm]	H [mm]	I [mm]
AGC2 050	643	341,5	461	38	226,5	239,5	300	431	120
AGC2 100	743	341,5	461	38	226,5	239,5	300	431	120
AGC2 150	973	341,5	461	38	226,5	239,5	300	431	120
AGC2 220	1313	341,5	461	38	226,5	239,5	300	431	120

Model	AGC2 050	AGC2 100	AGC2 150	AGC2 220
Weight [kg]	26	29	37	46
Material	Stainless Steel 304 (1.4301), 2 mm thickness			
Shipping dimension L x W x H [mm]	783 x 515 x 353	783 x 515 x 353	1013 x 515 x 353	1053 x 515 x 353
Flow Rating [L/m]	7 gpm (26 L/min)	15 gpm (57 L/min)	25 gpm (95 L/min)	35 gpm (132 L/min)
Solid strainer capacity [L]	5	5	8	8
Efficiency	99.4 %	96.7 %	95.3%	95.2%
Electrical input	100-240 VAC, 50/60 Hz			
Electrical output	24 VDC, 40W			

Sizing guide

For precise sizing please use our sizing tool (QR to landing page)



Accessories

	Description	Art. Nr.
	Rubber Coupling 2"/2" - for Ø50 - 58, PVC	2273822
	Rubber Coupling 3"/3" - for Ø75 - 85, PVC	2274146
	Rubber Coupling 2"/1.5" - for Ø50-58 / Ø38-45, PVC	2273821
	Inlet elbow	2215351
	Spray gun holder	2270417
	Scraper	3053199
	Cleaning brush	2140349
	Cleaning pipe	2140350
	Flow reducer 0,6	2213812
	Flow reducer 0.7	2270419
	Flow reducer 1.0	2270420
	Flow reducer 1.2	2270421
	Flow reducer 1.5	2270422
	Flow reducer 2.2	2270423
	Cover for oil container	3040577

Every ACO product supports
the ACO system chain



- Floor drainage
 - Bathroom drainage
 - Parking deck drainage
 - Roof drainage
 - Balcony and terrace drainage
 - Pipe systems
 - Wall protection
 - Grease separators
 - Starch separators
 - Light oil separators
 - Process technology
 - Backflow systems
 - Lifting stations
 - Pumping stations
-

www.buildingdrainage.aco/products/clean/grease-separation/



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