

ACO HygieneFirst

Hygienic drainage systems for food processing & commercial kitchen applications.

A specific range of drainage products made from stainless steel designed to ensure hygiene for the food & beverage industries and other commercial applications.









ACO HygieneFirst Philosophy

Our commitment to ultimate hygienic performance

As one of the World's leading commercial drainage specialists, the ACO Group understands the critical role that drainage plays in a successful commercial food preparation business. We appreciate that food safety, hygiene and cost control are all vital factors yet we also understand that for many, drainage is out of sight and therefore out of mind.

As a result, many drainage systems are not designed well. At best this leads to costly on going cleaning and maintenance, and at worst it can result in food contamination, closure of a facility and the loss – or even closure – of business. As the company that is creating the future of drainage, we are determined to change this by raising the profile of hygienic drainage and improving standards across every part of the process.

Our HygieneFirst philosophy represents our commitment to delivering products that provide ultimate hygienic performance. We design intelligent drainage solutions that minimize operational costs without compromising food safety.

Typical Applications

- Food Processing
- Commercial kitchens
- Brewing, bottling plants
- Chilled warehouses
- Laboratories
- Chemical & pharmaceutical industries
- Hotels, Restaurants
- Schools
- Hospitals









Why use HygieneFirst products?

Drainage systems are a particularly important niche for the persistence of listeria and can be a source of food contamination. Poorly specified drainage leads to costly ongoing cleaning and maintenance and at worst it can result in food contamination.

HygieneFirst stands for ACO's commitment to ultimate hygienic performance. ACO addresses the hygienic requirements of floor drains and applies the design principles reserved for food contact equipment on them to deliver fully hygienic solutions.



Hygiene First Design

System Features

- All stainless steel construction minimum Grade 304
- Fully drainable gully sump
- Internal radii features greater than 3mm to allow easy and effective cleaning
- No overlapping metal-to-metal contact surface eliminating crevices for bacteria residence
- Gully upper surface edge infill minimises movement adjacent to surrounding floor
- Precision outlet diameter for easy, quick and reliable connection to adjacent gullies and waste pipes
- Reinforced channel base for Tray Channels > 300mm width for enhanced stability
- Contoured outlet feature on all Tray Channel systems encourages positive drainage for all flow rates

System Benefits

Food safety:

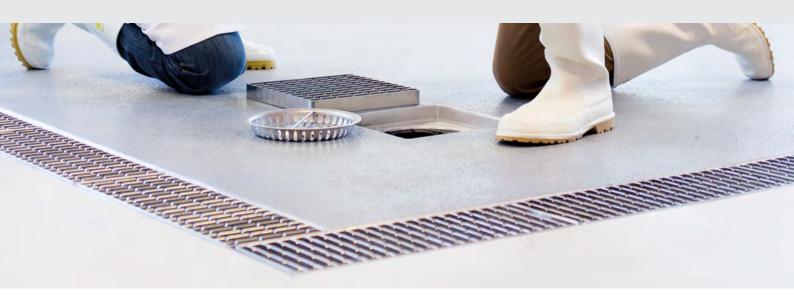
- No harmful bacteria contamination
- Design ensures minimal build-up of food particles and debris
- System fully drainable, eliminating odour of waste water

Cost control:

- Easy maintenance reduces associated cleaning costs
- Advanced prodcution technology ensures durability & corrosion resistance
- Expertise in planning & correct installation

Health & Safety:

- Slip resistance gratings
- Each component is easy to remove and clean, no sharp edges for optimum users safety
- Fire resistant products available



Hygiene First Products

Hygienic Performance

We are working in partnership with commercial facility owners, managers and operators. We are continuously developing our products and enhancing our expertise. We understand the critical role that drainage plays in a successful business.

Our product portfolio includes items which are fully compliant with the highest hygienic requirements. We also have a full understanding of the food industry's own standards such as HACCP (Hazard Analysis and Critical Control Point) and we work with bodies including the European Hygienic Engineering and Design Group (EHEDG)





ACO hygienic gully

The ACO hygienic gully range incorporates hygienic design principles to ensure the optimum hygienic performance. ACO hygienic gullies are available in three body sizes to cater for different flow rates and construction requirements including shallow construction depths and applications where preventative fire measures are required. ACO hygienic gullies are certified according to EN 1253.



ACO hygienic box channel

The ACO hygienic box channel range incorporates hygienic principles to ensure the optimum hygienic performance. The 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 EN 1253.





Industrial Drainage products

Food & Beverage Industries / Commercial applications



ACO modular box channel

Modular box channels range with standardized 125 and 200 mm widths provides a most versatile system with off-the-shelf availability. Accessories such as corner units and a choice of grating make this system perfect for a wide range of applications. Certified to EN 1433, CE marked



ACO modular slot channel

Modular slot channels range with standardized 20 mm width provides a most versatile system with off-the-shelf availability. Accessories such as corner units and a choice of grating make this system perfect for a wide range of applications. Certified to EN 1433, CE marked.



ACO Pipe

A stainless steel push-fit pipe system designed for grey or black water. ACO pipe offers 40+ years product life thanks to the use of stainless steel. Easy installation and handling on site is ensured by push-fit assembly. ACO pipe is more hygienic, robust and durable when compared to plastic pipes systems for gravity and vacuum drainage.

askACO

ACO also offer a wide range of building drainage products for both commercial and residential applications. For more information, please scan the QR Code.

For further information about the ACO HygieneFirst range, please scan the QR Code.







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ACO Limited

Sales Hotline Head Office

Phone: 0800 448 080 Unit F, 6 Percival Gull Place Fax: + 64 (0) 9 255 5114 Mangere, Auckland 2022

E-mail: info@aconz.co.nz New Zealand

