

Installation & maintenance

ACO grease trap



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|--|--------------------------------------|
| ENG Installation Manual | EST Paigaldusjuhend |
| GER Installationsanleitung | LAV Uzstādīšanas instrukcija |
| FRA Instructions d'installation | LIT Montavimo instrukcija |
| ESP Manual De Instalación | POL Instrukcja montażu |
| POR Manual de Instalação | BUL Инструкции за инсталация |
| ITA Manuale d'installazione | HUN Beépítési útmutató |
| NLD Installatiehandleiding | RUM Instrucțiuni de instalare |
| CZE Instalační manuál | HRV Upute za ugradnju |
| RUS Инструкция По Установке | SLV Navodila za vgradnjo |
| SWE Installationsanvisning | SRP Preporuka za ugradnju |
| NOR Installasjons Manual | TUR Montaj kılavuzu |
| FIN Asennusohje | |
| DAN Installationsvejledning | |

A

ACO grease trap - **Stationary**

B

ACO grease trap - **Mobile**

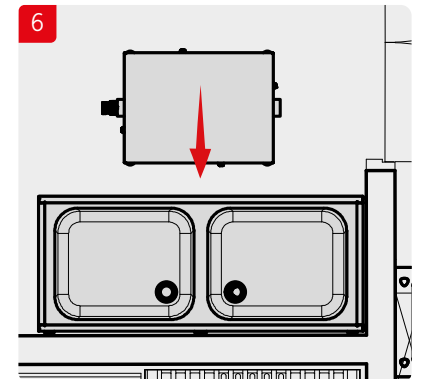
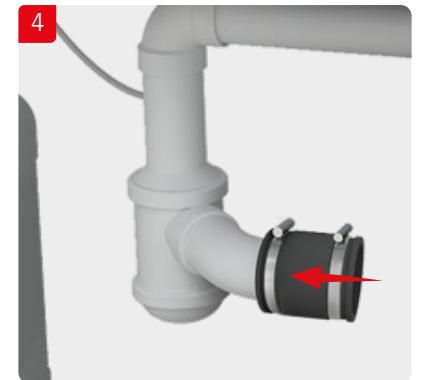
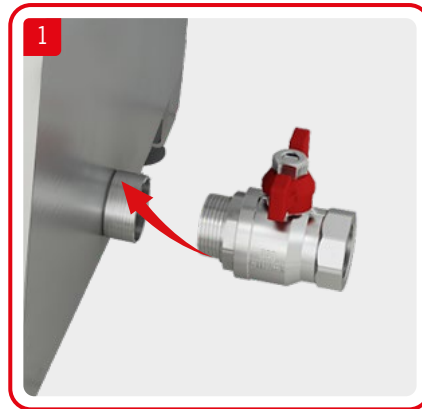


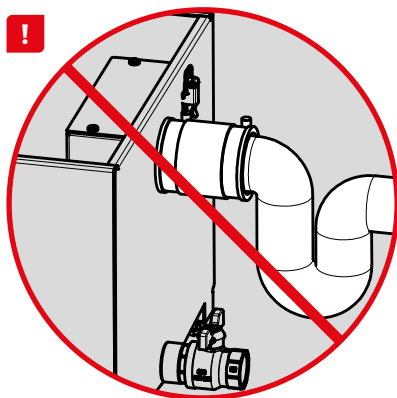
Stationary version



Mobile version

Unit installation





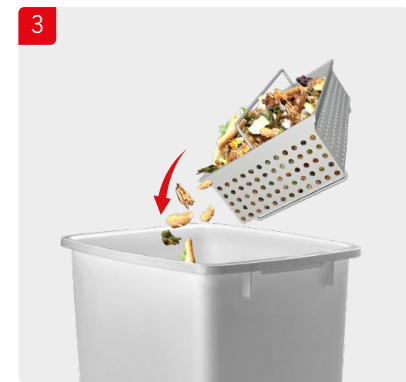
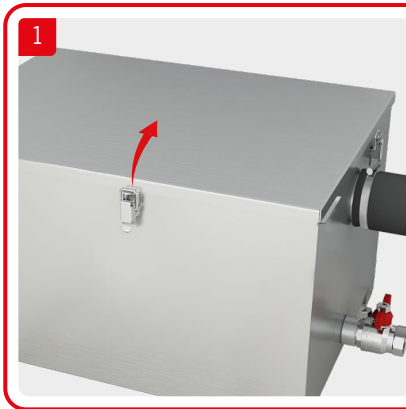
For efficient operation of the grease trap, it is recommended to first separate food waste from plate scrapings, utensil cleaning, etc. and to avoid bulk discharge of waste cooking oils directly into the galley drainage system. This will help to prevent clogging of the trap. Ensure easy maintenance and trouble-free operation.



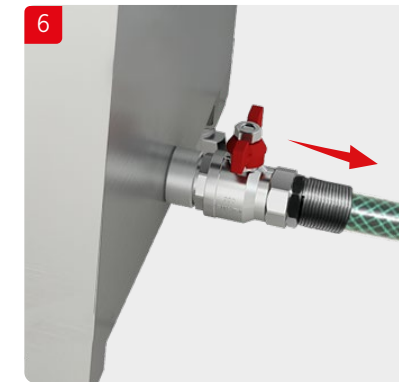
Maintenance - Stationary version



Carry out this procedure once every 2 weeks

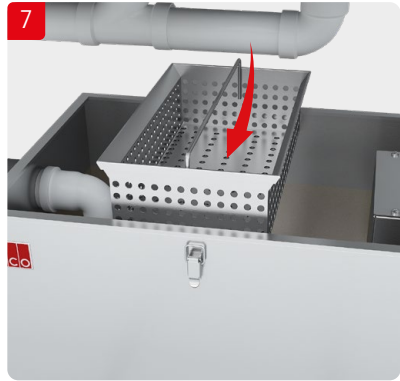


Empty the content of the grease trap

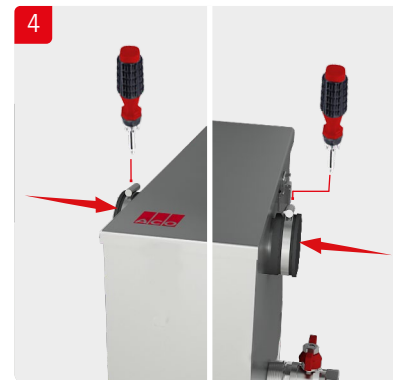




Maintenance - Stationary version

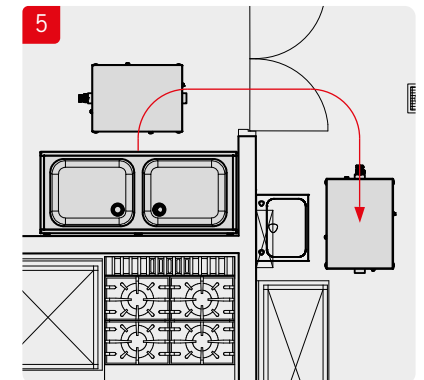
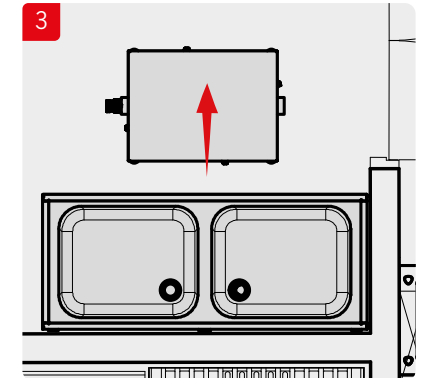


Maintenance - Mobile version



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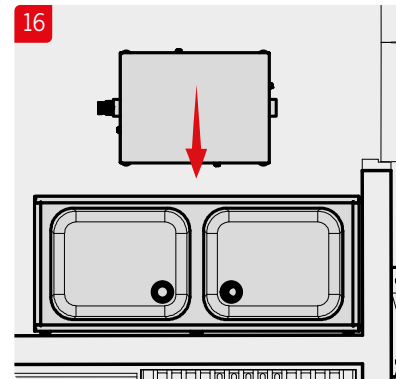
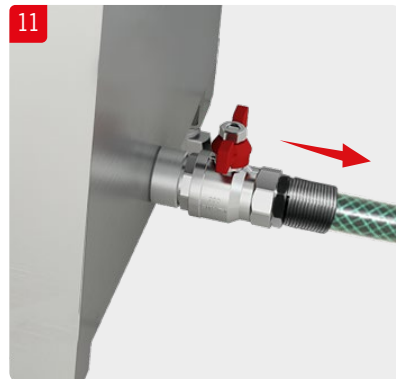
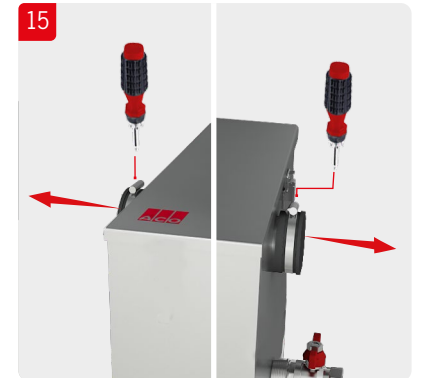
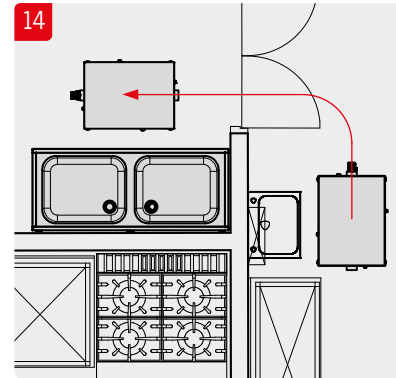
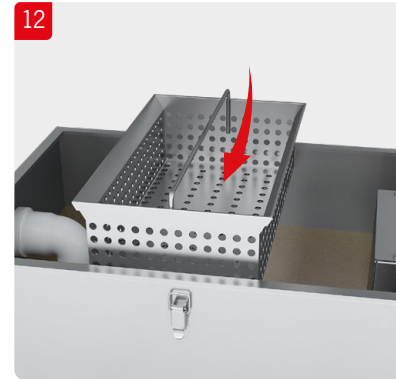




Maintenance - Mobile version



Maintenance - Mobile version





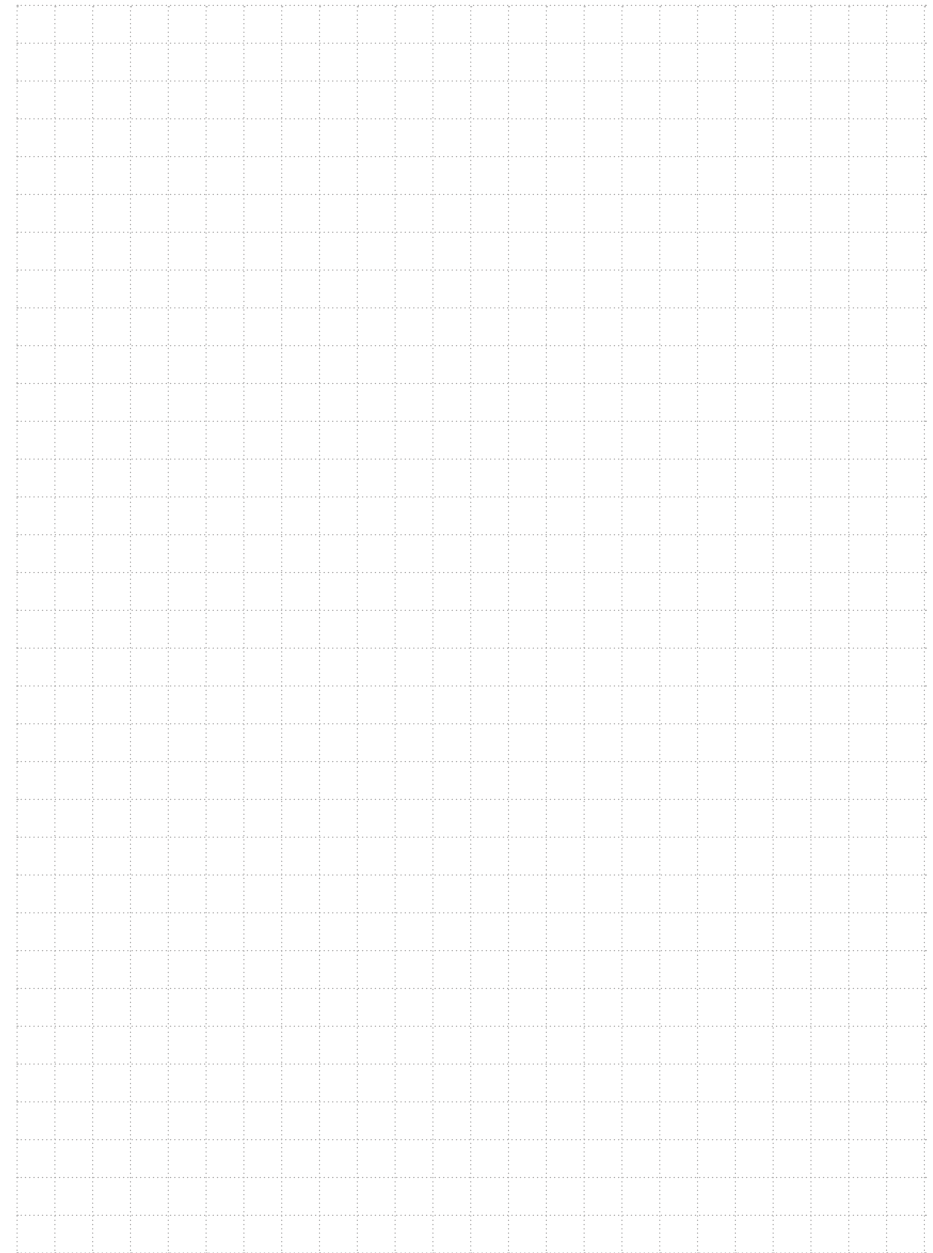
Maintenance - Mobile version



Carry out this procedure once every 2 weeks



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