



### System 200

#### Beak & Johnston, Arndell Park, NSW

Beak & Johnston are a food manufacturing company established in 1986 and Australia's largest ready-made meals producer supplying restaurants and supermarkets. The company prides itself on innovative products and delivering outstanding service. In 2015 the business expanded and moved into a \$30 million state of the art facility in Western Sydney. The site named 'City Kitchen' specialises in producing a million fresh, chilled, ready-made meals per week.

#### Project Design Brief

To comply with hygiene standards, aggressive chemicals and very hot water is used to wash down the facility and the processing equipment, requiring a durable, corrosion resistant drainage system. The grates also needed to be strong to cope with forklifts moving heavy loads around the production site.

#### ACO's Solution

- System 200 stainless steel channels and Ladder grates

#### Benefits

- The stainless steel channel has a 1% built-in fall enabling efficient drainage to outlets
- Stainless steel channels with solid edge infill's and stainless steel Ladder grates are robust to withstand heavy loads from forklift traffic
- 304 grade stainless steel copes with chemicals and hot water used for regular wash down cleaning and maintenance

#### Other ACO Products Used:

- Bucket traps

