

ACO Stainless – System 100

Case Study

My Muscle Chef, Yennora, NSW

My Muscle Chef was started by two brothers looking for nutritious meals after workouts. The business today has grown into a leading food company delivering over 2 million meals every month to over 4,500 suburbs across Australia. Meals are made fresh to order and cooked by chefs at their SQF and HACCP certified facility in Yennora.

Project Design Brief

Durability of the floor was a key design criterion for the wet areas of the facility. Therefore, drains were required to be corrosion resistant to cleaning agents mixed with extremely hot water. Designers also wanted to protect the drainage system from clogging up and harbouring pests. Minimising slippery surfaces was also important.

ACO's Solution

- **System 100** with Stainless Steel 5 Star **Heelsafe**® *Anti-Slip* grates

Benefits

- The stainless steel channel has a 1:100 built in fall enabling efficient drainage to outlets.
- The channel and grate system was fabricated from grade 316 stainless steel, to provide superior resistance to cleaning chemicals.
- The **Heelsafe**® *Anti-Slip* grate with 6mm slots and R11 slip resistance (AS 4586) ensures public safety even after wash-down operations. The narrow slots also stops food solids from entering the drainage system.

Other ACO Products used:

- Other stainless channels ([ACO Stainless](#))

