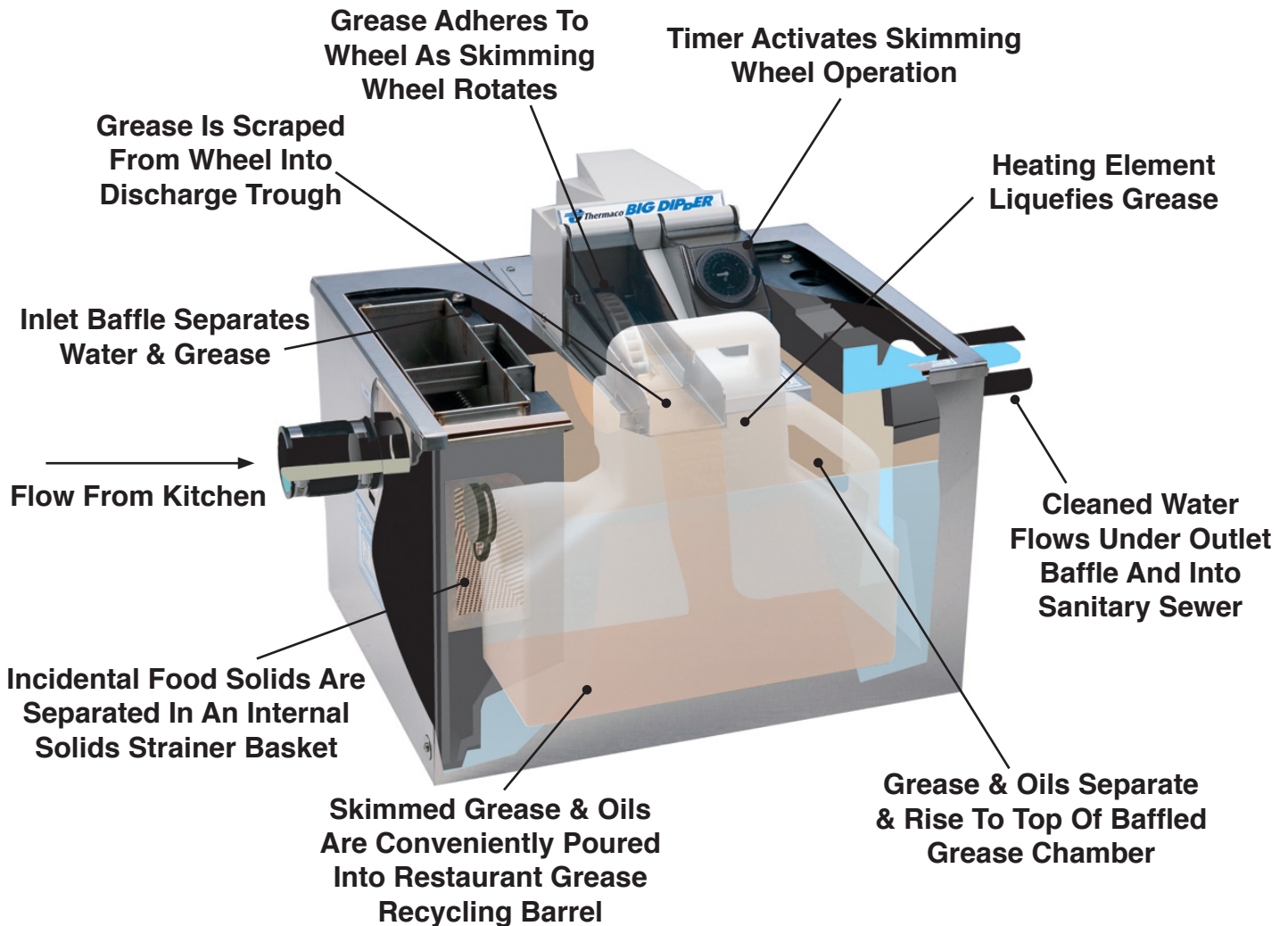


# How Does a Big Dipper® System Work?



## FEATURES

- Fully automatic self cleaning cycle. Removes collected grease & oils from tank without any operator assistance. Comes complete with 24-hour timer.
- Constructed of corrosion resistant materials suitable for installation in virtually any location.
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal.
- Easy lift grease collector simplifies grease collection container emptying.
- Compact footprint.




**Thermaco**  
**BIG DIPPER®** Kitchen Grease Removal

Please Visit  
[www.aquamundus.co.uk](http://www.aquamundus.co.uk)  
 For More Information

# **Thermaco** **BIG DIPPER**® Automatic Grease & Oils Removal Units

The Thermaco, Inc. Big Dipper® Automatic Grease and Oils Removal System is a totally engineered system for the separation and removal of free-floating (non-emulsified) grease & oils from kitchen drain water flows. As most food service facility managers already know, grease buildup within a building's plumbing drainage system is a major cause of problems due to drain line blockages. These problems jeopardize normal operations as well as create health and safety hazards within the facility itself.

The Big Dipper® Internal Strainer (IS) System is an automatic, self-cleaning device. As greasy kitchen effluent drains from commercial kitchen fixtures, the unit traps the grease & oils. Incidental food solids in the kitchen flow are trapped in a strainer basket for removal. The grease & oils separate from the effluent and rise to the surface of the stainless steel tank. The unit automatically skims the trapped grease & oils at least once per day and transfers the grease & oils to a collection container. A timer controls the self cleaning operation, activating the skimming wheel at the proper time. "Cleaned" water exits the unit and flows into the facility drain lines. Big Dipper Central Units efficiently service multiple fixtures from a central location.



**Big Dipper® Model W-200-IS**

## Big Dipper® Internal Strainer (IS) Series Central Unit Grease Removal Units

### **W-200-IS • (1.26 l/s)**

Construction:

Exterior: 304 Stainless Steel, Bright Finish  
Skimming Rate: 15.9 kg/hr  
Solids Strainer Capacity: 4.4 litres  
50mm Inlet/Outlet  
520W/220-240V/50Hz

### **W-250-IS • (1.58 l/s)**

Construction:

Exterior: 304 Stainless Steel, Bright Finish  
Skimming Rate: 15.9 kg/hr  
Solids Strainer Capacity: 4.4 litres  
50mm Inlet/Outlet  
520W/220-240V/50Hz

### **W-350-IS • (2.21 l/s)**

Construction:

Exterior: 304 Stainless Steel, Bright Finish  
Skimming Rate: 15.9 kg/hr  
Solids Strainer Capacity: 9.5 litres  
75mm Inlet/Outlet  
520W/220-240V/50Hz

### **W-500-IS • (3.15 l/s)**

Construction:

Exterior: 304 Stainless Steel, Bright Finish  
Skimming Rate: 15.9 kg/hr  
Solids Strainer Capacity: 9.5 litres  
75mm Inlet/Outlet  
520W/220-240V/50Hz



Conforms to ASME Standard  
ASME A112.14.3 and A112.14.4



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