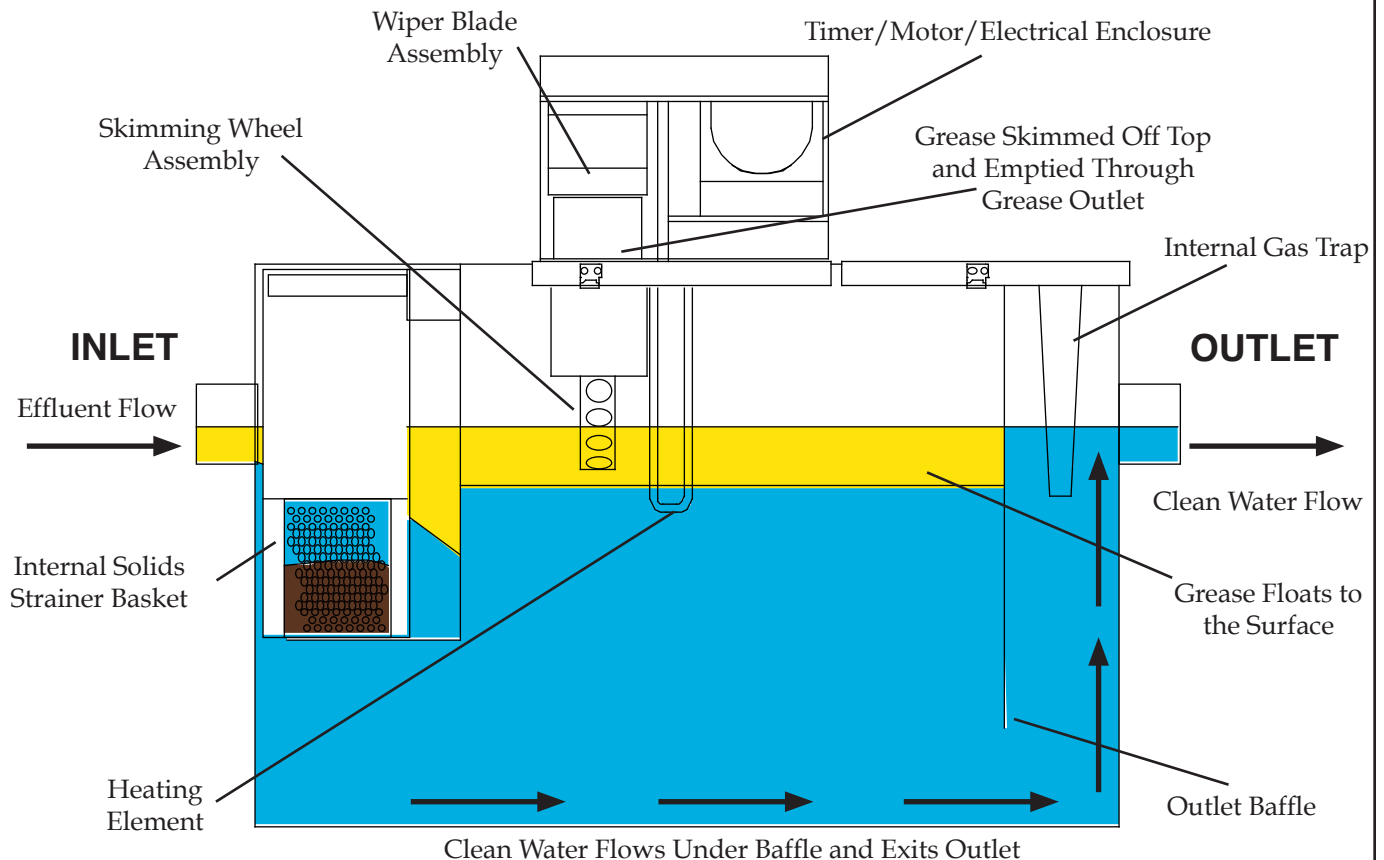


Internal Strainer (IS) System Operation



During system operation, **Big Dipper IS** systems utilize two processes. The first is the **separation process**, where free-floating grease and oils separate from the kitchen flow. This occurs continuously as drain water passes through the system. The second is the **self-cleaning process**, which is controlled automatically by a timer. This timer operates the system's motor/skimming wheel assembly at a preset time to assure the most efficient operation.

The Separation Process

As drain water containing free-floating grease and oils enters the **Big Dipper** system, the lighter fats and oils immediately separate, rise to the top and remain trapped in the retention area of the tank. The heavier clean water portion of the flow is allowed to exit under the outlet baffle and is discharged into the drain lines. The internal solids strainer basket collects food scraps and other incidental solids that may be present in the drain water. The top lid has a removable section over the internal strainer basket that allows easy access for the removal and emptying of the solids strainer.

The Self-Cleaning Process

At a preset time of day, determined by the timer settings, the self-cleaning process is started. An internal heater heats the unit to a temperature of 115-130°F (46-54°C). This ensures that all fats and oils are liquefied before being removed from the retention area of the tank.

When the timer reaches an "on" position, the motor rotates the skimming wheel. This wheel is made of a special type of material which causes grease and oils to adhere to it. A wiper blade assembly removes the grease and oils from the wheel. The skimmed grease and oils are collected in the collection container supplied with the Big Dipper.

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