

BIG DIPPER[®]
A THERMACO[®] Technology

HOW TO STOP WORRYING ABOUT YOUR GREASE INTERCEPTOR

You didn't go into the restaurant business to deal with grease.

You'd rather focus on the most important parts of running a commercial dining operation: Cooking delicious food, training and managing employees, and creating memorable dining experiences for your customers.

Then someone told you that you needed a new grease interceptor. Maybe it's for a new commercial kitchen at a new location or a new concept. Maybe your current grease interceptor is failing.

In either case, it's frustrating. A grease interceptor is just one more complication between you and your goals.

But your local wastewater system regulations require a grease interceptor. So how can you get back to focusing on food, employees and customers as fast as possible?



WE CAN HELP.

Big Dipper W-200-IS



Cutting through grease interceptor confusion

If you've started evaluating grease interceptors, you might be surprised by all the choices. The different grease interceptor types and features might be confusing and overwhelming.

We understand. We've been helping people just like you choose, install and maintain grease interceptors for more than 30 years. Keeping them in compliance and keeping their kitchens running.

We've helped everyone from family-owned restaurants to fast-food chains to giant sports stadiums. More than 35,000 Big Dippers have been installed in commercial kitchens on all seven continents — even Antarctica!



Big Dipper W-500-IS



Let us help you make it simple. Here are six questions you should be asking – no matter what grease interceptor you choose.



Will it meet regulatory requirements?

Every Big Dipper is precisely engineered and stringently tested to meet national and international standards. We often provide technical information and specifications to local officials so they know a Big Dipper will meet the rules in your community.

Third Party Evaluations & Listings

PDI-G 101* | ASME A112.14.3* | ASME A112.14.4* | EN 1825 Performance Standards*
Internal Pressure Seal Testing | Multiple State and Municipal Listings



*See Product specifications for specific models tested to each standard



Will it fit?

Your grease interceptor has to go someplace. If your kitchen is like many we've seen, space is at a premium. That's why we've engineered our grease interceptors to maximize how much grease they can handle and minimize the footprint.



How easy is it to service and maintain?

Some grease interceptors require operators to hire a pump-truck to vacuum it out every few weeks with specialized equipment. Others can be cleaned by staff — a job that's sometimes easy, sometimes not. Big Dipper Automatic Grease Interceptors can be maintained by your kitchen staff in just 2 minutes per day.



What's the true lifetime cost?

There are costs beyond the purchase price to consider with grease interceptors. Those include:

- Cost of servicing — will you need to hire a pump truck to empty it out? Big Dipper's can easily be serviced by kitchen staff.
- Cost of installation — some interceptors require major excavation and heavy equipment to install. Big Dipper's are easy to install and come with flexible pipe-connections and standard outlet plugs.
- Cost of repairs — are replacement parts easily available? Will the manufacturer help you locate a qualified technician if something must be fixed? Does the unit come with any type of warranty? Big Dipper models come with a limited lifetime warranty on the tank and a 3-year warranty on the electrical assembly. And should you need assistance, Thermaco offers lifetime customer support via phone, email, text, or chat.



*See Product Manual for Details



How long will it last?

Many steel and concrete grease interceptors start to corrode within a few years, often failing after five or ten years in service. Then you've got to pay for a new interceptor. Thermaco interceptors use plastic that doesn't corrode, even when exposed to the chemical processes that come with stored grease. Some Big Dippers have been in operation for decades.



Will it smell?

Chances are you and your employees spend a lot of time in the kitchen. Will your interceptor be a source of unpleasant odors? The Big Dipper now features Advanced Odor Protection which tackles this common problem head on with re-engineered seals, tight gaskets, magnetic latches and other design changes. When closed, grease and food related odors stay in the tank and out of the kitchen.

Is Big Dipper the right solution for your kitchen?

Follow our easy Big Dipper Beat Grease Plan to find out.



Call us at (800) 633-4204 so we can find out more about what you need. Don't worry about whether you have all the information you need — we'll help you. You'll get a customized proposal that lays out your needs and identifies the Big Dipper that will work best for you. (Don't worry — if a Big Dipper isn't the right solution, we'll tell you that, too.)



Purchase the appropriate Big Dipper for your new kitchen or to replace an existing interceptor. Purchase directly from Thermaco or from a local rep, wholesale supplier or contractor.



Receive free installation and start-up support via phone, text, email or online chat. Whether a new employee needs to learn how to operate the interceptor or your contractor needs technical information for installation, we provide free lifetime support.



Big Dipper W-350-IS

*Follow this plan and you'll soon be back to wowing customers.
The grease interceptor? You may even learn to love it.*

GET STARTED

To start the Big Dipper Beat Grease Plan call us at (800) 633-4204 or visit us online at Big-Dipper.com.

Still researching your choices? Learn more about the different kinds of grease interceptors with our free e-book, "How to Choose a Grease Interceptor." Get it by going to Thermaco.com/CHOOSEAGI or by emailing us at choose@thermaco.com.

BIG DIPPER[®]
A THERMACO[®] Technology