PRODUCT FEATURES

- Fully automatic self cleaning cycle. Removes collected grease & oils from tank without any operator assistance. Comes complete with Digital Control user interface and Grease Collector.
- Constructed of corrosion resistant materials suitable for installation in virtually any location. Attractive sanitary Stainless Steel exterior.
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal.
- Patent Pending Advanced Odor Protection design locks in odors from grease and solids.
- Compact footprint.
- Two (2) No-Hub Connectors provided.

SPECIFICATIONS

Construction: _______________________ Exterior: 304 Stainless Steel, Bright Finish
Injection Molded Polymer
Interior: Rotationally Molded Polyethylene

Electrical: 230 VAC, 50/60 Hz, 2346 Watts (10.2 Amps)
Electrical Cord Length: _______ 8 feet
Flow Rating: _______ 100 GPM (6.3 l/s)
No. of Skimming Wheels: _______ 2
Skimming Rate: _______ 18 Pounds (8.16 Kg) Per Hour
Grease Retention Capacity: _______ 207.6 Pounds (94.2 Kg)
Internal Solids Strainer Capacity: _______ 3.70 Gallons (14 Liters)
Inlet/Outlet: _______ 4" (100 mm)
Product Weight: _______ 146 lbs (66.2 Kg)

©2019 Thermaco, Inc. • All rights reserved • Patented/Patents Pending • Specifications subject to change without notice
Thermaco, Inc. • PO Box 2548 • Asheboro, NC 27204-2548 • (800) 633-4204 • www.big-dipper.com
JOB SPECIFICATION

Grease and oils separator(s) shall be Thermaco Big Dipper automatic grease/oil recovery system(s) as manufactured by Thermaco, Inc., Asheboro, North Carolina as noted on plans.

AUTOMATIC GREASE REMOVAL DEVICE SPECIFICATIONS

Furnish and install ___ Thermaco Big Dipper Model No. W-1000-IS, bright finish type 304 stainless steel exterior, rotationally molded polyethylene interior automatic self-cleaning grease and oil recovery separator(s) for floor mounted or partially recessed installation, rated to ASME A112.14.3 and/or PDI-G 101 standards at 100 gallons per minute (6.3 l/s) peak flow, 207.6 pounds (94.2 Kg) of grease capacity and including as an integral part of the unit, 4" (100 mm) inlet/outlet, 2 rotating gear oleophilic/hydrophobic skimming wheel assemblies for automatic grease/oil removal, flow control device, self-regulating electric immersion heater with thermostat control, 1" (25mm) vessel vent, integral gas trap, digital control for programmable operation, field reversible motor assembly and grease/oil sump outlet, quick release stainless steel lid clamps, fully removable integral polymer/304 grade stainless steel lid with magnetic lid tensioners, internal stainless steel strainer basket for collection of coarse solids, polymer wiper blade unit and a separate gasketted removable grease and oils collection container with carry handle and pouring spout. Electric assembly shall be tested to comply with pertinent sections of the Standards for Safety ANSI/UL 73 and/or ANSI/UL 1004. Electric motor equipped with overload protection. Two (2) no-hub connectors for plumbing connection provided.

SUBMITTAL OPTIONS

- FS-1 Point Source Flat Strainer (3.4 Gallons of additional solids storage capacity), has 2" inlet/outlet connection
- ESU-1 External Strainer (1.16 Gallons of additional solids storage capacity), has 2" inlet/outlet connection
- ILS-1 In-Line Strainer (4 Gallons of additional solids storage capacity), has 4" inlet/outlet connection, adjustable 48" legs
- SFK-4 Support Frame Kit, stainless steel construction, for use with 55 Gallon Grease Barrel (DRUM-55)
- DRUM-55 Grease Barrel with 55 gallon capacity, requires use of SH-3 on each Electrical Assembly
- SH-3-KIT Sump Hose Kit for grease trough connection to DRUM-55 (2 required for W-1000-IS)
- AP-6000-1-DR Alarm Probe for 55 Gallon Grease Barrel (DRUM-55) to notify when full of grease
- AP-6000-1-DRDC Alarm Probe for 55 Gallon Grease Barrel (DRUM-55) dry contact for remote warning light notification when full
- HAG-3 Horizontal Air Gap Assembly with 3" connection (comes with 3 flow restrictors for sink drains)
- HAG-BA-1 Solids Strainer Baskets for use with HAG-3 Assembly (Specify Quantity based on Number of Sinks: ___)

INSTALLATION NOTES

1. READ instruction manual included with system before installing/operating.
2. Install unit allowing for the minimum clearances shown. Make sure there is sufficient space above internal Strainer access cover to remove the strainer [minimum of 17.75” (451mm)].
3. Make piping connections with rubber “No Hub” connectors.
4. Keep outlet piping as straight as possible. Use only “sweep” connections.
5. Install vent on outlet piping.
6. Fill the tank with water before energizing the power to the motor and heater.
7. Do not install “P” Trap on outlet connection of tank (unit already has internal gas trap).
8. Do not reduce pipe size on outlet piping.
9. Do not pressure test unit.

Equipment must be installed in compliance with all applicable laws, regulations and codes, including plumbing codes. Installation should be performed by a qualified plumbing contractor.