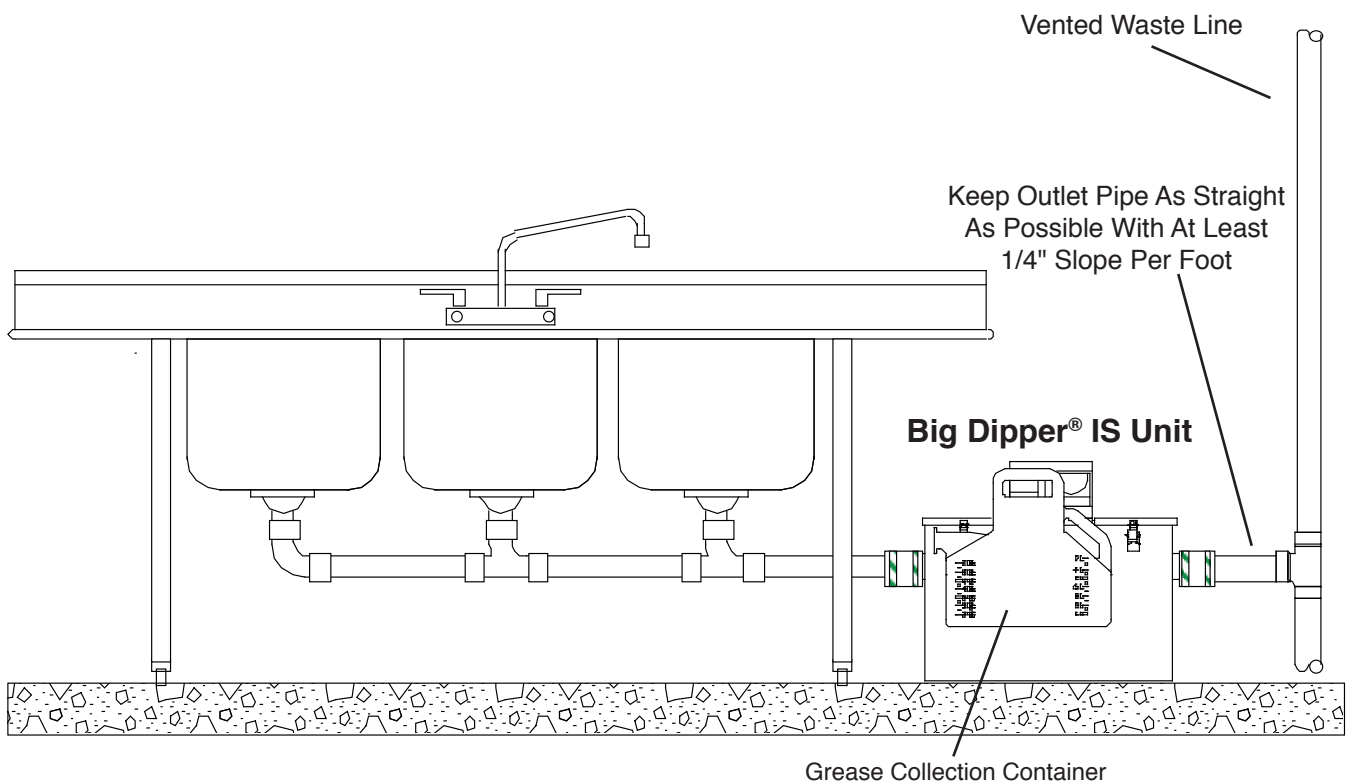


When planning a multiple fixture discharge into a single Big Dipper, establish the size unit required by following the method outlined in the sizing section of this manual. A flow control is built into the inlet coupling. Keep the outlet piping as straight and direct as possible to expedite flow out of the unit. Because all Big Dipper units are equipped with an internal "gas trap", no "P" trap is needed on the outlet piping from the unit.

### Big Dipper® Servicing A Three Compartment Sink

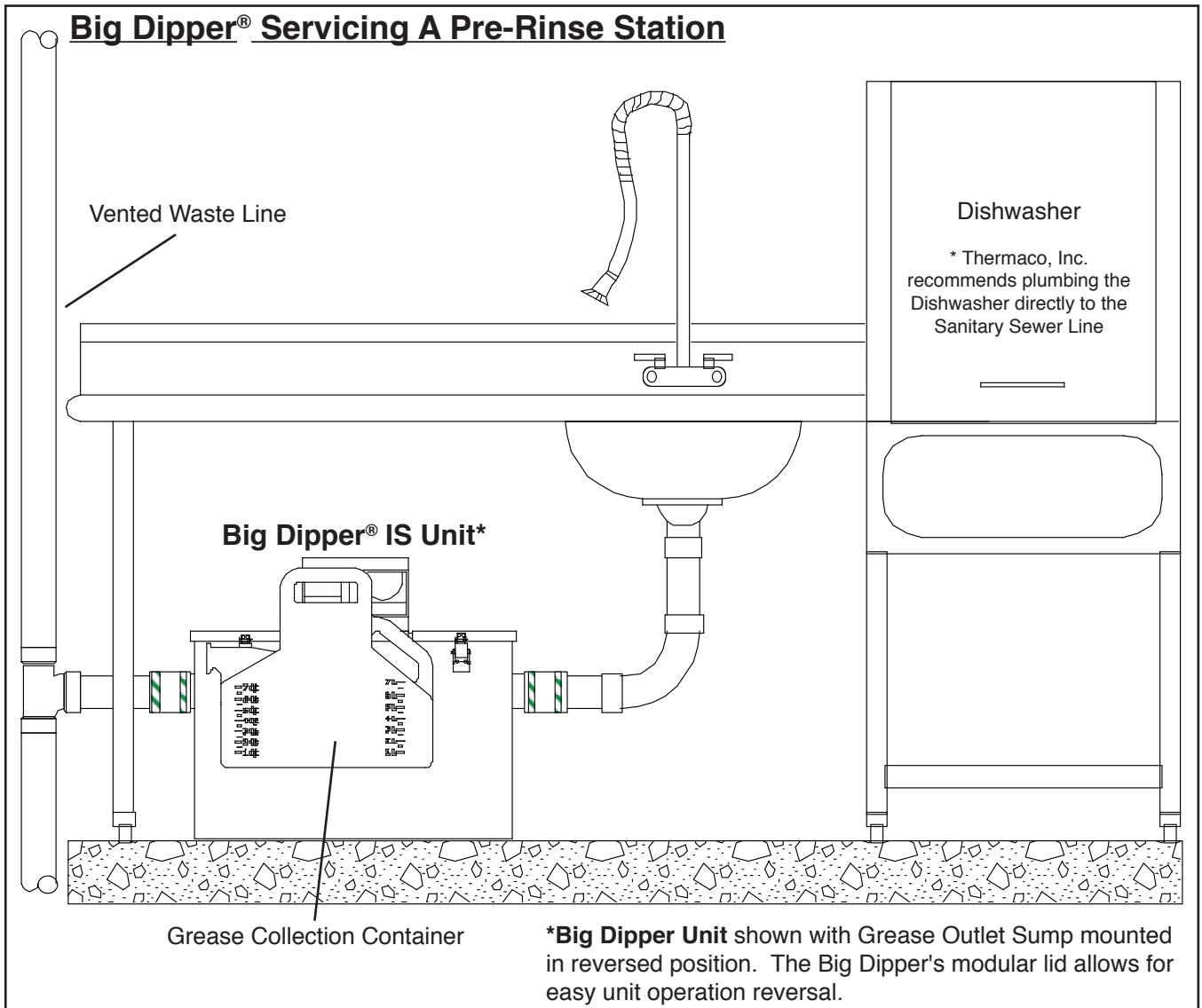


**NOTE:** This application drawing should be used as a reference only. Actual installations must conform to any and all local, state, and national codes that are in effect for your area.

## Pre-Rinse Station

Big Dipper® units are well suited for installations under a pre-rinse sink. Most of the grease/oils from a dishwashing process is generated at the pre-rinse station. The size of the Big Dipper unit required is determined by the maximum discharge rate of the sink. Because all Big Dipper units are equipped with an internal "gas trap", no "P" trap is needed on the outlet piping of the unit.

### Big Dipper® Servicing A Pre-Rinse Station



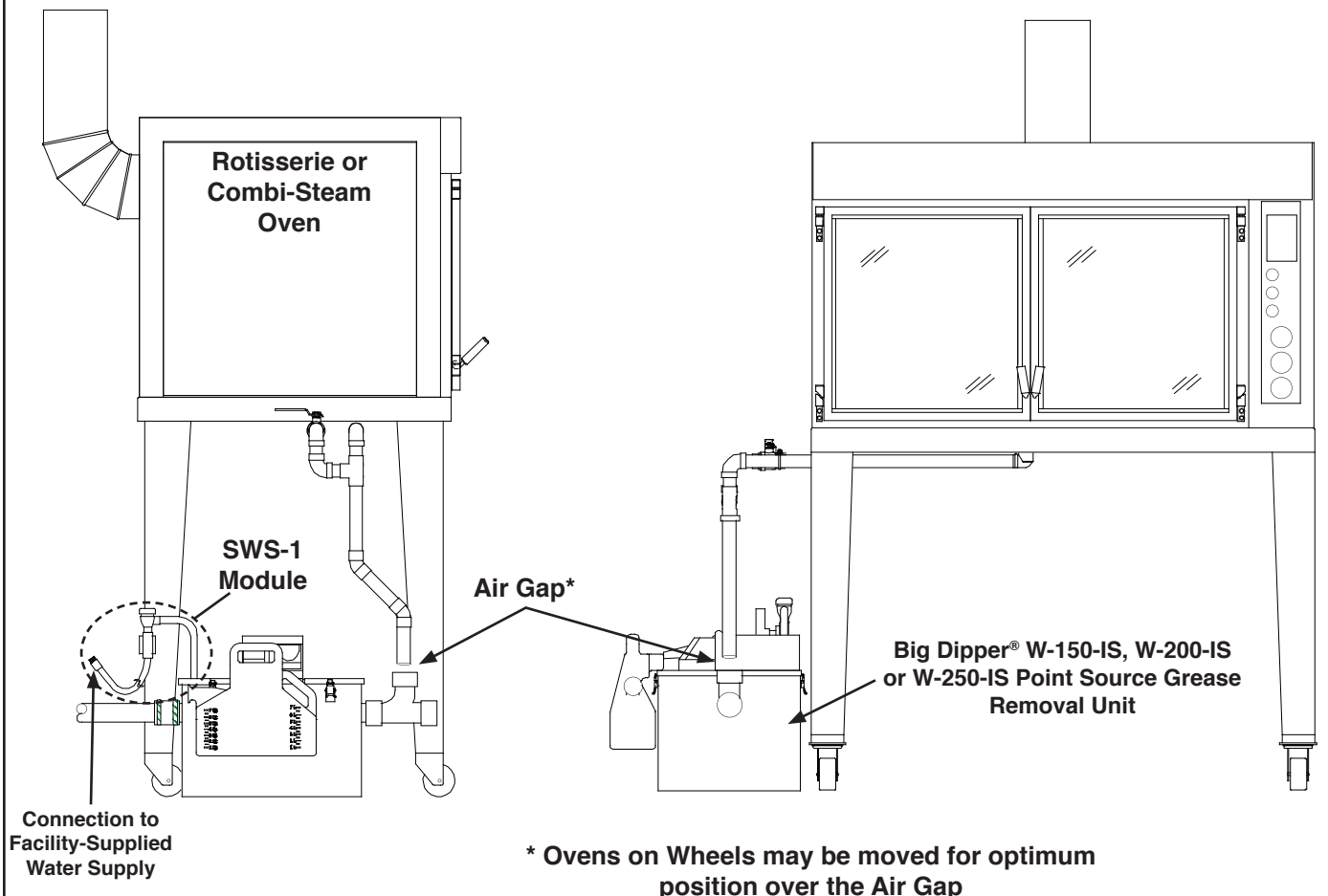
**NOTE:** This application drawing should be used as a reference only. Actual installations must conform to any and all local, state, and national codes that are in effect for your area.

Rotisserie Ovens, Combi-Steam Ovens and similar cookers are becoming more popular in commercial kitchen applications. The effluent that drains from these ovens is laden with fats. Due to the high concentration of liquid fats found in the effluent, these facilities find that the piping from these ovens are soon clogged with grease. Using a Big Dipper® unit solves this problem.

Another issue faced with this type of installation is there is no ready water supply to keep the static water level of the grease interceptor at a normal level. As the skimming wheel removes the grease, there is no sink draining into the unit to replenish the displaced grease & oils.

To address both of these issues, Thermaco, Inc. has designed the **SWS-1 Supplemental Water Supply System** to be used in conjunction with a Big Dipper W-150-IS, W-200-IS and W-250-IS Point Source Grease Removal Units. The SWS-1 allows the Big Dipper® unit to be installed directly to the Oven, while the water replenishment system supplies a flow of water to replace the removed grease. This allows the static water level inside the Big Dipper to remain at a normal level.

### SWS-1 Supplemental Water System

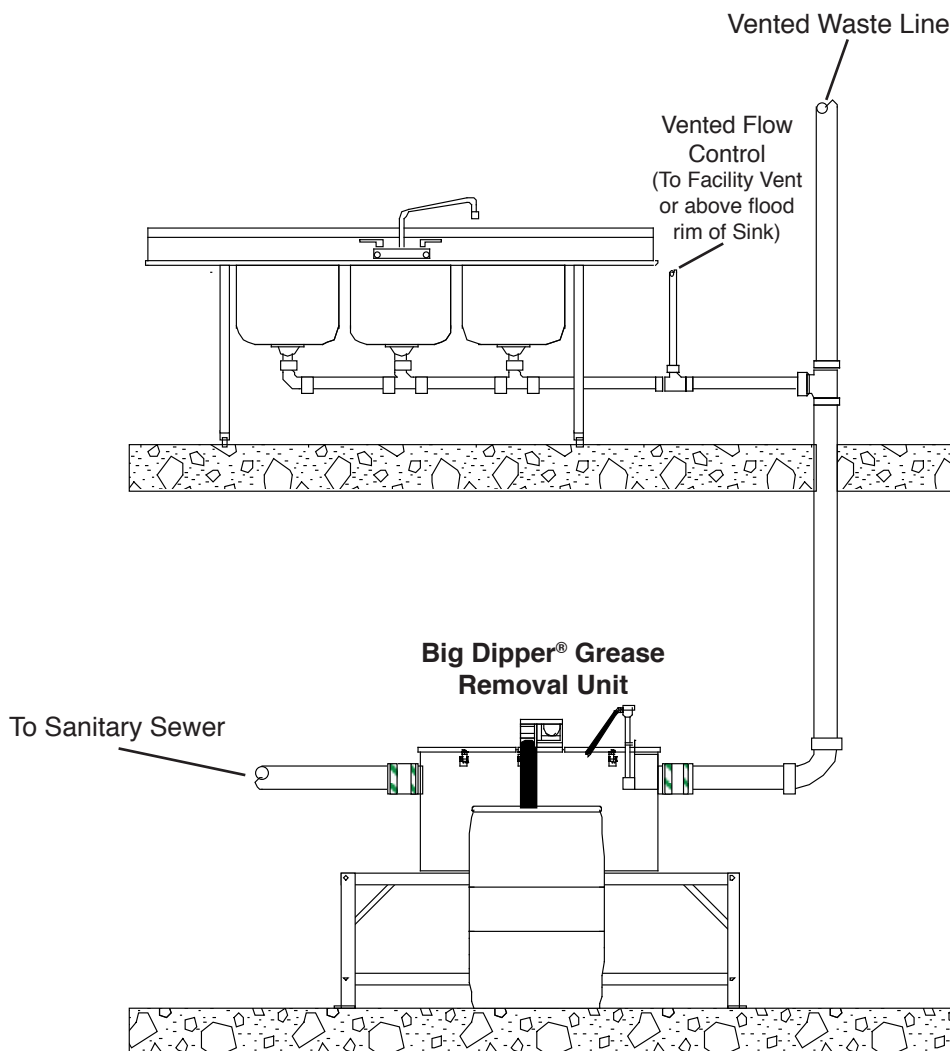


## Basement Location

Basement installations allow facilities to service drain flows from a kitchen without installing equipment inside the kitchen. The basement installation allows the Big Dipper to be serviced by maintenance personnel rather than kitchen personnel. This is an ideal situation for larger facilities such as hospitals or

casinos where multiple fixtures need to be serviced and/or locations where significant head pressure is present. The Big Dipper AST series is an excellent choice for basement installations. The Automatic Solids Transfer feature eliminates the need for maintenance personnel to empty solids strainer baskets.

### Big Dipper® Installed In A Basement Location



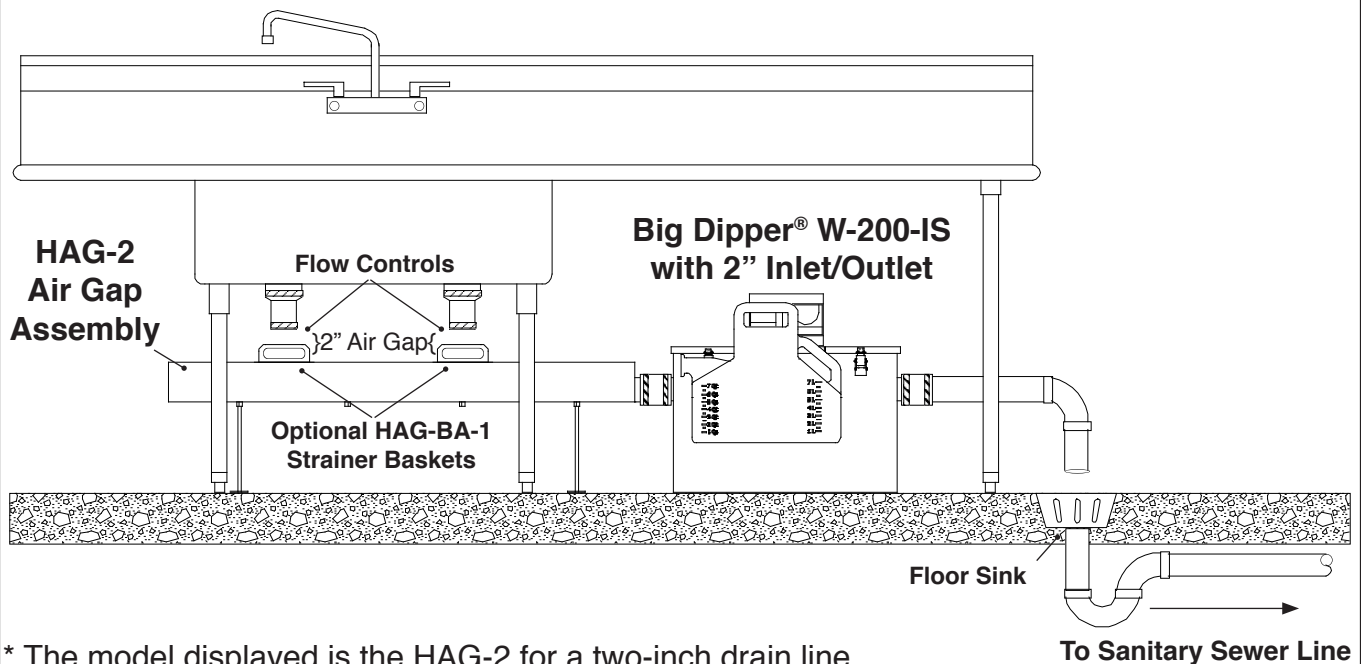
**NOTE :** This application drawing should be used as a reference only. Actual installations must conform to any and all local, state, and national codes that are in effect for your area.

## Air Gap Installation

Many health departments and plumbing codes require an air gap between the sink discharge and the drainage piping. The Big Dipper HAG Horizontal Air Gap Assembly offers a simple and effective method for providing an air gap.

As the sink drains, effluent flows into the all stainless steel construction HAG Air Gap. The flow is controlled by flow controls (provided) attached at the end of each drain stem. There is a 2" (or greater) gap between the bottom of the drain stem and the drainage piping. In the event of a blockage downstream of the sink, effluent flows out of this 2" gap onto the kitchen floor preventing any cross-contamination between the sinks or contamination from effluent. The HAG Air Gap may also be plumbed through a Big Dipper® Automatic Grease & Oils Removal Unit. Incidental solids in the flow may be strained and collected using the optional, field-installable HAG-BA-1 Solids Strainer Baskets. The HAG is mounted to the floor using threaded rod support legs and feet (supplied). A Bracket that mounts the HAG assembly to the wall is also provided.

### A Big Dipper® IS System & HAG Horizontal Air Gap\*



\* The model displayed is the HAG-2 for a two-inch drain line.

**NOTE :** This application drawing should be used as a reference only. Actual installations must conform to any and all local, state, and national codes that are in effect for your area.