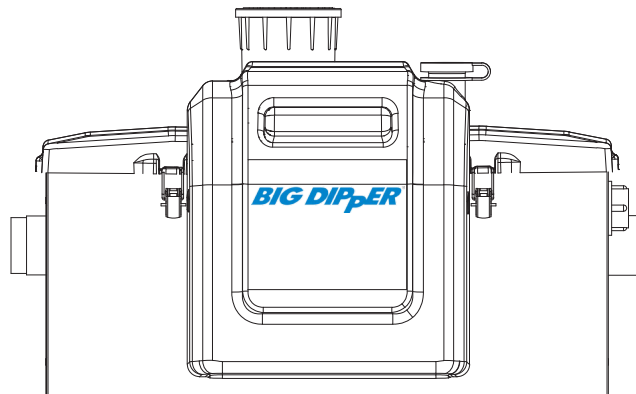




Installation & Operation Instructions For Big Dipper 65K Series Internal Strainer (IS) Units

Models W-200-IS-X, W-250-IS-X, W-350-IS-X, W-500-IS-X,
& W-750-I-X with CLA-65000
(Including 230 VAC Units)



** Please consult Thermaco, Inc. for specific models
tested, certified and/or listed by these organizations.*

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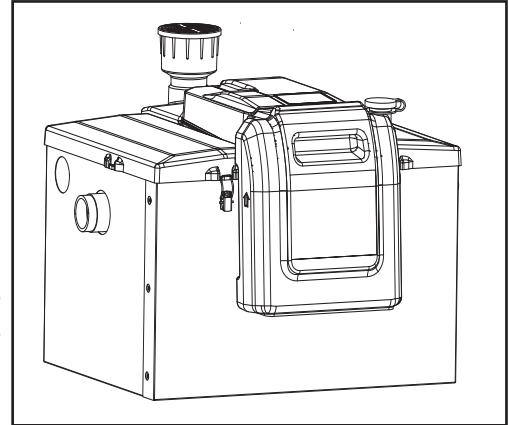
65K Series

Big Dipper® X System Overview

Big Dipper X Overview

The Thermaco, Inc. Big Dipper® Automatic Grease and Oils Removal System removes free-floating 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 and create health hazards within the facility.

Proper installation of a Big Dipper System can reduce or eliminate grease problems. Use of the Big Dipper minimizes or eliminates costly sewer surcharges and fines through efficient separation and removal of free-floating grease & oils. It also helps reduce or eliminate pumping and disposal costs associated with conventional grease interceptors. The recovered grease & oils are substantially water-free and suitable for recycling by rendering or biodiesel companies.



The Big Dipper system is an automatic, self-cleaning device. As greasy kitchen effluent drains from kitchen fixtures, the unit contains the grease & oils. These separate from the effluent and rise to the surface of the separator tank. The unit automatically skims the grease & oils and transfers them to a collection container. A digital control maintains the self-cleaning operation, activating the skimming wheel periodically based on the selected setting. Only the "cleaned" water exits the unit and flows into the facility drain lines. Big Dipper X systems operate most efficiently when servicing single fixtures such as a 1 to 3-compartment sink or a pre-rinse station.

The Big Dipper X includes integrated Smart Grease Technology with embedded sensors that monitor system status and maintenance history. Wi-Fi connectivity provides status updates and reminders through the Big Dipper app, giving visibility into staff maintenance practices and helping maintain compliance with local regulations.

The Big Dipper system's compact footprint allows installation directly at the source where grease problems originate. The design also allows easy maintenance and operation, requiring only minimal daily and weekly maintenance to maintain peak performance. The system allows maximum installation flexibility. Reversing operation is as simple as rotating the cover assembly.

Big Dipper X's CLA-65000 Complete Lid Assembly is equipped with wireless technology for tracking machine health. This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Changes or modifications not expressly approved by Thermaco may void the user's authority to operate the equipment.