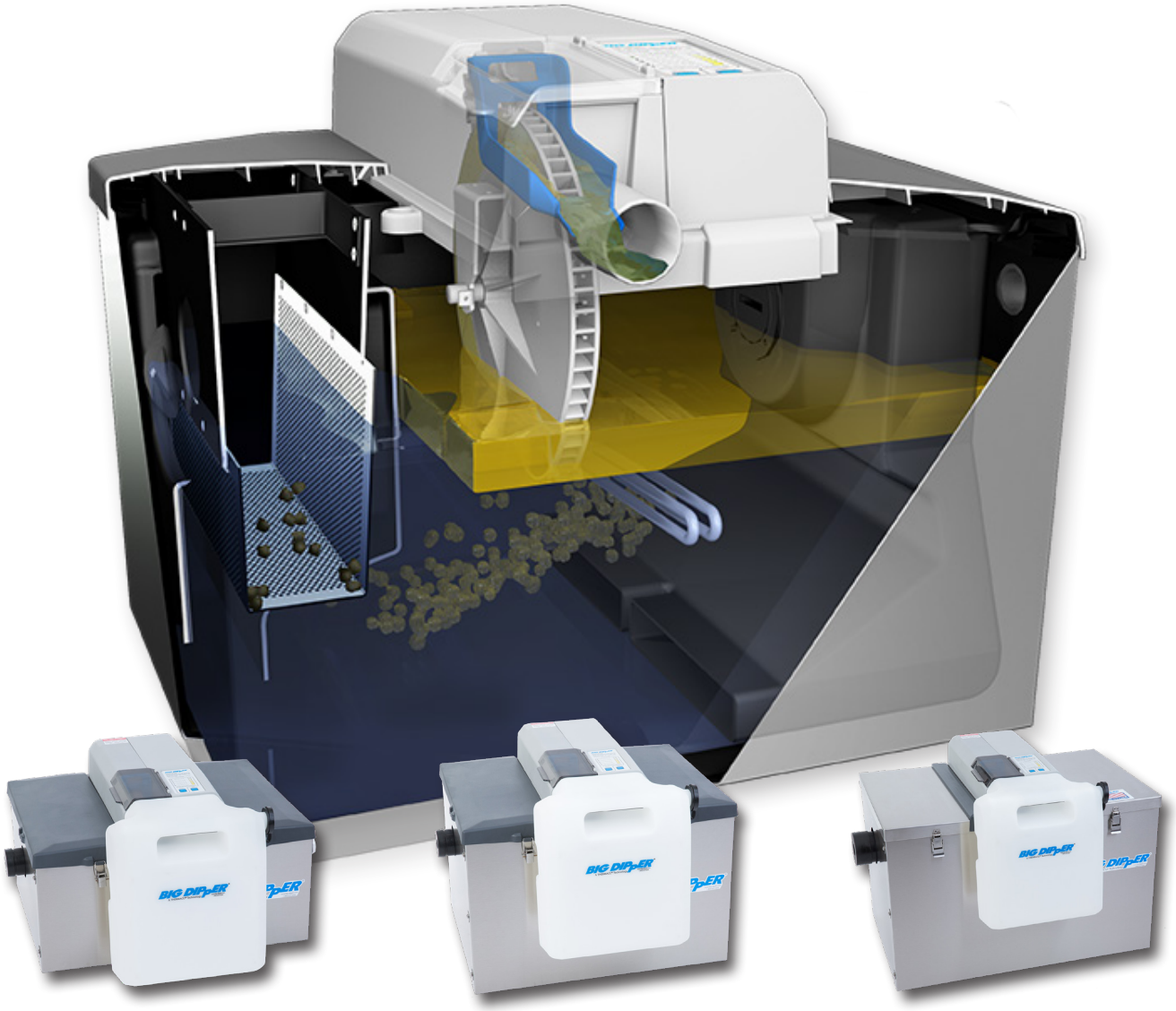
Big Dipper® Grease Removal System

Automatic Grease Traps



W-200-IS-E-AU | W-250-IS-E-AU | W-350-IS-E-AU

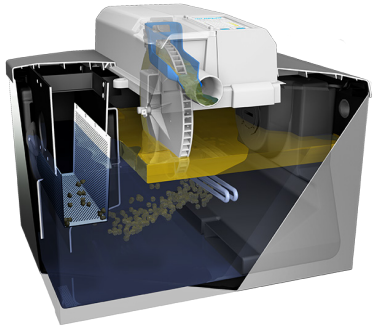
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Automatic Grease Removal System - Grease Traps

Product Overview

The Big Dipper® puts you in control of your kitchen grease management. It captures solid food particles and grease as they drain from your sinks, keeping them out of the sewer system. Once a day the captured grease in the tank is heated and a skimming wheel removes it from the tank, putting it into a grease collector for you to easily dispose of it, eliminating the need to pay expensive pumping.



How Big Dipper® Works

1. Solids caught in strainer
2. Grease flows through strainer
3. Grease rises in tank
4. Skimming wheel activates
5. Wiper blade scrapes grease off the skimming wheel
6. Turn grease collector counter-clockwise
7. Pull grease collector directly away from skimming assembly
8. Remove inlet wing lid and lift our internal strainer basket
9. Empty contents of grease collector and strainer daily or more often as needed (see maintenance page).

Suitable Market Application

Ideal for cafes, restaurants, take-away shops, fish and chip shops, bars, hotels, supermarkets, shopping centers, hospital and school cafeterias to protect internal plumbing from grease build-up.

Benefits

- **Compact Footprint - Fits almost anywhere:**
  The Big Dipper® is compact and makes installation possible in tight spaces It can be installed at a three-compartment or a pre-rinse station.
- **Automatic Operation:**
  The Big Dipper® operates on a pre-set digital timer control (light, moderate, or heavy greasy output). The skimming wheel activates and transfers floating fats and oils to the removable holding chamber.
- **Advance Odour Protection:**
  With the patent pending Advance Odour Protection*, unpleasant odours won't be a problem. Magnetic connections maintain constant pressure and the combination of all tightly sealed components keeps odours inside the Big Dipper® tank and out of the kitchen.
- **Easy to Clean:**
  No special training or equipment is required to clean the Big Dipper®. It can be maintained by your staff in just a few minutes per day. The grease collector is easily detached, and the grease can be poured into a municipally approved waste receptacle or be dumped into the kitchen trash for disposal.
- **Long-Term Savings:**
  Big Dipper® is easy to install and uses a standard power outlet. It also has readily available replacement parts.
- **Protects internal plumbing while meeting compliance standards:**
  A blockage in the kitchen's own plumbing can trigger expensive emergency repairs. Big Dipper® units can be placed next to grease sources,such as kitchen sinks, so that fats, oil and grease (FOG) don't have to travel through internal plumbing.
- **Constructed of corrosion resistant materials**
  Many steel and concrete grease traps start to corrode within a few years, often failing after just five or ten years in service. Big Dipper® Grease Traps use plastic that doesn't corrode - even when exposed to the chemical processes that come with stored grease.

**Advanced Odour Protection prevents odours from escaping through the lid of the Big Dipper® but does not prevent odours related to the rest of the plumbing system including but not limited to: open floor drains, air gaps, external solids straining devices, improper venting, and odours generated elsewhere in the plumbing system.*

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Big Dipper® Models



W-200-IS-E-AU



W-250-IS-E-AU



W-350-IS-E-AU

Model	Capacity			Dimensions #						
	Internal Strainer Basket Capacity (L)	Grease Retention (kg)	Flow Rate (L/sec)	Inlet/Outlet Size (mm)	Length (mm)	Width (mm)	Height (mm)	Inlet Height (mm)	Clearance Required* (mm)	Electrical (V)
W-200-IS-E-AU	7	21.2	1.3	50	648	615	363	152	565	240
W-250-IS-E-AU	7	25.4	1.6	50	648	615	477	267	679	240
W-350-IS-E-AU	9.5	38.3	2.2	75	813	617	555	318	845	240

All measurements are to centre pipe. Length is from inlet to outlet.
* Clearance required to remove Internal Strainer Basket measured from bottom of unit.

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Big Dipper® Grease Trap W200



Product Code: W-200-IS-E-AU

Products Overview

Big Dipper® Grease Trap W200 (W-200-IS-E-AU) is an automatic grease removal system with a grease retention capacity of 21.2kg. It is compact and low maintenance. Its patent pending Advanced Odour Protection prevents odours from escaping through the lid of the Big Dipper®.

Included as an Integral Part of the Unit

- 50mm inlet/outlet connections
- 1 rotating gear oleophilic/hydrophobic skimming wheel assembly for automatic grease/oil removal
- Flow control device
- Self-regulating electric immersion heater with thermostatic control
- 25mm vessel vent and Integral gas trap
- Digital controls for programmable operation
- Field-reversible motor assembly
- Field-reversible grease/oil sump outlet
- Quick-release stainless steel lid clamps
- Fully removable polymer lid with magnetic tensioners
- Internal polymer/stainless steel strainer basket for collecting coarse solids
- Polymer wiper blade unit
- Separate gasketed removable grease and oil collection container with carry handle and pouring spout

Features and Benefits

- Fully automatic self-cleaning cycle
- Traps and removes grease for easy disposal, protecting internal plumbing from clogging
- Capturing solid food particles and grease as they drain from your sinks, keeping them out of the sewer system
- User-friendly Digital Control interface and easy-to-operate controls
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal
- Constructed from corrosion resistant materials suitable for installation in most location
- Compact, space-efficient design
- Fit under or immediately beside most three-compartment, prep sinks or a pre-rinse station
- Patent Pending Advanced Odour Protection design locks in odours from grease and solids, keeping odours inside the tank
- Because it's not buried, it becomes an asset to be sold or moved if the end user's location changes
- Uses standard power outlet
- WSAA (Water Services Association of Australia) approved

Product Specifications

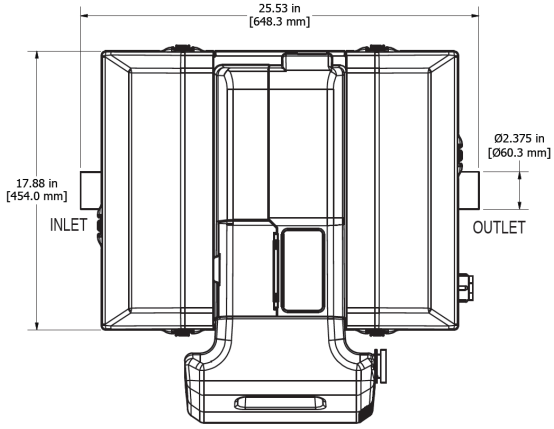
- Exterior: Stainless steel, bright finish injection moulded polymer
- Interior: Rotationally moulded Polyethylene
- Electrical: 240 Volts
- Flow Rating: 1.3L/sec
- Number of Skimming Wheels: 1
- Skimming Rate: 4.08Kg/hr
- Grease Retention Capacity: 21.2Kg
- Internal Solids Strainer Capacity: 7L
- Inlet/Outlet: 50mm

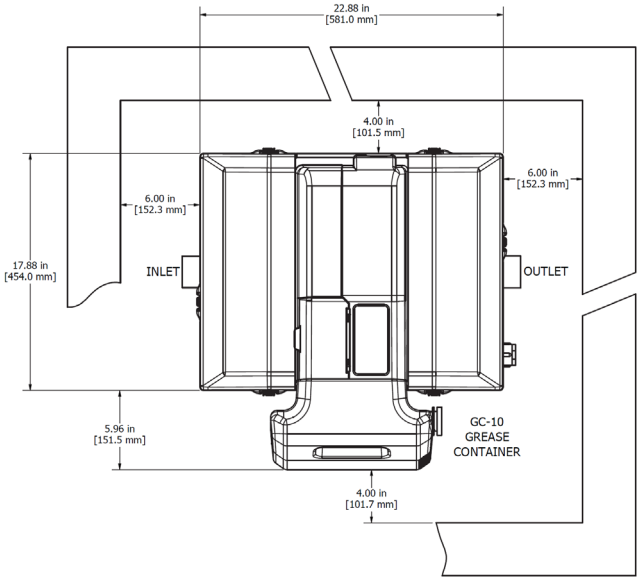
Suitable Application

Ideal for Cafes, Restaurants, Take-away Shops, Fish & Chip Shops, Bars, Hotels, Supermarkets, Shopping Centres, Hospitals, and School Cafeterias to protect plumbing from grease build-up.

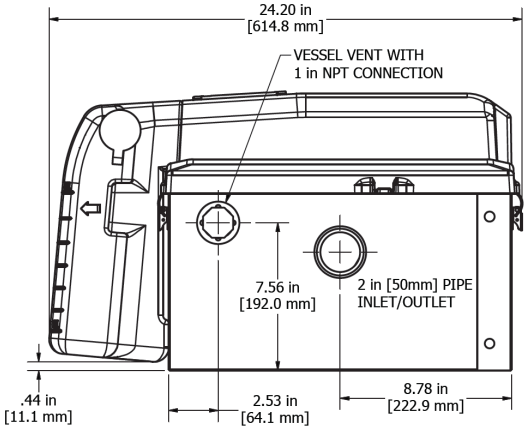
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Top View

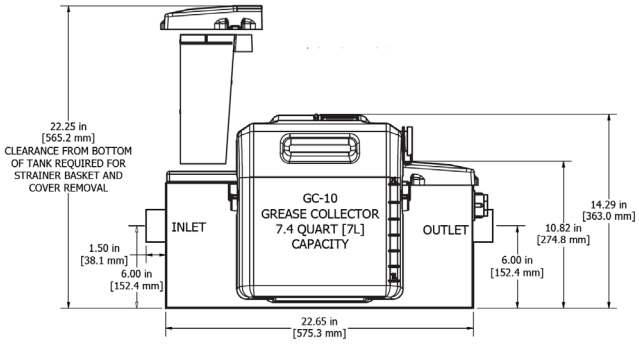




End View



Side View



Installation Notes

1. Read the instruction manual thoroughly before installing/operating the system
2. Install unit allowing for the minimum clearances shown. Make sure there is sufficient space above the Internal Strainer access cover to remove the strainer (minimum of 290mm)
3. Make piping connections with rubber “No Hub” connectors
4. Keep the outlet piping as straight as possible and use only “sweep” connections
5. Install a vent on the outlet piping
6. Fill the tank with water before energising the power to the motor and heater
7. Do not install “P” trap on outlet connection of the tank (the unit includes an internal gas trap)
8. Do not reduce the pipe size on the outlet piping
9. Do not pressure test the unit.
10. Installation should comply to AS3500 - National Australian Plumbing Code and any other local and applicable codes
11. Installation should only be performed by a qualified plumbing contractor.

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Big Dipper® Grease Trap W250



Product Code: W-250-IS-E-AU

Products Overview

Big Dipper® Grease Trap W250 (W-250-IS-E-AU) is an automatic grease removal system with a grease retention capacity of 25.4kg. It is compact and low maintenance. Its patent pending Advanced Odour Protection prevents odours from escaping through the lid of the Big Dipper®.

Included as an Integral Part of the Unit

- 50mm inlet/outlet connections
- 1 rotating gear oleophilic/hydrophobic skimming wheel assembly for automatic grease/oil removal
- Flow control device
- Self-regulating electric immersion heater with thermostatic control
- 25mm vessel vent and Integral gas trap
- Digital controls for programmable operation
- Field-reversible motor assembly
- Field-reversible grease/oil sump outlet
- Quick-release stainless steel lid clamps
- Fully removable polymer lid with magnetic tensioners
- Internal polymer/stainless steel strainer basket for collecting coarse solids
- Polymer wiper blade unit
- Separate gasketed removable grease and oil collection container with carry handle and pouring spout

Features and Benefits

- Fully automatic self-cleaning cycle
- Traps and removes grease for easy disposal, protecting internal plumbing from clogging
- Capturing solid food particles and grease as they drain from your sinks, keeping them out of the sewer system
- User-friendly Digital Control interface and easy-to-operate controls
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal
- Constructed from corrosion resistant materials suitable for installation in most location
- Compact, space-efficient design
- Fit under or immediately beside most three-compartment, prep sinks or a pre-rinse station
- Patent Pending Advanced Odour Protection design locks in odours from grease and solids, keeping odours inside the tank
- Because it's not buried, it becomes an asset to be sold or moved if the end user's location changes
- Uses standard power outlet
- WSAA (Water Services Association of Australia) approved

Product Specifications

- Exterior: Stainless steel, bright finish injection moulded polymer
- Interior: Rotationally moulded Polyethylene
- Electrical: 240 Volts
- Flow Rating: 1.6L/sec
- Number of Skimming Wheels: 1
- Skimming Rate: 4.08Kg/hr
- Grease Retention Capacity: 25.4Kg
- Internal Solids Strainer Capacity: 7L
- Inlet/Outlet: 50mm

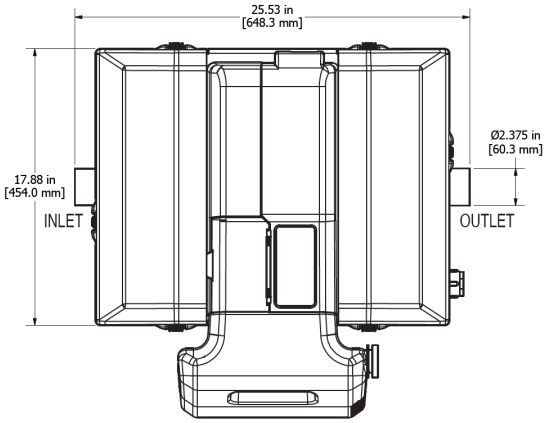
Suitable Application

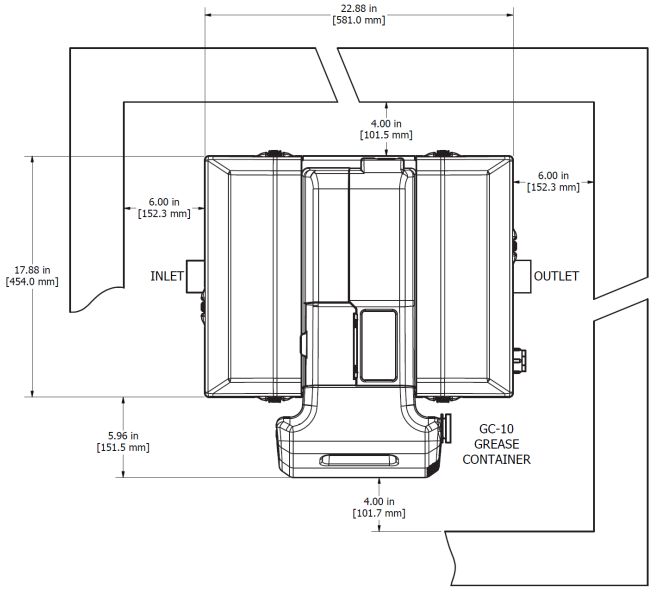
Ideal for Cafes, Restaurants, Take-away Shops, Fish & Chip Shops, Bars, Hotels, Supermarkets, Shopping Centres, Hospitals, and School Cafeterias to protect plumbing from grease build-up.

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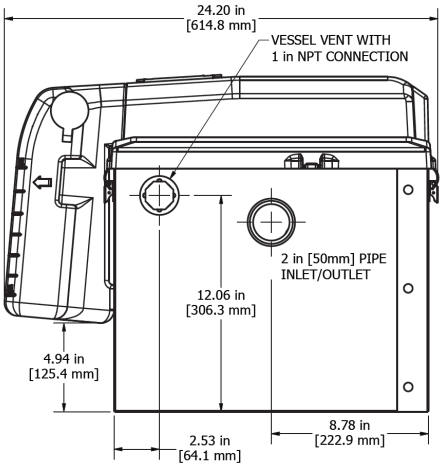
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Top View

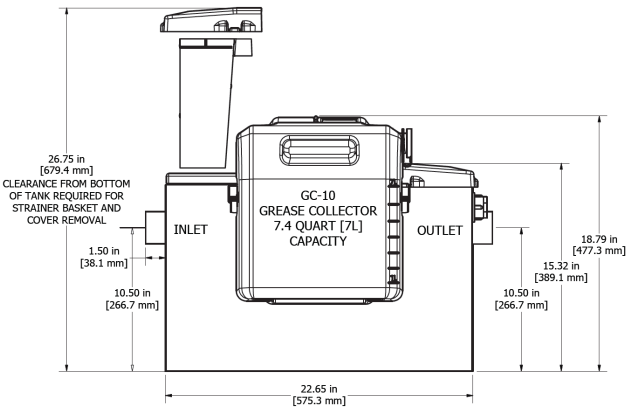




End View



Side View



Installation Notes

1. Read the instruction manual thoroughly before installing/operating the system
2. Install unit allowing for the minimum clearances shown. Make sure there is sufficient space above the Internal Strainer access cover to remove the strainer (minimum of 290mm)
3. Make piping connections with rubber “No Hub” connectors
4. Keep the outlet piping as straight as possible and use only “sweep” connections
5. Install a vent on the outlet piping
6. Fill the tank with water before energising the power to the motor and heater
7. Do not install “P” trap on outlet connection of the tank (the unit includes an internal gas trap)
8. Do not reduce the pipe size on the outlet piping
9. Do not pressure test the unit.
10. Installation should comply to AS3500 - National Australian Plumbing Code and any other local and applicable codes
11. Installation should only be performed by a qualified plumbing contractor.

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Big Dipper® Grease Trap W350



Product Code: W-350-IS-E-AU

Products Overview

Big Dipper® Grease Trap W350 (W-350-IS-E-AU) is an automatic grease removal system with a grease retention capacity of 38.3kg. It is compact and low maintenance. Its patent pending Advanced Odour Protection prevents odours from escaping through the lid of the Big Dipper®.

Included as an Integral Part of the Unit

- 75mm inlet/outlet connections
- 1 rotating gear oleophilic/hydrophobic skimming wheel assembly for automatic grease/oil removal
- Flow control device
- Self-regulating electric immersion heater with thermostatic control
- 25mm vessel vent and Integral gas trap
- Digital controls for programmable operation
- Field-reversible motor assembly
- Field-reversible grease/oil sump outlet
- Quick-release stainless steel lid clamps
- Fully removable polymer lid with magnetic tensioners
- Internal polymer/stainless steel strainer basket for collecting coarse solids
- Polymer wiper blade unit
- Separate gasketed removable grease and oil collection container with carry handle and pouring spout

Features and Benefits

- Fully automatic self-cleaning cycle
- Traps and removes grease for easy disposal, protecting internal plumbing from clogging
- Capturing solid food particles and grease as they drain from your sinks, keeping them out of the sewer system
- User-friendly Digital Control interface and easy-to-operate controls
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal
- Constructed from corrosion resistant materials suitable for installation in most location
- Compact, space-efficient design
- Fit under or immediately beside most three-compartment, prep sinks or a pre-rinse station
- Patent Pending Advanced Odour Protection design locks in odours from grease and solids, keeping odours inside the tank
- Because it's not buried, it becomes an asset to be sold or moved if the end user's location changes
- Uses standard power outlet
- WSAA (Water Services Association of Australia) approved

Product Specifications

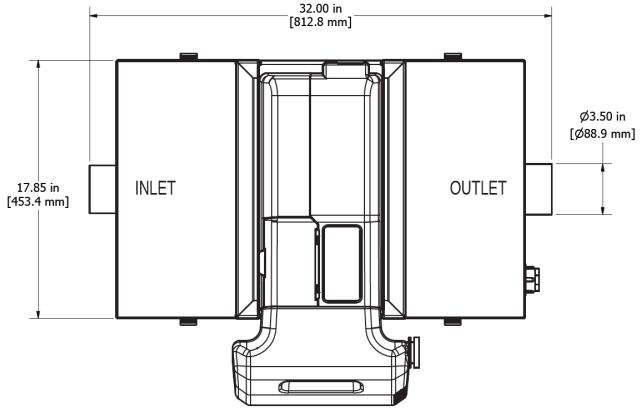
- Exterior: Stainless steel, bright finish injection moulded polymer
- Interior: Rotationally moulded Polyethylene
- Electrical: 240 Volts
- Flow Rating: 2.2L/sec
- Number of Skimming Wheels: 1
- Skimming Rate: 4.08Kg/hr
- Grease Retention Capacity: 38.3Kg
- Internal Solids Strainer Capacity: 9.5L
- Inlet/Outlet: 75mm

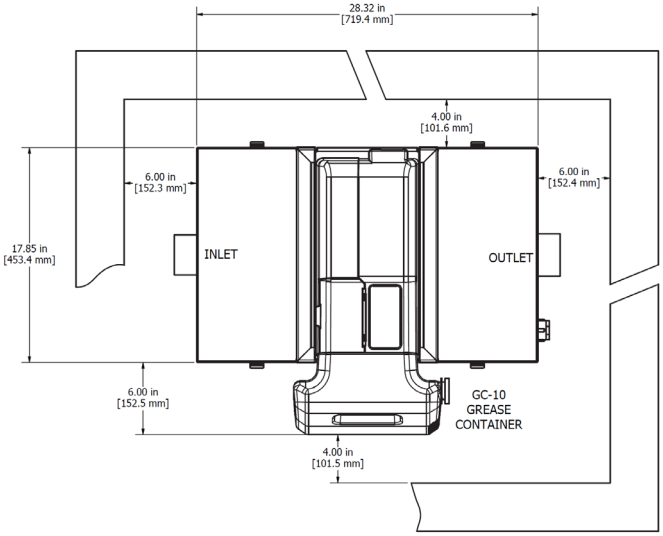
Suitable Application

Ideal for Cafes, Restaurants, Take-away Shops, Fish & Chip Shops, Bars, Hotels, Supermarkets, Shopping Centres, Hospitals, and School Cafeterias to protect plumbing from grease build-up.

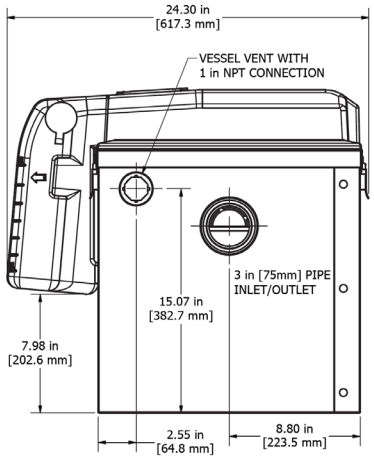
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Top View

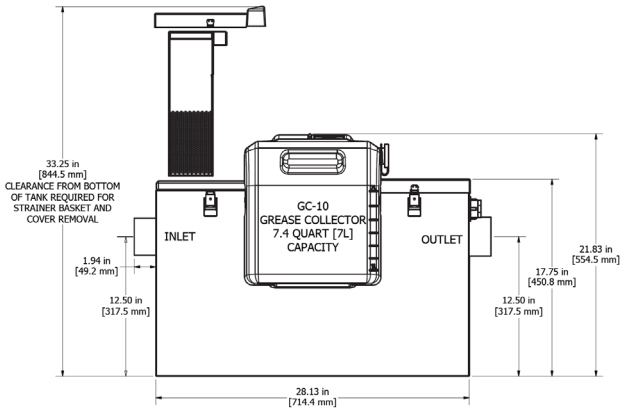




End View



Side View

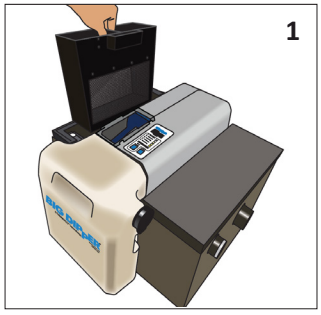


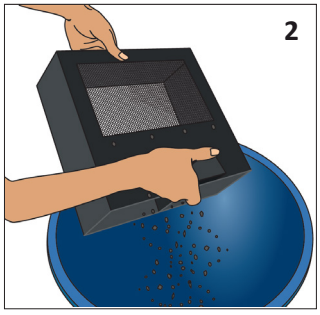
Installation Notes

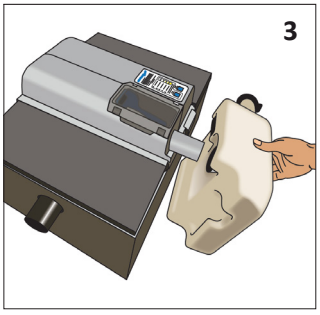
1. Read the instruction manual thoroughly before installing/operating the system
2. Install unit allowing for the minimum clearances shown. Make sure there is sufficient space above the Internal Strainer access cover to remove the strainer (minimum of 394mm)
3. Make piping connections with rubber “No Hub” connectors
4. Keep the outlet piping as straight as possible and use only “sweep” connections
5. Install a vent on the outlet piping
6. Fill the tank with water before energising the power to the motor and heater
7. Do not install “P” trap on outlet connection of the tank (the unit includes an internal gas trap)
8. Do not reduce the pipe size on the outlet piping
9. Do not pressure test the unit
10. Installation should comply to AS3500 - National Australian Plumbing Code and any other local and applicable codes
11. Installation should only be performed by a qualified plumbing contractor

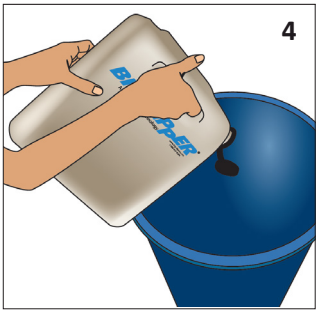
Product Codes: W-200-IS-E-AU| W-250-IS-E-AU| W-350-IS-E-AU

Daily Maintenance



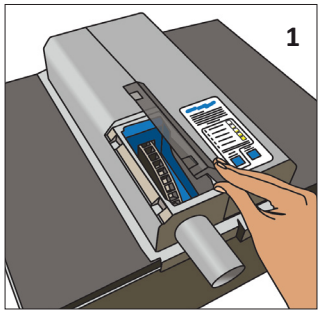


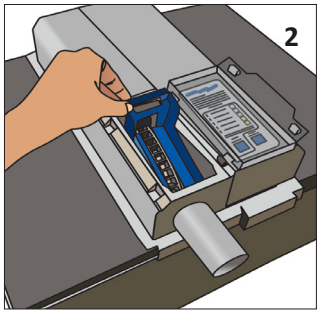


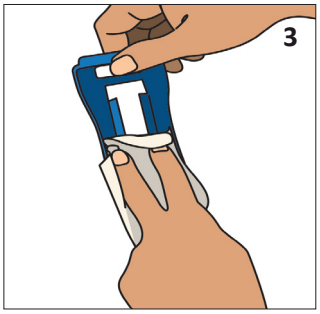


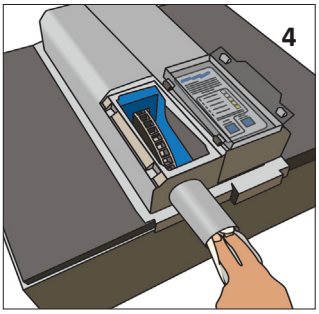
1 and 2 - Remove solids strainer basket and empty into trash. Spray down solids strainer basket.
3 and 4 - Empty collected grease into recycling barrel or dispose in trash.

Weekly Maintenance



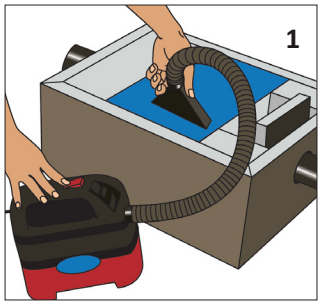






1 - Open wiper assembly cover.
2 and 3 - Remove and clean blue wiper assembly.
4 - Replace wiper assembly. Clean grease outlet trough.

Quarterly / Semi-Annual Maintenance



1 - Vacuum out contents of tank, making sure to remove fine sediment at bottom. Wipe off heater assembly.

Pro Tip:
Fill the tank up with water before powering the electrical assembly. Failure to do so could be harmful to internal components.

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