

MAG-BIG DIPPER®

Automatic Grease Removal System - Grease Traps

W-200-IS



W-250-IS



W-350-IS



W-500-IS



W-750-IS



W-1000-IS



Compact

Space-efficient design



User Friendly

User interface with easy to operate controls



Advanced Odour Protection

Keeps Odours in the tank and out of the kitchen



Long-Term Savings

Self-maintain your grease unit and stop paying monthly pumping fees



MAG-Big Dipper® with Advanced Odour Protection

Big Dipper® Models

The Big Dipper® Internal Strainer (IS) Range puts you in control of your kitchen grease management and compliance by capturing 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.

Choose from 6 Internal Strainer Models:



W-200-IS

- 1.3 L/second Flow Rating
- 21.2 Kg Grease Retention
- 7 Litres Internal Strainer Basket Capacity
- Inlet/Outlet Size: 50 mm



W-250-IS

- 1.6 L/second Flow Rating
- 25.4 Kg Grease Retention
- 7 Litres Internal Strainer Basket Capacity
- Inlet/Outlet Size: 50 mm



W-350-IS

- 2.2 L/second Flow Rating
- 38.3 Kg Grease Retention
- 9.5 Litres Internal Strainer Basket Capacity
- Inlet/Outlet Size: 75 mm



W-500-IS

- 3.2 L/second Flow Rating
- 48.8 Kg Grease Retention
- 9.5 Litres Internal Strainer Basket Capacity
- Inlet/Outlet Size: 75 mm



W-750-IS

- 4.7 L/second Flow Rating
- 76 Kg Grease Retention
- 14 Litres Internal Strainer Basket Capacity
- Inlet/Outlet Size: 100 mm



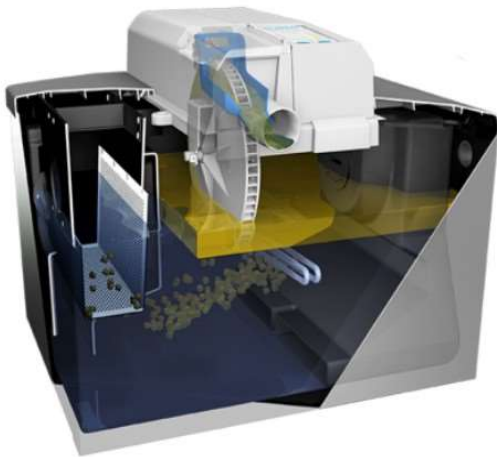
W-1000-IS

- 6.3 L/second Flow Rating
- 93.4 Kg Grease Retention
- 14 Litres Internal Strainer Basket Capacity
- Inlet/Outlet Size: 100 mm

Big Dipper® Automatic Grease Unit Specifications								
Model	Capacity	Dimensions (All measurements are to centre pipe. Length is from inlet to outlet)						Electrical
	Flow Rate (Litres per second)	Inlet/Outlet Size (mm)	L (mm)	W (mm)	H (mm)	Inlet Height (mm)	Clearance Required* (mm)	
W-200-IS	1.3 L/s	50	648	615	363	152	565	240volts
W-250-IS	1.6 L/s	50	648	615	477	267	679	240volts
W-350-IS	2.2 L/s	75	813	617	555	318	845	240volts
W-500-IS	3.2 L/s	75	965	617	555	318	845	240volts
W-750-IS	4.7 L/s	100	1168	617	658	419	1003	240volts
W-1000-IS	6.3 L/s	100	1539	747	657	419	1003	240volts

*Measured from bottom of unit, clearance required to remove Internal Strainer Basket

Save Money, Manage Grease Waste with Big Dipper®



The Big Dipper® Automatic Grease and Oil Removal System is a Point-source unit.

Point-source removal units are installed directly at the source, usually at a three-compartment or a pot-washing sink. They fit under bench installations or a pre-rinse station.

The Big Dipper® is ideal for cafes, restaurants, take-away shops, fish & chip shops, bars, hotels, supermarkets, shopping centres, hospital and school cafeterias to protect internal plumbing from grease build-up.

As commercial kitchens grow and are added to more buildings with a wide variety of uses, compliance with wastewater regulations and protecting internal plumbing become bigger issues.

BENEFITS

- **Compact Footprint - Fits almost anywhere**

With kitchen space at a premium, the Big Dipper® is specially designed to fit into compact spaces and minimise the footprint while meeting any compliance needs for small and larger facilities.

Big Dipper® makes installation possible in tight spaces.

- **Automatic Operation**

The Big Dipper® doesn't require manual operation. It operates based on a digital timer control (pre-set with options for light, moderate, or heavy greasy output). The skimming wheel activates and transfers floating fats and oils to the removable holding chamber.

- **Advanced Odour Protection**

Your staff will spend a lot of time in the kitchen. The Big Dipper® has a tighter fit of components - seals, gaskets and latches so unpleasant odours won't be a problem.

Magnetic connections maintain constant pressure and the combination of all tightly sealed components keeps odours inside the 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. No suction trucks, contractors or special equipment is required.

- **Lifetime Cost**

There are costs beyond the purchase price to consider - including cost of servicing, installation (some traps require major excavation and heavy equipment to install) and cost of repairs.

Big Dipper®'s are easy to install and come with flexible pipe-connections and standard outlet plugs. Replacement parts are easily available, and the Big Dipper® models come with a **3-year warranty**.



- **Protects internal plumbing while meeting compliance standards**

For facilities that have long internal wastewater lines, such as hotels and hospital cafeterias, keeping grease from fouling internal plumbing is a major concern. 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.



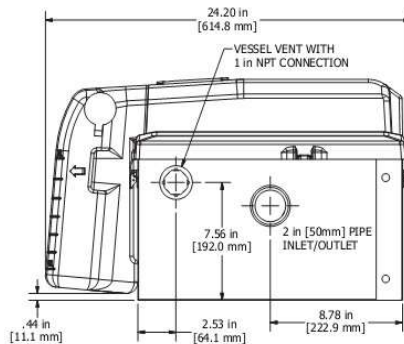
MAG-BIG DIPPER®

Automatic Grease Removal System - Grease Traps

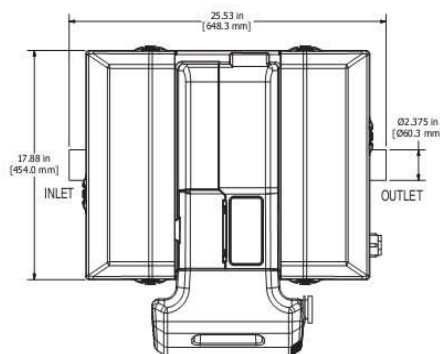
PRODUCT CODE: W-200-IS

Automatic Grease Removal System with Advanced Odour Protection

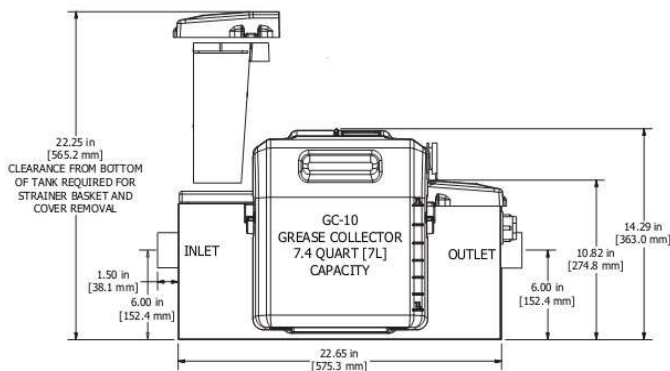
END VIEW



TOP VIEW



SIDE VIEW



PRODUCT DESCRIPTION:

Above ground, automatic grease removal unit. Equal to 2000 litres or 1-199 seat/meals per day.

FEATURES AND BENEFITS:

- Compact, space efficient design
- User friendly Digital Control interface and easy to operate controls
- Advanced Odour* Protection design locks in odours from grease and solids
- Save money – automatic self-cleaning cycle, self-maintain, stop paying regular pumping fees
- 3-year warranty
- WSAA approved
- Corrosion resistant materials suitable for installation in most locations
- Low maintenance
- Stainless Steel exterior
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal
- Two (2) No-Hub Connectors provided for plumbing connection
- Ideal for retrofitting or upgrading cafes, restaurants, takeaway shops, fish & chip shops, bars, hotels, supermarkets, shopping centres, hospital and school cafeterias.

SPECIFICATIONS:

- Centre module comes with digital timer control, heater assembly, and mechanized skimming assemble
- Construction Exterior: Stainless Steel, Bright Finish, Injection Moulded Polymer
- Construction Interior: Rotationally Moulded Polyethylene
- 240 Volts
- Flow Rating: 1.3 Litres per second
- No. of Skimming Wheels: 1
- Skimming Rate: 4.08 Kg Per Hour
- Grease Retention Capacity: 21.2 Kg
- Internal Strainer Basket Capacity: 7 Litres
- Inlet/Outlet Size: 50 mm

*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.



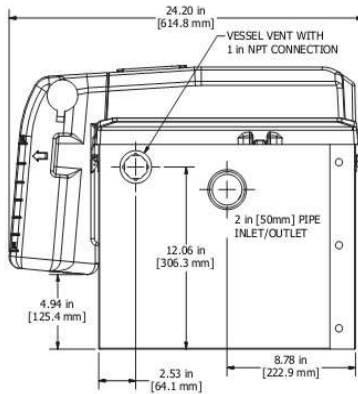
MAG-BIG DIPPER®

Automatic Grease Removal System - Grease Traps

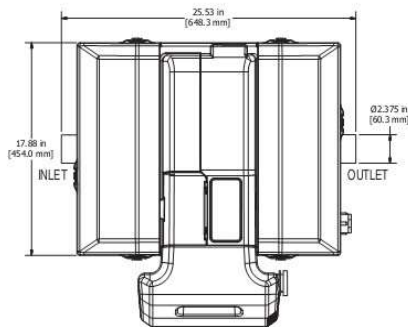
PRODUCT CODE: W-250-IS

Automatic Grease Removal System with Advanced Odour Protection

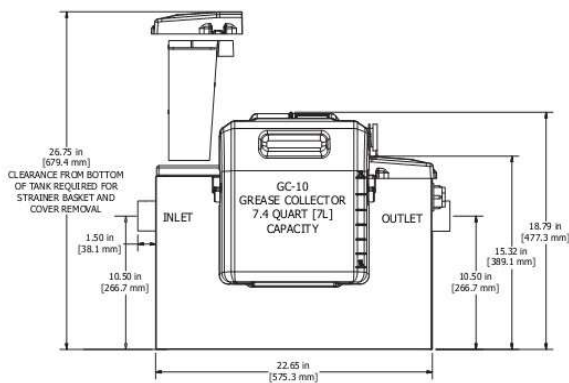
END VIEW



TOP VIEW



SIDE VIEW



PRODUCT DESCRIPTION:

Above ground, automatic grease removal unit. Equal to 3000 litres or 200-399 seat/meals per day.

FEATURES AND BENEFITS:

- Compact, space efficient design
- User friendly Digital Control interface and easy to operate controls
- Advanced Odour* Protection design locks in odours from grease and solids
- Save money – automatic self-cleaning cycle, self-maintain, stop paying regular pumping fees
- 3-year warranty
- WSAA approved
- Corrosion resistant materials suitable for installation in most locations
- Low maintenance
- Stainless Steel exterior
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal
- Two (2) No-Hub Connectors provided for plumbing connection
- Ideal for retrofitting or upgrading cafes, restaurants, take-away shops, fish & chip shops, bars, hotels, supermarkets, shopping centres, hospital and school cafeterias.

SPECIFICATIONS:

- Centre module comes with digital timer control, heater assembly, and mechanized skimming assemble
- Construction Exterior: Stainless Steel, Bright Finish, Injection Moulded Polymer
- Construction Interior: Rotationally Moulded Polyethylene
- 240 Volts
- Flow Rating: 1.6 Litres per second
- No. of Skimming Wheels: 1
- Skimming Rate: 4.08 Kg Per Hour
- Grease Retention Capacity: 25.4 Kg
- Internal Strainer Basket Capacity: 7 Litres
- Inlet/Outlet Size: 50 mm

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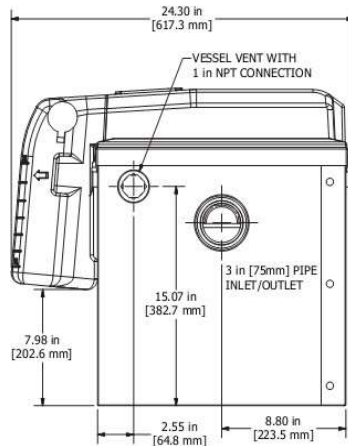
MAG-BIG DIPPER®

Automatic Grease Removal System - Grease Traps

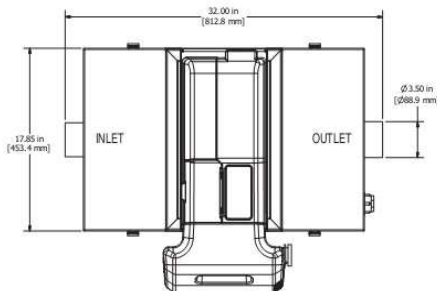
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Automatic Grease Removal System with Advanced Odour Protection

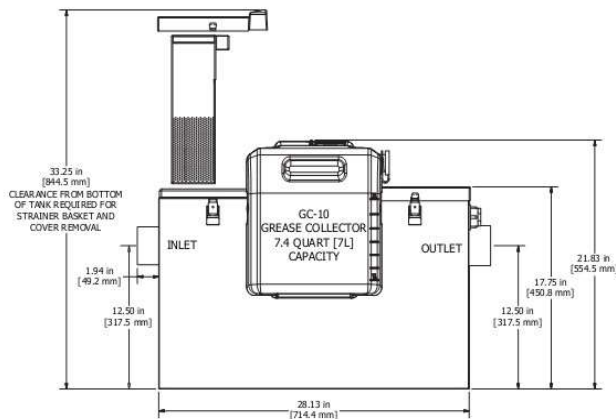
END VIEW



TOP VIEW



SIDE VIEW



PRODUCT DESCRIPTION:

Above ground, automatic grease removal unit. Equal to 4000 litres or 400-799 seat/meals per day.

FEATURES AND BENEFITS:

- Compact, space efficient design
- User friendly Digital Control interface and easy to operate controls
- Advanced Odour* Protection design locks in odours from grease and solids
- Save money – automatic self-cleaning cycle, self-maintain, stop paying regular pumping fees
- 3-year warranty
- WSAA approved
- Corrosion resistant materials suitable for installation in most locations
- Low maintenance
- Stainless Steel exterior
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal
- Two (2) No-Hub Connectors provided for plumbing connection
- Ideal for retrofitting or upgrading cafes, restaurants, takeaway shops, fish & chip shops, bars, hotels, supermarkets, shopping centres, hospital and school cafeterias.

SPECIFICATIONS:

- Centre module comes with digital timer control, heater assembly, and mechanized skimming assemble
- Construction Exterior: Stainless Steel, Bright Finish, Injection Moulded Polymer
- Construction Interior: Rotationally Moulded Polyethylene
- 240 Volts
- Flow Rating: 2.2 Litres per second
- No. of Skimming Wheels: 1
- Skimming Rate: 4.08 Kg Per Hour
- Grease Retention Capacity: 38.3 Kg
- Internal Strainer Basket Capacity: 9.5 Litres
- Inlet/Outlet Size: 75 mm

*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.



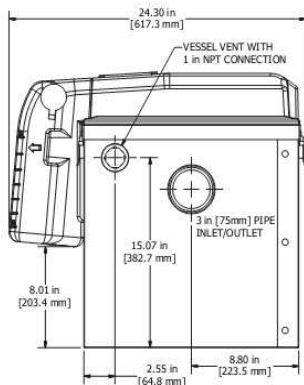
MAG-BIG DIPPER®

Automatic Grease Removal System - Grease Traps

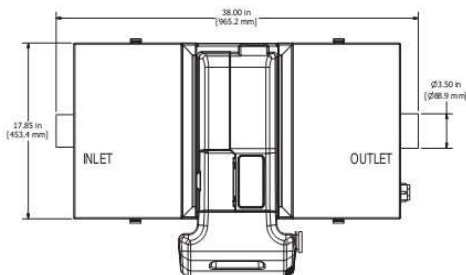
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Automatic Grease Removal System with Advanced Odour Protection

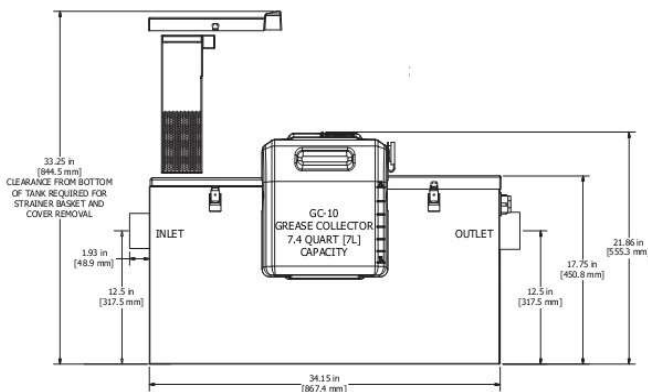
END VIEW



TOP VIEW



SIDE VIEW



PRODUCT DESCRIPTION:

Above ground, automatic grease removal unit. Equal to 5000 litres or 800-1000 seat/meals per day.

FEATURES AND BENEFITS:

- Compact, space efficient design
- User friendly Digital Control interface and easy to operate controls
- Advanced Odour* Protection design locks in odours from grease and solids
- Save money – automatic self-cleaning cycle, self-maintain, stop paying regular pumping fees
- 3-year warranty
- WSAA approved
- Corrosion resistant materials suitable for installation in most locations
- Low maintenance
- Stainless Steel exterior
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal
- Two (2) No-Hub Connectors provided for plumbing connection
- Ideal for retrofitting or upgrading cafes, restaurants, take-away shops, fish & chip shops, bars, hotels, supermarkets, shopping centres, hospital and school cafeterias.

SPECIFICATIONS:

- Centre module comes with digital timer control, heater assembly, and mechanized skimming assemble
- Construction Exterior: Stainless Steel, Bright Finish, Injection Moulded Polymer
- Construction Interior: Rotationally Moulded Polyethylene
- 240 Volts
- Flow Rating: 3.2 Litres per second
- No. of Skimming Wheels: 1
- Skimming Rate: 4.08 Kg Per Hour
- Grease Retention Capacity: 48.8 Kg
- Internal Strainer Basket Capacity: 9.5 Litres
- Inlet/Outlet Size: 75 mm

*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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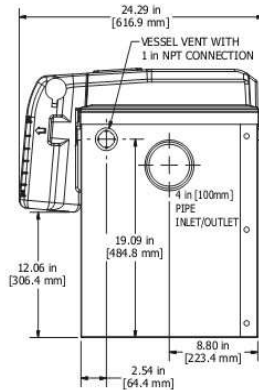
MAG-BIG DIPPER®

Automatic Grease Removal System - Grease Traps

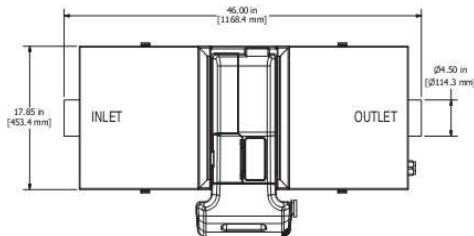
PRODUCT CODE: W-750-IS

Automatic Grease Removal System with Advanced Odour Protection

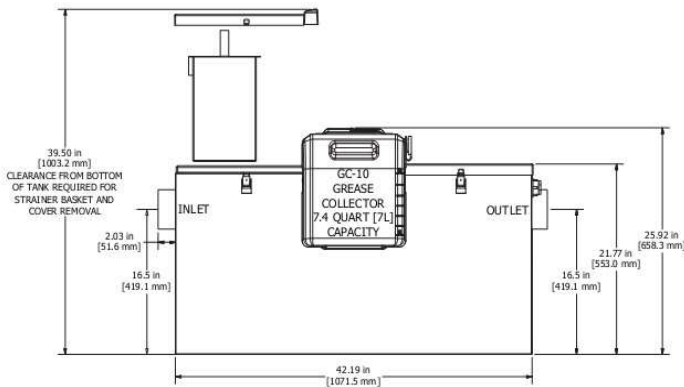
END VIEW



TOP VIEW



SIDE VIEW



PRODUCT DESCRIPTION:

Above ground, automatic grease removal unit. Ideal for larger facilities over 1000 seat/meals per day.

FEATURES AND BENEFITS:

- Compact, space efficient design
- User friendly Digital Control interface and easy to operate controls
- Advanced Odour* Protection design locks in odours from grease and solids
- Save money – automatic self-cleaning cycle, self-maintain, stop paying regular pumping fees
- 3-year warranty
- WSAA approved
- Corrosion resistant materials suitable for installation in most locations
- Low maintenance
- Stainless Steel exterior
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal
- Two (2) No-Hub Connectors provided for plumbing connection
- Ideal for retrofitting or upgrading cafes, restaurants, take-away shops, fish & chip shops, bars, hotels, supermarkets, shopping centres, hospital and school cafeterias.

SPECIFICATIONS:

- Centre module comes with digital timer control, heater assembly, and mechanized skimming assemble
- Construction Exterior: Stainless Steel, Bright Finish, Injection Moulded Polymer
- Construction Interior: Rotationally Moulded Polyethylene
- 240 Volts
- Flow Rating: 4.7 Litres per second
- No. of Skimming Wheels: 1
- Skimming Rate: 4.08 Kg Per Hour
- Grease Retention Capacity: 76 Kg
- Internal Strainer Basket Capacity: 14 Litres
- Inlet/Outlet Size: 100 mm

*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.



MAG-BIG DIPPER®

Automatic Grease Removal System - Grease Traps

PRODUCT CODE: W-1000-IS

Automatic Grease Removal System with Advanced Odour Protection

PRODUCT DESCRIPTION:

Above ground, automatic grease removal unit. Ideal for larger facilities over 1500 seat/meals per day.

FEATURES AND BENEFITS:

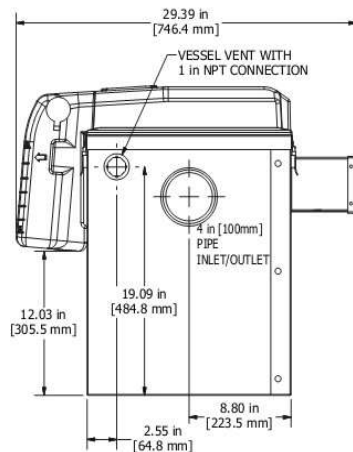
- Compact, space efficient design
- User friendly Digital Control interface and easy to operate controls
- Advanced Odour* Protection design locks in odours from grease and solids
- Save money – automatic self-cleaning cycle, self-maintain, stop paying regular pumping fees
- 3-year warranty
- WSAA approved
- Corrosion resistant materials suitable for installation in most locations
- Low maintenance
- Stainless Steel exterior
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal
- Two (2) No-Hub Connectors provided for plumbing connection
- Ideal for retrofitting or upgrading cafes, restaurants, takeaway shops, fish & chip shops, bars, hotels, supermarkets, shopping centres, hospital and school cafeterias.

SPECIFICATIONS:

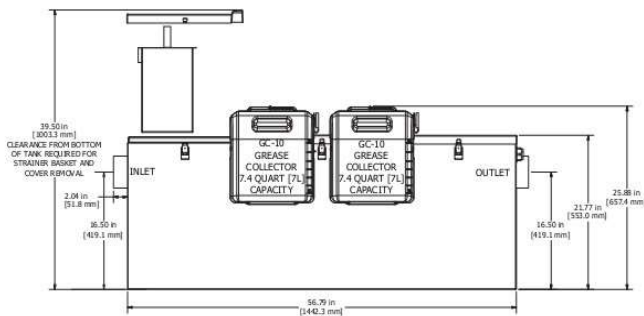
- Centre module comes with digital timer control, heater assembly, and mechanized skimming assemble
- Construction Exterior: Stainless Steel, Bright Finish, Injection Moulded Polymer
- Construction Interior: Rotationally Moulded Polyethylene
- 240 Volts
- Flow Rating: 6.3 Litres per second
- No. of Skimming Wheels: 2
- Skimming Rate: 8.16 Kg Per Hour
- Grease Retention Capacity: 93.4 Kg
- Internal Strainer Basket Capacity: 14 Litres
- Inlet/Outlet Size: 100 mm

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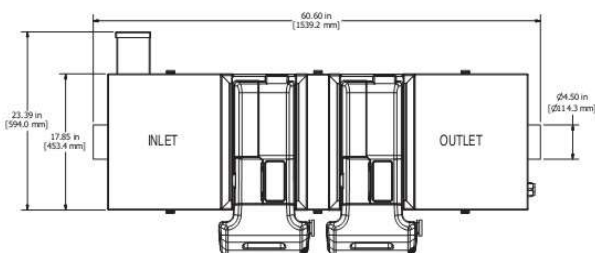
END VIEW



SIDE VIEW



TOP VIEW



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