



CSI: DIVISION: 22 00 00 — PLUMBING
Section: 22 13 16 — Sanitary Waste and Vent Piping

Product certification system:

The ICC-ES product certification system includes testing samples taken from the market or supplier's stock, or a combination of both, to verify compliance with applicable codes and standards. The system also involves factory inspections, and assessment and surveillance of the supplier's quality system.

Product: Thermaco *BIG DIPpER*® Grease Interceptors

Listee: Thermaco, Inc.
Post Office Box 2548
646 Greensboro Street
Asheboro, North Carolina 27203

Compliance with the following codes:

2024, 2021, 2018, 2015, 2012 and 2009 *International Plumbing Code*® (IPC)
2024, 2021, 2018, 2015, 2012 and 2009 *Uniform Plumbing Code*® (UPC)*
2022 *Uniform Illustrated Plumbing Code - India*™ (UIPC-I)*

**Uniform Plumbing Code is a copyrighted publication of the International Association of Plumbing and Mechanical Officials.*

Compliance with the following standard:

ASME A112.14.3-2022/CSA B481.1-2022, Hydromechanical Grease Interceptors

Identification:

Thermaco® *BIG DIPpER*® Grease Traps: The unit and the packaging must be permanently and legibly marked with the following:

- a) the name, trademark, or other known mark of the manufacturer;
- b) the product model number;
- c) the applicable ASME/CSA Standard designation (i.e., "ASME A112.14.3/CSA B481.1");
- d) the flow rating;
- e) the removal efficiency, expressed as a percentage, measured at the rated grease capacity (i.e., "92% efficient at 22.7 kg/50 lb capacity");
- f) the grease containment capacity;
- g) for grease interceptors intended for sale in Canada, the access cover load classification, determined in accordance with Clause 6.1.1. (i.e., L, M, H, X, or S); and
- h) a mark indicating whether an external flow control device is required (i.e., "Required (part number)" or "Not required"), an internal flow control device is required, or no flow control device is required.
- i) the inlets and outlets of the grease interceptors shall be clearly identified to indicate the direction of flow; and
- j) the ICC-ES PMG listing mark.

Installation:

The *BIG DIPpER*® Grease Interceptors are to be installed in accordance with the manufacturer's instructions and the requirements of the applicable codes. Piping connections are to be made using "no hub" connectors. The outlet piping is to be as straight as possible using only sweep connections. The vent is to be installed on the outlet piping.

Models:

BIG DIPpER® Grease Traps consist of the following Internal Strainer (IS) and Automatic Solids Transfer (AST) models:

W-200-IS: The *BIG DIPpER*® W-200-IS treats peak kitchen waste flows of 20 gpm (1.26 L/s) and stores up to 8 quarts (7.5 liters) of free-floating (non-emulsified) fats, oils, and grease.

W-250-IS: The *BIG DIPpER*® W-250-IS treats peak kitchen waste flows of 25 gpm (1.57 L/s) and stores up to 8 quarts (7.5 liters) of free-floating (non-emulsified) fats, oils, and grease.

W-250-AST: The *BIG DIPpER*® W-250-AST treats peak kitchen waste flows of 25 gpm (1.57 L/s) and stores up to 8 quarts (7.5 liters) of free-floating (non-emulsified) fats, oils, and grease.

W-350-IS: The *BIG DIPpER*® W-350-IS treats peak kitchen waste flows of 35 gpm (2.21 L/s) and stores up to 8 quarts (7.5 liters) of free-floating (non-emulsified) fats, oils, and grease.

W-500-IS: The *BIG DIPpER*® W-500-IS treats peak kitchen waste flows of 50 gpm (3.15 L/s) and stores up to 8 quarts (7.5 liters) of free-floating (non-emulsified) fats, oils, and grease.

W-750-IS: The *BIG DIPpER*® W-750-IS treats peak kitchen waste flows of 75 gpm (4.73 L/s) and stores up to 8 quarts (7.5 liters) of free-floating (non-emulsified) fats, oils, and grease.

W-750-AST: The *BIG DIPpER*® W-750-AST treats peak kitchen waste flows of 75 gpm (4.73 L/s) and stores up to 8 quarts (7.5 liters) of free-floating (non-emulsified) fats, oils, and grease.

W-1000-IS: The *BIG DIPpER*® W-1000-IS treats peak kitchen waste flows of 100 gpm (6.3 L/s) and stores up to 16 quarts (15 liters) of free-floating (non-emulsified) fats, oils, and grease.

W-1000-AST: The *BIG DIPpER*® W-1000-AST treats peak kitchen waste flows of 100 gpm (6.3 L/s) and stores up to 16 quarts (15 liters) of free-floating (non-emulsified) fats, oils, and grease.

Conditions of Listing:

1. The Thermaco® *BIG DIPpER*® Grease Interceptors must be installed in accordance with the manufacturer's published installation instructions and the applicable codes.
2. Electrical components must be protected by a ground fault interrupter circuit.
3. "P" traps must not be placed in the outlet line with the *BIG DIPpER*® unit.
4. Thermaco® *BIG DIPpER*® Grease Interceptors are manufactured under a quality control program with annual surveillance inspections by ICC-ES.