

**ICC-ES PMG Listing****PMG-1064**

Effective Date: March 1, 2010

*This listing is subject to re-examination in one year.***www.icc-es.org/pmg | (800) 423-6587 | (562) 699-0543***A Subsidiary of the International Code Council®*

CSI: DIVISION: 15—MECHANICAL  
Section: 15150—Sanitary Waste and Vent Piping  
Section: 15430—Plumbing Specialties

Product: Thermaco *BIG DIPpER*® Grease Traps

Listee: Thermaco, Inc.  
Post Office Box 2548  
646 Greensboro Street  
Asheboro, North Carolina 27204-2548

Compliance with the following codes:

2009 *International Plumbing Code*® (IPC)  
2009 IAPMO *Uniform Plumbing Code*® (IAPMO UPC)\*

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

Compliance with the following standard:

ASME A112.14.3-2000, Grease Interceptors

Identification:

Thermaco® *BIG DIPpER*® Grease Traps: The unit and the packaging must be permanently and legibly marked with the manufacturer's name or trademark, model number, inlet, outlet, ASME A112.14.3-2000, product type by rating, efficiency at rated capacity, flow rate, grease capacity, and the ICC-ES PMG listing mark.

Installation:

The *BIG DIPpER*® Grease Traps are to be installed in accordance with the manufacturer's instructions and the requirements of the applicable code. 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. The *BIG DIPpER*® provides an integral trap for the fixture draining into it. No other traps may be placed in the line with the *BIG DIPpER*®.

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

W-150-IS: The *BIG DIPpER*® W-150-IS treats peak kitchen waste flows of 15 gpm (0.94 L/s) and stores up to 8 quarts (7.5 L) of free-floating (non-emulsified) fats, oils, and grease.

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 L) 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 L) of free-floating (non-emulsified) fats, oils, and grease.

*Listings are not to be construed as representing aesthetics or any other attributes not specifically addressed, nor are they to be construed as an endorsement of the subject of the listing or a recommendation for its use. There is no warranty by ICC Evaluation Service, Inc., express or implied, as to any finding or other matter in this listing, or as to any product covered by the listing.*



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

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

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

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

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

W-1250-IS: The *BIG DIPpER*<sup>®</sup> W-1250-IS treats peak kitchen waste flows of 125 gpm (7.89 L/s) and stores up to 12 quarts (11.3 L) of free-floating (non-emulsified) fats, oils, and grease.

W-1250-AST: The *BIG DIPpER*<sup>®</sup> W-1250-AST treats peak kitchen waste flows of 125 gpm (7.89 L/s) and stores up to 12 quarts (11.3 L) of free-floating (non-emulsified) fats, oils, and grease.

Conditions of Listing:

1. The Thermaco<sup>®</sup> *BIG DIPpER*<sup>®</sup> Grease Traps must be installed in accordance with the manufacturer's published installation instructions and the applicable code.
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*<sup>®</sup> unit.
4. Thermaco<sup>®</sup> *BIG DIPpER*<sup>®</sup> Grease Traps are manufactured by Thermaco, Inc., in Asheboro, North Carolina, under a quality control program with annual surveillance inspections by the International Accreditation Service.