

# BIG DIPPER GUIDE



## ODOR TROUBLESHOOTING

If you experience odors from your Big Dipper unit, follow the instructions below. For the best odor management, upgrade to a Big Dipper Advanced to eliminate odors or purchase an Upgrade Kit to reduce odors.

Visit [big-dipper.com/upgrade-kits](http://big-dipper.com/upgrade-kits) to upgrade today!

### HOW TO REDUCE ODORS FROM YOUR BIG DIPPER?

#### *Daily Maintenance*

Empty the strainer basket every day. Food debris can be a source of odor.

#### *Increase Water Intake*

Fill up sinks connected to Big Dipper and drop them daily. Stagnant water can generate odors.

#### *Add Bleach*

Pour an ounce of bleach in a sink connected to the Big Dipper, up to twice a week.



#### *Skim Cycle Time*

Reduce the daily skim cycle time on the Big Dipper. Having a grease/oil layer in the tank can help lock in any odors caused by food debris.

#### *Add Grease or Oil*

If reducing the skim cycle time does not help, add more grease or oil to the unit. This produces a thin layer of grease or oil that can seal odors underneath.

### OTHER CAUSES OF ODORS IN YOUR KITCHEN

#### FLOOR DRAINS



Avoid indirect floor drain connections for best odor management. Indirect connections could be a source of odor. Consult local code prior to making changes.

#### AREA VENTILATION



Odors can be prevented by area ventilation, frequent fluid inputs, regular product maintenance, and proper product installation.

#### OTHER FACTORS



Kitchen menu, ambient temperatures, ware washing practices, sanitizers, and installation design can factor into odor generation.