

BIG DIPPER®

A THERMACO® Technology

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 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.