

BIG DIPPER[®]



FOR ICE CREAM PARLORS, SWEET SHOPS, BAKERIES & COFFEE HOUSES



DO'S AND DON'TS WITH YOUR BIG DIPPER

- 1 DON'T LET GREASE IN THE TANK BE YOUR GUIDE:** Your kitchen generates very little grease relative to full-service restaurants. You'll see little, if any, grease in your grease collector. That's okay. It's still working.
- 2 DON'T LET WATER SIT IN THE UNIT.** Your business processes a lot of dairy and sugar, a feast for foul-smelling bacteria. At least once/day, fill and drain your sinks. This will flush stagnant water from the tank. A cap of bleach can also be added to help kill bacteria.
- 3 DO RUN THE UNIT DURING OFF HOURS.** Unplug the unit and plug it in after hours (or during off-peak hours). This sets the run time every 24 hours.
- 4 DO SET THE SKIM MODE TO 1.** This runs the unit 15 minutes/day. After the first day, check the grease collector. If it is all grease and no water, increase the skim mode. Remove any automatic dosing systems from the sink.
- 5 DO EMPTY THE SOLIDS STRAINER BASKET DAILY.** Odors are coming from bacteria breaking down food, not grease. Make sure the food source (strainer basket) is being emptied regularly. Want more info? Log onto [DipperHelp.com](https://www.dipperhelp.com) to see maintenance videos for your Big Dipper.