



This is a strainer basket

It fits inside this Big Dipper automatic grease trap, catching food particles, silverware, and other things that go down the drain. The basket should be emptied every day. But users can't see it and often forget to empty it. The consequences can be pretty serious:



Odor that can clear out your restaurant.

We take all new employees into the field to see our grease interceptors in action. Our latest hire visited a kitchen with a perfectly normal-looking unit. Then our production chief opened the lid to inspect the strainer basket. It hadn't been emptied in almost a month. We'll spare you the visual, but the odor was ghastly. It filled the kitchen and dining room in minutes and took much, much longer to clear.

Overflows that wind up damaging your Big Dipper.

Think of an overflowing internal strainer basket as the first in a series of events leading to a preventable expense. Not emptying the internal strainer basket means your sinks won't drain, your Big Dipper will overflow and, eventually, it will break. Because this kind of damage is not covered under warranty, you'll have to pay for the repairs.



Do the maintenance or it'll cost you one way or another.