The ILS-1 In-Line Strainer separates and collects coarse solids larger than 1” (2.54 cm) in diameter found in typical institutional-type kitchen flows. This option is designed to couple with large Big Dipper Grease Removal Units (50 GPM and higher).

**Features:**
- Stainless Steel Construction
- For Institutional-type installations where heavy loadings of coarse solids are present in kitchen drainwater
- Separates & collects coarse kitchen solids over 1” (2.54 cm) in diameter
- Solids less than 1” (2.54 cm) in diameter pass through into the Big Dipper® Unit
- Easy to clean strainer basket holds up to 4 gallons (15.1 L) of solids
- Comes with four (4) 48” (122 cm) support legs for flexible installation
**How does the ILS-1 In-line Strainer Work?**

As kitchen effluent flows into the ILS-1 In-line strainer from the top, it passes over a grate. This grate has openings that are 1” wide. This strains out any coarse solids that are greater than 1” in diameter. These solids slide down the grate and into a Strainer Basket. This basket is removable, and should be emptied a minimum of once per day, more often if the kitchen is busy. These strained solids may be emptied into a trash receptacle.

Meanwhile, the strained effluent exits the unit through a coupling on the bottom. This flow continues on to a Big Dipper® Automatic Grease & Oils Removal Unit. This unit captures and removes incidental solids less than 1” in diameter as well as trapping and removing any free-floating fats, oils and grease.
The Big Dipper® ILS-1 In-Line Strainer and Big Dipper® Grease Removal Unit in a basement installation.

NOTE: Drawing for reference only. Equipment must be installed in compliance with all applicable laws, regulations and codes, including plumbing codes. Installation should be performed by a qualified plumber.