AVAYA STADIUM: A BIG DIPPER® CASE STUDY

Why A Pro Sports Venue Chose The Big Dipper

Professional sports venues need grease interceptors. Take the 18,000-seat Avaya Stadium in San Jose, home of the Earthquakes, a Major League Soccer franchise, for example.

THE PROBLEM

Concession stands at Avaya Stadium feature plenty of traditional American fan favorites: hamburgers, sausages, pizza and more. That means a major byproduct is grease. Several kitchens scattered around the stadium each supply 3-4 concession stands. In addition, the stadium is home to the largest outdoor bar in North America.

Each kitchen needed a grease interceptor to keep the stadium in compliance with local, state and federal clean water regulations. Engineers faced a tricky challenge, deciding on the best grease interceptor for a large, spread-out facility.

Concrete Interceptors Meant Pipe Problems

As engineers drew up plans for the stadium, which opened in 2015, they realized traditional concrete interceptors would make stadium design, construction and maintenance more complex and more expensive.

Pipes would run from the kitchens to large, centrally located interceptors. Keeping the clog-prone pipes clean would increase maintenance costs — not good for a project that was already costing more than originally planned. The engineers wanted to present a better option to their client.

Instead of traditional, concrete interceptors, they proposed automatic grease interceptors that could operate in each kitchen and be easily maintained by staff on site. No extra pipes — or pipe maintenance — would be required.
THE RESULTS

The Earthquakes are now in their third year of play at Avaya stadium, and Sorensen says there have been no complaints from stadium officials.

Other professional sports teams in the area are also taking advantage of the Big Dipper’s flexibility and easy maintenance.

Besides the 49ers and the Earthquakes, 14 Big Dippers have been installed at the Capital One Center, home of the Sacramento Kings, and Oracle Arena, home of the Golden State Warriors.

If you’re running a professional sports team, like the Earthquakes, you want fans to show up, have a great time and enjoy the food and beverages. You don’t want to deal with plumbing problems, maintenance headaches or, worst-of-all, the prospect of having to close concession stands because a kitchen is out-of-commission. Big Dipper helps you achieve the ultimate home field advantage.

WANT TO LEARN MORE ABOUT

Automatic Grease Interceptors and why they’ve become the choice of demanding facilities such as Avaya Stadium, Levi’s Stadium, Capital One Center and others?

Call 1-800-633-4204 or visit www.big-dipper.com