

ROOKWOOD PROPERTIES

GARBAGE DISPOSAL TIPS

Disposals are made of metal. Although, metal doesn't usually stink old food does, especially when it gets caught in a large, warm, dark chamber like the inside of a disposal.

Here are some helpful tips on keeping your disposal smelling fresh and operating at peak efficiency:

Don't overload your disposal. A disposal is made to macerate excess food from dinner plates – **NOT** a head of lettuce that has gone bad, potato skins, rice, spaghetti, coins, plastics, etc. Scrape the remaining food from the plates into the garbage can before rinsing them off in the sink.

Operating your disposal is easy, simply follow these steps:

- Turn on the cold water so it runs down into the disposal
- Turn on the disposal until the food is gone
- Turn off the disposal
- Let the water run a few minutes to clean out all of the food and you are done!

DO NOT EVER put these things in the disposal:

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|-------------------|-----------------------------|------------------|
| ✓ Aquarium Gravel | Corn Cobs | Bones |
| ✓ Artichokes | Drain Cleaner | Tea Bags |
| ✓ Paper Products | Potato Skins | Toothpicks |
| ✓ Kitchen Grease | Insecticides | Hair |
| ✓ Chicken Fat | Celery | Rice / Pasta |
| ✓ Corn Husks | Cooking Oil | Plastics / Glass |
| ✓ Lettuce | Vegetable skins of any kind | |

Here is an easy way of keeping your disposal smelling fresh:

- Fill an ice tray with a 50/50 solution of vinegar and water
- Once frozen, run the cubes through the disposal. The ice will coagulate stinky grease and oil and completely clean away all debris from within the chamber.

Caution: DO NOT run hot water while performing this cleaning task.

- Chase with half a lemon – rind included.

**** Continual service requests on your disposal, due to improper use, could result in you being charged for the repair.**