

GARBAGE DISPOSAL PREVENTITIVE MAINTENANCE

To Operate	<ul style="list-style-type: none"> • Run strong flow of COLD water. Cold water will help keep oils/fat/grease in small particles so it flushes down the drain instead of building up inside the drain. • Turn on wall switch to start disposal. • Once grinding is completed, turn off the disposal BUT continue to run the cold water 15 seconds longer to completely flush the drain.
To Clean	<ul style="list-style-type: none"> • Run strong flow of COLD water. • Turn on wall switch to start disposal. • Add 1 cup of ice chips to help scour the blades. • While still operating, add a few slices of lemon.
To Prevent Clogging	<ul style="list-style-type: none"> • Operate with COLD water while grinding. • Once grinding is completed, turn the disposal off and continue running cold water 15 seconds longer to completely flush drain. • Put very few things down the disposal. We recommend you limit even food scraps. Instead scrape them into the garbage can. • Do NOT pour grease or fat down the disposal. Put it in a jar or can with a lid, place in refrigerator to harden, when full, throw jar out in trash. • Do NOT throw bones or pits down the garbage disposal. • Do NOT try to grind highly fibrous foods like: corn husks, artichoke leaves, celery, banana peels, etc.
To Prevent Foul Smells	<ul style="list-style-type: none"> • Put 1 cup of ice chips down disposal and with cold water running, turn disposal "on". • Next put some slices of lemon down disposal and with cold water running, turn disposal "on".
Monthly Treatment	<ul style="list-style-type: none"> • Pour 1 tablespoon table salt 1 tablespoon baking soda (not baking powder) down the disposal. • Next pour ¼ cup white vinegar down the disposal. • Step back, it will bubble and fizzle. • Wait 15 minutes. • Run strong flow of cold water and turn the disposal on.