



NOT A SCRAP WASTED

A hand stuck in the kitchen waste disposal is an American sitcom staple - but we all know things aren't what they seem on TV. Our friends at InSinkErator helped us bust a few myths surrounding food waste disposal systems, and it turns out they're good for more than instantly banishing food scraps.

But don't they use blades, like a blender?

InSinkErator systems don't contain blades. Lugs on a spinning plate push the food against a stationary grind ring, grinding the food until it's small enough to pass through the tiny holes and be flushed through the plumbing.

Are they just for veggie scraps?

Not at all! Food waste disposers can grind a range of food scraps including bones, seafood, meat products, dairy and most general left overs (though they'll make short work of fruit and veg too!)

Don't they guzzle up water?

Actually, they use less than 1% of the average household water consumption - the equivalent of just one flush of the toilet per day.

Are they costly to run?

They're shockingly cheap! Under \$1.50 a year in electricity - that's less than half a coffee.

What about the environment?

Food waste disposal systems not only keep food from going to land fill, but actually help protect the environment. After being ground, food waste is sent via the sewerage system to a waste water treatment system, where properly equipped facilities allow food waste to be recycled. In many instances the methane gas generated can be converted into usable energy to power homes and businesses.

FOR MORE INFORMATION

InSinkErator

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