

IT'S TIME TO BANISH THE FOOD BIN TO HISTORY



The kitchen has become the hub of home life. It's a meeting point where we not only prepare meals but exchange exciting news as people arrive and depart. The cook might even help kids crank out homework, or simply enjoy hearing their day's adventures.

It's a far cry from the sometimes steamy, smelly, lonely room built to be occupied by the absolute minimum number of people – probably just you – for the minimum time to kick the cooking process on another next step.

But today's kitchen can do better. The latest upgrade to the ultimate kitchen comes for relatively little cost and negligible cost to run. It uses less than 1 per cent of a household's total water consumption and the daily electricity usage is less than running a 60W bulb for 10 minutes. It requires no servicing and as a bonus this appliance actually assists the environment while it assists you.

So what is it? It's the latest generation of InSinkEerator food waste disposal units. It is now a quieter, more capable food scrap-cruncher than earlier generations you might have heard roar into action in previous years. Despite popular belief they contain no blades, and grind most food scraps including bones. They allow food scraps to be quickly and conveniently eliminated at the point of preparation, minimising food handling and saving valuable cooking and clean-up time.

As demands on our time increase, the level of convenience we have come to expect continues to evolve. Appliances that make life easier become valuable commodities. With food scraps swept into the sink to dispose of, food waste disposers just make life easier.

Forget the problem with waste bags which can drip as you walk across the floor to the wheelie bin or kitchen food bins that constantly need cleaning. Not to mention the smells, bacteria and insects that kitchen bins are known for. This all means a more hygienic kitchen environment.

But let's look at the bigger picture. In the face of a rapidly growing population, finding an appropriate method of dealing with household waste continues to be a matter of heightened importance. An average Australian household sends almost 1000 kilograms of food waste to landfill annually. It accounts for more than 30 per cent of all household waste.

Organic food waste, when dumped into landfill, is an infamous contributor to the production of harmful greenhouse gas – specifically methane which is 21 times more potent than carbon dioxide.

After being ground, food waste is sent via the sewerage system to a waste-water treatment system. Treatment plants are designed to treat organic waste, in contrast to landfill sites which are the least desirable way to dispose of organic waste.

Properly equipped facilities allow food waste to be recycled where in many instances the methane gas generated can be converted into usable energy to power homes and businesses. This all means a win for the environment and a step forward for the modern Australian kitchen.

WHAT ABOUT COMPOSTING?

Composting plays an important role in waste management. However, this is not an option for many people such as those living in high-rise apartments. Additionally, food waste disposers are designed to complement people dedicated to composting as it facilitates the disposal of bones, animal waste and other food scraps not appropriate for compost beds.

Do your bit for the environment, and enjoy time-saving convenience and hygiene. Consider the range from the entry-level model, the M Series 45+, suitable for lighter use in smaller households at about \$240 rrp, up to the Evolution 200, the most powerful and quietest model for about \$1250 rrp.

The InSinkEerator food waste disposer can be retro-fitted and is available from leading electrical retailers and many kitchen manufacturers. For more information contact InSinkEerator on 1300 136 205. Or fill out the Customer Service Form at InSinkEerator.com.au