

PROPER KITCHEN GARBURETOR USE & MAINTENANCE

1. Do NOT put fibrous or starchy items in the disposal. **Both can cause drain blockages and/or jam the motor**, (fibers get tangled, and starches get thick). Do NOT put in:
 - banana peels
 - stringy vegetables
 - celery
 - potato peelings
 - corn husks
 - onion skins
 - egg shells
 - rice (cooked or uncooked)
 - flour
 - cornmeal
 - bread
 - pasta
2. Do NOT put anything too hard in the garburetor as this will dull the shredder. If something's really hard put it in your trash can. Do NOT put in:
 - large or heavy bones (very small and soft ones are okay)
 - hard shells from shrimp, crabs and other shellfish
 - unpopped popcorn kernels

Also do the following to ensure proper maintenance:

1. Cut large items into smaller pieces.
2. Run COLD water while the disposal is on. COLD water keeps the motor, bearings and shredder assembly from overheating. It also lets the waste go down easier because the water is pushing it down. Do NOT use hot water, because it can melt fat and allow it to re-solidify as a blockage further down in the drain.
3. Throw some ice down once in a while. Ice knocks off any debris build-up on the sharp edges. Be sure to run cold water at the same time.
4. Clean regularly.
 - With the garburetor TURNED OFF, clean the inner side of the rubber in the center of the sink leading to the disposal. It gets very dirty, and gives off an odor when not cleaned. Just wipe it with a paper towel.

NOTE: If any blockage is due to an owner and/or resident's improper use, the cost of any repairs and or damage is the responsibility of the owner and/or resident.