

Garbage Disposal and Garburators

(and their proper use)

Some helpful suggestions



Source: Home Drain Service

Garburators are helpful and functional kitchen appliances. However, they must be used with care and appropriate attention. Clogged drains and wastewater backups caused by dysfunctional garbage disposal are a major inconvenience and may lead to costly repairs – for Unit Owners and the Corporation.

Paraphrasing the quote of an expert “backup problems are just part of the *joy* of indoor plumbing”. Such incidents may cause a lot of exasperation.

However, Unit Owners can make a big difference by doing their own due diligence and exerting careful usage of the garburator. There are many things you can do and many you must not do.

To list a few examples of To-do and Not-to-do:

Not-To-Do

No large pieces of tissues, vegetables, fruits → they belong into the compost bin or container for general garbage (for landfills); ~ to illustrate: garburators are not designed to handle an apple or potato or a chunk of meat
Any food portion which is fibrous is not for garburator disposal. For example: ~ bananas ~ corn husks ~ peapods ~ celery ~ potato peels
Bones, coffee grounds, egg shells are not suitable for garburators
Anything that expands, such as rice and pasta, are to be avoided
No grinding anything other than food scraps. It is not a trash disposal appliance
Avoid dumping any fatty, greasy, oily substances or similar: ~ In addition to large objects they are the most common items for garburator problems

To-Do

Apply lots of water when using the garburator

Procedure:

- ~ Step 1: Turn on the warm water, wait ½ minute
- ~ Step 2: Press the switch for the garburator
- ~ Step 3: Operate the garburator
- ~ Step 4: When finished with grinding keep rinsing with water for ½ to 1 minute
- ~ Step 5: Turn off the garburator
- ~ Step 6: Shut off the water

If a hard or metal object falls into the garburator stop the disposal process. Remove the item with tongs, needle pliers or similar

Keep your garburator clean. Ice cubes may help. Grind small pieces of citrus peel; they will “freshen” it up

In conclusion a quote to remember from Ken Roskell, who is on the board of directors for the Mechanical Association of Alberta. He suggests: **“You need to flush a lot of water down once you’ve chewed up the food right, then you need to flush that line out really well.”**



Helpful hints for cleaning and maintaining your garburator and other typical problems:

(Scroll down to lower section of this webpage quoted here)

<http://www.bfplumbingbayarea.com/blog/garbage-disposal-dos-and-donts/>

Other references:

<https://bestreviews.com/best-garbage-disposals>

<https://www.google.com/search?client=firefox-b-1-d&q=garburators+pros+and+cons>

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