



# INSTALLATION, USE AND CARE



Always **run a steady stream of cold water** before, during, and after using the garbage disposal. Cold water helps solidify any grease or fat so that it can be chopped up and flushed away by the disposal.

**Gradual Feeding:** Feed food waste gradually into the disposal rather than all at once. This helps prevent overloading and ensures the waste is processed efficiently.

**Only Grind Appropriate Materials:** Use the garbage disposal only for biodegradable food waste. Suitable items include vegetable scraps, fruit peels, small bones, eggshells, coffee grounds, and small pieces of food waste.

**Use a Cleaner:** Clean the disposal regularly by grinding small amounts of ice and citrus peels to remove odors and residue. Commercial garbage disposal cleaners can also be used periodically.

**Routine Maintenance:** Regularly **check the disposal** and the sink's drain for signs of clogs or slow drainage. Address any issues promptly to prevent larger problems.



**Keep Your Hands Away:** Never put your hands or fingers into the garbage disposal. Use pliers or tongs to retrieve any items that may have fallen in accidentally.

**Avoid Using Hot Water During Operation:** Hot water should be avoided while grinding, as it can cause fats and grease to melt and clog the pipes. **Use cold water instead.**

**Safe Disposal Use:** Do not use harsh chemicals like bleach or drain cleaners in the disposal. These can damage the unit and the plumbing system.

Avoid putting **non-food items**, fibrous materials (like corn husks or celery), large bones, grease, oils, fats, and starchy foods (like pasta or rice) into the disposal.

**Avoid Grinding Large Amounts at Once:** Large amounts of food waste should be divided into smaller batches and fed into the disposal gradually.

For Residential use **ONLY:** Using this unit other than for Residential use **VOIDS** all warranties.

**Please read the Manual.** Familiarize yourself with your manual. Not only does it cover, basic operational use. You can maximize the use of your machine by learning its features.

**PLEASE ENSURE** all of the above guidelines are taken into consideration before making a service complaint. It may be a fault of the unit; it may be an improper installation or a user issue. **Both are not covered by warranty and you would have to pay a fee.**

**Repairs by an unauthorized technician VOIDS your WARRANTY.**

