

## Dustbins

Ideally, dustbins should be on the same level as the kitchen, with covered access not more than 18 m from the kitchen and 50 m from dustcart access.

For homes with solid fuel appliances, a metal dustbin will be needed for hot ashes.

In the same area, separate bins could be arranged to store glass, plastic and paper to be collected for recycling.

## Waste disposers

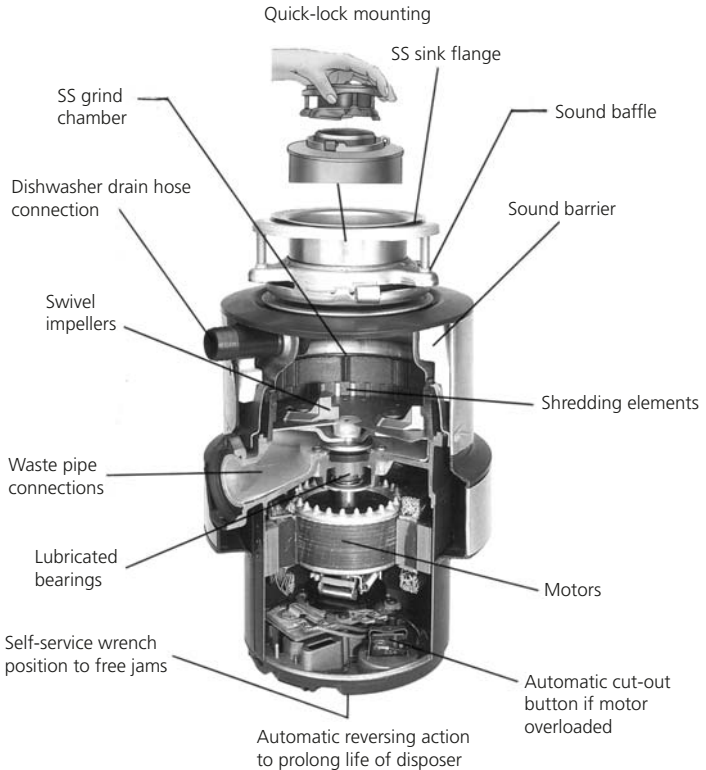
For households with a garden and a compost heap, a waste disposer in the kitchen may not be required.

Otherwise the arguments for waste disposers are as follows:

- useful in multi-storey flats where storage and collection of waste is a problem
- eliminates handling of wet leftover food
- prevents smells as food is flushed away promptly
- more hygienic as rotting food in bins encourages smells, bacteria, insects and rodents
- reduces the amount of waste that ends in landfill sites
- resulting sludge at water treatment plants can be recycled into soil conditioner.

Arguments against waste disposers are:

- only deals with 15% of total household rubbish
- uses 9 litres of water per head per day so will add to water bills
- increases sludge in sewers.



**Continuous feed waste disposer – by In-Sink-Erator**

## Models

There are two types of waste disposer:

*continuous feed*

turn on cold water tap, switch on and push food through sink waste under running water

*batch feed*

place waste in unit, insert plug which seals unit, run water and turn plug to activate motor