

No grease in the drain

Blockage in the drain is both tedious and can cost money. One of the biggest reasons for blockage in the drain is cooking oil and grease poured into the sink.

When oil and butter are hot, they flow. When it ends up in the drain, it gets cold and solidifies. Lumps are formed which clog the waste-pipes.

How does one do to avoid getting grease in the drain?

Wipe the frying pan or saucepan with kitchen paper before washing it. The paper can be thrown in the food waste bag or in the bag for residual waste for incineration.

Use an ECO funnel. In the funnel you can pour:

- Frying fat which has been allowed to cool
- Frying oil
- Oil from, for example, feta cheese or sun-dried tomatoes

When the bottle is full, unscrew the funnel and replace the cap. You can then take it to a recycling centre. The grease is then recycled and used again.

But you can also throw the bottle in the bag as residual waste for incineration. It is then turned into district heating.



Where can I find the ECO funnel?

You can pick it up for free at the nearest recycling centre or the municipality's customer centre.

Some landlords, co-operative housing associations or property owners may also have ECO funnels to distribute.