

Stop and think not down the sink

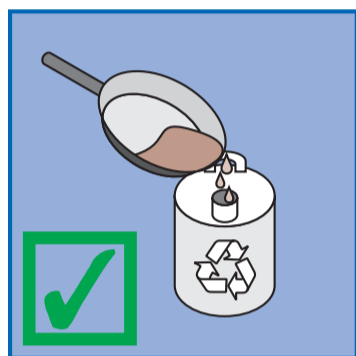
Checklist for managing fat, oil and grease
in your kitchen

DOs | IE



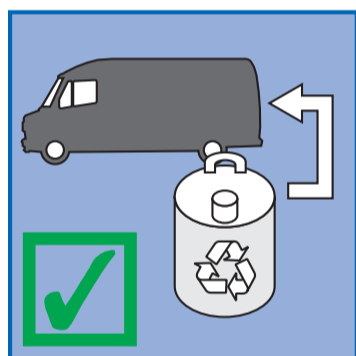
Do wipe and scrape plates, pans and utensils before washing (and put the waste into the bin).

Crafu platiau, sosbenni ac offer cegin cyn eu golchi (a rhoi'r gwastraff yn y bin)



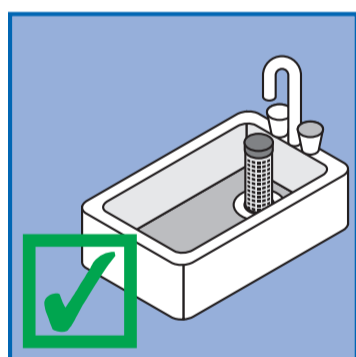
Do collect waste oil in a suitable secure container.

Casglu olew gwastraff mewn blwch addas a diogel



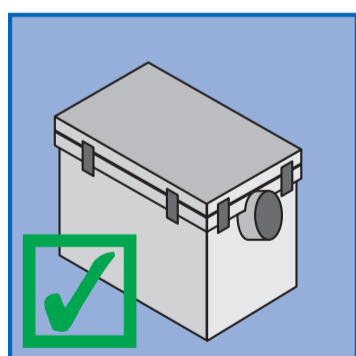
Do arrange for oil to be collected by a licensed waste contractor.

Trefnu contractwr gwastraff trwyddedig i gasglu olew



Do use strainers in sink plug holes (and empty contents into the bin).

Gosod hidlen ym mhob sinc (a gwacau'r cynnwys mewn bin)



Do maintain Grease Traps and Enzyme Dosing equipment regularly.

Cynnal trapiau saim ac offer ensym yn rheolaidd

The above simple guidelines will significantly help to maintain free flowing water both within the drains of the premises and in the sewerage system.

Pwyllo ac ystyried nid lawr y sinc

Rheoli braster, olew a saim yn y gegin

DON'Ts | NA



Do not put cooking oil, fat or grease down the sink.

Dim olew, braster neu saim lawr y sinc.



Do not pour waste oil, fat or grease down the drain.

Dim olew, braster neu saim gwastraff lawr y draen



Do not put food scrapings into the sink (place in the rubbish bin).

Dim crafiadau bwyd yn y sinc (rhoi yn y bin)



Do not sweep waste into floor drains (place rubbish in bin).

Peidio sgubo gwastraff i ddraeniau llawr (rhoi yn y bin)



Do not pour boiling hot water down the sink to try to dissolve fat and grease. It does not work!

Peidio tywallt dŵr berw lawr y sinc i geisio toddi braster a saim, Nid yw'n gweithio!

Bydd y canllawiau uchod yn helpu i gynnal llif dŵr mewn draeniau adeiladau a'r system carthffosydd.