CORRECT SORISING OF USED COOKING OIL AND FAT YES PLEASE NO THANKS



Cooking oil



Vegetable oils



Cooking fat



Kitchen and food waste (must be sorted in ReFood container)



Packaging



Hard plastic (buckets, bottles and similar)



Cardboard and paper



Tins and glass



Water



Detergents



Petrochemical oils and motor oil

REMEMBER!

The temperature of cooking oil when poured into the container must not exceed 60°.

- Do not place a hot pot on the container rim.
- Do not fill beyond the container's max fill line.

