

TOP 10 TIPS FOR SAVING WATER IN THE KITCHEN

Did you know the kitchen is a major consumer of water in the home using around 10% of total household water consumption for cooking, cleaning, washing or drinking?

If you follow these simple tips you can reduce your use dramatically.

- To avoid wasting warm water from a running tap when you first turn it on, collect it in a bottle or jug and store it in the fridge until it is cool enough to drink;
- Look for dishwashers that have a National Water Conservation or WELS Label. The best water rating achieved by dishwashers is 5 star;
- Only use the dishwasher when you have a full load;
- When washing dishes by hand, don't rinse them under a running tap. If you have two sinks, fill the second one with rinsing water. If you have only one sink, stack washed dishes in a dish rack and rinse them with a pan of hot water;
- When boiling vegetables, use enough water to cover them and keep the lid on the saucepan. Your vegetables will boil quicker and it will save you water, power and preserve precious vitamins in the food;
- Install flow control aerators on taps. They are inexpensive and can reduce water flow by 50%;
- If you have a leaking tap, replace the washer or other components as required. Dripping taps can waste 30 – 200 litres of water per day;
- Don't use running water to defrost frozen food. Ideally place food in refrigerator to defrost overnight;
- Catch running water whilst waiting for it to warm up. Use it to water plants, rinse dishes or wash fruit and vegetables;
- Pour leftover brews, containing teapot leaves and coffee grinds, straight onto the garden. This is a great way to water and fertilise your plants.

With thanks to
www.savewater.com.au
for providing some of
these tips.

THINK
water!

