

폐식용유와 기름기는 하수관을 막히게 합니다

아무도 오물의 역류를 원하지 않습니다.



**Seattle
Public
Utilities**

www.seattle.gov/cookingoil

Cooking Oil and Grease Clog Pipes
No one wants their sewage back.

어디에 버려야 할까요?

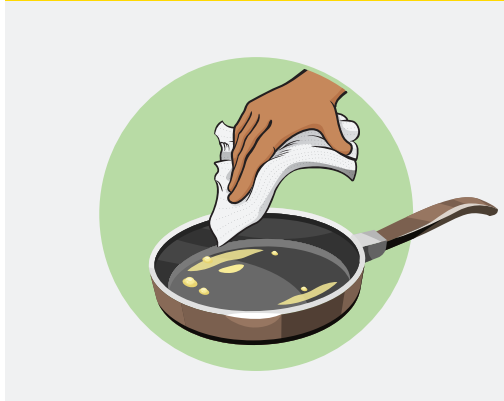
KOREAN

1단계 폐유/기름기 식히기

2단계 냄비와 팬에서 폐유/기름기 제거하기

Where does it go? STEP 1: Cool oil/grease STEP 2: Remove oil/grease from pots and pans

소량 | Small amount
폐유&기름기 | oil & grease

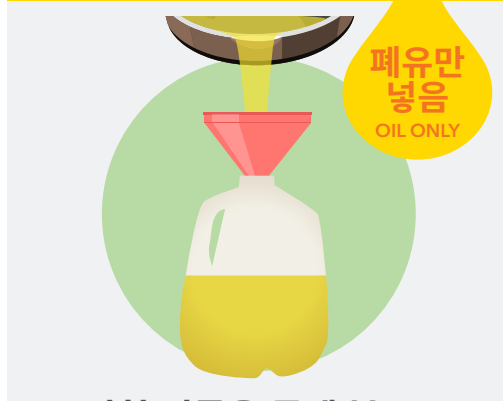


종이 타월이나 신문지로 닦기

Wipe with paper towels or newspaper

음식&퇴비통
FOOD & COMPOST

대량 | Large amount
폐유 | oil



식힌 기름을 통에 붓고,
뚜껑 닫기

Pour cooled oil
into container, close lid



재활용 카트 옆에
놓으세요
Place **NEXT** to RECYCLE cart

대량 | Large amount
폐유&기름기 | oil & grease



통 안에 모아 넣고, 뚜껑 닫기

Scrape into container, close lid

쓰레기통
GARBAGE

Cooking Oil and Grease Clog Pipes
No one wants their sewage back.

www.seattle.gov/cookingoil

