

INSTRUCTIONS FOR CLEANING ALUMINUM FOIL FOR RECYCLING

WHAT KINDS OF FOIL?

All kinds – flat/sheet or shaped, e.g. pie pans!

PREPARATION

If the foil has a significant residue of:

- starch, e.g. pie crust, then cover it with water in the sink and let it soak until the residue can be mostly removed easily;
- fat and/or drippings from meat, then put it in the sink, spray it with a product such as *Dawn Powerwash*, and let it soak until the residue can be mostly removed easily by spraying with water.
 - *This preparation minimizes the amount of residue that needs to be removed by the filter in your dishwasher!*

WASHING

The foil can be completely cleaned in your dishwasher!

- If your dishwasher has a flat top rack, then lay the foil, soiled-side down, on it
- If your dishwasher does NOT have a flat top rack, then it may have a tall (12 inches?) side structure on the bottom rack to which the foil can be attached, soiled-side in, by binder clips



- If your dishwasher does not have either of these structures, then you may attach the foil to a flat object, e.g. a plastic cutting board, by binder clips, and set it vertically in the bottom rack
- You should use a chlorine-free dishwasher detergent such as *finish POWERBALL QUANTUM*
 - *Chlorine oxidizes the surface of the foil, and makes the foil less valuable for recycling.*