

FOODCYCLER

Eco 5™

USER MANUAL

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FOOD · FARM · FUTURE

FOODCYCLER



Welcome to the Future of Food Waste™.

The FoodCycler™ is an energy-efficient food recycler which transforms your leftovers and food scraps into soil amendment. The digestion process reduces food waste volume by up to 90%*, leaving a by-product which can be safely used in the garden.

This guide will familiarize you with your FoodCycler™, introduce you to its features and functions, while also showing you how to use and care for your unit.

To ensure that you are using your unit safely and effectively, please read this guide thoroughly prior to operating your new unit. Please be advised that this unit is designed for home and office use only.

*Weight reduction is significantly dependent on the food (e.g.: coffee grinds will have little volume reduction).

FOODCYCLER

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Important Safeguards

This appliance is intended for household use. The FoodCycler™ is a Household Electric Appliances product.
Basic safety instructions should always be followed when handling electrical appliances.
This includes the following:

- Read all instructions in the manual.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children.
- Children should be supervised to ensure that they do not play with the appliance.
- To avoid electrical shocks, keep cords, plugs and portable electrical appliances away from water and other liquids.
- Turn the unit off, then unplug the unit from outlet when not in use, prior to servicing and adding/removing parts, and before cleaning the unit.
- To unplug the unit, grasp the plug and pull at the outlet.
- Never pull from the power cord.
- Allow unit to cool before assembling or disassembling parts and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, a unit showing signs of malfunction, or any product that has been dropped or damaged in any way.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not operate the machine outdoors.
- Do not operate at or store in below freezing temperatures.
- Keep cord away from heat and sharp edges.
- Unit must only be plugged into properly grounded outlets.
- Do not touch any hot surfaces.
- Use the handles or knobs provided for safe handling.
- Do not place the unit on or near a hot gas or electric burner.
- Do not use appliance for any purpose other than its intended use.
- Do not dismantle, reconfigure, alter or adapt the unit in any way.
- Do not immerse the unit in water or liquids of any kind.
- Keep the appliance and power cords out of reach of children.
- Ensure that the surface of the unit is clear when closing the lid.
- Do not tamper the electrical outlet at the rear of the unit.
- Blades are sharp.
- Be cautious if/when reaching inside the removable Bucket.
- Be cautious when handling the Bucket mid-cycle or immediately after cycling as the bucket may be hot.
- Refrain from removing the bucket from the unit midcycle as the internal surfaces may be hot.
- Keep fingers away from hinges to avoid pinching.
- Avoid contacting moving parts.
- Do not attempt to defeat any safety interlock mechanisms

Notes on the Power Cord:
a) A short power-supply cord (or short detachable power-supply cord) is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
b) Extension cords (or longer detachable power-supply cords) are available and may be used if care is exercised in their use.
c) If an extension cord (or a long detachable power-supply cord) is used: The marked electrical rating of the detachable power-supply cord or extension cord should greater than the electrical rating of the appliance; If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord; and The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over, snagged, or pulled on unintentionally (especially by children).

SAVE THESE INSTRUCTIONS

Specifications

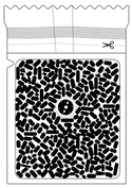
Product Name		FoodCycler™ by Eco 5™
Model Number		FC-100 | FC-100E
Processing Mode(s)		Drying, Grinding, Cooling
Max Wattage		500W
Power Input	FC-100	110-120V 60 Hz
	FC-100E	220-240V 50/60Hz
Energy Usage	Running	<1.5 kWh per cycle (average)
	Standby	0.5 kWh per month (average)
Processing Time		~ 4-9 hours
Capacity		5.0L
Waste Volume Reduction		Up to 90%
Weight (out of box)		13.6 kg (30 lbs)
Dimensions (out of box)		(W) 342 mm x (D) 276 mm x (H) 350 mm

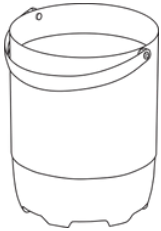
Parts

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Each one of these parts forms the complete FoodCycler™ system. Your FoodCycler™ will be shipped with the waste Bucket, Refillable Carbon Filter and Bucket Lid in their correct placement inside the unit.

1	Eco 5™ FoodCycler™
2	Removable Bucket Lid with deodorizing Carbon Foam Liner (*pre-installed)
3	Refillable Carbon Filter
4	Carbon Refill Pack
5	Removable Bucket
6	Power cord

Please Note:
The Bucket handle is purposely offset to provide space for you to grip onto the handle to pour out the by-product.

Getting to Know Your Unit



POWER BUTTON

Press once to start the cycle.
Open lid to pause cycle.
Press and hold for 3 seconds to turn the unit off.

Indicator solid: Unit running
Indicator breathing: Unit paused



LED PROGRESS TRACK

Cycle Indicator



CARBON FILTER REPLACEMENT INDICATOR

Replace Carbon Filter Pellets (See page 8 for instructions on how to replace the Carbon Filter Pellets in your Refillable Carbon Filter.)

Getting to Know Your Unit

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1. Open unit lid.
2. Remove the Carbon Refill Pack and power cord from Bucket.
3. Remove the empty Refillable Carbon Filter Cartridge from the unit.
4. Open the Refillable Carbon Filter cartridge by twisting the lid counter-clockwise.
5. Cut open the Carbon Refill Pack, following the cut-line guide along the top of the pack.
6. Empty the contents of the Carbon Refill Pack into the open Refillable Carbon Filter Cartridge. (We recommend doing this over a sink or towel, to avoid spillage).
7. Place the lid back on the Refillable Carbon Filter cartridge by aligning the notches on the cartridge with the arrows on the lid. Twist the lid clockwise to lock it in place. A slight click will indicate that the lid is properly seated.
8. Slide the filled Refillable Carbon Filter back into the unit cavity.
9. Close the unit lid, ensuring that the lid latch is in the proper locked position.
10. Insert the socket end of the power cord into the back of the unit. When ready to run a cycle, plug the three-pronged plug into a wall outlet.

Running A Cycle

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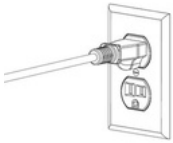
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1.Remove the Bucket from the unit.*
2.Add food waste to the Bucket.**
3.When you are ready to run a cycle, insert the Bucket into the unit, seating it so that it sits flush within the unit cavity. If the Bucket does not seem to sit flush in the unit, twist the Bucket slightly in small rotations of up to 60° in each direction until it seats correctly.***
4.Close the unit lid and lock it into place by rotating the lid latch downwards
5.Plug the unit into an outlet if not already plugged in.
6.Press the Power button once to start a cycle. Once the cycle has begun, the LED Progress Track will illuminate (blue).

Please Note: The cycle will last approximately 4-9 hours, depending on the amount of waste and the moisture content of the food being processed. We recommend running your unit in temperatures between 20°C to 28°C (68°F to 82.4°F). Once complete, the unit will beep once and shut itself off.

*While you can add food waste to your Bucket while it is seated inside the FoodCycler™, we recommend removing your Bucket from the unit prior to adding food waste to the Bucket. Food waste which falls outside of the Bucket and into the unit may cause damage to internal components.

**For a detailed list of the items which can be processed by the FoodCycler™, see page 10.

***Remove internal Bucket stickers before running a cycle. Remove Bucket Lid before running a cycle.

ADDITIONAL NOTES ON RUNNING A CYCLE

1. Always ensure that no food waste falls outside of the Bucket and into the unit. This may cause damage to the motor and other internal components. We recommend removing the Bucket from the unit prior to adding food waste to the Bucket. Keep your Bucket on your counter or kitchen table and add food waste throughout the day/week until you are ready to start a cycle.
2. Do not overload your Bucket. The Bucket has a fill-line around the interior circumference of the Bucket. Do not add food waste above this line. Do not press down on food waste within the Bucket. Overloading the Bucket may cause the unit to jam.
3. If you would like to add more waste to your cycle while the unit is still running, you may pause the cycle during Phase 1 to 3 by simply opening the lid. Adding food waste beyond Phase 3 will affect the quality of the by-product. You may need to run another cycle to ensure the by-product is dry.
4. The unit will run more efficiently if the Bucket is filled up to the fill line rather than running it half-full.
5. The lid filter should be cleaned every 3 to 4 months or when the lid grille filter is blocked. Periodically remove the lid grill filter and rinse under water to clean off dust. Dry the filter prior to reinstalling. (See page 9)
6. Carbon filtration systems are not designed to change odors, rather they are used reduce the intensity of odors. Processing particularly odorous foods may cause the unit to emit odors during operation and may shorten the lifespan of the filter.
7. Processing particularly hard foods and excessively packing down food waste in the bucket may result in increased noise levels during operation and reduce the longevity of the unit.
8. Processing overly moist foods may result in moist by-product. If the by-product is moist, we recommend running another cycle to ensure a dry by-product.
9. The bucket may still be hot after running a cycle. We recommend waiting for the bucket to cool before opening the lid and removing the bucket.

Maintaining Your Unit

- To keep your FoodCycler™ clean, first ensure that the unit is unplugged. Then, using a damp, wrung-out cloth, wipe down the outside surface of the unit, around the Bucket compartment of the unit, and along the outside of the Bucket. Do not manually clean the inside of the Bucket as there are sharp blades. Please refer to the Important Safeguards (see page 1) when cleaning your FoodCycler™. Do not pour water or any liquids over the unit.
- The bucket is intended to self-clean. Do not manually clean the inside of the Bucket. It is normal to have by-product residue left over on the base of the Bucket and should not impact the unit's ability to cycle your food waste.
- We do not recommend using any household cleaners when cleaning the unit. Mild soap is acceptable for soaking.

Replacing Your Carbon Filter Pellets

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1. Open the unit lid by lifting the lid latch.
2. Remove the Refillable Carbon Filter Cartridge from unit by pulling the tab.
3. Open the Refillable Carbon Filter Cartridge by twisting the lid counter-clockwise.
4. Carbon Filter Pellets are safe to handle. Dispose of your used Carbon Filter Pellets according to local regulations.
5. Cut open your new Carbon Refill Pack, following the cut-line guide along the top of the pack.
6. Empty the contents of the Carbon Refill Pack into the open Refillable Carbon Filter Cartridge. (We recommend doing this over a sink or towel, to avoid spillage).
7. Place the lid back on the Refillable Carbon Filter cartridge by aligning the notches on the cartridge with the arrows on the lid. Twist the lid clockwise to lock it in place. A slight click will indicate that the lid is properly seated.
8. Slide the filled Refillable Carbon Filter back into the unit cavity.
9. Close the unit lid, ensuring that the lid latch is in the proper locked position.
10. Press and hold the Carbon Filter Replacement Indicator for 3 seconds or until the unit beeps to reset the Carbon Filter Replacement reminder.

Cleaning Unit Lid Filter

The unit lid contains a lid filter, located behind the grille on the underside of the unit lid. This lid filter should be cleaned every 3 to 4 months or when the lid grille filter is blocked.

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1. Open the unit lid by lifting the lid latch.
2. Lift the lid grille from the retaining pin. If the lid grille is dirty, you may clean it by wiping the grille with a damp, wrung-out cloth.
3. Remove the lid filter situated behind the lid grille.
4. Rinse lid filter with water or wipe clean with a damp, wrung-out cloth
5. Insert the dry lid filter back into the lid cavity.
6. Add the lid grille onto the retaining pin and press into place to ensure the lid grille is properly seated. You will know the lid grille is properly seated if it remains in place when the unit lid is closed.

What Can Be Cycled?

Please Note:

- You will achieve ideal cycle results if your cycle contains a variety of food wastes.
- Large items such as corn husks and melons should be cut up into pieces no larger than ~10 x 10 x 10 cm (~4 x 4 x 4 in)
- Moisture-rich foods may result in moist by-product. If this is the case, we recommend running another cycle.

Yes

- ✓ VEGGIE & FRUIT SCRAPS
- ✓ MEAT, FISH, POULTRY
- ✓ POULTRY & FISH BONES
- ✓ COFFEE GRINDS & TEA LEAVES
  Including coffee filters & tea bags
- ✓ BEANS, SEEDS & LEGUMES
- ✓ EGGS & EGGSHELLS
- ✓ SHELLFISH
  Including shells

Small Amounts

- SAUCES, DRESSINGS & GRAVIES
- DAIRY PRODUCTS
- JELLIES, JAMS & PUDDINGS
- STARCHES
  Including bread, rice, cake, etc.
- PORK & LAMB BONES
- HARD PITS
  Including peach, apricot, lychee & mango

Cut Up Prior

- PAPER TOWEL/TISSUE
- CORN COBS & HUSKS
- WHOLE VEGETABLES
- PINEAPPLE LEAVES
- FIBROUS PLANTS
  Including celery, asparagus, parsley, etc.

No

- CARDBOARD
- OILS & FATS
- LOLLIES & GUM
- MOST "COMPOSTABLE" PLASTICS
- BEEF BONES

Using Your Homemade Soil Amendment In the Garden

Using an intuitive cycle sensor, the FoodCycler™ pulverizes and aerates nearly all types of food waste. Agitators quietly turn inside the Bucket, reducing food waste volume by up to 90%. Simultaneously, the unit aerates and heats the Bucket contents, leaving only a small amount of dry biomass.
While the by-product does not have the same microbial or bacterial qualities as traditional compost, it is still rich in the important nutrients your garden soil requires to thrive. FoodCycler™ is a convenient, compact and energy efficient compost alternative. Traditional compost, and composting alternatives (such as vermicompost systems, bokashi and compost tumblers) can take weeks, if not months, to transform food waste into a garden-ready supplement that is high in various micro and macro nutrients, as well as crucial organic biomatter. Because of the intense aeration, heating and pulverization of the unit's full cycle, this process is accelerated to complete within approximately 4-9 hours. Cycling also ensures that meat, dairy and even some bones and processed foods can be added to the cycle. The level of heat emitted by the unit during the cycle is sufficient to eliminate most bacteria and potential pathogens - even weed seeds - allowing the by-product to be used safely and stored indefinitely. The resulting biomass can also be used in the garden as a fertilizer or soil conditioner, effectively decreasing household food waste to practically nothing.

FOR BEST RESULTS

- Add your homemade soil amendment to your garden 1-4 weeks prior to planting or transplanting. This allows your by-product to break down in the soil, and nourish your soil's existing microbes.
- Mix the by-product in with your soil at a ratio of 1 part soil amendment to 10 parts soil (1:15 if your by-product contains meat or dairy products.) Ensure that the by-product is thoroughly mixed into the soil. Do not leave by-product on surface of soil or lawn.



FAQ

WHERE SHOULD I STORE MY UNIT?

The FoodCycler™ can be run in just about any area indoors that has a power outlet and sufficient space. We recommend running your unit in temperatures between 20°C to 28°C (68°F to 82.4°F). Ensure that the unit is sitting on a flat, dry surface. Do not store the unit next to heaters and kitchen appliances which generate significant heat. Do not store the FoodCycler™ outdoors, or in any place where it is likely to get wet or subjected to below freezing temperatures. Ensure the unit has adequate space surrounding the unit for proper ventilation. Do not block any vents on the unit or place any objects on top of the lid during operation.

WHAT CAN I PROCESS IN THE FOODCYCLER™?

Like any healthy diet, the FoodCycler™ performs best when fed a wide variety of foods. To ensure optimal food waste breakdown, add multiple different types of food waste to every cycle, with heavier foods interspersed with lighter, dryer foods. Avoid high concentrations of the following foods:

- starches (bread, cake, rice, pasta, mashed potatoes, stuffing)
- condiments, dressings, sauces & soups
- nut butters
- jam, jellies, marmalades
- high sugar fruits (grapes, cherries, melon, oranges, bananas, etc.)

The dense, starchy and/or moisture-rich composition of these foods make them difficult to process in large quantities. Moisture-rich foods such as watermelons may still be moist at the end of the cycle. For best results, we recommend running another cycle if it is still moist. For a complete guide on what you can and cannot process, please see page 10.

Prior to cycling, chop up items with a high fibre content, such as parsley and asparagus, as these items can easily wrap around the Bucket's grinding arm and cause a jam. The ideal size of each food item should be less than 5cm x 5 cm x 5cm (~2 x 2 x 2 in). If a jam occurs, the unit will stop processing and switch to self-protection mode (jam error code). The items causing the jam will need to be removed from the Bucket prior to restarting the cycle (see page 15 for see page 15 for additional information about error codes).

WHAT CANNOT BE PROCESSED IN THE FOODCYCLER™?

Do not attempt to cycle anything other than organic wastes in your FoodCycler™ (such as glass, metal, or wood). Likewise, do not cycle beef bones, lollies, or gum: these materials may cause serious damage to the Bucket, and/or cause a motor overload. Do not add oil, flammable materials, or compounds to the unit. Small concentrations of pork and lamb bones, as well as hard pits are permitted. Note: If a unit or Bucket is damaged from cycling, or coming into contact with the materials listed above, the associated warranties will be considered void, as the inclusion of these materials goes beyond the reasonable use of the unit.

CAN I STORE UNPROCESSED FOOD WASTE IN THE UNIT?

We do not recommend leaving unprocessed food waste in the unit for long periods of time. The Carbon Filters are only able to wick away odors during processing. Leaving decomposing organic matter in the enclosed unit will generate odors, methane gas and may attract fruit flies and/or other pests. Cycling odorous foods may result in some odors bypassing the carbon filtration system. Carbon filtration systems are not designed to change odors, rather they are used reduce the intensity of odors.

WHAT DO I DO WITH MY BY-PRODUCT?

If you process particularly moist foods, the by-product may still be moist at the end of the cycle. For best results, we recommend running another cycle if it is still moist.

The unit's by-product can be used as a soil amendment, or homemade fertilizer. For best results, we recommend adding the by-product to the soil at a ratio of 1 part fertilizer to 10 parts soil. For cycles with an abundance of animal protein (meat, dairy, etc.), we recommend increasing that ratio to 1:15. We recommend waiting a minimum one week (4 weeks for best results) following soil application before planting seeds or transplanting plants to the newly fertilized soil. The healthier your food waste, the healthier your garden! Foods high in fat, oil, or sodium may not produce optimal results.

Do not add the by-product directly to the soil surface. This will not feed the soil sufficiently, and the by-product will absorb moisture, which will increase the likelihood that your soil amendment will mold and/or attract unwanted critters to your yard or garden.

You can also throw it into your green bin or garbage can. Adding the by-product to your household trash is still preferable to throwing in unprocessed food waste, as the by-product will take up less space in landfills and will generate fewer transport emissions once collected (being reduced in weight and volume).

HOW DO I EXTEND THE LIFE OF MY FILTERS?

The Carbon Filter Replacement Indicator is to remind you to replace your Carbon Filter Pellets every 3-6 months (depending on use) or approximately 500 cycle hours (whichever comes first). The Carbon Filter Replacement Indicator is merely a recommendation, however, the best indicator of your unit filters is cycle odor. The Carbon Filter Pellet life depends on the quality and quantity of the use of the unit.

Running a cycle with only citrus rinds (lemons, orange, etc.), will help mitigate filter odors.

We recommend shutting the FoodCycler™ off before leaving your home for an extended period of time. You may also unplug the unit from the wall prior to any trips away from home. Leaving the unit in Active mode (Start button lit up) will also consume the life of the Filter.

Including coffee grounds in your regular cycles can help mitigate odors and can also help to keep your Bucket clean.

HOW DO I KEEP MY BUCKET CLEAN?

The FoodCycler™ Bucket is designed to self-clean with every cycle. It is normal to have a residue in the base and sides of the Bucket after some cycles. Simply empty the contents of the finished cycle, ensuring the internal grinding arm can fully rotate, and fill the Bucket for the next cycle.

If a jam occurs and you are not able to rotate the internal grinding arm, remove contents and manually soak the Bucket with boiling water and mild soap overnight, to loosen the blockage.

I'M HEARING "CLUNKING"/SQUEAKING SOUNDS DURING MY CYCLE - IS THIS NORMAL?

Noises during the cycle are perfectly normal. While the majority of cycles are quiet, particularly dense, fibrous or moisture-rich food wastes in a cycle can cause the Bucket to make sounds as it processes food waste. Processing particularly hard foods and excessively packing down food waste in the bucket may result in increased noise levels during operation and reduce the longevity of the unit.

WHAT HAPPENS IF THE UNIT IS UNPLUGGED, OR A CIRCUIT IS TRIPPED DURING THE CYCLE?

The FoodCycler™ Eco 5™ is designed to continue running from the point in the cycle at which it was operating prior to the loss of power (including events such as unplugging the power cord or a tripped circuit). If 1-2 hours have passed since the unit lost power mid-cycle, we suggest you reset the cycle by turning the unit off (by pressing and holding the Power button for upwards of 3 seconds) and pressing the Power button again to start a new cycle.

Error Codes



ABNORMAL AIR TEMPERATURE

The unit has detected abnormal external air temperature. The unit will not proceed until the warning indicator is cleared.
1. Move the unit to a warmer or colder room.
2. Open and close the lid.
3. Press the Power button once.

Note: If the warning indicator persists, please contact regional customer support.



MOTOR OVERLOAD

The unit has detected a motor overload. The unit will not proceed until the blockage and warning indicator are cleared.
1. Open unit lid.
2. Remove the Bucket from the unit.
3. Carefully remove obstruction from the Bucket grinding teeth. DO NOT attempt to remove the obstruction if the Bucket is still installed in the unit. DO NOT put your hand in the Bucket if the Bucket is engaged (gears turning). Please note that the Bucket's grinding teeth are extremely sharp. Handle with caution.
4. Once obstruction is removed, slide the Bucket back into place inside the unit.
5. Close unit lid.
6. Press the Power button.

Note: for support, please contact your local FoodCycler™ distributor as indicated on the first page of this guide. Otherwise please visit foodcycler.com for additional troubleshooting steps.

ADDITIONAL NOTES

If your FoodCycler™ unit displays any other error indicator, please contact regional customer support.
Please note that any product servicing should be performed by an authorized service representative. Tampering with the unit by unauthorized parties will void the warranty.

FOODCYCLER

FOODCYCLE SCIENCE

FoodCycler™ is the award-winning food waste recycling innovation brand registered under Food Cycle Science™ Corporation.