



FOODCYCLER™
MUNICIPAL PILOT PROGRAM
Information Guide



What is the FoodCycler?

The FoodCycler™ is a closed-loop indoor compost alternative, which speeds up the natural decomposition process through aerobic digestion of waste. The unit dries and grinds food waste into a dry, odorless, nutrient dense by-product that is significantly reduced in weight and volume from its unprocessed state. The product is free from bacteria and weed seeds and food-borne pathogens are eliminated in the process.

The FoodCycler™ is easy use and only requires one cubic foot of space on our counter and a power outlet in order to get started. Simply toss your food scraps into the bucket, press the button, and you're done. The FoodCycler™ breaks down food waste into a tenth of its original volume and creates a nutrient-rich fertilizer you can add to your gardens. The carbon filtration system eliminates odors, making it perfect for indoor use.

The list of items that can go into the FoodCycler™ is very general. The items include; Most fruit and vegetable scraps, cereals, cheese, eggs and shells, coffee grounds, tea bags, pet food, meat, fish, poultry scraps, chicken and fish bones and more.

The FoodCycler™ addresses the desire and need for managing organic waste at home and overcomes some of the primary reasons that people do not home compost, that being the potential for wildlife issues and also storing the organic material until it can be disposed of.



Benefits of the FoodCycler™:

- Up to 90% volume reduction
- Quiet, compact, odourless operation
- Easy to clean, easy to operate, no special training or skills required
- Quick (compared to composting, the FoodCycler™ processes food waste in hours, instead of months)
- Produces a valuable soil amendment, low in odour and less attractive to wildlife.
- Reduces greenhouse gas (GHG) impact vs landfill.

THE SOLUTION

IN THREE SIMPLE STEPS



1. Add waste to bucket

2. Add bucket to unit

3. Press Start. That's it!



The resulting by-product can be used in many applications.



Vegetable & Fruit Scraps



Starches



Fish & Poultry Bones



Dairy Products



Tea bags & Coffee grinds



Egg shells



Nut shells, nuts & seeds



Meat, poultry & fish



90% FOOD WASTE REDUCTION

1 KG (2.5L) of wet,
smelly food waste



4-8 HOURS + 0.8 kWh
<10 cents / cycle

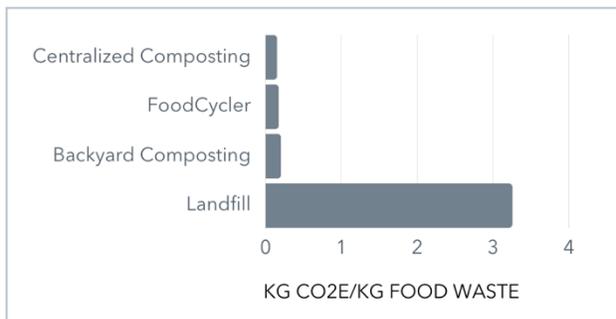
100 G of dry, sterile &
odorless soil amendment



FAQ

How much energy does the unit consume?

Each cycle consumes less than 1 kWh (approximately 0.8 kWh) - this is roughly equivalent to having a desktop computer running for the same amount of time as the cycle. Dependent



on where you live, using the FoodCycler™ regularly should not cost you more than \$2-\$4 per month.

The FoodCycler™ is comparable in CO2e emissions to central composting (before transportation emissions) and backyard composting (if done correctly). FoodCycler™ offers a >95% reduction in CO2e compared to sending food waste to landfill.

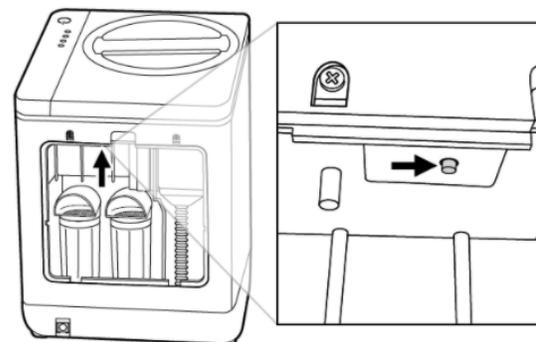
How long does the cycle last?

The cycle duration depends on the amount of food waste being processed, the density of the food wastes and the moisture levels contained in each. On average, a cycle will last between 4-8 hours.

How long will my filters last?

Carbon filters can last between 3-6 months, depending on how often the unit is run. The filter light sensor is a guide only - the best indication of whether your filters require replacement is odour.

To reset your filter light, feel along the upper, inner lip of the unit back cavity (where, if the unit's back panel were in place, a white Filter Reset arrow would point). Press and hold the small round button until you hear a beep. The Change Filter Light should go off. Refer to picture instruction here:



Where can I store my FoodCycler™?

Nearly any covered area with access to an outlet. The FoodCycler™ must be in a closed, dry environment where there is no risk of it being rained on or otherwise subjected to the elements. Possible locations include heated garages, basements, pantries, or your kitchen.

Are my filters recyclable?

Yes, your filters are composed of PP5 plastic and can be recycled. First, however, you will need to carefully prise off the top of the filter and empty out the carbon powder contained within. This powder is safe and can be put in the garbage, compost pile, or directly in your garden.

What should I cycle?

The best cycle is one with a lot of variety. Please see the following graphic for a general list of what you can and cannot process with the FoodCycler™.

YES		CUT UP PRIOR		SMALL AMOUNTS		NO	
Most vegetable & fruit scraps	Meat, tofu, poultry & fish	Fibrous herbs	Paper towel/tissue	Sauces, dressings & gravies	Starches (bread, cake, rice)	Cardboard	Oils & fats
Poultry & fish bones	Coffee grinds (incl. filters), tea leaves & teabags	Corn cobs & husks		Starches (bread, cake, rice)		Candy & gum	Hard pits (incl. peach, apricot, lychee & mango)
Eggs & eggshells	Beans, seeds & legumes	Fibrous herbs		Dairy products		Most "compostable" plastics	Pineapple leaves
Shellfish (incl. shells)	Celery, asparagus & other fibrous plants			Jellies & jams, puddings		Beef, pork & lamb bones	

How can I use my FoodCycler™ by-product (E.g., “Foodilizer”)?

- 1) **Fertilize your garden:** Mix the by-product into your soil in your garden or potted plants like a fertilizer! The minimum recommended ratio of by-product to soil is 1:10. If your by-product contains a lot of meat and/or dairy products, we recommend that you increase the ratio to 1:20. For absolute best results, we recommend mixing in the by-product with the soil approximately 6 weeks prior to planting seeds or transplanting plants. This will allow the by-product to breakdown and properly nourish the soil.
- 2) **Add to your composter:** Mix the by-product into your existing backyard composter - or give it to a friend who composts! Adding FoodCycler by-product will accelerate the composting process. We recommend that you only add the by-product to non-tumbling composters. We also recommend using the by-product as a "green" compost element, incorporating the "brown" (or carbon) materials at the same ratio you normally would with regular food scraps. Your "brown" or carbon elements can be paper products or dead leaves.
- 3) **Municipal drop-off:** Contact your municipality and ask whether they offer an organics collection or drop-off program!
- 4) **Give it away:** Give the by-product to those of your family and/or friends who garden or compost. You could also donate it to a local farmer to use as fertilizer.
- 5) **Throw it away:** The least preferable option is to put the by-product in the garbage. While not ideal, the by-product is still exponentially reduced in volume and liquid mass and will contribute considerably less to waste landfill and associated emissions.

How can I store my FoodCycler™ by-product (E.g., “Foodilizer”)?

You can store the by-product indefinitely in a sealed container/bucket. The material will not degrade as long as it is kept dry! We recommend storing your by-product in a five-gallon pail (like those from Home Depot), which can hold approximately three months' worth of by-product.

What about mold?

Mold indicates that your by-product has begun to break down in the soil - it's a good sign! If you're concerned about mold at any point, you can simply sprinkle some cinnamon (a natural antibacterial) around the area of concern.