

Troubleshooting

PROBLEM	REASON	SOLUTION
Contents smell bad	Not enough Bokashi has been added	Add more Bokashi each time you add material
	Liquid needs draining more regularly	Drain liquid more frequently
	Lid hasn't been closed tightly enough	Ensure the lid is closed firmly after material is added.
White mould appears on material	Material is fermenting correctly	Continue to fill the bucket in the normal way
Green mould appears on material	Material has failed to ferment	Dispose of material with your refuse collection

Important Information

When adding the fermented material to a compost bin - spread it out and then layer it between fresh soil and composting material. Do not empty the bucket in a solid mass this will slow down the decomposition of the material.

If burying the material in the ground it should ideally be spread out about 1 inch thick and covered with around 3 to 4 inches of soil. Try not to bury the fermented material too near to plant and tree roots, as the compost is quite acidic at first but it becomes less acidic soon afterwards.

Liquid Feed

The amount and colour of the liquid drained will depend on the type of foods you have put into the bucket. Fruit and vegetables tend to release more liquid than other foods.

The liquid feed produced during the fermentation process is highly beneficial and can be used as follows:

Watering the garden: The liquid contains nutrients from the food organics and is alive with beneficial microbes. For garden and house plants use a teaspoon to 5 litres of water and apply directly to the soil. For trees and shrubs use 2 teaspoons to 5 litres of water. Do not apply directly to foliage.

Around the house: Pour the concentrated liquid directly into your kitchen and bathroom sinks, toilets or septic system. The EM will help to prevent algae build-up and control odours. The liquid feed should be used within a day or two after draining from the bucket.

MORE BOKASHI MAGIC!

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www.evengreener.com

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Getting the best from your

Kitchen Composter

even greener 



NOW compost **all** your food waste!

The Kitchen Composter System

You can transform ALL food waste (including cooked food, meat, fish and cheese) into a super healthy nutrient rich, compost with the help of this small and compact system in your kitchen - no smells, no flies! Once treated in the Kitchen Composter, this material can safely be turned into compost.

What is the Kitchen Composting System?

It is one of the most effective methods of recycling kitchen organic waste. It is carried out in an air tight container using Bokashi as a compost activator.

Bokashi is a Japanese term meaning "Fermented Organic Matter". It is bran-based material that has been fermented with EM (friendly bacteria) and dried for storage. Bokashi is a pleasant smelling product which, when added to your bucket, aids the fermentation of organic matter.

The fermentation process does not produce adverse smells so you can keep the bucket under the sink or in the home.

Benefits:

- No smells because friendly safe bacteria are used.
- No fruit flies because the process does not require air.
- Small & compact for the kitchen.
- Cooked and uncooked food including meat, fish, fruit and vegetables may be safely composted in a home compost bin when processed with the Kitchen Composter system.
- Will rebuild the soil in your garden and will decontaminate soil from harmful pathogens and pollutants.
- Watch your garden bloom with new life if you bury your fermented food waste directly under the soil or make into compost in a compost bin.
- Be part of an organic solution by directing food waste away from the landfill

Items that CAN and CANNOT be put into the Kitchen Composter

Food Scraps & Leftovers

- Fruit & Veg
- Dairy Products
- Meat & Bones
- Fish

Prepared Foods

- Pizza, Burgers, Snacks
- Baked foods, cakes

Other Organic Material

- Spent flowers
- Coffee Grounds



YES

Bottles & Cans

- Plastic
- Glass
- Aluminium

Packaging

- Metal (Foil, Staples)
- Plastics

Other

- Tobacco Ash
- Tea Bags
- Pet Waste



NO

Single Kit includes:

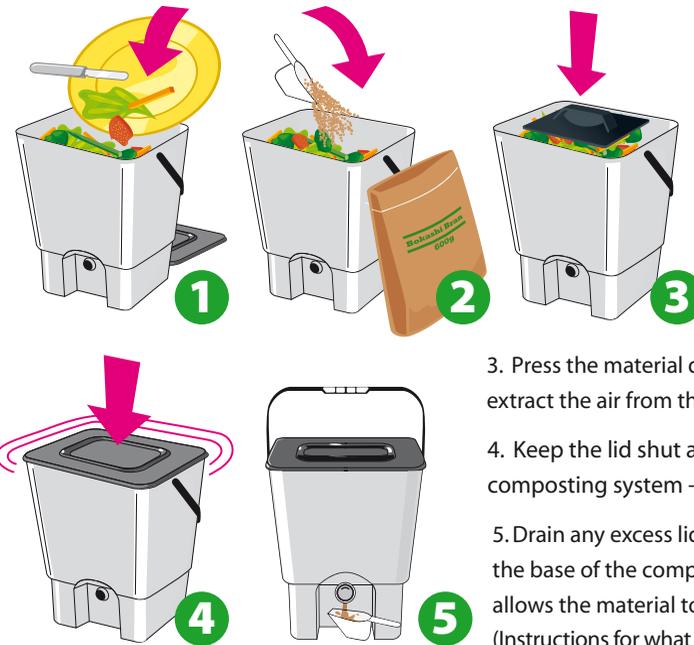
1x Kitchen Composter bucket with tap, lid, handle and inner drain tray, 1 x trowel and 1 x scoop.
Bokashi (2 month supply of compost starter)

Double Kit includes:

As above with 2x Kitchen Composter buckets with taps and lids.

Instructions for Use

Before use fit the tap to the Kitchen Composter.



1. Simply put your cooked and uncooked food scraps into the Kitchen Composter.

2. Sprinkle a handful of Bokashi on top of the food waste each time you put scraps into the bucket, ideally all of the food scraps should be covered with Bokashi bran.

3. Press the material down using the trowel provided to extract the air from the organic matter.

4. Keep the lid shut at all times. This is an anaerobic composting system - the less air the better.

5. Drain any excess liquid produced using the tap at the base of the composter as often as possible. This allows the material to decompose at a quicker rate (Instructions for what to do with the liquid are overleaf).

When the bucket is full, close the lid tightly and leave for around two weeks - this allows the fermentation process to commence. Any excess liquid should be drained off during the fermentation process.

In the meantime start filling your second kit if you have one. When the second bucket is full, empty the first bucket. Always rinse the bucket thoroughly before filling again.

The resulting material can be added to a home composter. For best results keep this material covered with soil and other compostable material. Alternatively dig into a trench in the garden and cover over.

