



Greenview FoodCycler Program

RESIDENT GUIDE

Contact Information

To learn more about the Program, please contact your municipal program lead:

Municipal District of Greenview

Email: Zac.Sarling@mdgreenview.ab.ca

Hours: Mon-Fri from 8:00am-4:30pm

For technical support, please contact the FoodCycler® Support Team:

support@foodcycler.com

(please include your municipality's name in the subject line. Ex: "Greenview FoodCycler Program")

Connect with us!

Want to be showcased on our social media?

Tag us on social OR send us pictures of your garden, soil amendment and the FoodCycler® in action!



@THEFOODCYCLER



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@FOODCYCLESCEIENCE



The FoodCycler® Do's & Don'ts

FOODCYCLER® ECO 5™

The FoodCycler® thrives on a balanced diet, just like we do! For best results, include a variety of food scraps. If your bucket load seems a bit one-sided, simply add a few cups of by-product from a previous cycle to balance your bucket, absorb extra moisture, cut down on drying time and prevent jams in your bucket.

Yes	<ul style="list-style-type: none"> ✓ 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
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Small Amounts	<ul style="list-style-type: none"> ✋ SAUCES, DRESSINGS & GRAVIES ✋ DAIRY PRODUCTS ✋ JELLIES, JAMS & PUDDINGS ✋ STARCHES Including bread, rice, cake, etc. ✋ PORK & LAMB BONES ✋ HARD PITS Including avocado, peach, apricot, lychee & mango
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Cut Up Prior	No
<ul style="list-style-type: none"> ✂ PAPER TOWEL/TISSUE ✂ CORN COBS & HUSKS Maximum 1" pieces and in small amounts ✂ WHOLE VEGETABLES ✂ PINEAPPLE LEAVES ✂ FIBROUS PLANTS Including celery, asparagus, parsley, etc. 	<ul style="list-style-type: none"> ✗ CARDBOARD ✗ OILS & FATS ✗ CANDY & GUM ✗ MOST "COMPOSTABLE" PLASTICS ✗ BEEF BONES

FAQ



FOR MORE FAQs VISIT:
<https://foodcycler.com/blogs/faq>



FOR HOW-TO VIDEOS VISIT:
<https://foodcycler.com/pages/how-it-works-video>

What is the warranty on my FoodCycler®?

Units purchased through this municipal program come with a 3-year standard manufacturer's warranty. For warranty claims or issues related to your FoodCyclers®, please contact support@foodcycler.com. Proof of purchase is required to process a warranty claim.

How much energy does the unit consume?

Each cycle consumes approximately 0.8-1.5 kWh per cycle, which is roughly equivalent to having a desktop computer running for the same amount of time as the cycle. Depending on where you live, using the FoodCycler® regularly should not cost you more than \$2-\$4 per month.

The FoodCycler® has built-in sensor technology that monitors the dryness and humidity of the food waste. Once complete, the unit will stop the cycle automatically.

How long does the cycle last?

The typical FoodCycler® cycle takes between 4-9 hours for the food waste to become completely dehydrated and processed into the by-product. The time needed depends on the amount of food waste being processed, the density of the food wastes and the moisture levels contained in each. Please note that these estimates exclude the unit's cooling time which lasts less than a half hour on average.

How long will my filters last?

The carbon filters last between 3-4 months with regular use, or 500 cycle hours. The life expectancy of the carbon filters is determined by the moisture content of the food waste, and the natural odours of the food waste. Denser, wetter and smellier food wastes will go through filters much faster than simple veggie scraps and egg shells. The filter light sensor is a guide only - the best indication of whether your filters require replacement is odour. Please see your device manual for instructions to reset the filter light. You can buy replacement filters at: <https://bit.ly/FoodCyclerMunicipalStore>

Where can I store my FoodCycler®?

Nearly any covered area with access to an outlet. The FoodCycler® must be in a closed, dry environment kept above freezing temperatures 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.

What should I cycle?

The best cycle is one with a lot of variety. Please see the FoodCycler® Do's and Don'ts page for a general list of what you can and cannot process.



How to Use Your FoodCycler® By-Product

FERTILIZE YOUR PLANTS & GARDEN

Mix your FoodCycler™ into your soil like a fertilizer! The minimum recommended ratio of end-product to soil is 1:10. If your end-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 your end-product with the soil approximately 1 week prior to planting seeds or transplanting plants. This will allow the end-product to break down and properly nourish the soil.

ADD IT TO YOUR COMPOSTER

Mix your end- into a backyard composter, or share it with a friend who composts! It acts as a nitrogen-rich material so be sure to balance it with "browns" like leaves or paper, just as you would with regular food scraps.

FOODILIZER GARDENING GUIDE

For more information on how to make the most of your Foodilizer, scan the QR code or visit <https://bit.ly/FCGardeningGuide>



You'll find helpful information on how and when to apply the end product in several different applications, including your home garden, backyard composter, lawn care, and potted plants.

By-Product FAQ

WHAT ABOUT MOLD?

Mold in your garden soil 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.

BY-PRODUCT COLOR & TEXTURE

Your by-product will vary in color and texture depending on the composition of the materials you added to the cycle.

STORING MY BY-PRODUCT

You can store your by-product indefinitely in a sealed container/bucket. The material will not degrade as long as it is kept dry!

ODORS & ANIMALS

If you notice that your garden plot smells or shows evidence of attracting critters after incorporating your by-product, this indicates that the by-product is not properly mixed into the soil. Add more soil to the area and mix well.

WHAT HAPPENS IF IT GETS WET?

Please note that by-product will produce odours and methane emissions if exposed to liquid and left in anaerobic conditions (such as your garbage bin, or in an untended compost pile). Incorporate by-product into an aerobic environment (garden soil or a regularly maintained/turned compost pile) to ensure your by-product remains odourless and eco-friendly!





Quick fixes & Troubleshooting Guide

What can I do if my bucket is stuck inside the unit?

Secure the lid to the locked position and press Start. Let the unit run for 10-20 seconds, or until you can hear the grinding arms start to turn. You can pause the cycle by opening the unit lid and try removing the bucket. If unsuccessful, try these steps a second time. It can sometimes take a few tries before the bucket loosens.

What can I do if the contents in my bucket become a solid stuck mass?

Add boiling water to the bucket, enough to submerge the solid contents. Let the bucket sit for about 10 minutes.

Using a long plastic or wooden utensil, attempt to shift the bucket contents to free the blockage from the grinding arm.

You may need to soak the bucket for a longer period of time and repeat the process depending on how solid the mass is.

Why is my FoodCycler® emitting an odour?

The unit could be emitting an odour for a variety of reasons.

The carbon filtration system in each FoodCycler® is required to ensure a near-odourless cycle. The filters last approximately 500 cycle hours, or 3-4 months with regular use.

Even if the 'Replace Filter' light has not gone on yet, you may need to switch out your carbon pellets. Similarly, you can continue cycling even if the filter light has gone on and no odours are apparent.

Filter life is determined by the moisture quantity in the food waste, and the intensity of odours of each cycle. If you are cycling smelly or potent food wastes (such as rotten meat, fish or old cheese) your filters may not last as long as if you were cycling veggie scraps and coffee grounds.

Tip: Running a cycle of mostly citrus peels will not only help keep your bucket clean but also eliminate any trapped odours in the ventilation system

If you have questions about your FoodCycler® or are experiencing technical issues, please email support@foodcycler.com