



FOODCYCLER

Municipal Pilot Program

RESIDENT GUIDE





THE FOODCYCLER® MUNICIPAL PILOT
Welcomes You



Dear Resident,

Thank you for joining your municipality in fighting food waste by participating in the FoodCycler® Food Waste Diversion Pilot Program.

The purpose of the FoodCycler® Pilot Program is to measure the viability of on-site food waste processing technology as a method of waste diversion. By reducing food waste at home, you can support your municipality in their environmental goals, reduce your household's carbon footprint and extend the life of your community's local landfill.

Food Cycle Science has created this guide as a resource to you during your participation in the Pilot Program. In the following pages, you will find an FAQ section, an itemized list of items you can process with your FoodCycler® and a table you can use to track the number of cycles done with the FoodCycler® over the pilot period.

If you would like to purchase accessories for your FoodCycler® during or after the pilot period, you can access exclusive municipal resident pricing at: <https://bit.ly/FoodCyclerMunicipalStore>

Both your municipality and Food Cycle Science are excited to have you on board for this exciting and revolutionary program. The FoodCycler® Team and your municipal lead are always available to answer any questions you might have.

Warm regards,

THE FOOD CYCLE SCIENCE MUNICIPAL TEAM



Contact Information

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

Town of Gravenhurst
info@gravenhurst.ca | 705-687-3412

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

support@foodcycler.com

(please include your municipality's name in the subject line. Ex: "Gravehurst - Pilot Program")

Note: We may require proof of purchase to validate your warranty period. Please keep your receipt.

Please do NOT disassemble the FoodCycler. Disassembling the FoodCycler will void the standard manufacturer's warranty.

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



@THEFOODCYCLER



@FOODCYCLESCIENCE



Pilot Project Tracking Sheet

INSTRUCTIONS:

Please track the number of cycles you run every day for the Pilot period in the table below.

Name of your municipality: Town of Gravenhurst

Your name: _____

Model: _____

WEEK	MON	TUE	WED	THUR	FRI	SAT	SUN	WEEK TOTAL
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								

Total number of cycles during Pilot period:

ONCE YOU HAVE FINISHED YOUR 12-WEEK TRACKING, PLEASE COMPLETE THE FINAL SURVEY:

<https://www.surveymonkey.com/r/FCGravenhurstSurvey>



The FoodCycler® Do's & Don'ts

FOODCYCLER® ECO 3™ & 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	VEGGIE & FRUIT SCRAPS	BEANS, SEEDS & LEGUMES
	<ul style="list-style-type: none"> ✓ MEAT, FISH, POULTRY ✓ POULTRY & FISH BONES ✓ COFFEE GRINDS & TEA LEAVES Including coffee filters & tea bags 	<ul style="list-style-type: none"> ✓ EGGS & EGGSHELLS ✓ SHELLFISH Including shells

Small Amounts	<ul style="list-style-type: none"> 👉 SAUCES, DRESSINGS & GRAVIES 👉 DAIRY PRODUCTS 👉 JELLIES, JAMS & PUDDINGS 👉 STARCHES Including bread, rice, cake, etc. 	<ul style="list-style-type: none"> 👉 PORK & LAMB BONES 👉 HARD PITS Including avocado, peach, apricot, lychee & mango
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Cut Up Prior
<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.

No
<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 GARDEN

Mix your FoodCycler® 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 your by-product with the soil approximately 6 weeks prior to planting seeds or transplanting plants. This will allow the by-product to break down and properly nourish the soil.

GIVE IT AWAY

Give your by-product to your family and/or friends who garden or compost. You could also donate it to a local farmer, community garden or garden center to use as fertilizer.

ADD IT TO YOUR COMPOSTER

Mix your 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" (or nitrogen) compost element, incorporating the "brown" (or carbon) materials at the same ratio you normally would with regular food scraps. Your carbon elements can be paper products or dead leaves.

OTHER OPTIONS

You can dispose of the by-product in your green bin or in the garbage. by-product is still exponentially reduced in volume and liquid mass, and will contribute considerably less waste to landfills and associated emissions.

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