

FOODCYCLER



Eco 5TM

User Manual

FC-100, FC-100E



Welcome to the Future of Food Waste

Congratulations on taking a big step toward a cleaner, more sustainable future. By choosing the FoodCycler®, you're not only reducing the amount of food waste that ends up in landfills, you're also turning your scraps into something useful and good for the planet.

The FoodCycler is a compact, easy-to-use food waste recycler that reduces your food waste volume by up to 90%¹, transforming it into a dry, nutrient-rich material that can be repurposed into something valuable, such as a soil amendment to nourish your garden.

This manual will guide you through everything you need to know to get started: how to use your FoodCycler, how to care for it, and how to make the most of this smart, sustainable solution.

Before you begin, please read this manual carefully to ensure safe and effective operation. This unit is designed for indoor use only.

Let's get started. And thank you for making a positive impact one cycle at a time.

¹Food waste reduction will vary depending on the type of food processed. For example, coffee grounds reduce less in volume than fruit and vegetable scraps like banana peels.



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IMPORTANT SAFEGUARDS

- This appliance is intended for indoor use.
- The FoodCycler is a food waste recycler categorized as 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 before using your FoodCycler.
 - 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.
 - Do not place completely against a wall and ensure unit has at least 10cm/ 5in of space around it to circulate the air and avoid overheating.
 - 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.



IMPORTANT SAFEGUARDS - Continued

- Do not operate at or store in below 10C/ 50F.
- 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 be 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

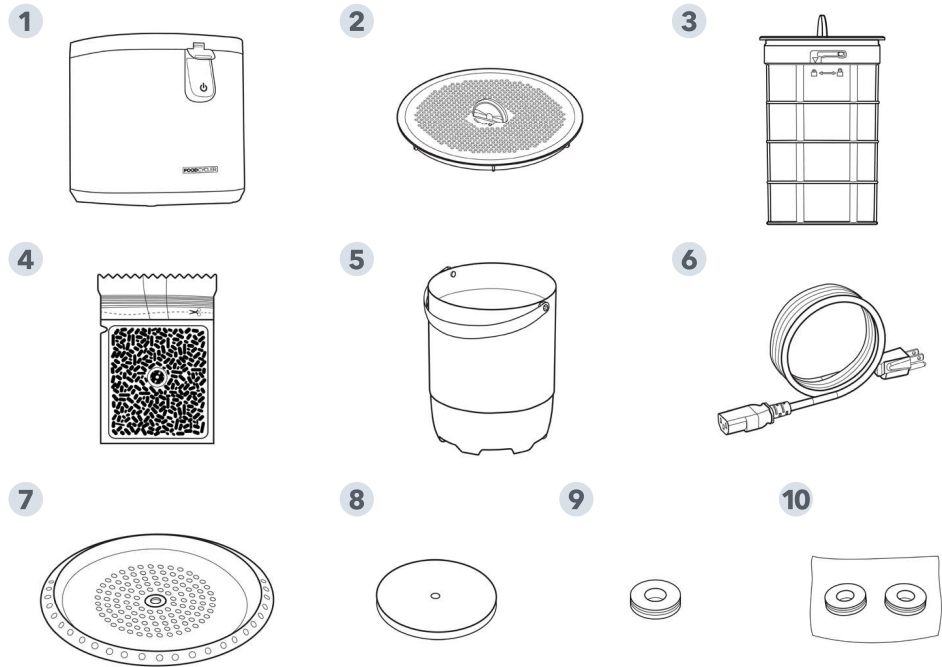


Specifications

Product Name	FoodCycler 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 (1.32 Gal)
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 (W) 13.5" x (D) 10.9" x (H) 13.8"



Parts



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. FoodCycler Eco 5
2. Removable Bucket Lid with deodorizing Carbon Foam Liner (pre-installed)
3. Refillable Carbon Filter
4. Carbon Refill Pack
5. Removable Waste Bucket
6. Power cord
7. Metal Grill (pre-installed)
8. Mesh (pre-installed)
9. Grommet (pre-installed)
10. Pack of 2 extra grommets

Please Note:

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



Unit Setup



1. Open unit lid.
2. Remove the Carbon Refill Pack and power cord from the 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.
7. Insert the lid onto 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. Insert the filled Refillable Carbon Filter back into the unit cavity.
9. Close the unit lid and rotate the lid latch to lock the lid.
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.



Getting to Know your FoodCycler



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

LED indicator track will move in a clockwise direction when the FoodCycler is running.

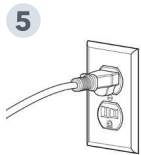


Carbon Filter Replacement Indicator

Replace Carbon Filter Pellets (See page 13 for instructions on how to replace the Carbon Filter Pellets in your Refillable Carbon Filter).



Running A Cycle



1. Remove the Bucket from the unit.¹
2. Add food waste into Bucket.²
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.³
4. Close the unit lid and rotate the lid latch to lock the lid.
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 room temperature between 20°C to 28°C (68°F to 82.4°F). Once the cycle is complete, the LED will turn off and the unit will power down automatically.

¹While 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 may accidentally fall into the crevice between the bucket and heat plate and may cause damage to internal components.

²For a detailed list of the items which can be processed by the FoodCycler, see page 16.

³Remove internal Bucket stickers before running a cycle. Remove Bucket Lid before running a cycle.



Tips For Best Results

Do not overload the bucket.

Fill only to the interior fill line. Do not press down or compact the food waste. Overloading may cause the unit to jam.

You can add more food waste mid-cycle (Phases 1-3).

Simply open the lid to pause the cycle. For best results, avoid adding food more than one hour after the cycle has started, as this may affect the dryness of the final by-product. A second cycle may be required.

For maximum efficiency, fill the bucket up to the fill line.

Running the unit half-full is less efficient and may result in a moist by-product.

Clean the lid filter every 3 to 4 months, or as needed.

If the metal grill appears dusty or blocked, remove it and rinse under water. Let the filter dry completely before reinstalling. (See page 14 for instructions.)

Carbon filters reduce odor intensity, not eliminate it.

Particularly odorous foods may still produce some smell during processing and may shorten filter life.

Avoid processing very hard foods or packing waste tightly.

This may increase noise during operation and reduce the unit's lifespan.

Excessively wet food waste may result in a moist by-product.

If needed, run an additional cycle to ensure a dry, crumbly result.

The bucket may be hot after a cycle.

If the unit is stopped mid-cycle, wait at least one hour before handling the bucket, as it may be too hot to handle with bare hands.



Maintaining Your Unit

Always unplug the unit before cleaning.

Wipe down the outer surfaces, the bucket compartment, and the outside of the bucket with a damp, well-wrung cloth. Do not pour water or any liquids over the unit.

Do not clean the inside of the bucket manually under normal use.

The bucket is designed to self-clean during each cycle. It's normal for some by-product residue to remain at the base—this will not affect performance. Avoid cleaning the interior, as it contains sharp blades. If the bucket becomes jammed or blocked, refer to page 22 for special cleaning instructions.

Avoid household cleaners.

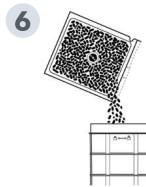
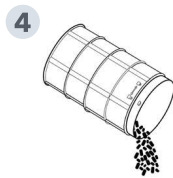
Mild soap may be used for soaking parts like the metal grill filter, but we do not recommend using chemical cleaners on the unit itself.

For safety, refer to the Important Safeguards.

Refer to page 3 for full safety instructions when cleaning your FoodCycler.



Replacing Your Carbon Filter Pellets



1. Open the unit lid by lifting the lid latch.
2. Remove the Refillable Carbon Filter Cartridge from the 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. Insert the filled Refillable Carbon Filter back into the unit cavity.
9. Close the unit lid and rotate the lid latch to lock the lid.
10. Press and hold the Carbon Filter Replacement Indicator for 3 seconds. Release it when you hear a beep to reset the Carbon Filter Replacement reminder.



Cleaning Unit Lid Filter

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

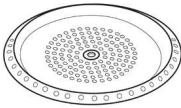


1. Open the unit lid by lifting the lid latch.
2. Pull the Metal Grill from the retaining pin. If the Metal Grill is dirty, you may clean it by wiping the grille with a damp, wrung-out cloth. Take care to retain the rubber grommet during this process.
3. Remove the Mesh situated behind the Metal Grill.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

Replacing the Grommet

The metal grill attached to the Eco 5 unit lid has a rubber grommet to hold the grill and filter (behind it) in place.

Metal Grill



Grommet



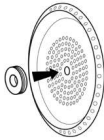
Retaining Pin

Fixed inside the Eco 5 lid



The FoodCycler Eco 5 unit comes with two (2) extra grommets, found in the loose pack.

The grommet can loosen and fall out. Should this happen, please follow these instructions to replace the grommet back to its place:

- 1. Pull the Metal Grill from the Retaining Pin.
- 2. Insert the Grommet into the Metal Grill by pressing it firmly into place.
- 3. Attach the Metal Grill to the Retaining Pin, ensuring the Grommet is securely fixed.
- 4. Ensure the Metal Grill and Grommet are securely attached to the Retaining Pin and not loose. You will know the Metal Grill 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.



Suitable

- Veggie & fruit scraps
- Meat, fish, poultry
- Poultry & fish bones
- Coffee grinds & tea leaves (including coffee filters & tea bags)
- Beans, seeds & legumes
- Eggs & seashells
- Shellfish (including shells)



In 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
- Fibrous plants (including celery, asparagus, parsley, etc.)



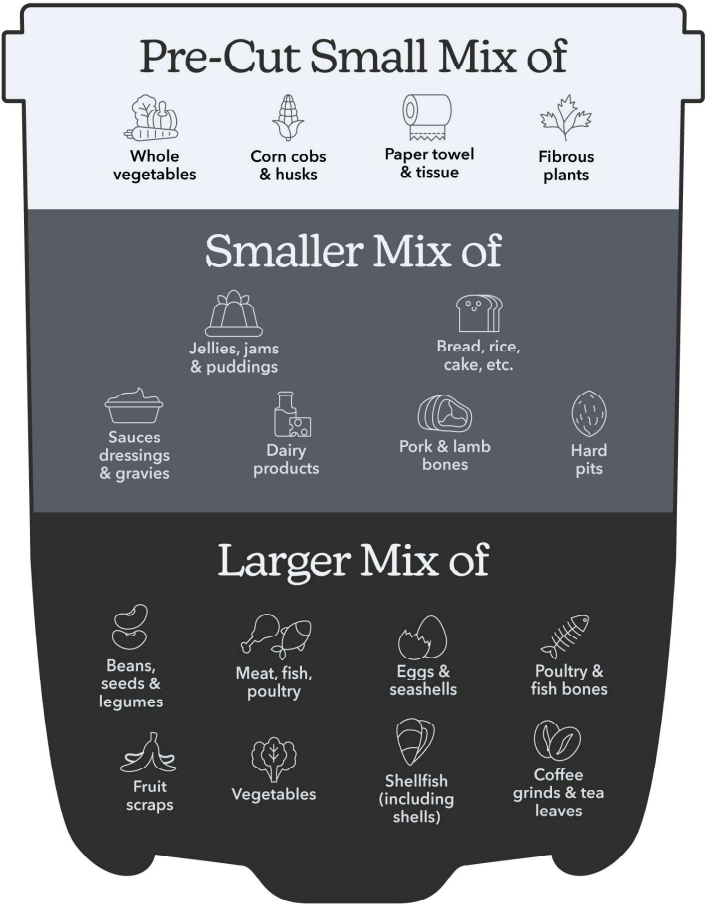
Not recommended

- Cardboard
- Oils & fats
- Candy & gum
- Most "compostable" plastics
- Beef bones



Balancing the Bucket

To get the best results from your FoodCycler, it's important to maintain a balanced mix of food waste. Combining a variety of items, from moist scraps and dry fibrous materials helps ensure the cycle runs efficiently and the by-product is properly dried.



Using your Foodilizer (By-Product)

Your FoodCycler turns food waste into Foodilizer, a useful resource with heaps of potential. Here are some great ways to get the best out of it:

- **Keep it green:** Add it to your green bin or compost haul. Your current organic hauler can pick it and utilize it.
- **Feed the Garden:** Using the Foodilizer as a soil amendment in a garden can increase the yield by as much as 340%.
- **Give it to Others:** Donate your Foodilizer to local farmers, community gardens, or garden centres.
- **Add it to your Compost:** Mix your Foodilizer with compost to improve microbial activity and nutrient retention.

Best Practices for Using Foodilizer as a Soil Amendment

- Add your homemade soil amendment to your garden 1-4 weeks prior to planting or transplanting. This allows your Foodilizer 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 20 parts soil (1:25 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.

Scan this QR code to learn more about **Foodilizer**



Frequently Asked Questions

Visit the FAQ page in our website for more: foodcycler.com/blogs/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). The unit must be run in room temperatures of 0°C (32°F) or higher.

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.

Still need help? Scan the QR code to visit our support page.



For a complete guide on what you can and cannot process, please see page 16.

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. Please see page 22 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, candy, 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. For a complete guide on what you can and cannot process, please see page 16.

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.

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 20 parts soil. For cycles with an abundance of animal protein (meat, dairy, etc.), we recommend increasing that ratio to 1:25. 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

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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.

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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 abnormal external air temperature. The unit will not proceed until the warning indicator is 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.

Still need help? Scan the QR code to visit our support page for additional troubleshooting steps.



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The Future of Food Waste

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