

ALL SEASONS INDOOR COMPOSTER® ORGANKO 1



All Seasons Organko is a functionally designed composter for food scraps. It enables the collection of food scraps in the kitchen without using plastic bags and without the need to empty the composter on a daily basis. **All Seasons Organko** can be stored under the kitchen counter top, in a cupboard or in the pantry. It is recommended to store it at room temperature. We do not recommend you keep it on the balcony, because the cold might damage it, possibly causing it to crack. Avoid direct sun exposure.

The enclosed All Seasons Bokashi activates the fermentation process inside the **All Seasons Organko** composter and the beneficial bacteria prevent decay and unpleasant smell.

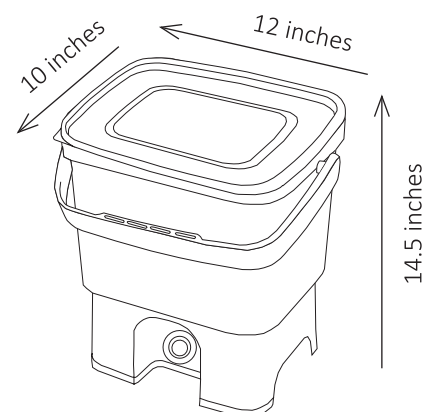
ALL SEASONS ORGANKO CONTAINS

- ✓ All Seasons Indoor Composter® Organko 1
- ✓ 1 Set of accessories (1 presser, 1 strainer, 1 bokashi scoop, 1 compost tea cup and instructions for use)
- ✓ 1 All Seasons Bokashi - 1 gallon (2 lbs.) if purchased as a kit

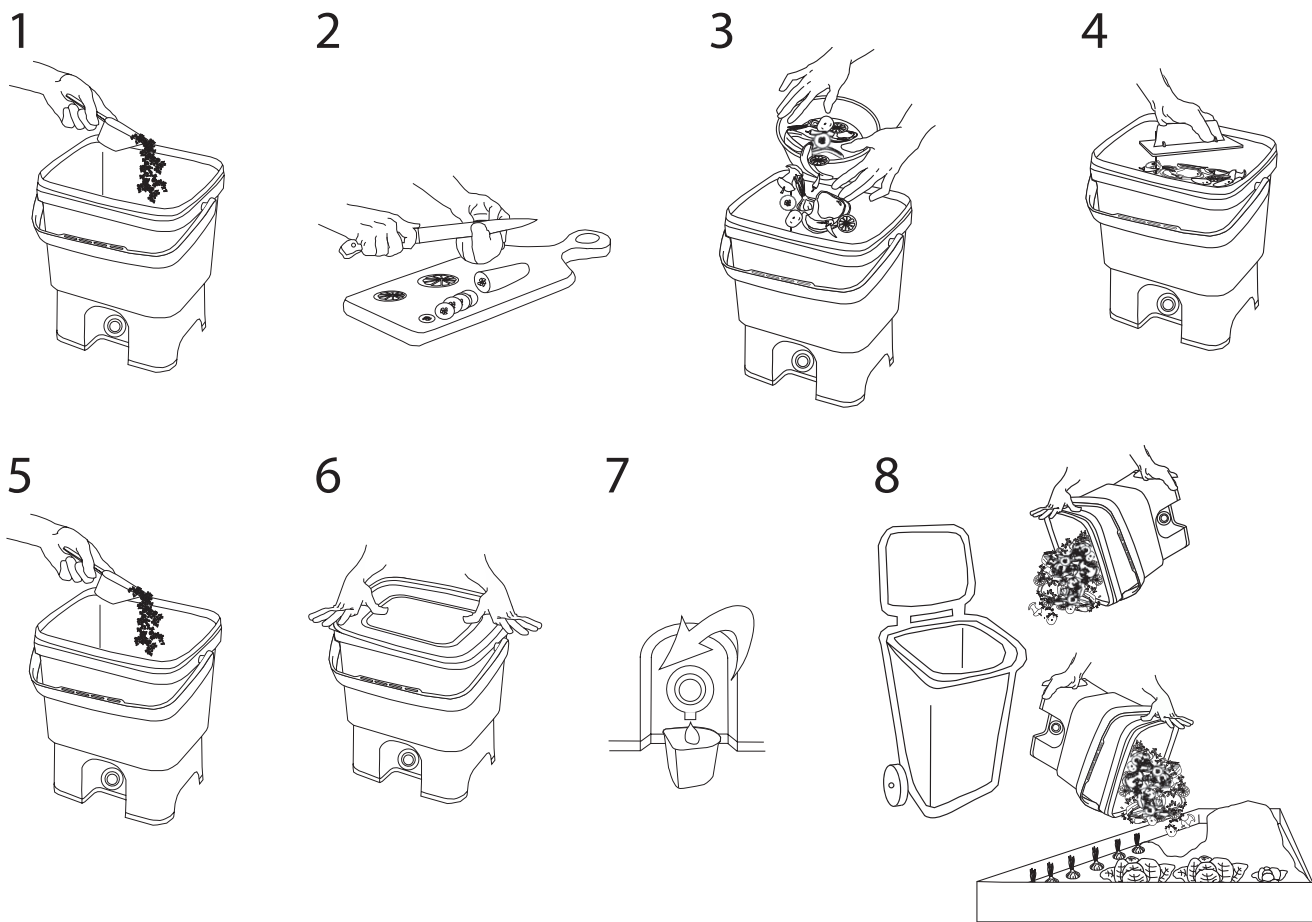
DIMENSIONS:

Dimensions (H/W/L): 14.5" x 10" x 12"

Volume: 4.4 Gallon



ALL SEASONS INDOOR COMPOSTER® ORGANKO 1



We assure you successful use of the All Seasons Organko, if you consider the following steps. Before the first use, check if the tap is facing towards the “CLOSE” sign. 1 bokashi scoop cup contains 0.7 oz bokashi bran.

1. First, ensure the strainer is inserted into the bottom of the All Seasons Organko composter.
2. Before adding food scraps, sprinkle 1 scoop of All Seasons Bokashi onto the strainer.
3. Cut larger pieces of food into smaller (1-2”) pieces before putting them in the composter. Meat, bones and dairy may be composted in limited quantities, but all fruit, vegetables, grains and legumes can be composted.
4. Put the food scraps into the composter.
5. Use the enclosed mashing utensil to compress the scraps.
6. Add another cup of bran to the current layer and mix lightly before adding a new layer of waste. For larger quantities of waste, add more All Seasons Bokashi. We suggest the use of 1 measuring scoop for maximum 2 inches of waste. In case there is more waste in one layer, we suggest using more bokashi bran.
7. Close the lid and check that it is sealed. The composter must always remain closed. It should only be opened when disposing of waste.
8. Drain the bokashi compost tea every 3–5 days. NOTE: When used for the first time, bokashi liquid will form after 14 days.
9. When the composter is full, empty the fermented food scraps into an outdoor composter, dig a 6-12” trench and mix into your garden soil, or use a compost pickup program or compost donation site. NOTE: The waste will not change visually as it fully decomposes 3–5 weeks after being planted or mixed with outdoor compost.