



FOODCYCLER

Eco 3[™]

FC-200

USER MANUAL



Welcome to the Future of Food Waste™

The FoodCycler™ is an energy-efficient food recycler which transforms your leftovers and food scraps into soil amendment. The digestion process reduces food waste volume by up to 90%*, leaving a by-product which can be safely used in the garden.

This guide will familiarize you with your FoodCycler, introduce you to its features and functions, while also showing you how to use and care for your unit.

To ensure that you are using your unit safely and effectively, please read this guide thoroughly prior to operating your new unit. Please be advised that this unit is designed for home and office use only.

*Volume reduction is significantly dependent on the food (e.g.: coffee grinds will have little volume reduction).

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Important Safeguards

This appliance is intended for household use.

The FoodCycler is 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.
- 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 on 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.
- 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.
- Do not operate at or store in below freezing temperatures.
- 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 with 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 mid-cycle as the internal surfaces may be hot.
- Avoid contacting moving parts. Do not attempt to circumvent any safety interlock mechanisms.
- Carbon Filter Pellets are non-toxic; however should be handled with care to avoid dust inhalation or eye irritation. Keep out of reach of children and pets.
- 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) may be used if care is exercised in their use.
 - c) If an extension cord (or a long detachable power-supply cord) is used:
 1. Electrical Rating: Make sure the electrical rating on the extension cord is higher than the rating on the FoodCycler Eco 3™. This ensures that the cord can handle the electrical load.
 2. Grounding: If your FoodCycler Eco 3™ has a grounding plug, the extension cord you use must also be a grounded, 3-wire cord.
 3. Cord Placement: Arrange the extension cord in a way that prevents it from hanging over the edge of countertops or tables. This reduces the risk of the cord presenting a tripping hazard or from becoming entangled.

SAVE THESE INSTRUCTIONS

Specifications

Product Name	FoodCycler Eco 3™	
Model Number	FC-200 FC-200E	
Processing Mode(s)	Drying, Grinding, Cooling	
Maximum Wattage	500W	
Power Input	FC-200	110-120V 60 Hz
	FC-200E	220-240V 50/60Hz
Energy Usage	Running	0.9 kWh per cycle (average)
	Standby	0.5 kWh per month (average)
Processing Time	~ 4-9 hours	
Capacity	3.5L (0.92 Gal)	
Waste Volume Reduction	Up to 90%	
Weight (out of box)	~10.2 kg (~22.5 lbs)	
Dimensions (out of box)	(W) 230 mm x (D) 331 mm x (H) 282 mm	
	(W) 9" x (D) 13" x (H) 11"	

This Box Contains

1



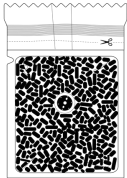
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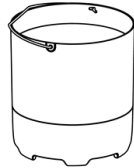
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Each one of these parts forms the complete FoodCycler system. Your FoodCycler will arrive with the Removable Bucket, Refillable Carbon Filter and Bucket Lid in their correct placement inside the unit.

1	Eco 3™ FoodCycler (FC-200/200E)
2	Removable Bucket Lid
3	Refillable Carbon Filter (*pre-installed in the unit)
4	Carbon Refill Pack
5	Removable Bucket (with Vortech™ Grinding System)
6	Power Cord

Getting to Know Your FoodCycler



POWER BUTTON

Press once to start the cycle.

Open lid to pause cycle.

To turn unit off: press and hold Power button for 3 seconds until all lights are illuminated. Press again to turn unit off.

Power LED solid: Unit running.

Power LED flashing: Unit paused.



CYCLE LED

The four LEDs represent the progress cycle of the FoodCycler.

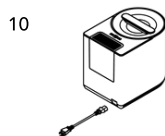
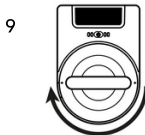
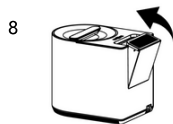
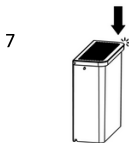
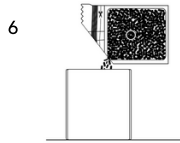
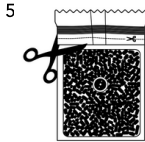
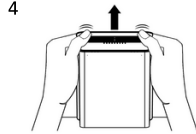
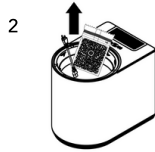
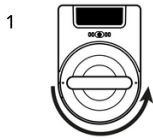
The first cycle begins with the first LED flashing. All four LEDs will sequentially light up, corresponding to the progress of the food processing.

The unit will automatically turn off when all cycles are complete.

CARBON FILTER REPLACEMENT INDICATOR

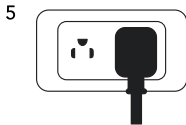
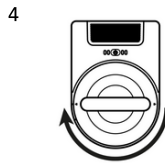
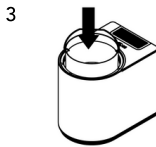
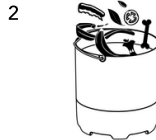
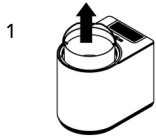
Replace Carbon Filter Pellets when Power LED is flashing amber. (See page 8 for instructions on how to replace the Carbon Filter Pellets in your Refillable Carbon Filter.)

FoodCycler Setup



1. Rotate lid counterclockwise to unlock, and remove from unit.
2. Remove the Carbon Refill Pack and power cord from Bucket.
3. Remove the empty Refillable Carbon Filter Cartridge from the unit by pulling backward on the cartridge until it is freed from the back of the unit (follow removable filter sticker on cartridge venting).
4. Open the Refillable Carbon Filter Cartridge by holding cartridge securely and pressing thumbs against lid ridge (follow second filter instruction stickers on back of cartridge).
5. Cut open the Carbon Refill 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. Clean hands with soap and water to remove carbon residue.
7. Place the lid back on the Refillable Carbon Filter Cartridge as indicated by the instruction guides on filter. A click indicates that lid is properly seated.
8. Slide the filled Refillable Carbon Filter back into the unit cavity by hinging cartridge into filter cavity and swinging into place (follow instruction guides on filter).
9. Close the unit lid and lock it into place by rotating the lid clockwise until a click is felt and the indicators between the lid and the unit are aligned.
10. Insert the socket end of the Power Cord into the back of the unit. When ready to run a cycle, plug the pronged end of the power cord into a wall outlet.

Running A Cycle



1. Remove the Bucket from the unit.*
2. Add food waste to the Bucket.**
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.***
4. Close the unit lid and lock it into place by rotating the lid clockwise until lid and unit arrows align.
5. Plug the unit into an outlet if not already plugged in. Once plugged in, the unit will enter a start up sequence: each LED will individually illuminate. After approximately 20 seconds, the sequence is complete.
6. Press the Power button once to start a cycle. Once the cycle has begun, the cycle LED will illuminate.

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 temperatures between 20°C to 28°C (68°F to 82.4°F). Once complete, the unit will shut itself off.

*While 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 which falls outside of the Bucket and into the unit may cause damage to internal components.

**For a detailed list of the items which can be processed by the FoodCycler, see page 10.

***Remove internal Bucket stickers before running a cycle.

Tips for Running & Maintaining Your FoodCycler

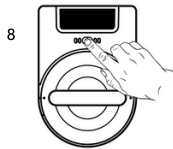
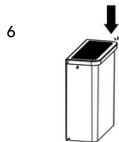
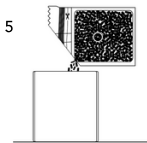
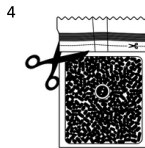
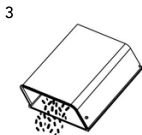
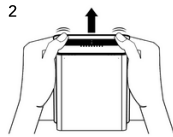
BEST PRACTICES

1. Always ensure that no food waste falls outside of the Bucket and into the unit. This may cause damage to the motor and other internal components. We recommend removing the Bucket from the unit prior to adding food waste. Keep your Bucket on your counter or kitchen table and add food waste throughout the day/week until you are ready to start a cycle.
2. Do not overload your Bucket. The Bucket has a fill-line around the interior circumference of the Bucket. Do not add food waste above this line. Do not press down on food waste once inside the Bucket. Overloading the Bucket may cause the unit to jam and make it difficult to install in the unit. If you experience difficulties when inserting the Bucket into the unit, remove some of the food waste from the Bucket and try again.
3. If you would like to add more waste to your cycle while the unit is still running, you may pause the cycle during Phase 1 (first LED flashing) by simply opening the lid. Adding food waste beyond Phase 1 will affect the quality of the by-product. (See page 4 for instructions on using the unit's Pause feature.) You may need to run another cycle to ensure the by-product is dry.
4. The unit will run more efficiently if the Bucket is filled up to the fill line rather than running it half-full.
5. Carbon filtration systems are not designed to change odors, rather they are used to reduce the intensity of odors. Processing particularly odorous foods may cause the unit to emit odors during operation and may shorten the lifespan of the filter.
6. Processing particularly hard foods and excessively packing down food waste in the Bucket may result in increased noise levels during operation and reduce the longevity of the unit.
7. Processing overly moist foods may result in moist by-product. If the by-product is moist, we recommend running another cycle to ensure a dry by-product.
8. The Bucket may still be hot after running a cycle. We recommend waiting for the Bucket to cool before opening the lid and removing the Bucket.
9. We do not recommend using third party carbon pellets as they may degrade the performance of the FoodCycler. We cannot guarantee the reduction of odors with third party carbon pellets. Warranty will be voided if third party carbon is used.
10. If the Bucket is difficult to remove after a cycle, initiate another cycle and run for at least 20 seconds. Turn the unit off and attempt to remove your bucket again.

KEEPING YOUR FOODCYCLER CLEAN

1. To keep your FoodCycler clean, first ensure that the unit is unplugged. Then, using a damp, wrung-out cloth, wipe down the outside surface of the unit, around the Bucket compartment of the unit, and along the outside of the Bucket. Please refer to the Important Safeguards (see page 1) when cleaning your FoodCycler. Do not pour water or any liquids over the unit.
2. The Bucket is intended to self-clean. Do not manually clean the inside of the Bucket as the inner blades are extremely sharp. It is normal to have by-product residue left over on the base of the Bucket and should not impact the unit's ability to cycle your food waste.
3. We do not recommend using any household cleaners when cleaning the unit.
4. We do not recommend using the dishwasher to clean the Bucket.

Replacing Your Carbon Filter Pellets



Replace the Carbon Filter Pellets in your Refillable Carbon Filter Cartridge when the Carbon Filter Replacement Indication is illuminated (see page 4 for details), or when you notice strong odors during cycling. Note: The Carbon Filter Replacement Indication is only a reminder; carbon may need to be replaced before or after the reminder based on environmental conditions or food wastes being processed.

1. After first ensuring that the unit is off, remove the Refillable Carbon Filter Cartridge from the unit by pulling backward on the cartridge until it is freed from the back of the unit.
2. Open the Refillable Carbon Filter cartridge by holding the cartridge securely and pressing thumbs against lid ridge (follow second filter instruction stickers on back of Cartridge).
3. Dispose of your used Carbon Filter Pellets according to local regulations.
4. Cut open your new Carbon Refill Pack.
5. 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. Clean hands with soap and water to remove any carbon residue.
6. Place the lid back on the Refillable Carbon Filter cartridge as indicated by instruction guides on filter. A click indicates that lid is properly seated.
7. Slide the filled Refillable Carbon Filter back into the unit cavity by hinging cartridge into filter cavity and swinging into place.
8. Press and hold the Power button for 3 seconds, release, and then hold again for another 3 seconds until you hear an audible tone to reset the Carbon Filter Replacement reminder.

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 the length of your thumb.
- Moisture-rich foods may result in moist by-product. If this is the case, we recommend running another cycle.

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 	<ul style="list-style-type: none"> ✓ 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. 	<ul style="list-style-type: none"> ✋ PORK & LAMB BONES ✋ HARD PITS Including peach, apricot, lychee & mango
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Cut Up Prior
<ul style="list-style-type: none"> ✂ PAPER TOWEL/TISSUE ✂ CORN COBS & HUSKS ✂ 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

Your Homemade Soil Amendment

HOW YOUR UNIT CREATES SOIL AMENDMENT

Using the efficient Vortech™ Grinding System, the FoodCycler pulverizes and aerates nearly all types of food waste. Agitators quietly turn inside the Bucket, reducing food waste volume by up to 90%. Simultaneously, the unit aerates and heats the Bucket contents, leaving only a small amount of dry by-product. While the by-product does not have the same microbial or bacterial qualities as traditional compost, it is still rich in the important nutrients your garden soil requires to thrive.

FoodCycler is a convenient, compact and energy efficient compost alternative. Traditional compost, and composting alternatives (such as vermicompost systems, bokashi and compost tumblers) can take weeks, if not months, to transform food waste into a garden-ready supplement that is high in various micro and macro nutrients, as well as crucial organic biomatter. Because of the intense aeration, heating and pulverization of the unit's full cycle, this process is accelerated to complete within approximately 4-9 hours. Cycling also ensures that meat, dairy and even some bones and processed foods can be added to the cycle. The level of heat emitted by the unit during the cycle is sufficient to eliminate most bacteria and potential pathogens, allowing the by-product to be used safely and stored indefinitely (if kept in a cool dry place). The resulting soil amendment can also be used in the garden as a soil conditioner, effectively decreasing household food waste to practically nothing.

FOR BEST RESULTS

- Add your homemade soil amendment to your garden 1-4 weeks prior to planting or transplanting. This allows your by-product to break down in the soil, and nourish your soil's existing microbes.
- For best results, mix the by-product in with your soil at a ratio of 1 part soil amendment to 10 parts soil (1:15 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.



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). 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. You can easily reposition your FoodCycler by lifting the front of the unit and sliding it along your counter.

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. For a complete guide on what you can and cannot process, please see page 9.

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 the length of your thumb.

If a jam occurs, the unit will stop processing and switch to self-protection mode (motor overload error code). The items causing the jam will need to be removed from the Bucket prior to restarting the cycle (see page 14 for troubleshooting instructions).

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 to the unit. Small concentrations of pork and lamb bones, as well as hard pits are permitted.

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.

CAN I STORE UNPROCESSED FOOD WASTE IN THE UNIT?

We do not recommend leaving unprocessed food waste in the unit for long periods of time. The Carbon Filters are only able to absorb odors during processing. Leaving decomposing organic matter in the enclosed unit will generate odors, methane gas and may attract fruit flies and/or other pests. Cycling odorous foods may result in some odors bypassing the carbon filtration system. Carbon filtration systems are not designed to change odors, rather they are used to reduce the intensity of odors.

WHAT DO I DO WITH MY BY-PRODUCT?

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 10 parts soil. For cycles with an abundance of animal protein (meat, dairy, etc.), we recommend increasing that ratio to 1:15. 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 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 organics collection 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 FILTER?

The Carbon Filter Replacement Indication 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 Indication is merely a recommendation; however, the best indicator of your unit filter is cycle odor. The lifespan of the Carbon Filter Pellets depends on how frequently you use the unit and the types of food waste you process.

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 (Power button lit up) will also consume the life of the Filter.

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.

I'M HEARING CLUNKING/SQUEAKING SOUNDS DURING MY CYCLE - IS THIS NORMAL?

Noises during the cycle are perfectly normal. While the majority of cycles are quiet, particularly dense, fibrous or moisture-rich food wastes in a cycle can cause the Bucket to make sounds as it processes food waste. Processing particularly hard foods and excessively packing down food waste in the bucket may result in increased noise levels during operation and reduce the longevity of the unit.

WHAT HAPPENS IF THE UNIT IS UNPLUGGED, OR A CIRCUIT IS TRIPPED DURING THE CYCLE?

The FoodCycler Eco 3™ is designed to continue running from the point in the cycle at which it was operating prior to the loss of power. If 1-2 hours have passed since the unit lost power mid-cycle, we suggest you reset the cycle by turning the unit off (by pressing and holding the Power button for 3 seconds until all LEDs flash, then pressing Power once to begin a new cycle).

HOW DO I REMOVE A STUCK BUCKET AFTER A CYCLE IS COMPLETE?

Once the unit has finished a cycle and the by-product is left in the Bucket for some time, the by-product may constrict the Bucket preventing it to be removed from the unit. If the Bucket is difficult to remove after a cycle, initiate another cycle and run for at least 20 seconds. Turn the unit off and attempt to remove your bucket again.

Do not put your hands inside the unit or the Bucket when unit is engaged as the sharp blades could cause injury.

Error Codes



ABNORMAL AIR TEMPERATURE

The unit has detected abnormal operating temperature. The unit will not proceed until the warning indicator is cleared.

1. If the unit is in a cold environment, move it to a warmer area. If in a warm environment, move it to a colder area.
2. Open and close the unit lid.
3. Press the Power button once.

Note: If the warning indicator persists, please contact regional customer support.



MOTOR OVERLOAD

The unit has detected a motor overload. The unit will not proceed until the blockage and warning indicator are 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.

Note: If the warning indicator persists, please visit contact regional customer support.

Calibrating Your FoodCycler

External factors, like room temperature and humidity, may influence the performance of the FoodCycler. Calibration must only be performed if cycle times are consistently long, and the by-product is wet at the end of the cycle. The calibration routine will optimize the FoodCycler to its environment to maximize its performance.

PREPARATION

Before calibrating your FoodCycler, the following steps must be performed properly to run the routine:

1. Power off the FoodCycler and unplug the Power Cord from the wall socket.
2. Ensure the FoodCycler Bucket is installed in the unit and empty.
3. Place the FoodCycler in the desired room/area it will operate and wait for 1 hour for the FoodCycler to stabilize to this room's temperature. If the FoodCycler had been processing food waste within the previous 3 hours, wait an additional 2 hours (3 hours total).
4. Ensure the lid is in the locked position.

RUNNING THE CALIBRATION ROUTINE

1. With the FoodCycler unplugged for 10 seconds, press and hold the Power Button.
2. While holding the Power Button, plug the Power Cord into a wall socket.
3. Release the Power Button once the FoodCycler turns on.
4. The following will occur within 2-4 seconds:
 - a. The Power Button illuminate (orange light).
 - b. The first Cycle LED indicator will flash white.
5. Let the FoodCycler run uninterrupted until the unit stops running (approximately 3 hours). The calibration routine is successful when all Cycle LEDs are illuminated (solid white), and the Power Button is illuminated (solid orange). Please ensure that you turn the FoodCycler off before running another cycle (see page 4 for information on how to power off your unit). The calibration cycle shall run uninterrupted for an approximately 3 hours.

Note: If any of the above points do not occur, repeat Steps 1-3, making sure that the lid is closed and in its locked position. If the display panel is not illuminated at the end of the calibration routine, the routine was not successful. Check to make sure that the FoodCycler is still plugged in and that the lid was not opened mid-routine. The calibration routine can be cancelled at any time by unlocking the lid, unplugging the Power Cord, or powering the unit off.

If your FoodCycler unit displays any other error indicator, please contact regional customer support. Please note that any product servicing should be performed by an authorized service representative. Tampering with the unit by unauthorized parties will void the warranty.



For more information, visit www.foodcycler.com



FoodCycler is the award-winning food waste recycling innovation brand registered under Food Cycle Science™ Corporation.