



How does the iCompost work?

Turn your kitchen scraps into compost in 3 easy steps:



FILL

Put all types of food waste gathered throughout the day, including coffee grounds, tea bags and egg shells.

TRANSFORM

Press Start. In just a few hours, its odourless and low-noise technology transforms your food waste into compost.



FERTILIZE

The result: a dry, natural and nutrient-rich soil amendment for plants, lawns and gardens.

Order yours on:



Advantages “convenient composting”.

Using technology to create no-hassle composting.



EASY TO USE

Fast and automatic process that transforms your waste in 4 to 6 hours and effortlessly.



NO ODOR, NO FLIES

Its carbon filter system keeps your environment clean and odour free.



QUIET

Continue your activities undisturbed, as the device noise does not exceed 60 decibels.



EASY TO MAINTAIN

The bowl and the blades can be cleaned in the dishwasher, or the self-clean option can be used.

Order yours on:



What can and can't go in.

iCompost is not a very fussy machine and you will find it quite intuitive, especially if you have tried some form of composting before. But there are some general guidelines which you should stick to in order to have the best experience.

What can (always) go in the iCompost?



Leftover fruit and vegetables trimmings



Coffeebeans



Eggs Shells



Solid dairy products such as cheese.



Teabag Fillings

What can go in as small portions?



Sweet desserts and cupcakes



Starch foods such as rice and potatoes



Salty foods (add with other foods)



Sweet fruits, (grapes, banana, pineapple, melon)



Peanut butter and Jams

What can never go in the iCompost?

(Never put any hard materials in the machine)



Hard shells (coconuts, oysters, walnuts, pistachios)



Cooking oils and fats



Sweets and chewing gum



Hard bones (such as beef and pork bones)



Non-Food Waste (Biodegradable packaging)



Any Liquids



Fruit Pits (Mangoes, Peaches, Nectarines)

Order yours on:



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