



Product Introduction.

Domestic Composter



Recycles in 24 hours



Reduce



Reuse



Recycle



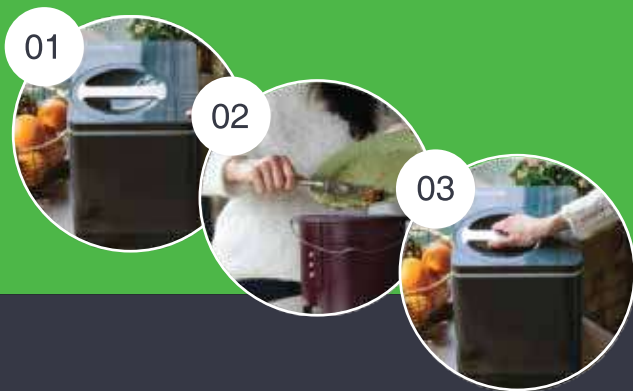
Canadian 
Patent Machine

Reduce your food
waste by **90%**

Introducing

FOODCYCLER 

Now available in 3 easy steps



Why **FOODCYCLER** ?

01

Put it anywhere

FoodCycler is portable, you can keep it in your office, kitchen, garage or even in your vehicle

02

Energy efficient

Uses less electricity than a small microwave oven

03

4-5 Hour cycle

In just one cycle, turn your leftover food into soil-safe fertilizer

04

Odorless

Our special carbon filters naturally block stinky food smells



This technology converts your leftover food waste into natural, organic fertilizer for your lawn & garden.

50% less CO₂ produced than average composter

FoodCycler creates 54% less CO₂ than a regular backyard composter

94% Reduced greenhouse gases

FoodCycler creates 94% less greenhouse gas emissions, including methane gas, than your average landfill

Power

When in use, the FoodCycler uses less than 1 kWh of electricity and when in standby uses 2 kWh/mth



About us

ICC Smart Eco Solutions, The newest division of the reputable general contractor, International Construction Consortium (Pvt) Ltd. (ICC) introduces a range of garbage composting machines that can convert organic waste into compost within just 24 hours. The range of machines covers processing capacities suitable for domestic, condominium and commercial use.

The domestic unit called 'Food Cycler' comes with built-in activated carbon filters that are replaceable and eliminates any processing smell. It could process 1.5 kg per cycle in five to six hours, consuming electricity less than 1 unit per cycle. The use of this equipment is simple! Just fill the bucket provided and place it in the machine, close the lid and press start. Once the cycle stops, compost is ready to use.

Commercial units work the same way with 24 hours for processing. The larger units could be supplied with bin lifters to make the loading process easy. They also discharge the finished product automatically.

With the launch of the quick composter, we hope to encourage the practice of replenishing nature with what we systematically extricate. The mineral content of the converted food waste will enrich the soil when it is used as fertilizer.

ICC Smart Eco Solutions is a supplier of smart modular sewage treatment systems. The treated water from this system could be used for gardening, toilet flushing, washing of vehicles, etc. Approved by the Central Environmental Authority there are many units operating across Sri Lanka today.

ICC SMART ECO SOLUTIONS

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Get in touch

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Vision

Respect and leverage the planets' organic cycle by catalysing the recycling process of organic waste and free the future generations of having to live on polluted earth.

Mission

ICC Smart Eco division provides the best available technology to every household & organization at an affordable price, and in doing so, makes every citizen responsible for disposing their waste in a manner beneficial to mother earth.

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Welcome to your cleaner, greener home!

Welcome home your FoodCycler - your new lean, green, food-recycling machine. This eco-smart technology transforms your leftovers and food scraps into a nutrient-rich soil amendment, reducing food waste and producing a garden-ready supplement, scientifically proven to nourish your garden! But you already know why you bought it. Now, let's learn how to use it!

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, be sure to read this guide thoroughly prior to operating your new unit. Please be advised that this unit is designed for home and office use only.

IMPORTANT SAFETY GUIDELINES

This appliance is intended for household use, and similar applications, such as: residential kitchens, workplace staff rooms, bed and breakfasts, hotels, motels and other accommodation service environments.

The FoodCycler is a Household Electric Appliances product.

Basic safety instructions should always be followed when handling electrical appliances. This includes the following:

- Carefully read all instruction materials accompanying the product.
- To avoid electrical shocks, keep cords, plugs and portable electrical appliances away from water and other liquids.
- Unplug the unit from outlet when not in use, prior to servicing and adding/removing parts, and before cleaning the unit. Allow the unit's interior components to cool before handling.
- Avoid touching moving parts.
- 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 if the unit is at all exposed to the elements.
- Do not let electrical cord hang from counter or table edge.
- Unit must only be plugged into properly grounded outlets
- Turn off and unplug the unit prior to opening the lid.
- 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 place the unit inside a heated oven.
- Do not use appliance for any purpose other than its intended use.
- Keep the appliance and power cords out of reach of children.

SAVE THESE INSTRUCTIONS

PRODUCT SPECIFICATIONS



CATEGORY	SPECIFICATION
Product Name	FoodCycler
Model Number	FC-30
Processing Mode(s)	Drying, Grinding, Cooling
Installation	Stand-Alone Type
Input	120V - 60 Hz
Wattage	500 W
Energy Usage (Running)	app. 0.8 kWh per cycle
Energy Usage (Standby Mode)	2 kWh per month
Processing Time	3 - 8 hours
Capacity	(app.) 2.5 liters
Waste Volume Reduction	80-90%
Deodorization	Activated Carbon
Weight (out of box)	19 lbs, 13 ounces (9.0 kg)
Dimensions (out of box)	(W) 11" x (D) 12.6" x (H) 14.2" (28 cm x 32 cm x 36 cm)
Noise Level	4.5 DB
Materials	Plastic casing, metal inlay, porcelain-coated aluminum bucket, activated carbon filters (housed in plastic casing)

GETTING TO KNOW YOUR FOODCYCLER

First things first: let's get to know your FoodCycler. It's always important to recognize the parts and features of any implement in order to properly use the technology, and fully realize its potential. So, let's make the introductions, shall we?

PARTS

Your unit comes equipped with a:



Removable, porcelain-coated aluminum bucket (BK-30)
Your grinding bucket is designed to fully grind and process your food waste, with perfectly calibrated resistance and strength-testing.



A set of two carbon filters (RF-30)
Our uber-efficient carbon filters are designed to wick away any and all odors and dangerous methane emissions during cycling. Each filter purchase comes with a set of two in hermetically sealed wrap and an easy twist-on-twist-off design.



Filter Caps
Two small funnels sit on top of your carbon filters, ensuring that the air and steam flow is properly directed toward the unit vents.



Unit Lid
With a seamless design, your unit lid slides smoothly into place prior to every cycle, insulating odors and processing sounds, and ensuring a safe, reliable cycle.

Each one of these parts forms the complete FoodCycler system. Your FoodCycler will be shipped with the waste bucket, carbon filters and lid in their correct placement inside the unit. The filter caps are located inside the unit, in the bucket. Open the lid and remove the filter caps prior to cycling.



PRODUCT FEATURES

	FEATURE	FUNCTION
1	Removing the Back Panel	Face the back of your unit. Grip the plastic tab (with the arrow) at the top of the back panel. Pull down gently on tab to release the back panel from unit.
2	Removing Filter Stickers	<i>As we've seen, your carbon filters will already be in place inside the unit. Your filters may or may not come equipped with a plastic sticker. If your unit does have carbon filter stickers along the top, you will need to remove these prior to running the unit so that air flow is not impeded.</i> To remove the filter stickers: remove the back panel on the unit and peel off both carbon filter stickers from the tops of the carbon filters.
3	Opening the Lid	To open the lid, turn the lid counterclockwise until the arrow on the bucket lid is facing the unlock symbol on the side of the unit.
4	Removing Filter Caps	Your filter caps are placed inside the closed unit to facilitate transportation. Remove the two filter caps from the inside of the unit prior to running a cycle.
5	Installing Your Filter Caps	Remove the plastic wrap from the Filter Caps and secure them over the tops of the filters inside the unit. To do so, place the circle-shaped openings on top of the filters, ensuring that the half-moon-shaped opening faces out toward the back of the unit.
6	Closing the Lid	Close the unit lid by inserting it into the top of the unit, over the bucket. Turn the lid clockwise until the arrow on the lid aligns with the lock symbol on the side of the unit.

HOW TO OPERATE YOUR FOODCYCLER

Whew! Now that the introductions are done, and you are familiar with your FoodCycler's parts and functions, it's time to learn how to use your unit. Follow these steps to ensure the safe, effective setup of your unit. Let's get FoodCycling!

SETUP INSTRUCTIONS

Review these instructions prior to running your FoodCycler for the first time.

1



Open back panel of unit.

2



Remove filter stickers, if applicable*

3



Open lid.

4



Remove filter caps from unit.

5



Install filter caps on top of filters.

6



Close lid.

DETAILED SETUP INSTRUCTIONS

#	STEP	INSTRUCTION
1	Removing the Back Panel	Face the back of your unit. Grip the plastic tab (with the arrow) at the top of the back panel. Pull down gently on tab to release the back panel from unit.
2	Removing Filter Stickers	<p><i>As we've seen, your carbon filters will already be in place inside the unit. Your filters may or may not come equipped with a plastic sticker. If your unit does have carbon filter stickers along the top, you will need to remove these prior to running the unit so that air flow is not impeded.</i></p> <p>To remove the filter stickers: remove the back panel on the unit and peel off both carbon filter stickers from the tops of the carbon filters.</p>
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6	Closing the Lid	Close the unit lid by inserting it into the top of the unit, over the bucket. Turn the lid clockwise until the arrow on the lid aligns with the lock symbol on the side of the unit.

RUNNING YOUR FOODCYCLER

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. You should remove the bucket from the unit prior to adding food waste to the bucket. You can keep the bucket on your counter or kitchen table and fill it up with food waste throughout the day/week until you are ready to start a cycle.

2) Do not overload your bucket.

The bucket come with a fill-line inside along the interior of the bucket. Do not add food waste above this line. Do not pack down food waste to keep it beneath the fill-line once full. Overloading the bucket might cause a jam.

OPERATING INSTRUCTIONS

Review these instructions prior to running a cycle with your new unit.



1
Open lid



2
Remove bucket from unit.



3
Add food waste to waste bucket.



4
Place waste bucket back inside the unit. (see instructions on pg.)



5
Close lid.



6
Press Start.



7
Let Cycle run for 3-8 hours.

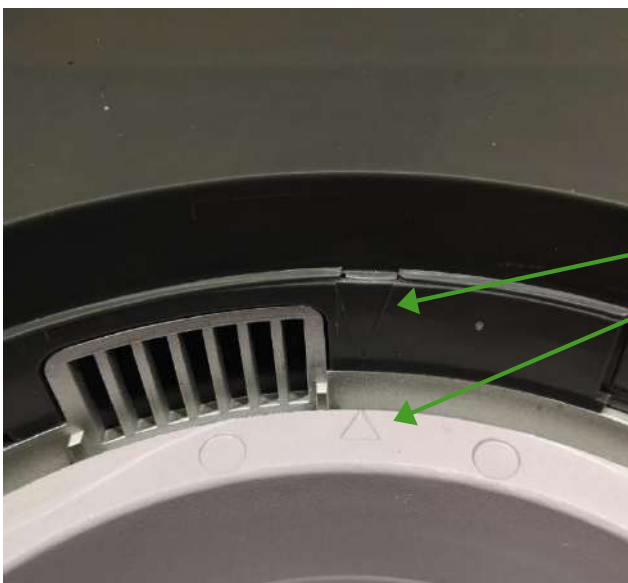


8
Let unit revert to Standby, or shut unit off.

DETAILED OPERATING INSTRUCTIONS

#	STEP	INSTRUCTION
1	Open Lid	To open the lid, turn the lid counterclockwise until the arrow on the bucket lid is facing the unlock symbol on the side of the unit.
2	Remove Bucket	To remove the bucket, grip the bucket's metal handle and pull straight up. The bucket should slide out easily.
3	Add Food Waste	You can add your food waste throughout the day, until your bucket is full. Do not load bucket beyond the fill line.
4	Put Bucket Back Inside Unit	Install the bucket back inside the unit by sliding the bucket straight into the unit cavity. The arrow on the bucket rim should line up with the arrow on the interior of the unit cavity. This will interlock the unit and bucket gears.
5	Close Lid	Close the unit lid by inserting it into the top of the unit, over the bucket. Turn the lid clockwise until the arrow on the lid aligns with the lock symbol on the side of the unit.
6	Press Start	To start the cycle from Standby (Start/Power button is on), you only need to press the Start/Power button once, and the cycle should go into Drying. If you are starting the unit from off (no lights at all), you will need to press Start/Power button once to turn the unit on, and then again to start the cycle.
7	Let Unit Run	The unit's cycle can take anywhere between 3-8 hours, depending on what is being cycled, and the volume of the bucket's contents.
8	Leave Unit in Standby or Shut Off	The unit will beep once the cycle is complete and will revert to Standby mode (the blue Start/Power light will remain on). The unit will remain in Standby for up to 30 minutes and will shut off automatically. To turn your FoodCycler off manually, hold the Power/Start button down for 3 seconds. This will shut the unit down completely while remaining plugged into the wall.

PUTTING BUCKET IN UNIT



Insert the bucket by aligning the arrow shape on the rim of the bucket with the arrow stamped along the interior of the unit cavity. If the bucket does not seem to fit into the unit, try turning the bucket's bottom bolt slightly and then try inserting the bucket again.

TIPS FOR OPTIMAL PERFORMANCE & SAFE USE OF UNIT

- 1) It is suggested that you shut the FoodCycler off (Step 8) 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.
- 2) We do not recommend leaving unprocessed food waste in the unit for long periods of time. The carbon filters only wick away odors during processing, and leaving decomposing organic matter in the enclosed unit will generate odors, methane gas, and might attract fruit flies or other pests.
- 3) Be careful not to drop the unit, or the grinding bucket. This may affect the unit's performance by dislodging or damaging fragile internal components.
- 4) Like any healthy diet, the FoodCycler performs best when fed a wide variety of foods. To ensure optimal food waste breakdown, mix food waste together, with heavier foods interspersed with lighter, dryer foods. Avoid high concentrations of the following foods:
 - starches (bread, cake, rice, pasta, mashed potatoes, stuffing)
 - citrus fruit rinds
 - 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.
- 5) Do not attempt to cycle anything other than organic wastes in your FoodCycler (such as glass, metal or wood). Likewise, do not cycle large bones (such as pork or beef bones), pits, candy, gum, nuts or hard shells: these materials may cause serious damage to the bucket, and/or cause a motor overload. Do not add oil, flammable materials or compounds, or water to the unit.

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.

SAFETY PRECAUTIONS

Keep the unit away from heaters and kitchen appliances which generate heat.

Keep the unit out of direct sunlight.

Do not dismantle, reconfigure, alter or adapt the unit in any way.

Do not open the unit during a cycle. Do not put your hands inside the unit unless it has completely finished cycling and has gone through all the cycle modes.

Keep the unit at least 6" from all walls and surfaces to ensure proper ventilation of any steam emissions.

Make sure that the unit is sitting on a flat, dry surface.

Do not add food waste directly into the machine without the bucket installed in the unit.

CHANGING YOUR CARBON FILTERS

Replacing your carbon filters is essential to ensuring an odorless cycle. If the machine is used regularly, the filters will need to be changed every 3-4 months (500 Cycle Hours). At the end of this period, the Change Filter Indicator Light will notify you that it is time to change the filters (the light is red). Note: Always change both filters at same time.

1

Open lid

2

Remove filter caps

3

Remove filters
(counterclockwise)

4

Remove packaging on
new filters.

5

Install new filters
(turning clockwise)

6

Place filter caps over

7

new filters

8

Reset Replace Filter light*

Close back panel

*RESETTING THE FILTER LIGHT INSTRUCTIONS

#	STEP	INSTRUCTION
1	Open Back Panel	Face the back of your unit. Grip the plastic tab (with the arrow) at the top of the back panel. Pull down gently on tab to release the back panel from unit.
2	Remove Filter Caps	Remove filter caps by tilting them toward you slightly, and then lifting them up and out of the unit. They should come out easily.
3	Remove Old Filters	Remove the used filters by twisting them counter-clockwise, making sure to twist up and straight so as not to jam the filters into their screw-in cavities.
4	Remove Packaging from New Filters	Remove the plastic wrap from the filters and remove the stickers from the tops of the filters, if present.
5	Install New Filters In Unit	Place the new filters inside the unit by placing them so that they are straight in the screw-in cavities, and twist clockwise until they are snug inside the unit.
6	Install Filter Caps Over New Filters	Lower the filter caps directly onto the new filters. Slide them over the filters until they appear to be sitting straight on the filters, then push down on them slightly so that they fit into place.
7	Reset Filter Indicator Light	If the Change Filter Indicator Light does not reset automatically once the filters are replaced, you must reset it manually. Feel around along the upper, inner lip of the unit cavity (where, if the unit's back panel were in place, a white Filter Reset arrow would point). Press and hold the small round button until you hear a beep. The Change Filter Indicator Light should go off.
8	Replace Back Panel	Place the back panel so that the two bottom tabs fit into the grooves lining the bottom of the unit's back cavity. Push the back panel into the unit's back cavity until the panel's top tab fits into the unit groove. Press the sides of the back panel until it snaps into place in the unit's back cavity.



The Reset Filter button is small and round. Hold it for three seconds, until your unit beeps, and the Reset Filter light goes off.

CLEANING YOUR FOODCYCLER

Keeping your FoodCycler clean will help ensure that your unit performs cleanly and efficiently. Both the exterior of the unit and the removable bucket can and should be cleaned regularly. Follow the directions below to keep your FoodCycler looking (and working) its best.

CLEANING THE OUTSIDE OF YOUR MACHINE

1



*Soak dish cloth

2



Wring out dishcloth until damp (not wet)

3



Wipe down unit exterior

4



*Remove any remaining moisture with dry cloth

Warning:

DO NOT immerse your FoodCycler unit in water! This will damage your unit beyond repair and might cause electric shock. Exterior, cosmetic cleaning only!

Notes:

*With particularly stubborn grime, you can add a small amount of dish soap to your damp dish cloth before thoroughly wringing out most of the moisture.

*Use a dry, lint-free cloth or paper towel to remove all moisture

CLEANING YOUR BUCKET

Your FoodCycler's grinding bucket is made from tough aluminum and a protective porcelain coating, making your bucket dishwasher friendly for ultimate convenience. Cleaning Your bucket is not necessary for effective processing and is entirely optional.

CLEANING THE OUTSIDE OF YOUR MACHINE

1

Remove bucket

2

Remove all blockages & loose particles from bucket

3

Place bucket in lower rack of dishwasher

4

Run a hot cycle

Warning:

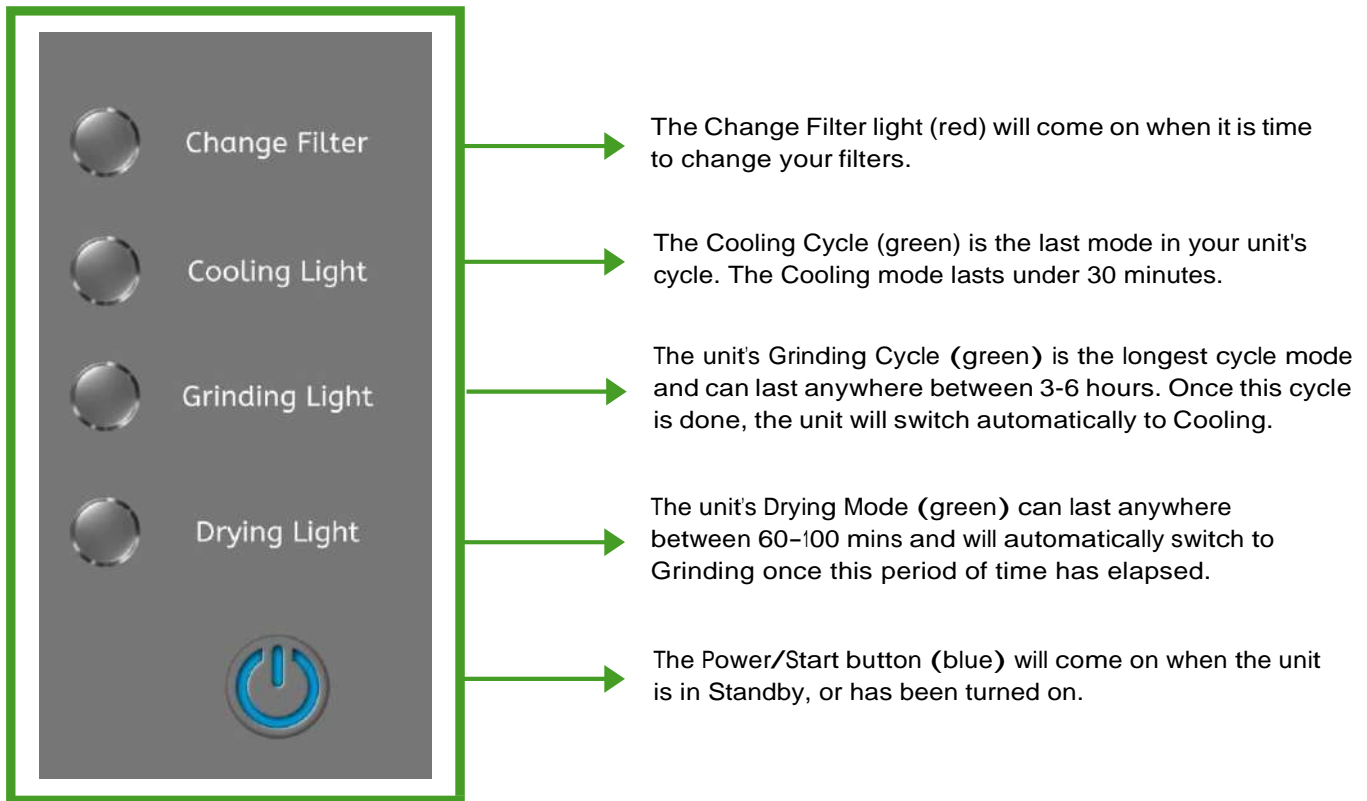
Allow your bucket to cool before handling it, or placing it back in your FoodCycler.

Notes:

*You can also hand wash your bucket, using warm water, a small amount of dish soap and a dish cloth. Scrub around and beneath the grinding arms as much as possible to clean all available surfaces.

UNDERSTANDING YOUR FOODCYCLER

INDICATOR LIGHTS



SELF-DIAGNOSING INDICATOR LIGHTS

	FLASHING & UNIT BEEPS	STUCK ON LIGHT	NO LIGHTS
POWER LIGHT	Lid unlocked/sensor dislodged	Requires Manual Reset	No Power. Check connection.
DRYING LIGHT	Bucket Jam. Will need to be emptied and reset.	In Drying Cycle	Not in Drying Cycle
GRINDING LIGHT	Components Issue	In Grinding Cycle	Not in Grinding Cycle
COOLING LIGHT	Components Issue	In Cooling Cycle	Not in Cooling Cycle
ALL INDICATOR LIGHTS	Components Issue	/	No Power. Check Connection. Power sensor issue

If your unit is signalling a Components Issue, do not continue using your unit. Contact the FoodCycler Help Team at info@nofoodwaste.com or by filling out the contact form at <https://www.nofoodwaste.com/pages/contact-us>

QUICK TROUBLESHOOTING GUIDE

MANUAL RESET INSTRUCTIONS

A Manual Reset is necessary in the event that your unit's operating system needs to be reset to an earlier mode following a minor malfunction. Follow these instructions to properly complete a manual reset:

- 1) Plug unit in
- 2) Press and hold the Power/Start button for upwards of 3 seconds, until you hear a beep and the unit shuts off
- 3) Unplug your unit for 1 minute
- 4) Plug your unit back in and wait ten seconds
- 5 Press the Power/Start button as you normally would to start a cycle

* If the Manual Reset does not work the first time, try resetting again

The Science Behind The Magic

Push a button, and in just a few hours, your leftovers can be used for your lawn and garden. It may sound like magic, but it's actually the result of ingenious green-inspired science - and it's changing the world.

A & L

We'll make beautiful soil amendment together. From mineral composition to microbiological make up, this report has all the dirt. Here's your chance to get elbow deep in the nitty-gritty details.

The St. Lawrence River Institute of Environmental Sciences

Want to see how the FoodCycler measures up when put to the test by environmental science experts? Then read on. This detailed report allows you to see exactly what the end product is made of.

6 hrs

to
Compost

50%

Less CO2
produced by
average composter

94%

Reduced
greenhouse
gasses

Power

Utilizes close to
1 kWh when in use

Industries Served

FoodCycler commercial units are a perfect fit for green-thinking organizations in the following industries:

Airports

Military Bases (land & sea)

Amusement Parks

Prisons/Correctional Facilities

Chain Restaurants & Food Courts

Retirement Centres & Assisted Living
Facilities

Corporate Cafeterias

Schools K-8, Universities, Residential
Colleges

Cruise Ships

Hospitals

Supermarket Chains

Hotels, Resorts & Casinos



ICC SMART ECO SOLUTIONS

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