

Welcome

Welcome to the world of sustainable development and creating a new life. By purchasing the BOKASHI ORGANKO 2, you have become a proud owner of a kitchen composter, which will help you to change your own habits and help to preserve our planet.

Thank you for the trust you have shown us when you decided to purchase the BOKASHI ORGANKO 2. We advise you to read this manual carefully before the first use. We are convinced that it will serve you well and provide you with a new resource for life.

For more information, visit our website www.skaza.com or contact us at bo@skaza.com or call to **+386 3 896 36 00**.

We also invite you to see the video and virtually place your BOKASHI ORGANKO 2 into your kitchen.



[www.skaza.com/our-products/
bokashi-organko-2](http://www.skaza.com/our-products/bokashi-organko-2)



[www.skaza.com/our-products/
bokashi-organko-2/ar](http://www.skaza.com/our-products/bokashi-organko-2/ar)

What is BOKASHI ORGANKO 2?

This next-generation kitchen composter is more than just another kitchen utensil. With its design, it allows sustainable behavior in every household. The rotting process is the most common cause for the formation of unpleasant odors in our waste. In the BOKASHI ORGANKO 2, the bio-waste does not rot, as by adding the bio-bran for the separation of bio-waste we ensure that waste is fermented without any unpleasant odors. By adding the bran, we prevent the formation of unpleasant odors, the decaying process, and consequently the attraction of insects.

The BOKASHI ORGANKO 2 helps you to establish the beneficial fermentation, to obtain the basis for a first-class compost and a high-quality Bokashi liquid or the manure. You can collect the bio-waste in your kitchen for several weeks without taking the waste to the composter outside or external waste units for bio-waste.

This composter with its high-end design suits well into every kitchen. Use it where it's most convenient – on your kitchen counter!

The BOKASHI ORGANKO 2 package contains the following:

- A – Cover
- B – Presser
- C – Inner container
- D – Housing
- E – Carrying band
- F – Tap
- + Dosage container

Bokashi bran (1 kg) is included only if it was written on the declaration label on the packaging.

In the set package, quantities of components, except for dosage container and instructions, are doubled.

Dimensions (H/W/D)

34/24/24 cm

Volume

9,6 l

Instructions for use BOKASHI ORGANKO 2:

- 1 Spread 20 ml of bran on the bottom of the composter before every first use.
- 2 Cut larger pieces of waste into smaller pieces before putting them in. Put the waste into the composter.
- 3 For each new layer of waste, add 20 ml of bran. For larger quantities of waste, add more bran. We suggest 20 ml for every 5 cm of waste.
- 4 Use the presser to press down the waste and squeeze out the air, then cover the waste with the lid.
- 5 Prepare a container for the Bokashi liquid. Before we unscrew the tap, tilt the composter in the opposite direction to the tap, then unscrew it for 45 degrees. Then drain the liquid.
- 6 Fill the composter to approximately 5 cm under the edge. Empty the contents of the composter into a container for bio-waste or close the contents for two weeks to get the base for the first-class compost. In this case, deposit the contents on the compost or bury it in the soil. The Bokashi liquid should be drained regularly.

- 7 For set users: During the fermentation process that takes place in one composter, use the other one for collecting current bio-waste.

What belongs in the BOKASHI ORGANKO 2 kitchen composter?

You can dispose of almost all bio-waste in the BOKASHI ORGANKO 2. It is advisable to cut larger pieces of food into smaller pieces, as this will contribute to a more effective fermentation process.

- ✓ **It IS ALLOWED to put the following Food into the BOKASHI ORGANKO 2:**
Fruit and vegetables, citrus and banana peels, prepared food, cooked and raw meat, cheese, fish, yoghurt, eggs, smaller bones, bread, coffee grounds, tea bags, faded flowers, smaller amount of tissues,
- ✗ **You may not put the following items into the BOKASHI ORGANKO 2:**
FLUIDS – vinegar, juice, milk, oil, water
OTHER – big bones, ashes, animal feces

What do you gain with the use of the BOKASHI ORGANKO 2?

BOKASHI BRAN

The natural bio-waste bran (known under the name Bokashi) is a mixture of bran, mixed with molasses (sugar and water), enriched with useful microorganisms (lactic acid bacteria, yeasts, photosynthetic organisms, actinomycetes and enzymatically active mushrooms), which initiates the fermentation process and prevents the decay of waste in the BOKASHI ORGANKO 2, bio-waste composter. After the fermentation process has finished, the bio-waste retains all the important nutrients (especially nitrogen), which would have been gone with the decay. Fermented bio-waste is a raw material for a first-class compost.

BOKASHI LIQUID

Fermentation is a natural process of decomposing bio-waste with microorganisms without any unpleasant odors. The waste is decomposing and does not decay, thus it retains all the vitamins and minerals. In order to achieve such a process, it is necessary to add bran (known as

Bokashi) every time you add a new layer of waste into the BOKASHI ORGANKO 2 kitchen composter, which decomposes all the waste, as well as some pesticides and other harmful substances into environment-friendly elements.

An undiluted

is suitable for maintenance of drains and septic tank sanitation and can be very useful for controlling weeds.

A diluted

with water is a useful nutrient for watering indoor plants and garden plants.

1:200 (1dl of liquid per 20l of water).

RESOURCE FOR A FIRST-CLASS COMPOST

The presence of natural microorganisms in an ecological bran for the separation of wastes triggers a fermentation process in the compost, whereby bio-waste keeps all the important nutrients, vitamins and minerals. Some pesticides and other harmful compounds decompose into environment-friendly materials. The mixture of fermented bio-waste represents a first-class resource for the further preparation of compost suitable for food production.

Maintenance instructions

It is recommended to rinse the BOKASHI ORGANKO 2, kitchen composter for the organic waste under running water without any cleaning agents, as they may destroy the effective microorganisms and natural environment within the composter.

OPENING OF THE INNER CONTAINER OF THE COMPOSTER – DISASSEMBLY

The BOKASHI ORGANKO 2 composter must be disassembled and cleaned upon every emptying. Simply press both buttons, pull the INNER container upwards and then remove it from the housing. When inserting the inner container into the housing, pay attention to the position of the buttons, which have to match the holes on the housing. Keep pushing the internal part until the buttons are in the original position.



①



②



③

CLEANING WITH A PRESSER

Correct application of the presser

During the pressing procedure, the presser must be fully extended and in a horizontal position, push it downwards, press the waste down and remove as much air as possible. CAUTION! Do not use force to push down the presser aggressively! In order to remove the presser, take the longer part of the shank and pull it upwards without pressing it together. The presser will divide in half, and it will be easier to remove it from the composter.

Use as a scraper

A fully bent presser may be used as an accessory to clean the composter after removing the content. Simply bend the presser and scrape the walls of the composter.

HANDLE / BAND

Two positions are possible for use as a handle jointly on one button – during the use. But it is necessary to use both buttons for carrying while we carry the composter to the discharge location. The weight distributes better and allows an easier carrying.

Cautions



**The waste mixture in the BOKASHI
ORGANKO 2 kitchen composter,
Bokashi liquid and Bokashi bran are
not suitable for consumption.**

The lid may not be used as a cutting board but only for the disposal of the waste.

Suitable for dishwashing at a max. temperature of 55°C or in eco mode.

Do not expose the product to direct sunlight and low temperatures.

The most
frequently asked
questions and
answers for
Bokashi



[www.skaza.com/useful-tips/
frequently-asked-questions](http://www.skaza.com/useful-tips/frequently-asked-questions)