

## Troubleshooting

PROBLEM	REASON	SOLUTION
Contents smell bad	Not enough Bokashi has been added	Add more Bokashi each time you add material
	Liquid needs draining more regularly	Drain liquid more frequently
	Lid hasn't been closed tightly enough	Ensure the lid is closed firmly after material is added.
White mould appears on material	Material is fermenting correctly	Continue to fill the bucket as instructed
Green mould appears on material	Material has failed to ferment	Dispose of material with your refuse collection

## Important Information

When adding the fermented material to a compost bin - spread it out and then layer it between fresh soil and composting material. Do not empty the bucket in a solid mass this will slow down the decomposition of the material.

If burying the material in the ground it should ideally be spread out about 1 inch thick and covered with around 3 to 4 inches of soil. Try not to bury the fermented material too near to plant and tree roots, as the compost is quite acidic at first but it becomes less acidic soon afterwards.

## Liquid Feed

The amount and colour of the liquid drained will depend on the type of foods you have put into the bucket. Fruit and vegetables tend to release more liquid than other foods.

The liquid feed produced during the fermentation process is highly beneficial and can be used as follows:

**Watering the garden:** The liquid contains nutrients from the food organics and is alive with beneficial microbes. For garden and house plants use a teaspoon to 5 litres of water and apply directly to the soil. For trees and shrubs use 2 teaspoons to 5 litres of water. Do not apply directly to foliage.

**Around the house:** Pour the concentrated liquid directly into your kitchen and bathroom sinks, toilets or septic system. The bran will help to prevent algae build-up and control odours. The liquid feed should be used within a day or two after draining from the bucket.

For further supplies at competitive prices we recommend

**even greener.com**



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Getting the best from your

# Bokashi Bin

**Blackwall**



**NOW** compost all  
your food waste!

# The Bokashi Bin System

You can transform ALL food waste (including cooked food, meat, fish and cheese) into a super healthy nutrient rich, compost with the help of this small and compact system in your kitchen - no smells, no flies! Once treated in the Bokashi Bin, this material can safely be turned into compost.

## What is the Bokashi Bin System?

It is one of the most effective methods of recycling kitchen organic waste. It is carried out in an air tight container using Bokashi as a compost activator.

Bokashi is a Japanese term meaning "Fermented Organic Matter". It is bran-based material that has been inoculated with beneficial micro-organisms (a mix of friendly bacteria, yeasts and fungi) which help to speed up the composting process, suppress pathogens as well as preventing putrefaction and foul smells.

The fermentation process does not produce adverse smells so you can keep the bucket under the sink or in the home.

## Benefits:

- No smells because friendly safe bacteria are used.
- No fruit flies because the process does not require air.
- Small & compact for the kitchen.
- Cooked and uncooked food including meat, fish, fruit and vegetables may be safely composted in a home compost bin when processed with the Bokashi Bin system.
- Will rebuild the soil in your garden and will decontaminate soil from harmful pathogens and pollutants.
- Watch your garden bloom with new life if you bury your fermented food waste directly under the soil or make into compost in a compost bin.
- Be part of an organic solution by directing food waste away from the landfill

## Items that CAN and CANNOT be put into the Bokashi Bin

### Food Scraps & Leftovers

- Fruit & Veg
- Dairy Products
- Meat & Bones
- Fish

### Prepared Foods

- Pizza, Burgers, Snacks
- Baked foods, cakes

### Other Organic Material

- Spent flowers
- Coffee Grounds

**YES**

### Bottles & Cans

- Plastic
- Glass
- Aluminium

### Packaging

- Metal (Foil, Staples)
- Plastics

### Other

- Tobacco Ash
- Tea Bags
- Pet Waste

**NO**

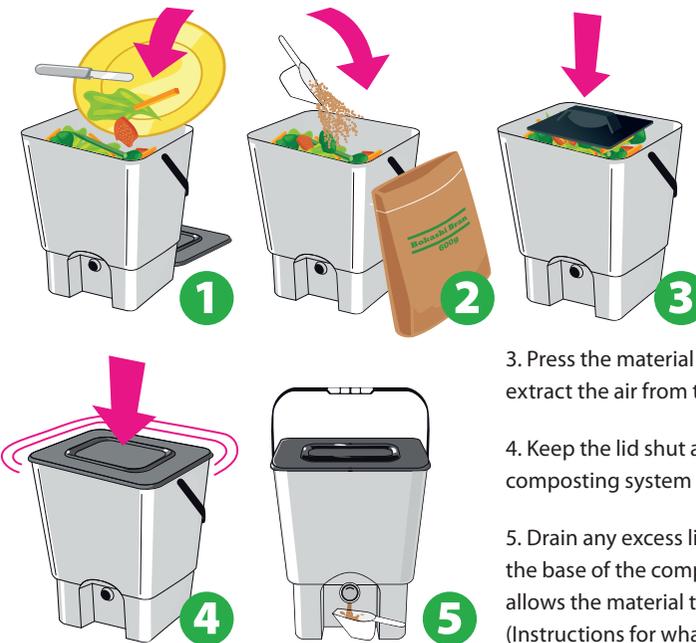
## Double Kit includes:

2 x Bokashi Bin buckets with taps, lids, handles and inner drain trays, 1 x trowel and 1 x scoop. 1kg of Bokashi Bran (2 months supply)



## Instructions for Use

Before use fit the tap to the Bokashi Bin.



1. Simply put your cooked and uncooked food scraps into the Bokashi Bin.

2. Sprinkle a handful of Bokashi on top of the food waste each time you put scraps into the bucket, ideally all of the food scraps should be covered with Bokashi bran.

3. Press the material down using the trowel provided to extract the air from the organic matter.

4. Keep the lid shut at all times. This is an anaerobic composting system - the less air the better.

5. Drain any excess liquid produced using the tap at the base of the composter as often as possible. This allows the material to decompose at a quicker rate (Instructions for what to do with the liquid are overleaf).

When the bucket is full, close the lid tightly and leave for around two weeks - this allows the fermentation process to commence. Any excess liquid should be drained off during the fermentation process.

In the meantime start filling your second bucket. When the second bucket is full, empty the first bucket. Always rinse the bucket thoroughly before filling again.

The resulting material can be added to a home composter. For best results keep this material covered with soil and other compostable material. Alternatively dig into a trench in the garden and cover over.

