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Product Manual Eco-50KSN

To users

Thank you for using our products. In order to ensure the correct installation, use and maintenance of the products, please read this manual carefully and keep it properly.

This manual applies to the following models:

Name: Kitchen Waste Processor

Model Number: ECO-50KSN

Please read this product manual carefully before using the product, and keep it properly so that you can refer to it at any time. If the equipment is damaged due to not following the usage requirements in this manual, the warranty service will not be covered.

CONTENTS

1. Preface	3
1.1 Product Overview	3
1.2 Safety Precautions	3
1.3 Packing List	4
2. Product Specifications	4
3. Learn about product	5
3.1 Part names	5
3.2 Function keys	7
4. Usage	10
4.1 Placement Requirements	10
4.2 Preparation Before Use	10
4.3 Operation Steps	12
5. Notes on use	14
5.1 Attention before putting food waste	14
5.2 Notice on putting food, fruit and vegetable waste	14
5.3 Garbage disposal bin inspection	15
5.4 Instructions for use of by-products	16
6. Common Troubleshooting	17
7. Cleaning And Maintenance	19
7.1 Cleaning	19
7.2 Maintenance	19
8. Maintenance Service Guarantee	20

1. Preface

1.1 Product Overview

The kitchen waste treatment equipment uses food residues such as melon and fruit residues, leftovers and other food residues as raw materials, and artificially feeds them into the biological waste treatment equipment. After 24 hours of microbial fermentation and decomposition, the real harmless and resourceful food waste is realized .

The device adopts the silent fluid design, optimizes the impeller design to ensure high speed, but also reduces the noise and vibration of the equipment. In addition, the equipment uses a new deodorant device, microorganisms in the process of decomposition of the kitchen produced 5% of the granular organic fertilizer and 95% of the gas, gas through the air purification device after the standard discharge, In the true sense, the kitchen waste is solved from the source.

1.2 Safety Precautions

During and after operation, all work related to transport, storage, installation, assembly, connection, operation and maintenance of the equipment may only be carried out by qualified professionals, and must pay attention to:

- Related operating instructions and circuit diagrams.
- Warning and safety signs of equipment
- Equipment-specific regulations and requirements.
- Relevant regulations on safety and accident prevention formulated by the state/local government/specific industry.

1.3 Packing List

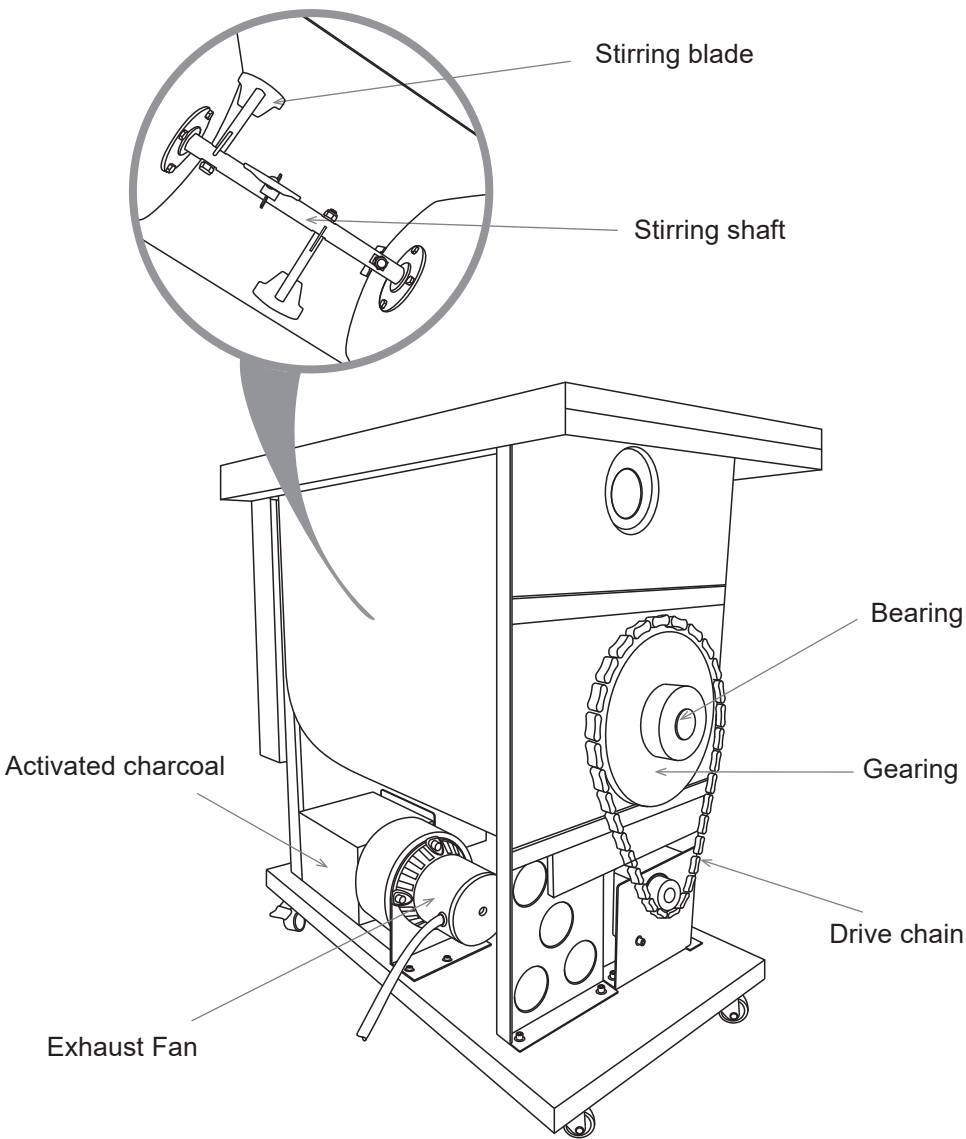
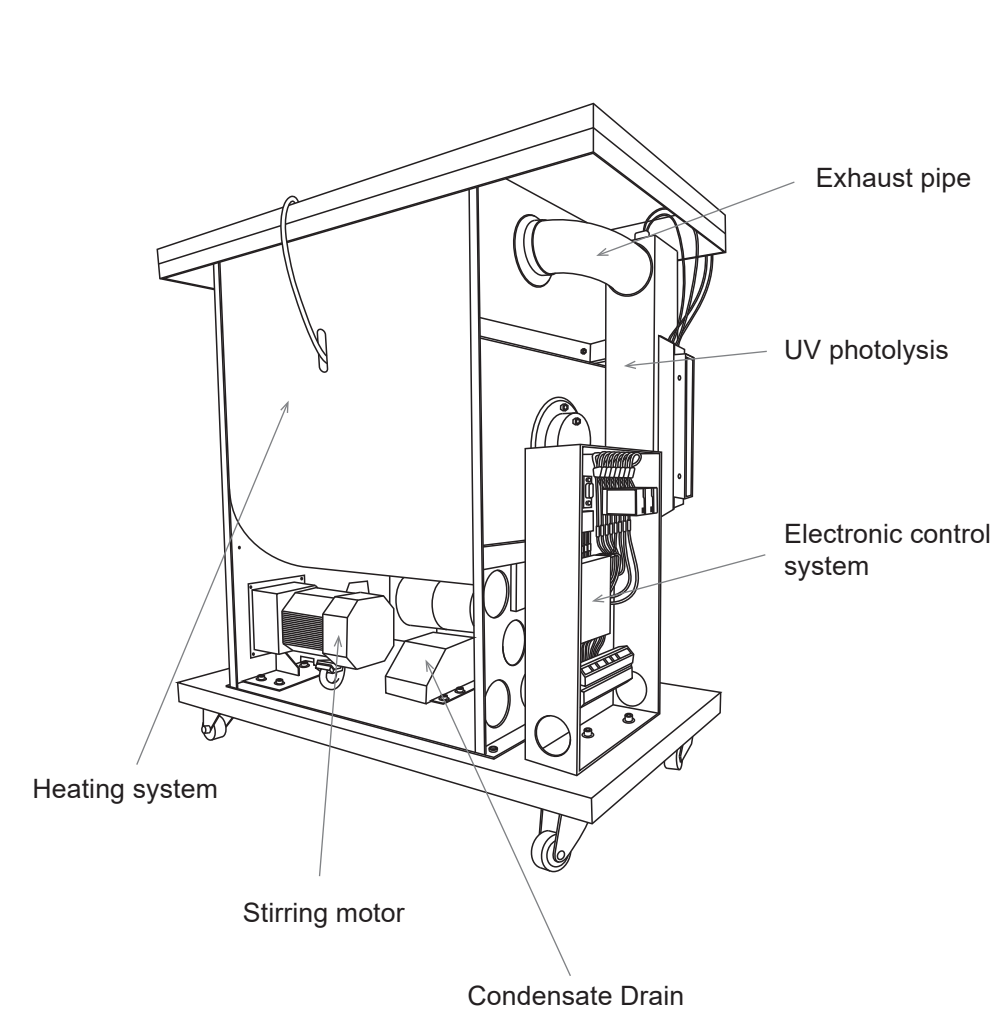
Items	Amount
Host machine	1
Product manual	1
Exhaust pipe	1
Drain pipe	1
Hoop	1

2. Product Specifications

Name	Kitchen Waste Disposer	Model	ECO-50KSN
Voltage	220V	Weight	60KG
Size	655*420*730mm	Total Power	1000W
Power Consumption	10KWH/D	Decomposition Principle	Microbial decomposition

3. Learn about product

3.1 Part names



3.2 Function keys

1. Emergency button



When the device leaves the factory, the default emergency stop button is turned off. Turn on the emergency stop button, the equipment can start the next operation, in case of emergency, press the emergency stop button, the equipment will be turned off.

2. Power key

There is a Power label above the button. When the device is powered on, press and hold for 5 seconds. The red indicator light will light up and the temperature on the display will show the current heating temperature. The device will automatically shut down if there is no further action within 15 minutes.



3. Run key



There is a Running label above the button. After the device starts the red button, the red button light is on, add food waste, press the Running button, the green light is on, and the fan and heater start to run. The mixing blades in the fermentation system start to rotate. If you need to add food waste during the operation, please press the Running button for 3 seconds to stop the operation of the equipment.

4. Temperature Display Operating Key



Buttons and Display

Indicator light	Function	Bright	Off	Flashing
Temperature control	Temperature control output	Temperature control output start	Temperature control output stopped	The temperature control output is under delay protection

Display code	Illustrate
HHH	The measured temperature exceeds the upper limit
LLL	The measured temperature exceeds the lower limit
Hi	Measuring temperature High temperature alarm
UnL	Restore default factory settings
On	User parameters are locked
OFF	User parameter lock is released

key operation

Power On/Off Settings

When the controller is turned on, press and hold the **[P]** key for 5 seconds, the controller will be turned off, and the digital tube display will go out;

When the controller is turned off, press and hold the **[P]** key for 5 seconds, the controller will turn on, and the digital tube will display the measured temperature;

Set temperature (SP) (factory setting SP=150℃

Press the **[s]** key to enter the temperature setting state and display the current set temperature;

Press **[▲]** or **[▼]** to adjust the set temperature (press and hold to adjust quickly);

Press **[S]** to save the setting and exit the setting state.

 **Note:** If there is no key operation for 10 seconds, it will exit the setting state and the temperature setting will not be saved.

System parameter setting

Press and hold the **[S]** key for 3 seconds to display the "CA" parameter code and enter the parameter setting state;

In the state of displaying parameter codes, press **[▲]** or **[▼]** to switch parameter codes cyclically

Press **[S]** to select the corresponding value of the parameter code, press **[▲]** or **[▼]** to modify the setting, and press **[s]** to return to the parameter code selection state after completion;

Press **[S]** key for 3 seconds: Exit and save the set parameters.



Note: If there is no key operation for 10 seconds, it will exit the setting without saving the setting parameters.

Parameter Code Table

Codes	Set function	Setting Range	Factory settings
CP	Temperature difference	1~100℃	20
LA	Minimum lower limit temperature setting	-50~set temperature (SP)	-50
HA	Maximum upper limit temperature setting	Set temperature (SP)~+260℃	260
PU	Delayed start	0~10 min	0
CA	Temperature correction	-50~+50℃	0
Ht	High temperature alarm temperature	-50~+260℃	200
Htd	High temperature alarm delay	0~600 s	5

User parameter lock

Press the **[▼]** key for 5 seconds, the digital tube will display "On" to indicate that the user parameters are locked; display "OFF" to indicate that the user parameters are unlocked.



Note: After the user parameter is locked, if the user needs to modify it, please contact the manufacturer for negotiation. Please do not operate without permission. If the device is damaged due to unauthorized operation, it will be repaired at your own expense.

4. Usage

This product does not need to be installed, just plug and play.

4.1 Placement Requirements

- The equipment cannot be placed upside down or horizontally. When it needs to be transported at an incline, lift the bottom two sides of the equipment and let the two side wheels roll. The tilt angle between the equipment and the ground must be greater than 45°. Avoid collisions or severe vibrations during handling.
- It must be grounded for personal safety. The equipment cannot be grounded through telephone lines, gas pipes, etc.
- It should be lifted from the bottom when carrying, and the equipment cover and door handle cannot be lifted.
- The equipment should be kept away from heat sources and placed in a ventilated and dry place, away from direct sunlight.
- Unstable placement of the bottom surface will cause vibration, noise and failure of the equipment. It should be placed in a solid and flat place.
- Cut the accessory hose to 34, connect it to the condensate drain of the equipment, and clamp it tightly.

4.2 Preparation Before Use

1. Power

- The equipment is only suitable for 220V/50Hz single-phase AC power supply, and it is required to install a 10A fuse on the equipment power supply line.

- If the voltage fluctuates greatly in the area where the user is located and exceeds the voltage range of (210~238)V, please install an automatic AC voltage stabilizer to ensure safety. Use a separate power outlet for the device.

2. power cable

- Do not lengthen the power cord casually to avoid the use of bundled coils, and do not place it under furniture or heavy objects, which may cause the risk of leakage.
- If the power cord is damaged, it must be replaced by professional maintenance personnel.

3. Trial run

- Please remove all packaging inside and outside the equipment, refer to the equipment instruction manual, and put the accessories away.
- Operation process: Add 1/4 of the wood chips, add water, control the moisture content of the wood chips to about 60%, run the equipment for about 3 hours, and put in the kitchen waste.

Note

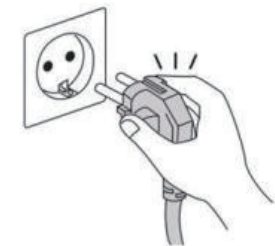
- After receiving the equipment, first check whether the screws are loose during transportation. If so, start the operation after tightening the equipment.
- The equipment must use a separate dedicated power outlet and have a reliable grounding wire. The grounding wire cannot be led to telephone lines, water pipes, gas pipes and lightning rods.

- The power cord of this equipment is equipped with a three-wire (grounded) plug that matches a standard three-wire (grounded) socket. Under any circumstances, never cut or remove the third pin (ground) of the power cord. Do not use a two-core socket, and do not connect the neutral wire and the ground wire on the socket together, otherwise it will cause the equipment shell to become live and cause an electric shock accident.

4.3 Operation Steps

After the device is turned on, turn on the emergency stop button, press and hold the power button for 5 seconds to unlock the device, the red indicator light is on, and it enters the ready state; if the run button is not pressed within 15 minutes after the red button light is on, the device will automatically shut down.

- Plug the power cord, turn on the power, and make sure that the device is powered on.



- Press and hold the power button for 5 seconds to turn on the device, add sawdust to 1/4 of the bin, add water to control the moisture content of the sawdust to about 60%, press the run button, the device will run for about 3 hours to cultivate aerobic bacteria;

- Long press the Running button for 3 seconds, the green light goes out, the equipment is suspended, and after throwing in the kitchen waste, press the run button again, the equipment works normally.
- After the garbage is put in, the garbage is stirred evenly through the stirring shaft, and the heating device heats the inside of the stirring device to make the garbage contact with the air components and decompose.
- After feeding, add auxiliary materials (mainly sawdust or lignin) according to the mass ratio of garbage auxiliary materials 3:1, 4:1, 5:1 to maintain a relatively suitable initial moisture content of the pile, which is convenient for aerobic high-temperature composting decomposition. If the moisture content of kitchen waste is lower than 60%, it is not necessary to add auxiliary materials.
- At 12 hours, most of the garbage has been decomposed, and the vaporized gas will be discharged after being purified by the deodorizing device (the discharged gas is colorless, tasteless, and harmless to the human body)
- The organic fertilizer produced can be used to grow flowers and grass (organic fertilizer is dry granular, no odor)

5. Notes on use

5.1 Attention before putting food waste

- The stronger fiber and larger volume garbage shall be cut into several small pieces and put into use (especially the garbage of watermelon skin, fruit skin, vegetable, cabbage leaf and skin, etc., which shall be cut to less than 1-2cm)
- High salt or salting food wastes such as fish viscera and sauce with heavy smell shall be cleaned with tap water before putting into operation.
- When there is a lot of water, it should be drained as much as possible and then put into the equipment.
- Waste such as vinegar, soy sauce, salt, sauce and chili sauce shall not be put too much.

5.2 Notice on putting food, fruit and vegetable waste

Available	Leftover food
	Vegetables and fruits
	Expired food
	Meat, fish bones
	Cookies
	Egg shells, shrimp and crab shells
Not available	Large bones, shells
	Plastic products
	Glass bottle cans
	Drug
	Metal bottle cans

Not available	Wooden products
	Waste paper
	Discarded dishes
	Disposable tableware

Note

- Cut the kitchen waste into small pieces as much as possible.
- Try to use as little salt and seasoning as possible.
- Please do not put in large bones and shells and other items.

5.3 Garbage disposal bin inspection

- After a period of use, the amount of by-products will increase.
- If you can't see the stirring blades in the fermentation tank, be sure to clean up the by-products.
- Open the cover of the equipment and clean the by-products until the mixing shaft can be seen. After the by-products are cleaned, please use a scraper to clean the foreign matter on the inner wall of the fermentation tank.
- If there is tough fibrous material entangled on the stirring shaft, please clean it up in time. Places where too many by-products accumulate, because they have not been cleaned for a long time, may cause motor load, so when the by-products accumulate to the upper limit line, please clean up in time.
- Please confirm the amount of water before cleaning. If the amount of water is too much, please wait for the by-products to dry before cleaning.

5.4 Instructions for use of by-products

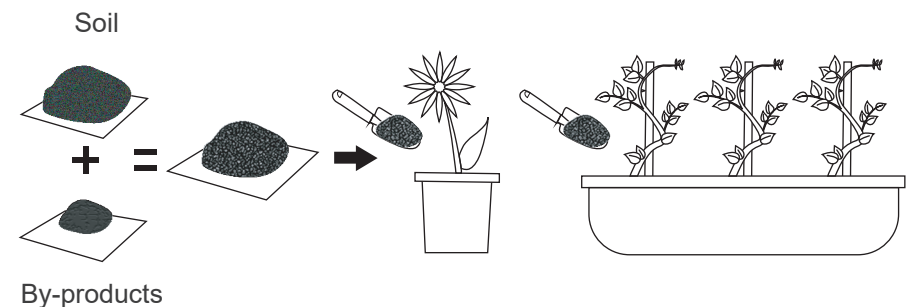
- The by-products are directly mixed with the soil
 1. Dig out the soil around the plants (avoid the roots of the plants)
 2. Evenly mix the by-products with the soil at a ratio of 1:3
 3. Cover the mixture with 2~3 cm thick soil, and then pour some water;
 - It takes about 2 weeks in summer and about 1 month in winter to see the effect of fertilizer
 - Highly concentrated fertilizers may cause plant death or rotten roots, so please be careful not to let the fertilizer directly touch the roots of plants.

- Nutrient soil use for bonsai

1. Take about 5% of the by-products of the flowerpot capacity and mix them evenly with 95% of the soil;
2. After about 2 weeks (decomposed), it can be directly used for cultivation;

- Fertilize when cultivating flowers, plants, tomatoes, etc.

1. Mix the by-products and soil evenly at a ratio of 1:3;
2. Sprinkle the mixture on the upper part of containers such as flower-pots.



6. Common Troubleshooting

Problem	Reason/Explanation	Solution
Garbage disposer does not work	Please check whether the plug and socket are well connected	Please connect the plug to the socket correctly
	Whether the voltage is 220V.	Please use 220V electricity
	Please check if the emergency stop button is pressed	Turn the emergency stop button clockwise to open
	Device casing and observe whether the indicator light of the transformer is on. 	Please contact the manufacturer after-sales service
Crisp sound	Please check whether there are hard objects in the fermentation chamber	Please remove the hard objects in the fermentation chamber
	The normal sound of the mechanical moving parts in the equipment and the fermentation chamber.	Normal phenomenon
The device has a bad smell	Please check whether the door seal is damaged or deformed.	Please replace the door seal
	Please check whether the uv photolysis device is damaged.	Please replace the uv photolysis device
	When the equipment is running, there will be a slight peculiar smell around the equipment	Normal phenomenon

Slow processing efficiency	Check the unit's heating element for damage.	Please replace the heating element of the appliance
	Please check the fan for damage.	Please replace the fan
Nothing happens when booting up	There are too many materials in the fermentation chamber.	Please clean up immediately.
	Please check whether there are any tough fibers wrapped around the stirring shaft	Please clean up immediately.
Stirring blades are bent or broken	equipment overload	The materials in the fermentation chamber are cleaned up to below the level of the stirring shaft
Fermentation chamber is too dry	Food waste caused by too little water input	Add an appropriate amount of water or throw in an appropriate amount of soup when disposing of food waste

7. Cleaning And Maintenance

7.1 Cleaning

- Cleaning the internal accessories: wipe with a damp cloth.
- Clean the cover door seal, remove the door seal and use a neutral detergent, and insert it into the door slot after cleaning.

7.2 Maintenance

- Please unplug the power plug before cleaning, scrub with a warm and damp cloth and a small amount of neutral detergent, and then wipe it with a dry cloth. The door seal should be carefully cleaned. If there is entangled tough fiber material on the stirring shaft, promptly clean it up, otherwise it will easily cause motor load and affect equipment operation.
- It is strictly forbidden to clean the equipment directly with water to prevent rust and damage to electronic components.
- After cleaning, check whether the power plug and power cord are damaged.
- If the equipment is not used for a long time, please unplug the power plug, clean the equipment, dry the inside, and put the equipment in a dry and ventilated place.
- In the case of frequent use, change the activated carbon deodorization every 3 months and add grease to the internal chain of the equipment.

8. Maintenance Service Guarantee

Since the service targets are foreign customers and the journey is long, small problems can be communicated by telephone and video, small wearing parts are given to customers with the goods, and after-sales personnel are present for maintenance on major operating failures.

The following cases cannot enjoy free replacement and warranty services:

- A. Products beyond the warranty period;
- B. Failure to install, use, clean, maintain, store, etc. as required by the product manual;
- C. Unauthorized modification and repair, misuse, wrong adjustment, and man-made damage;
- D. Damage caused by accident or other force majeure.

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