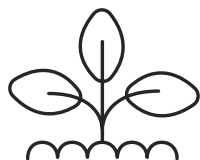


# USER MANUAL

# BOKASHI

# ORGANKO XL

The Bokashi container is very suitable for fermenting larger quantities of food and/or garden residues. Ideal for restaurants, care institutions, residential groups, community vegetable gardens, etc. Food waste can be collected daily and processed in the container. Cooked food, potato peel, citrus fruit, small bones and coffee grounds can also be stored in the Bokashi container! Woody stems ferment better when they are cut into pieces of approx. 5 cm with a shredder. The Effective Micro-organisms present in the Bokashi starter ensure that the fresh kitchen waste ferment instead of rotting. Rotting and stench have no chance in this fermentation process. In return, you get a high-quality soil improver for the soil.

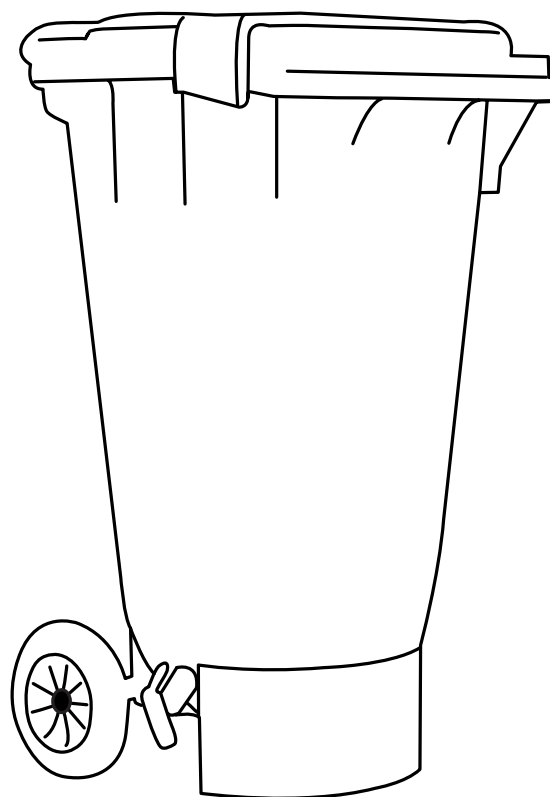


## WORKING METHOD

1. Cut the (kitchen) waste into pieces of maximum 5 x 5 cm.
2. Divide a small amount of Bokashi starter on the grill of the Bokashi container.
3. Place a layer of approx. 5 cm of fresh kitchen waste in the container.
4. Sprinkle another handful of Bokashi starter over the kitchen waste and press everything firmly.
5. Close the Bokashi container with the lid.
6. Repeat this process until the container is full and let it ferment for another 2 weeks with the lid closed. Drain the Bokashi liquid regularly.
7. Allow the container to ferment for another 2 weeks with the lid closed.
8. The Bokashi is ready when it has a sweet-sour smell. The structure and appearance of the kitchen remains have hardly changed.
9. Process the Bokashi directly into the soil or add it to a Bokashi heap (cover with plastic airtight cover) or mix it into the compost heap.

## BOKASHI LIQUID

Drain the collected juice daily or every other day. It can take up to a week before the first liquid can be tapped. The amount of liquid depends on which organic matter is used in the container. Lots of fruit, for example, gives more liquid. Tapping is important, because the Bokashi should not get too wet. This disturbs the fermentation process.



Bokashi liquid is a kind of superfood for plants because it contains nutrients and useful micro-organisms. But it is quite acidic. Therefore dilute the Bokashi juice at least 1/100 with water (that is 10 ml to 1 litre of water). It is best to use the liquid immediately. In the toilet/drainage pipes it works as a preventive and natural cleaning. Another benefit!

## PROCESSING

Dig a trench of one spade deep and keep about 10 cm away from plant roots. Scoop in the Bokashi and cover everything with soil. Process approx. 1 kg of Bokashi/m<sup>2</sup> (up to max. 2 kg/m<sup>2</sup> on poor soils) divided over one year. Soil organisms such as bacteria, fungi and earthworms digest the Bokashi. The nutrients that are released are absorbed by the plants.

## CONTAINER SPECIFICATIONS

Contents: 120 L

Weight: 12.5 kg

Dimensions: 105 X 57 X 52 cm

Parts: container, 2 wheels, tap, rubber seal, stainless steel screen

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# ASSEMBLING

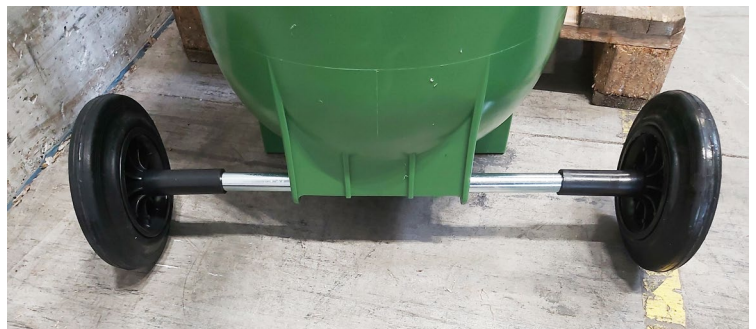
## 1. INSTALLING SHAFT:

Insert a shaft on the back of the container.



## 2. INSTALLING WHEELS:

Adjust the wheels on both sides of the shaft.



## 3. LOCKING THE WHEELS:

Press the wheels simultaneously on both sides to lock (click).



## 4. INSERTING A TAP:

Insert the tap to the container and from the inner side, screw the nut. Gasket shall be from both side.



## 5. INSERTING THE STRAINER:

Insert the strainer into the container.

