

USER MANUAL



BOKASHI ORGANKO ESSENTIAL



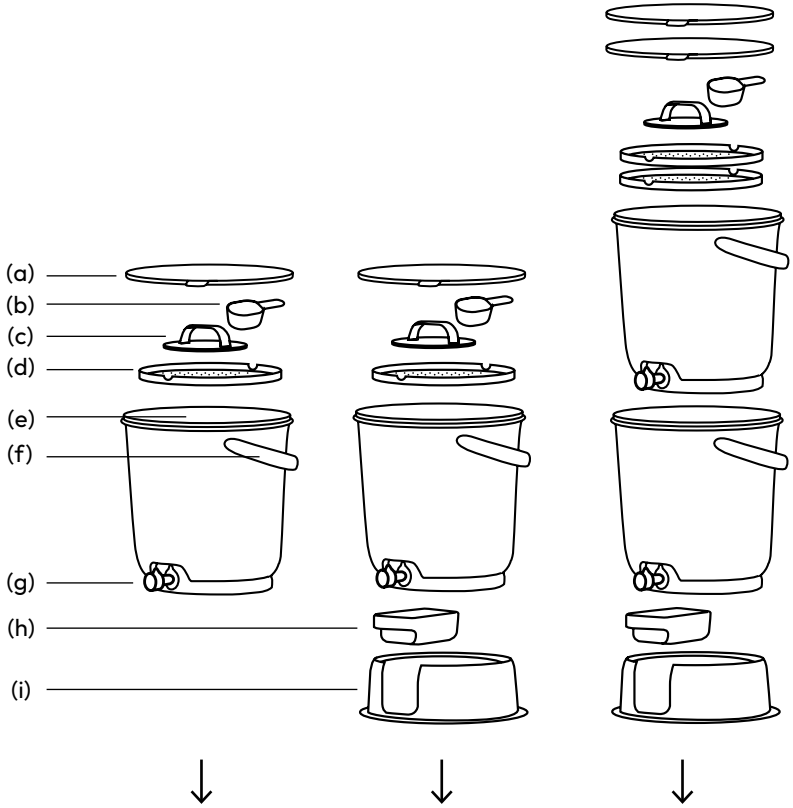
From food waste to food resource.



This user manual is written in English.
Scan the QR code for more languages.



PARTS



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Lid (a)	1x	1x	2x
Dosage container (b)	1x	1x	1x
Presser (c)	1x	1x	1x
Draining sieve (d)	1x	1x	2x
Container (e)	1x	1x	2x
Handle (f)	1x	1x	2x
Tap (g)	1x	1x	2x
Drain cup (h)	/	1x	1x
Base (i)	/	1x	1x

DIMENSIONS

BOKASHI ORGANKO
ESSENTIAL

15,3 L



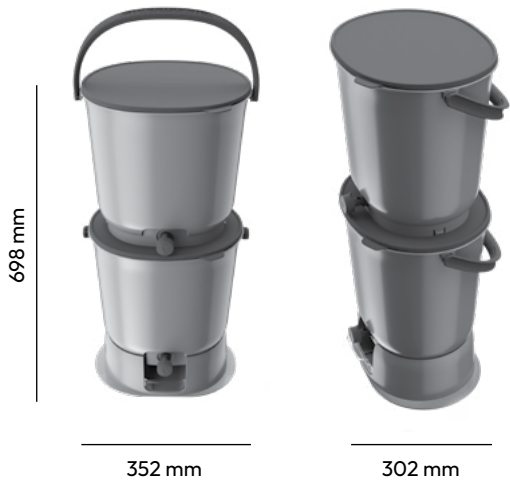
BOKASHI ORGANKO
ESSENTIAL + BASE

15,3 L



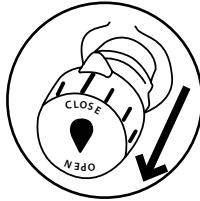
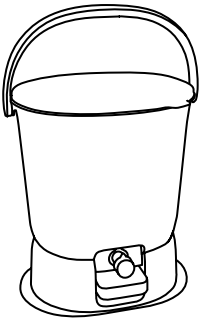
BOKASHI ORGANKO
ESSENTIAL SET + BASE

2x 15,3 L

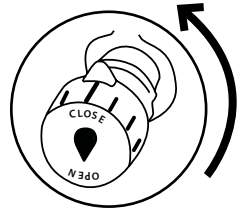


THINGS YOU NEED TO KNOW BEFORE FIRST USE

1. SETTING UP THE TAP

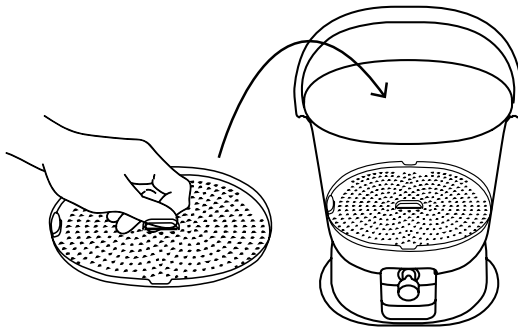


STEP 1: Pull the tap until you hear "click" sound.

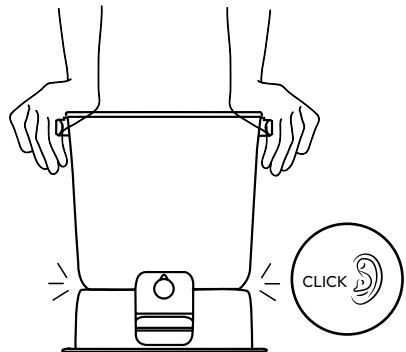
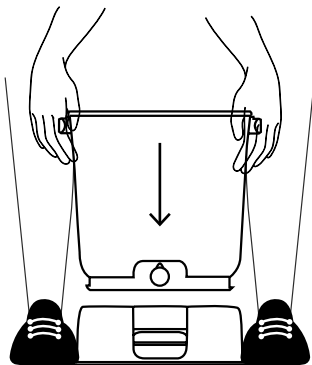


STEP 2: When not used, make sure the tap is turned closed.

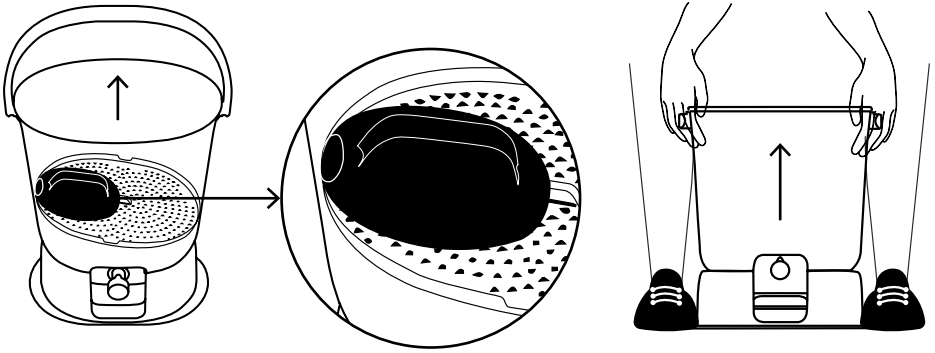
2. INSERTING THE DRAINING SIEVE



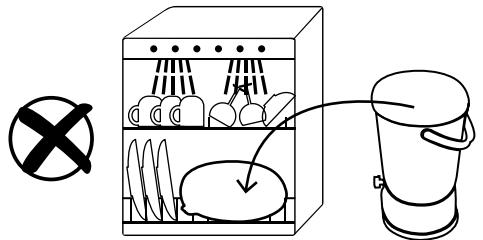
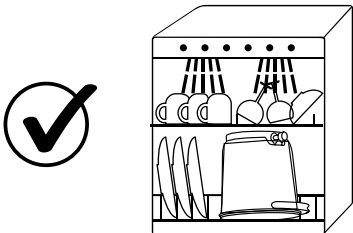
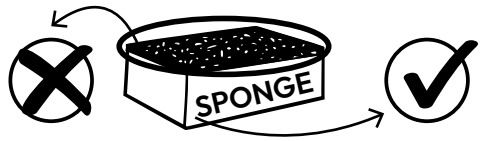
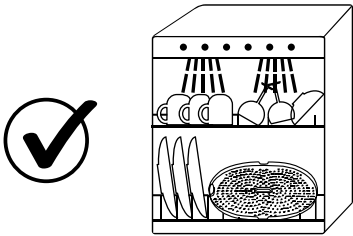
3. PUTTING THE CONTAINER ON THE BASE (only for models with base)



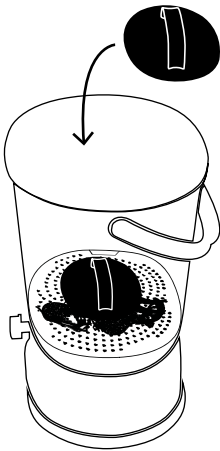
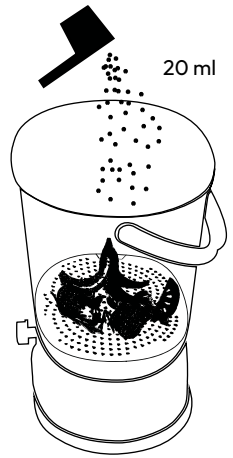
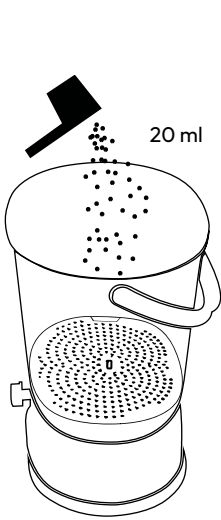
DISSASSEMBLING



DISHWASHER SAFE



HOW TO USE BOKASHI ORGANKO IN EASY STEPS

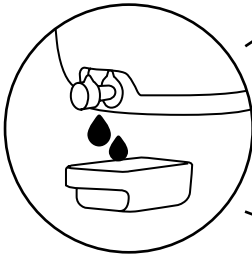


Close the lid.



Drain the liquid every 3-4 days.

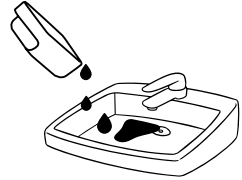




Dilute with water in a ratio 1:200 and water plants.

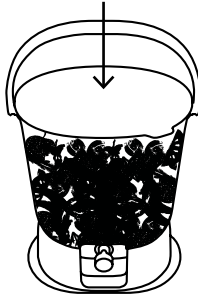


Undiluted for cleaning drains.



7

8



When full, leave air-tight for 14 days to ferment.

9a



9c



9b



MORE ABOUT BOKASHI ORGANKO ESSENTIAL

Bokashi Organko Essential is a 15,3-liter composter made from post-consumer recycled plastics. It's an air-tight bokashi bin for fermenting organic waste using bokashi bran with effective microorganisms.

WHAT TO PUT INTO BOKASHI ORGANKO?

You can dispose of almost all organic waste in the Bokashi Organko composter. It is advisable to cut larger pieces of food into smaller ones, as this will contribute to a more effective fermentation process.



You should not put the following items into the Bokashi Organko composter:

FLUIDS

Vinegar

Juice

Milk

Oil

Water



OTHER

Larger bones

Ashes

Animal feces





It is allowed to put the following food into the Bokashi Organiko composter:

Fruit and vegetables

Eggs

Citrus and banana peels

Smaller bones

Prepared food

Coffee grounds

Cooked and raw meat

Bread

Fish

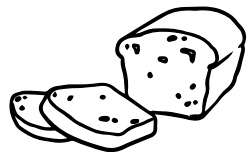
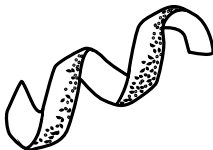
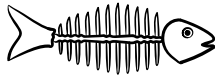
Tea bags

Cheese

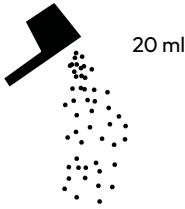
Faded flowers

Yogurt

Smaller amount of tissues

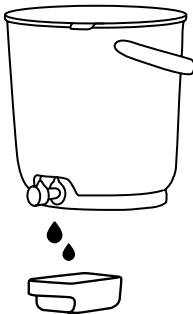


HOW TO USE BOKASHI BRAN?



The natural bran 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). Bokashi bran initiates the fermentation process and prevents the decay of waste in the composter. Before the first layer of food, make sure you sprinkle 20 ml of the bran (half of the dosage container) on the bottom of the composter **1**. Add 20 ml of bokashi bran after every layer of organic waste **3**. Keep the package of bokashi bran well-sealed and in a dry place.

WHAT TO DO WITH BOKASHI LIQUID?



Fermentation is a natural process of decomposing organic waste with effective microorganisms without the unpleasant odors of rotting food. During the process, the mass retains all the vitamins and minerals. In order to achieve that, it is necessary to add bran every time you add a new layer of waste into the composter. During the process, you will also

get bokashi liquid that needs to be drained regularly (by opening the tap at the bottom and making sure that the drain cup is under it **6**).

The undiluted liquid is suitable for the cleaning of drains and septic tank sanitation and can be very useful for controlling weeds. The diluted liquid is high in nutrients and is very useful for watering indoor plants and garden plants **7**. In this case, take care that you dilute it with water in a ratio of 1:200 (1 dl of liquid per 20 l of water).

WHAT TO DO WITH FERMENTED MASS?



During the fermentation process with effective microorganisms, the mass keeps all the essential nutrients, vitamins and minerals. If some pesticides or other harmful compounds are present in the waste, effective microorganisms will support degradation. The mixture of fermented organic waste represents a first-class resource for further compost preparation suitable for food production.

If you have a garden and want to use it there, the fermented mass of organic waste must be processed by composting first. First, dig a 30 cm deep hole in your garden and empty the fermented mass from Bokashi Organko into it. Cover it with soil, make sure there is no oxygen, and leave it for 2 weeks before sowing. Either way, the mass will totally decompose in 2-3 months **9a**.

The second option in the garden is putting the

fermented mass on the traditional compost pile, where it needs to be covered.

Even more, you can make a hole near a tree in a forest and dig fermented mass into it. Make sure you don't dig it too close to the tree – fermented mass is very acid and needs more time to stabilize. Cover it with soil and feel indescribable happiness after giving this oxygen provider some quality food **9b**. If you don't have a garden, you can throw the mass from the Bokashi Organko composter into the big container for organic waste, that is meant to separate organic waste from other municipal solid waste **9c**.

POTENTIAL TROUBLESHOOTING

WHERE CAN I STORE BOKASHI ORGANKO?

- Optimal temperature is around 20°C.
- Avoid direct sunlight.
- Keep indoors, away from environmental factors.

WHAT SHOULD I DO IF MOLD APPEARS?

DARK MOLD:

Something went wrong in the process (you did not keep the composter closed, you added too little bokashi bran or irregularly, you neglected to drain bokashi liquid regularly). In this case, empty the composter in your garden, add an equal amount of Bokashi bran as there is waste, cover it with soil and leave it for 4 weeks. You can use it in your garden after that period passes.

WHITE MOLD:

White mold can appear when you fill the composter very slowly or there is a lot of air in the composter. White mold is not harmful, so don't worry. If it still bothers you, put a piece of thick paper on top of the waste after covering it with bokashi bran.

WHY DOES MY BOKASHI BIN SMELL?

The bokashi bin smell is completely normal

as long it does not stink like rotten food. The smell is a good indicator that the process has succeeded; a sweet-sour smell is expected. When properly sealed, your Bokashi Organko should not affect the odors in your kitchen.

If it does, there might be something wrong, and you should try the following:

- Add more organic waste to your Bokashi Organko composter.
- Add more Bokashi bran.
- Make sure that organic waste is not too wet.
- Drain the bokashi liquid regularly.
- Make sure the process is anaerobic (less or without oxygen).
- Take care that the temperature is not too high.

You can find the most frequently asked questions and answers here:

<https://knowledge.skaza.com/>



The waste mixture in the Bokashi Organko 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 put the lid in the dishwasher.

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

