DE - BENUTZERHANDBUCH 2
DK - BRUGSANVISNING 14
EN - USER MANUAL 26
ES - MANUAL DE USUARIO 38
ET - KASUTUSJUHEND 50
FI - KÄYTTÖOPAS 62
FR - MODE D'EMPLOI 74
GR - ΕΓΧΕΙΡΙΔΙΟ ΧΡΗΣΗΣ 86
HR - KORISNIČKI PRIRUČNIK 98
HU - HASZNÁLATI UTASÍTÁS 110
IT - MANUALE UTENTE 122
JP-取扱説明書 134
NL - GEBRUIKSHANDLEIDING 146
NO - BRUKSANVISNING 158
PT - MANUAL DO UTILIZADOR 170
RO - MANUAL DE UTILIZARE 182
SE - ANVÄNDARMANUAL 194
SI - NAVODILA ZA UPORABO 206

BENUTZERHANDBUCH

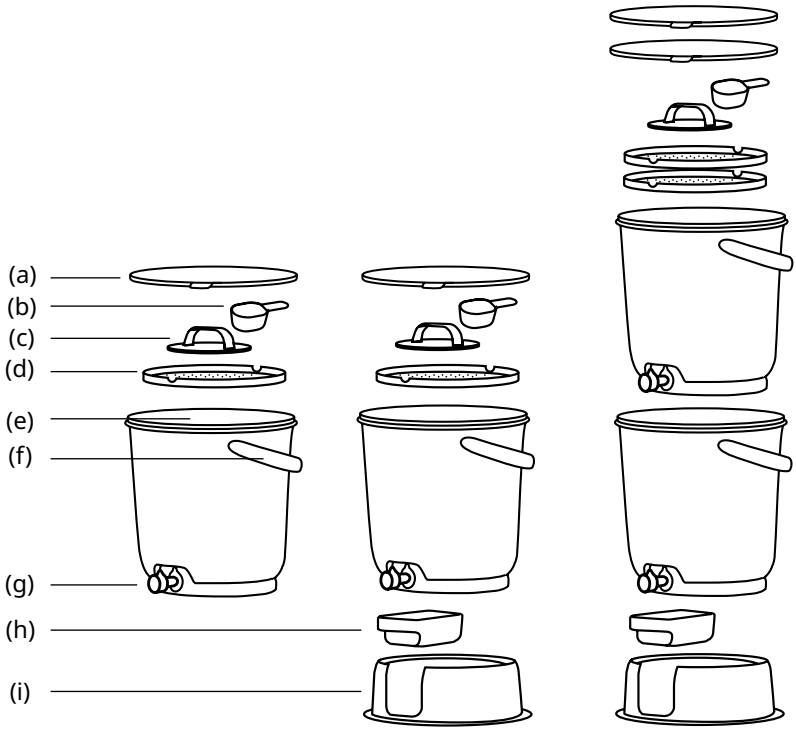
BOKASHI ORGANKO ESSENTIAL

Von der Lebensmittelverschwendung
zur Lebensmittelressource.



REthink plastics
RECYCLED

TEILE



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Deckel (a)	1x	1x	2x
Dosierbehälter (b)	1x	1x	1x
Presser (c)	1x	1x	1x
Abtropfsieb (d)	1x	1x	2x
Behälter (e)	1x	1x	2x
Griff (f)	1x	1x	2x
Zapfen (g)	1x	1x	2x
Tasse abtropfen lassen (h)	/	1x	1x
Basis (i)	/	1x	1x

ABMESSUNGEN

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



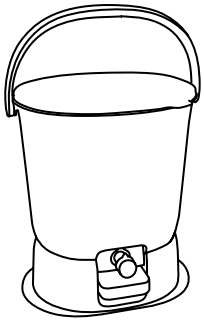
BOKASHI ORGANKO ESSENTIAL SET + BASE

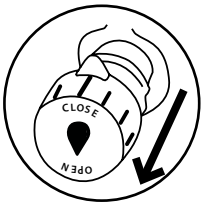
2x 15,3 L



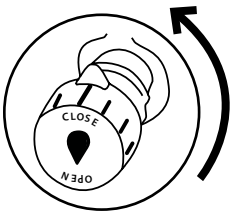
DINGE, DIE SIE VOR DER ERSTEN VERWENDUNG WISSEN MÜSSEN

1. EINRICHTEN DES HAHNS



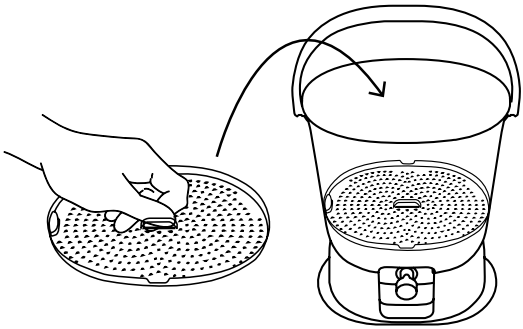


SCHRITT 1: Ziehen Sie am Wasserhahn, bis Sie ein „Klick"-Geräusch hören.

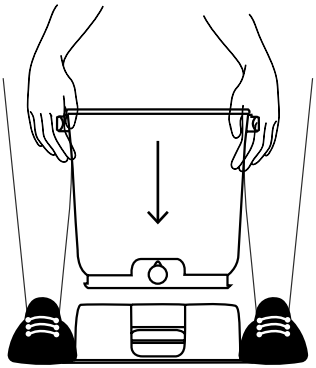


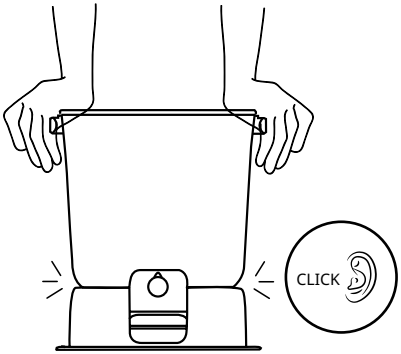
SCHRITT 2: Stellen Sie sicher, dass der Wasserhahn geschlossen ist, wenn er nicht verwendet wird.

2. ABLAUFSIEB EINSETZEN

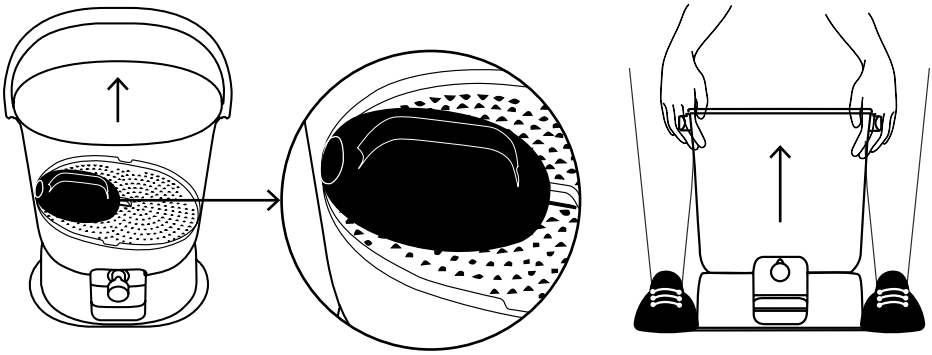


3. AUFSTELLEN DES BEHÄLTERS AUF DIE BASIS
(nur für Modelle mit Sockel)



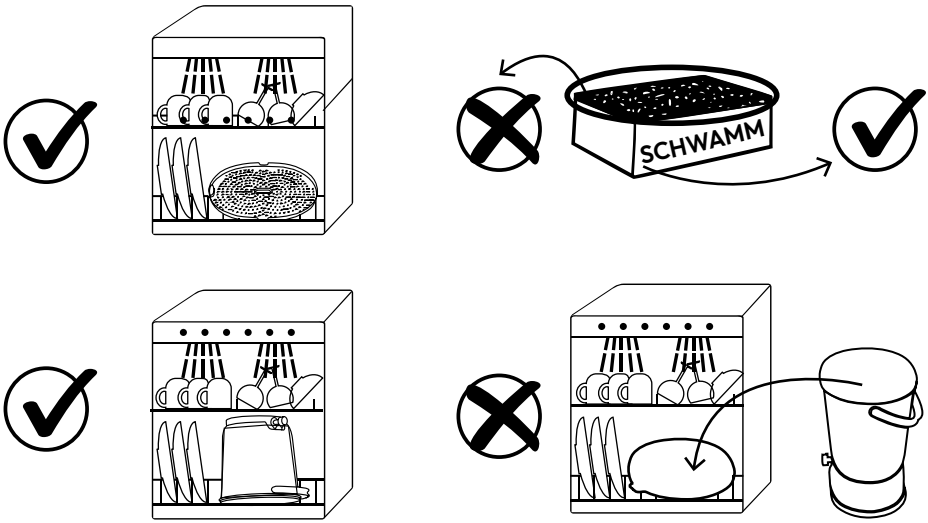


DEMONTAGE



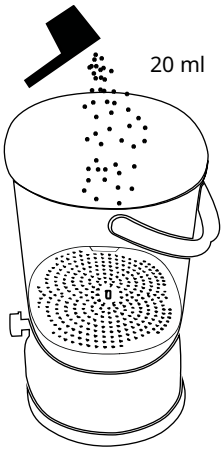
SPÜLMASCHINENFEST





Wenn Sie den Abzapfhahn vom Behälter abnehmen und ihn manuell reinigen, ist es notwendig, den Hahn danach etwa mit Butter, Margarine oder Schmalz zu fetten.

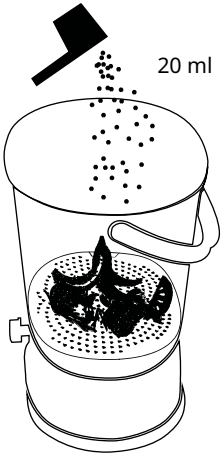
WIE MAN BOKASHI ORGANKO IN EINFACHEN SCHRITTEN VERWENDET



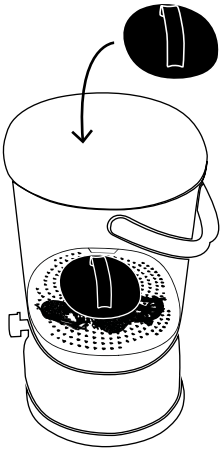
1



2



3



4



Schließen Sie den Deckel.

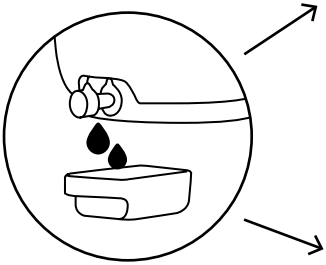
5



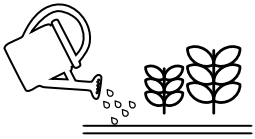
Lassen Sie die Flüssigkeit alle 3–4 Tage ab.



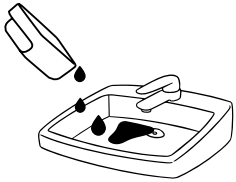
6



Mit Wasser im Verhältnis 1:200 verdünnen und Pflanzen gießen.

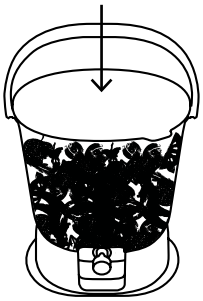


Unverdünnt zur Reinigung von Abflüssen.



7

8



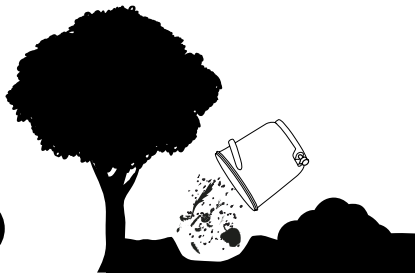


Wenn er voll ist, 14 Tage lang luftdicht verschlossen gären lassen.

9a



9b



9c



MEHR ÜBER BOKASHI ORGANKO ESSENTIAL

Bokashi Organko Essential ist ein 15,3-Liter-Komposter, der aus recyceltem Kunststoff hergestellt wird. Es ist ein luftdichter Bokashi-Behälter für die Fermentierung von Biomüll unter Verwendung von Bokashi-Kleie mit effektiven Mikroorganismen.

WAS KANN MAN IN DEN BOKASHI ORGANKO GEBEN?

Sie können fast alle Biomüllsorten im Bokashi Organko Komposter entsorgen. Es ist ratsam, größere Lebensmittelstücke zu zerkleinern, da dies zu einem effektiveren Fermentationsprozess beiträgt.



Folgende Gegenstände sollten Sie nicht in den Bokashi Organko Komposter geben:

FLÜSSIGKEITEN

Essig

Saft

Milch

Öl

Wasser

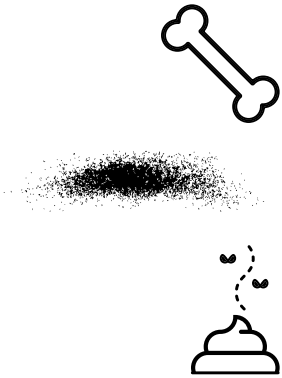


ANDERE

Größere Knochen

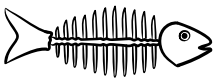
Asche

Tierkot

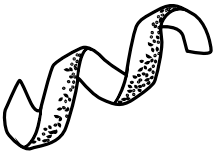


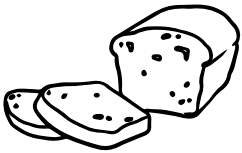
Folgende Lebensmittel dürfen in den Bokashi Organko Komposter gegeben werden:

Obst und Gemüse	Eier
Zitrus- und Bananenschalen	Brot
Zubereitete Speisen	Kleinere Knochen
Gekochtes und rohes Fleisch	Kaffeesatz
Fisch	Teebeutel
Käse	Verwelkte Blumen
Joghurt	Kleinere Menge an Textilien







WIE IST BOKASHI-KLEIE ZU VERWENDEN?



Die natürliche Kleie ist eine Mischung aus Kleie, gemischt mit Melasse (Zucker und Wasser), angereichert mit nützlichen Mikroorganismen (Milchsäurebakterien, Hefen, photosynthetische Organismen, Actinomyceten und enzymatisch aktive Pilze). Bokashi-Kleie leitet den Fermentationsprozess ein und verhindert die Fäulnis von Abfällen im Komposter. Vor der ersten Abfallschicht unbedingt 20 ml der Kleie (die Hälfte des Dosierbehälters) auf den Boden des Komposters streuen ❶. Fügen Sie nach jeder Schicht organischer Abfälle 20 ml Bokashi-Kleie hinzu ❸. Bewahren Sie die Verpackung der Bokashi-Kleie gut verschlossen und an einem trockenen Ort auf.

WAS TUN MIT BOKASHI-FLÜSSIGKEIT?



Die Fermentation ist ein natürlicher Prozess der Zersetzung organischer Abfälle mit effektiven Mikroorganismen ohne die unangenehmen Gerüche verrottender Lebensmittel. Während des Prozesses behält die Masse alle Vitamine und Mineralstoffe. Um dies zu erreichen, muss jedes Mal Kleie hinzugefügt werden, wenn Sie eine neue Abfallschicht in den Komposter geben. Während des Vorgangs erhalten Sie auch Bokashi-Flüssigkeit, die regelmäßig abgelassen werden muss (indem Sie den Hahn unten öffnen und sicherstellen, dass sich der Abflussbecher darunter befindet ❻).

Die unverdünnte Flüssigkeit eignet sich zur Reinigung von Abflüssen und Klärgrubensanierungen und kann bei der Unkrautbekämpfung sehr hilfreich sein. Die verdünnte Flüssigkeit ist reich an Nährstoffen und eignet sich sehr gut zum Gießen von Zimmer- und Gartenpflanzen ❼. Achten Sie in diesem Fall darauf, dass Sie sie im Verhältnis 1:200 (1 dl Flüssigkeit auf 20 l Wasser) mit Wasser verdünnen.

WAS TUN MIT FERMENTIERTER MASSE?



Während des Fermentationsprozesses mit effektiven Mikroorganismen behält die Masse alle wichtigen Nährstoffe, Vitamine und Mineralien. Sind in den Abfällen Pestizide oder andere schädliche Verbindungen enthalten, werden wirksame Mikroorganismen den Abbau unterstützen. Die Mischung aus vergorenem Biomüll stellt eine erstklassige Ressource für die weitere Kompostaufbereitung dar, die für die Lebensmittelproduktion geeignet ist.

Wenn Sie einen Garten haben und den Komposter dort verwenden wollen, muss die vergorene Masse des Biomülls zunächst durch Kompostierung verarbeitet werden. Graben Sie zunächst ein 30 cm tiefes Loch in Ihrem Garten und leeren Sie die fermentierte Masse von Bokashi Organko hinein. Bedecken Sie sie mit Erde, stellen Sie sicher, dass es keinen Sauerstoff gibt, und lassen Sie ihn vor der Aussaat 2 Wochen lang rasten. In jedem Fall wird sich die Masse in 2–3 Monaten vollständig zersetzen ❾a.

Die zweite Möglichkeit im Garten besteht darin, die fermentierte Masse auf den traditionellen Komposthaufen zu geben, wo sie abgedeckt werden muss. Man kann sogar auch ein Loch in der Nähe eines Baumes im Wald graben und die fermentierte Masse dort hineinleeren. Achten Sie darauf, dass Sie es nicht zu nah am Baum graben – fermentierte Masse ist sehr sauer und braucht mehr Zeit, um sich zu stabilisieren. Bedecken Sie es mit Erde und fühlen Sie sich unbeschreiblich glücklich, nachdem Sie diesem Sauerstofflieferanten etwas Qualitätsfutter gegeben haben ❾b. Wenn Sie keinen Garten haben, können Sie die Masse

aus dem Bokashi Organko-Komposter in den großen Biomüllcontainer werfen, der für die Trennung von organischen Abfällen von anderen festen Siedlungsabfällen sorgt 9c .

MÖGLICHE FEHLERBEHEBUNG

WO KANN ICH BOKASHI ORGANKO AUFBEWAHREN?

- Die optimale Temperatur liegt bei etwa 20 °C.
- Vermeiden Sie direkte Sonneneinstrahlung.
- Im Haus aufbewahren, von Umwelteinflüssen fernhalten.

WAS SOLL ICH TUN, WENN SCHIMMEL ENTSTEHT?

DUNKLER SCHIMMEL:
Irgendetwas ist bei dem Prozess schief gelaufen (Sie haben den Komposter nicht geschlossen gehalten, Sie haben zu wenig Bokashi-Kleie oder unregelmäßig zugegeben, Sie haben die Bokashi-Flüssigkeit nicht regelmäßig abgelassen). In diesem Fall leeren Sie den Inhalt des Komposters in Ihren Garten, fügen Sie die gleiche Menge Bokashi-Kleie wie Abfall hinzu, bedecken Sie ihn mit Erde und lassen Sie ihn 4 Wochen lang rasten. Nach Ablauf dieser Frist können Sie den Kompost in Ihrem Garten verwenden.

WEISSER SCHIMMEL:
Weißer Schimmel kann entstehen, wenn Sie den Komposter sehr langsam füllen oder viel Luft im Komposter ist. Weißer Schimmel ist also nicht schädlich, machen Sie sich keine Sorgen. Wenn es Sie immer noch stört, legen Sie ein Stück dickes Papier auf den Abfall, nachdem Sie ihn mit Bokashi-Kleie bedeckt haben.

WARUM RIECHT MEIN BOKASHI-BEHÄLTER?

Der Geruch des Bokashi-Behälters ist völlig normal, solange es nicht nach verfaulten Lebensmitteln stinkt. Der Geruch ist ein guter Indikator dafür, dass der Prozess gelungen ist; es ist ein süß-säuerlicher Geruch zu erwarten. Wenn Ihr Bokashi Organko ordnungsgemäß versiegelt ist, sollte dies die Gerüche in Ihrer Küche nicht beeinträchtigen. Wenn dies der Fall ist, liegt möglicherweise ein Fehler vor und Sie sollten Folgendes versuchen:

- Geben Sie weiteren Biomüll in Ihren Bokashi-Organko-Komposter.
- Fügen Sie mehr Bokashi-Kleie hinzu.
- Achten Sie darauf, dass der Bioabfall nicht zu nass ist.
- Lassen Sie die Bokashi-Flüssigkeit regelmäßig ab.
- Stellen Sie sicher, dass der Prozess anaerob ist (weniger oder ohne Sauerstoff).
- Achten Sie darauf, dass die Temperatur nicht zu hoch ist.

Die am häufigsten gestellten Fragen und Antworten finden Sie hier:
https://knowledge.skaza.com/



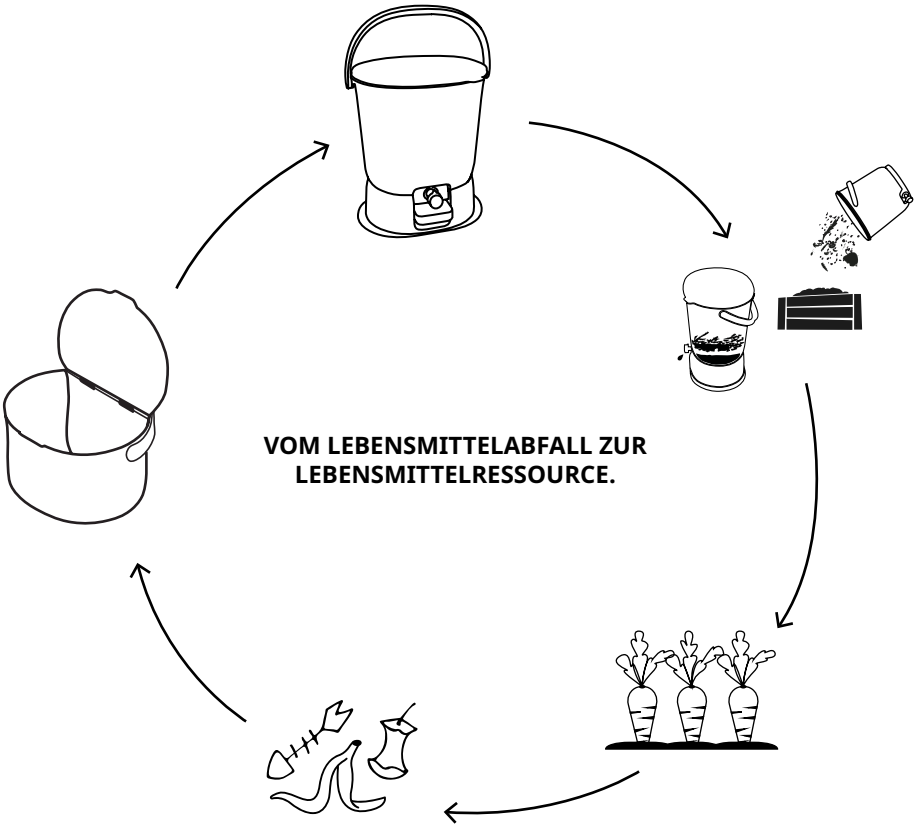
Das Abfallgemisch im Bokashi-Organko-Komposter, die Bokashi-Flüssigkeit und die Bokashi-Kleie sind nicht zum Verzehr geeignet.

Der Deckel darf nicht als Schneidebrett, sondern nur zur Abfallentsorgung verwendet werden.

Geeignet für Geschirrspüler bei einer max. Temperatur von 55 °C oder im Eco-Modus. Geben Sie den Deckel nicht in die Spülmaschine.

Falls Sie den Abzapfhahn vom Behälter abnehmen und ihn manuell reinigen, ist es notwendig, den Hahn danach etwa mit Butter, Margarine oder Schmalz zu fetten, um die Abdichtung zu gewährleisten.

Setzen Sie das Produkt nicht dem direkten Sonnenlicht oder niedrigen Temperaturen aus.



VOM LEBENSMITTELABFALL ZUR LEBENSMITTELRESSOURCE.

WERFEN SIE EINEN BLICK AUF ANDERE PRODUKTE, DIE IHNEN HELFEN, BIOMÜLL EFFEKTIV ZU ENTSORGEN UND EINEN BEITRAG ZU EINEM SAUBEREREN PLANETEN ZU LEISTEN:
bokashiorganko.com/product-catalog

Lesen Sie mehr über die Bokashi-Kompostierung, indem Sie den QR-Code scannen (oder anklicken).

BRUGSANVISNING

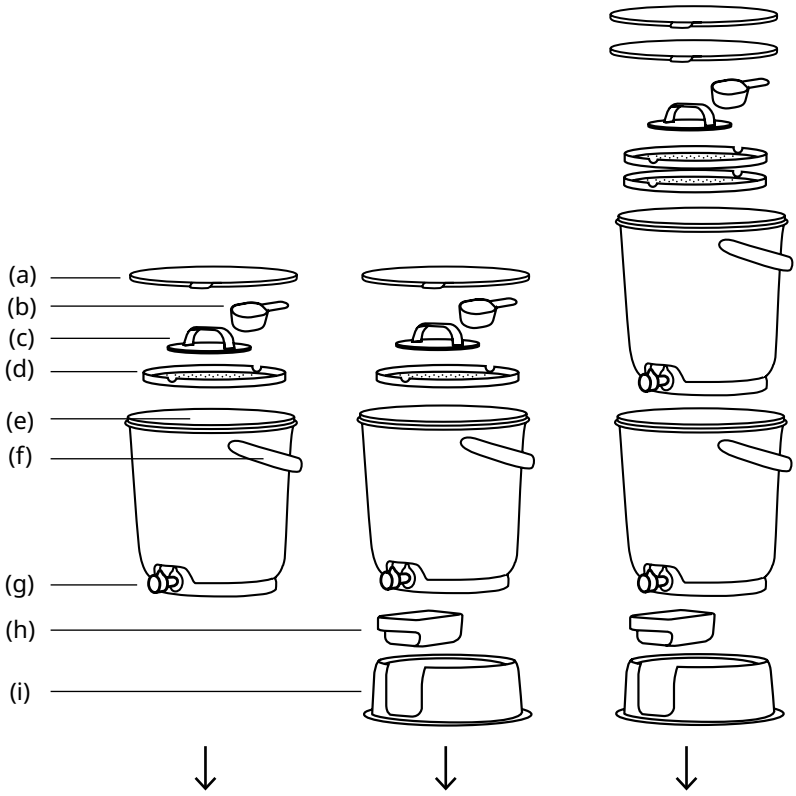
BOKASHI ORGANKO ESSENTIAL

Fra madspild til madressource.



REthink plastics
RECYCLED

DELE



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Låg (a)	1x	1x	2x
Doserings-beholder (b)	1x	1x	1x
Presser (c)	1x	1x	1x
Dræningssi (d)	1x	1x	2x
Beholder (e)	1x	1x	2x
Håndtag (f)	1x	1x	2x
Hane (g)	1x	1x	2x
Drænkop (h)	/	1x	1x
Underdel (i)	/	1x	1x

MÅL

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



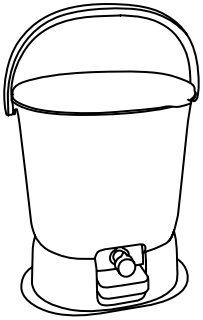
BOKASHI ORGANKO ESSENTIAL SET + BASE

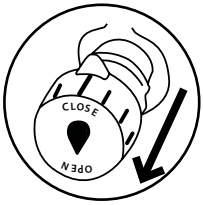
2x 15,3 L



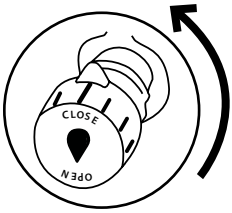
TING DU SKAL VIDE FØR FØRSTE BRUG

1. INDSTILLING AF HANEN



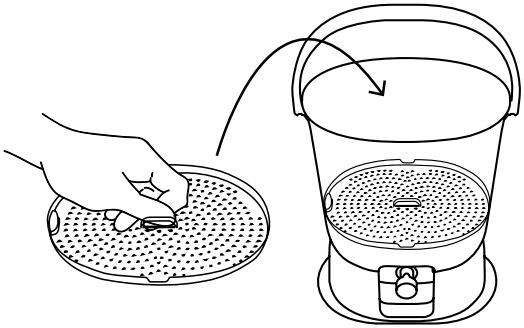


TRIN 1: Træk i hanen, indtil du hører en "klik"-lyd.

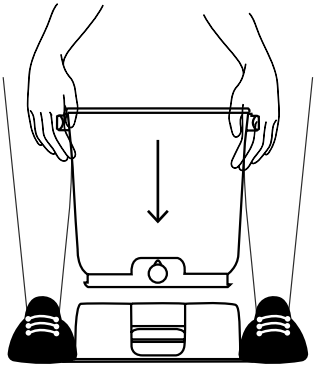


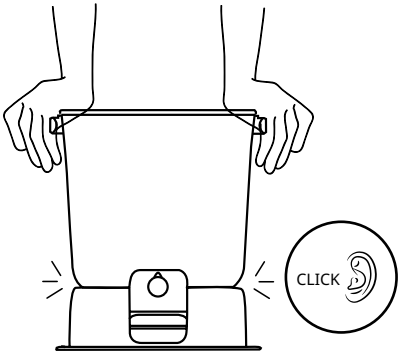
TRIN 2: Når den ikke bruges, skal du sørge for, at hanen er lukket.

2. INDSÆTNING AF DRÆNNINGSSIEN

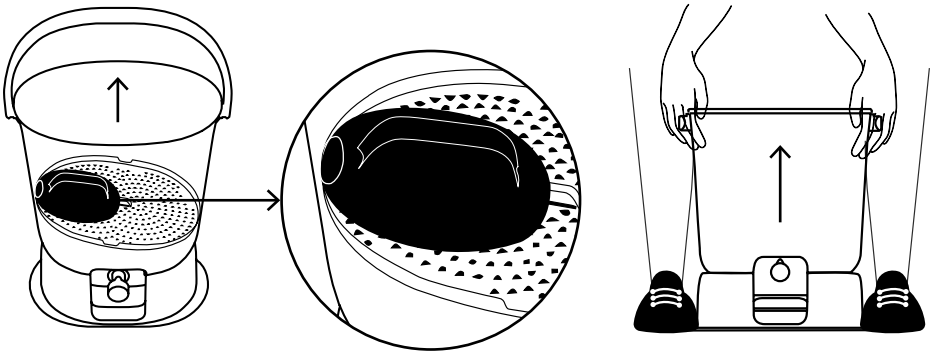


3. MONTERING AF BEHOLDEREN PÅ UNDERDELEN
(kun for modeller med underdel)



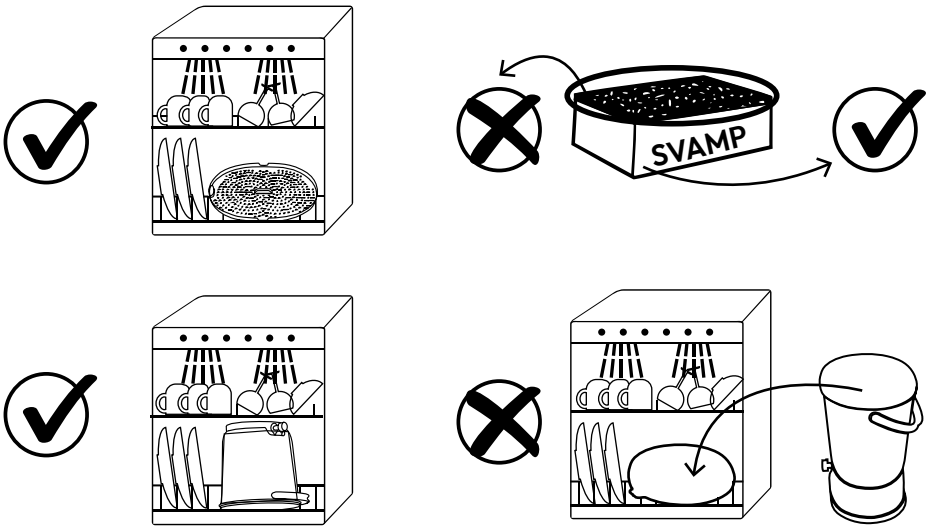


AFMONTERING



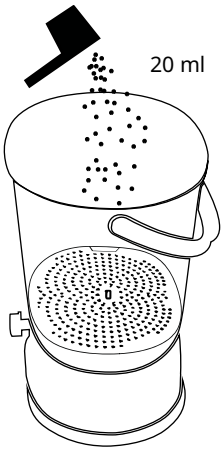
TÅLER OPVASKEMASKINE





Hvis du fjerner hanen fra beholderen og rengør den manuelt, er det nødvendigt at smøre den med et fedtstof (f.eks. smør, margarine eller svinefedt).

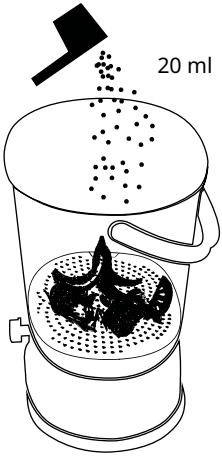
SÅDAN BRUGER DU BOKASHI ORGANKO I LETTE TRIN



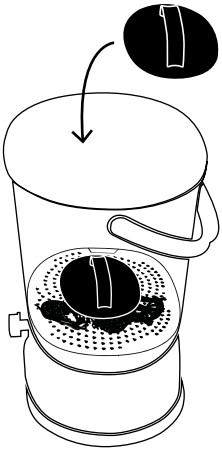
1



2



3



4



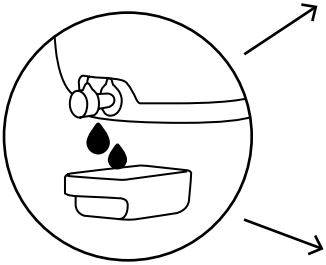
Luk låget.

5

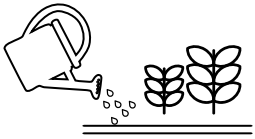


Dræn væsken hver 3.-4. dag.

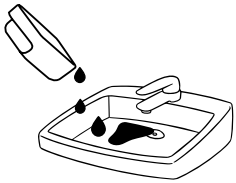
6



Fortynd med vand i forholdet 1:200, og vand planterne.

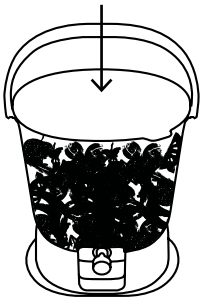


Ufortyndet til rensning af afløb.



7

8



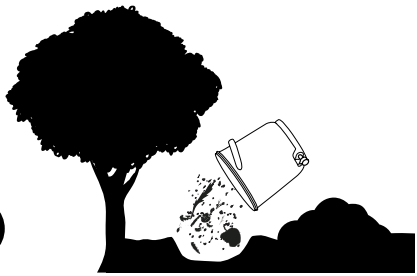


Når den er fuld, skal den stå lufttæt i 14 dage for at gære.

9a



9b



9c



MERE OM BOKASHI ORGANKO ESSENTIAL

Bokashi Organko Essential er en 15,3-liters komposter fremstillet af genbrugsplast. Det er en lufttæt bokashi-spand til gæring af organisk affald ved hjælp af bokashi-klid og effektive mikroorganismer.

HVAD KAN DU PUTTE I DIN BOKASHI ORGANKO?

Du kan bortskaffe næsten alt organisk affald i Bokashi Organko-komposteren. Det anbefales at skære større stykker mad i mindre, da det bidrager til en mere effektiv gæringsproces.

Du bør ikke lægge følgende genstande i Bokashi Organko-komposteren:

VÆSKER

Eddike

Juice

Mælk

Olie

Vand

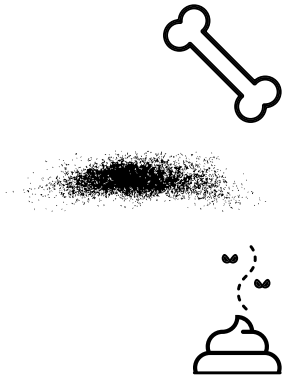


ANDET

Større knogler

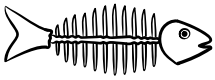
Aske

Dyreafføring

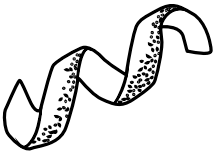


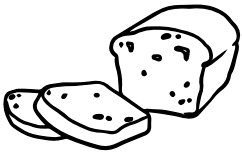
Det er fint at putte følgende fødevarer i Bokashi Organko-komposteren:

Frugt og grøntsager	Æg
Citrus- og bananskræller	Brød
Tilberedt mad	Mindre knogler
Kogt og råt kød	Kaffegrums
Fisk	Teposer
Ost	Døde blomster
Yoghurt	Mindre mængder af køkkenrulle





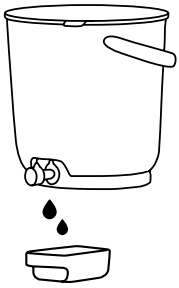


HVORDAN BRUGER JEG BOKASHI-KLID?



Det naturlige klid er en blanding af klid blandet med melasse (sukker og vand), som er beriget med nyttige mikroorganismer (mælkesyrebakterier, gær, fotosyntetiske organismer, actinomyceter og enzymatisk aktive svampe). Bokashi-klid sætter gang i gæringsprocessen og forhindrer forrådnelse af affald i komposteren. Før det første lag mad skal du sørge for at drysse 20 ml af kliddet (halvdelen af doseringsbeholderen) i bunden af komposteren ❶. Tilsæt 20 ml bokashi-klid efter hvert lag organisk affald ❸. Opbevar pakken med bokashi-klid godt forseglet og på et tørt sted.

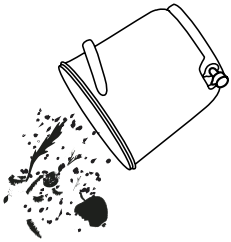
HVAD SKAL JEG GØRE MED BOKASHI-VÆSKE?



Fermentering er en naturlig proces, hvor organisk affald nedbrydes af effektive mikroorganismer, uden de ubehagelige lugte fra rådnende mad. Under processen bevarer massen alle vitaminer og mineraler. For at opnå det er det nødvendigt at tilføje klid, hver gang du tilføjer et nyt lag affald i komposteren. Undervejs i processen får du også bokashi-væske, som skal drænes jævnligt (ved at åbne for hanen i bunden og sørge for, at drænkoppen er under den ❻).

Den ufortyndede væske er velegnet til rensning af afløb og septiktankrengøring og kan være meget nyttig til at bekæmpe ukrudt. Den fortyndede væske er høj på næringsstoffer og er meget nyttig til vanding af indendørs planter og haveplanter ❼. I sådanne tilfælde skal du sørge for at fortynde væsken med vand i forholdet 1:200 (1 dl væske pr. 20 l vand).

HVAD SKAL JEG GØRE MED DEN GÆREDE MASSE?



Under fermenteringsprocessen med effektive mikroorganismer holder massen på alle de essentielle næringsstoffer, vitaminer og mineraler. Hvis der er pesticider eller andre skadelige forbindelser til stede i affaldet, vil de effektive mikroorganismer understøtte nedbrydningen. Blandingen af fermenteret organisk affald udgør en førsteklasses ressource til yderligere kompostforberedelse, der er velegnet til fødevareproduktion.

Hvis du har en have og vil bruge den der, skal den fermenterede masse af organisk affald komposteres først. Grav først et 30 cm dybt hul i din have, og hæld den fermenterede masse fra Bokashi Organko ned i det. Dæk det derefter med jord, sørg for, at der ikke kommer ilt til, og lad det være i 2 uger før spredning. Uanset hvad, vil massen nedbrydes fuldstændigt på 2-3 måneder ❾a.

Den anden mulighed i haven er at hælde den

fermenterede masse på den traditionelle kompostbunke, hvor den skal dækkes til. Endnu en mulighed er, at du graver et hul i nærheden af et træ i en skov og hælder den gærede masse ned i det. Sørg for ikke at grave det for tæt på træet – den gærede masse er meget sur og har brug for mere tid til at stabilisere sig. Dæk hullet med jord, og føl en ubeskrivelig lykke efter at have givet denne iltleverandør en god gang kvalitetsføde 9b. Hvis du ikke har en have, kan du smide massen fra Bokashi Organko-komposteren i din beholder til organisk affald, der er beregnet til at adskille organisk affald fra andet husholdningsaffald 9c.

POTENTIEL FEJLFINDING

HVORDAN SKAL JEG OPBEVARE BOKASHI ORGANKO?

- Den optimale temperatur er omkring 20 °C.
- Undgå direkte sollys.
- Opbevar indendørs, væk fra miljøpåvirkninger.

HVAD SKAL JEG GØRE, HVIS DER KOMMER MUG PÅ?

MØRK MUG:
Noget er gået galt i processen (du har ikke holdt komposteren lukket, du har tilføjet for lidt bokashi-klid eller for uregelmæssigt, eller du har forsømt at dræne bokashi-væske regelmæssigt). I det tilfælde skal du tømme komposteren i din have, tilføje en lige så stor mængde Bokashi-klid, som der er affald, dække det med jord og lade det være i 4 uger. Du kan bruge det i din have, efter perioden er gået.

HVID MUG:
Der kan opstå hvid skimmelsvamp, hvis du fylder komposteren meget langsomt, eller der er meget luft i komposteren. Hvid skimmel er ikke skadelig, så bare rolig. Hvis det stadig generer dig, så læg et stykke tykt papir oven på affaldet efter at have dækket det med bokashi-klid.

HVORFOR LUGTER MIN BOKASHI-SPAND?

Bokashi-spandlugten er helt normal, så længe den ikke stinker som rådden mad. Lugten er en god indikator for, at processen er lykkedes, og du kan forvente en sur-sød lugt. Når den er ordentligt forseglet, bør din Bokashi Organko ikke påvirke lugten i dit køkken. Hvis den gør det, kan der være noget galt, og du bør prøve følgende:

- Tilføj mere organisk affald til din Bokashi Organko-komposter.
- Tilføj mere Bokashi-klid.
- Sørg for, at dit organiske affald ikke er for vådt.
- Dræn bokashi-væsken jævnligt.
- Sørg for, at processen er anaerob (der er mindre eller slet ingen ilt).
- Pas på, at temperaturen ikke er for høj.

Du kan finde de oftest stillede spørgsmål og svar her: **https://knowledge.skaza.com/**



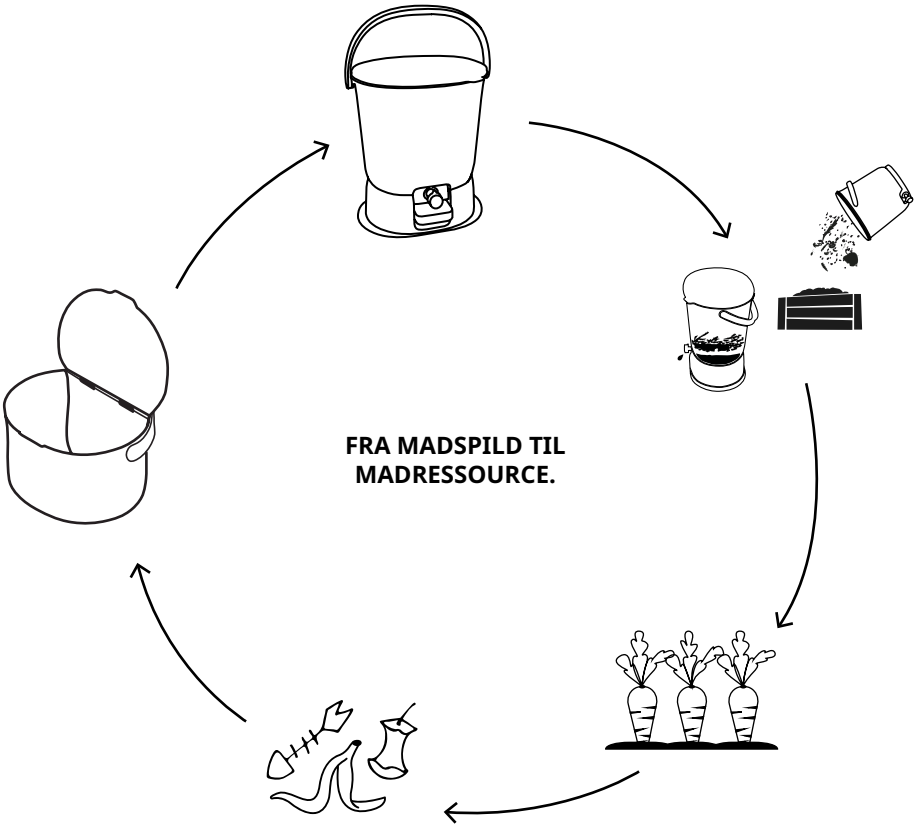
Affaldsblandingen i Bokashi Organko-komposteren, bokashi-væsken og bokashi-klidet er ikke egnet til at indtage.

Låget må ikke bruges som skærebræt men kun til bortskaffelse af affaldet.

Den er egnet til opvaskemaskine ved maks. temperatur på 55 °C eller på øko-program. Læg ikke låget i opvaskemaskinen.

Hvis du fjerner hanen fra beholderen og rengør den manuelt, er det nødvendigt at smøre hanen med et fedtstof (f.eks. smør, margarine eller svinefedt) for at sikre forseglingen.

Udsæt ikke produktet for direkte sollys eller lave temperaturer.



SE DE ANDRE PRODUKTER, DER HJÆLPER DIG MED AT HÅNDTERE ORGANISK AFFALD EFFEKTIVT OG BIDRAGER TIL EN RENERE PLANET:
bokashiorganko.com/product-catalog

Læs mere om Bokashi-kompostering ved at scanne (eller klikke på) QR-koden.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

USER MANUAL

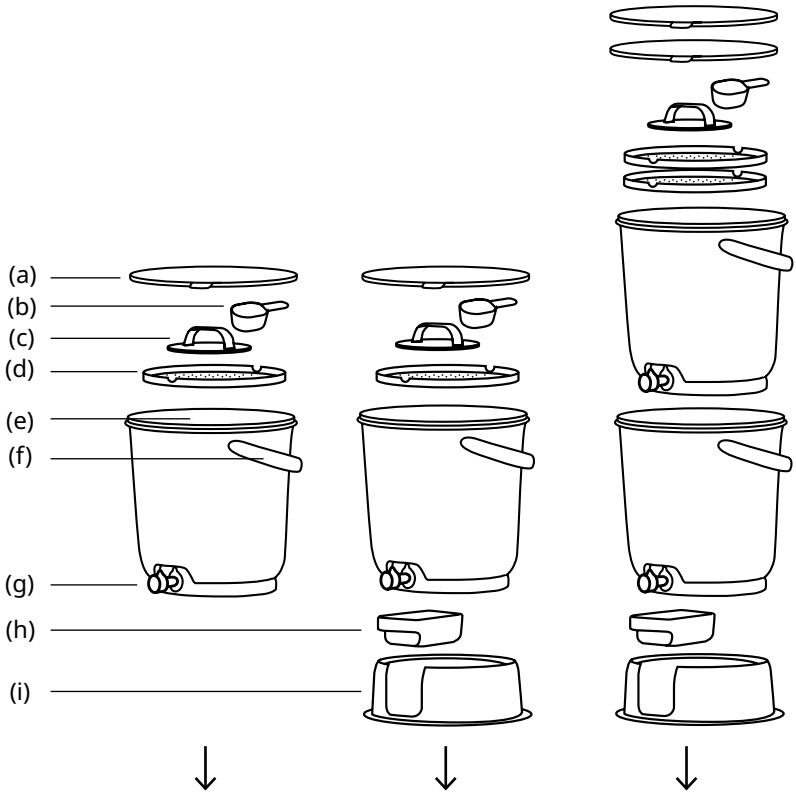
BOKASHI ORGANKO ESSENTIAL

From food waste to food resource.



REthink plastics
RECYCLED

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



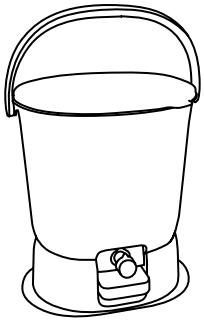
BOKASHI ORGANKO ESSENTIAL SET + BASE

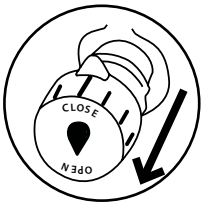
2x 15,3 L



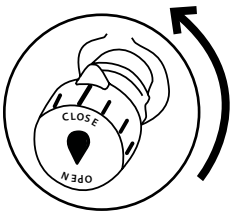
THINGS YOU NEED TO KNOW BEFORE FIRST USE

1. SETTING UP THE TAP



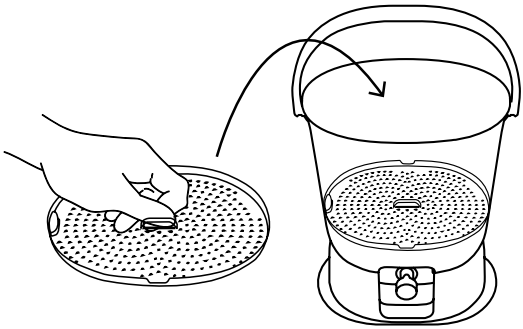


STEP 1: Pull the tap until you hear “click” sound.

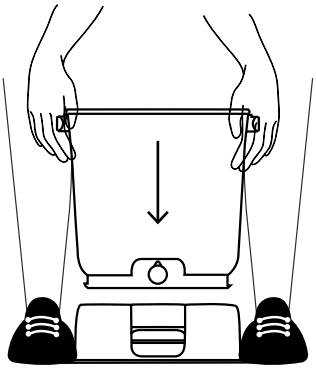


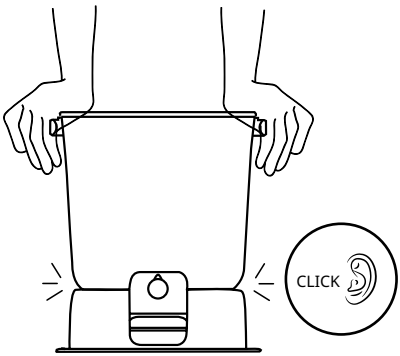
STEP 2: When not used, make sure the tap is turned closed.

2. INSERTING THE DRAINING SIEVE

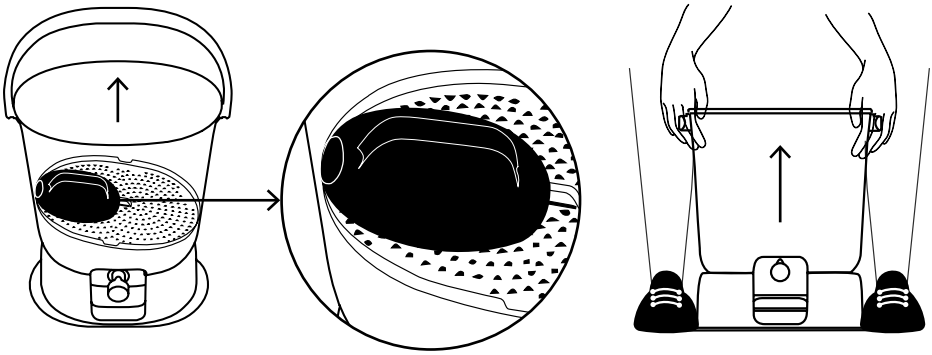


3. PUTTING THE CONTAINER ON THE BASE
(only for models with base)



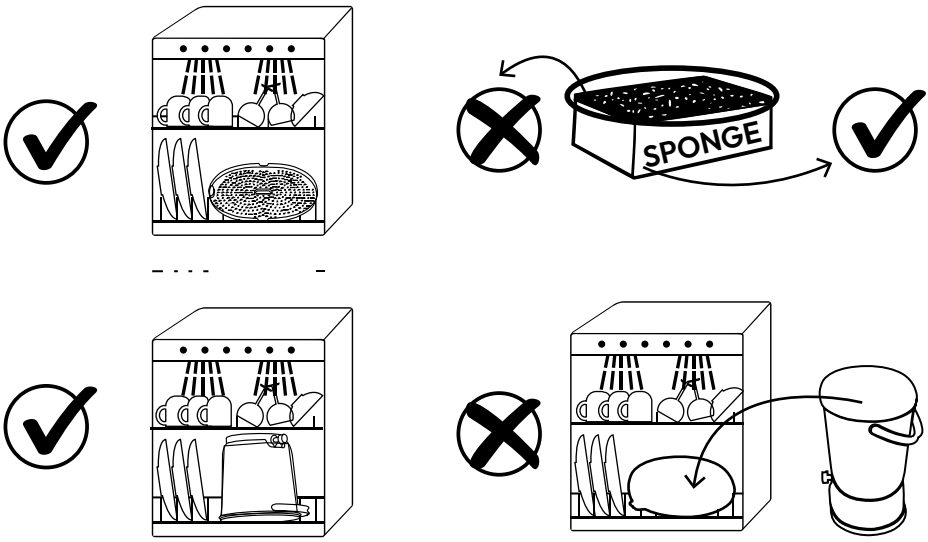


DISSASEMBLING



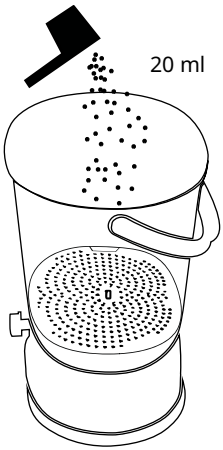
DISHWASHER SAFE





If you remove the tap from the bin and clean it manually, it is necessary to oil the tap with grease (e.g. butter, margarine, lard).

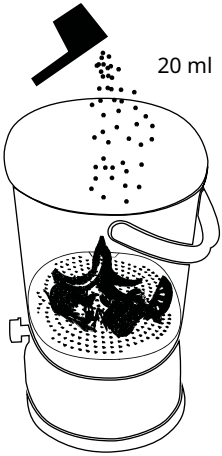
HOW TO USE BOKASHI ORGANKO IN EASY STEPS



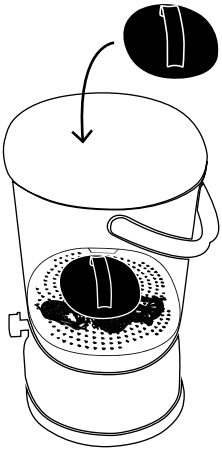
1



2



3



4



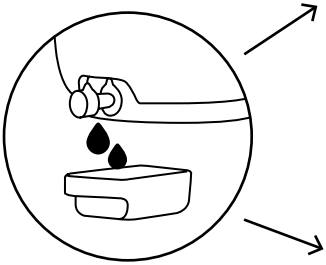
Close the lid.

5

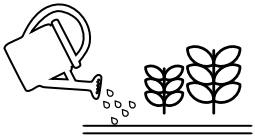


Drain the liquid every 3-4 days.

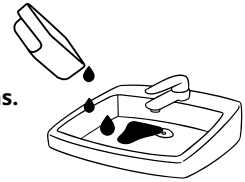
6



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

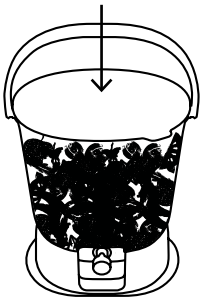


Undiluted for cleaning drains.



7

8



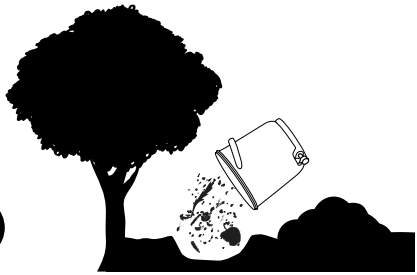


When full, leave air-tight for 14 days to ferment.

9a



9b



9c



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

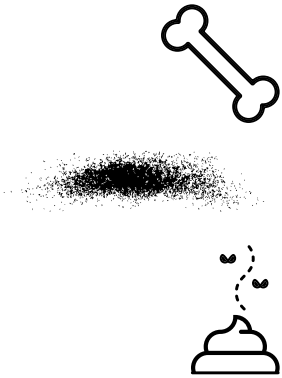


OTHER

Larger bones

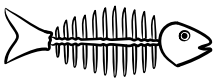
Ashes

Animal feces

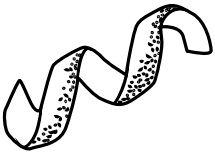


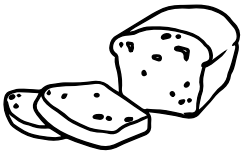
It is allowed to put the following food into
the Bokashi Organko composter:

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





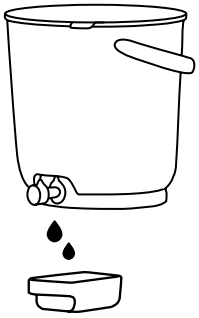


HOW TO USE BOKASHI BRAN?



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.

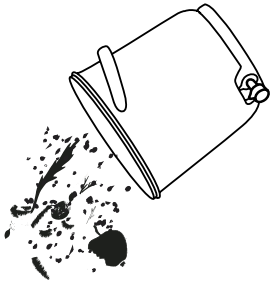
WHAT TO DO WITH BOKASHI LIQUID?



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/



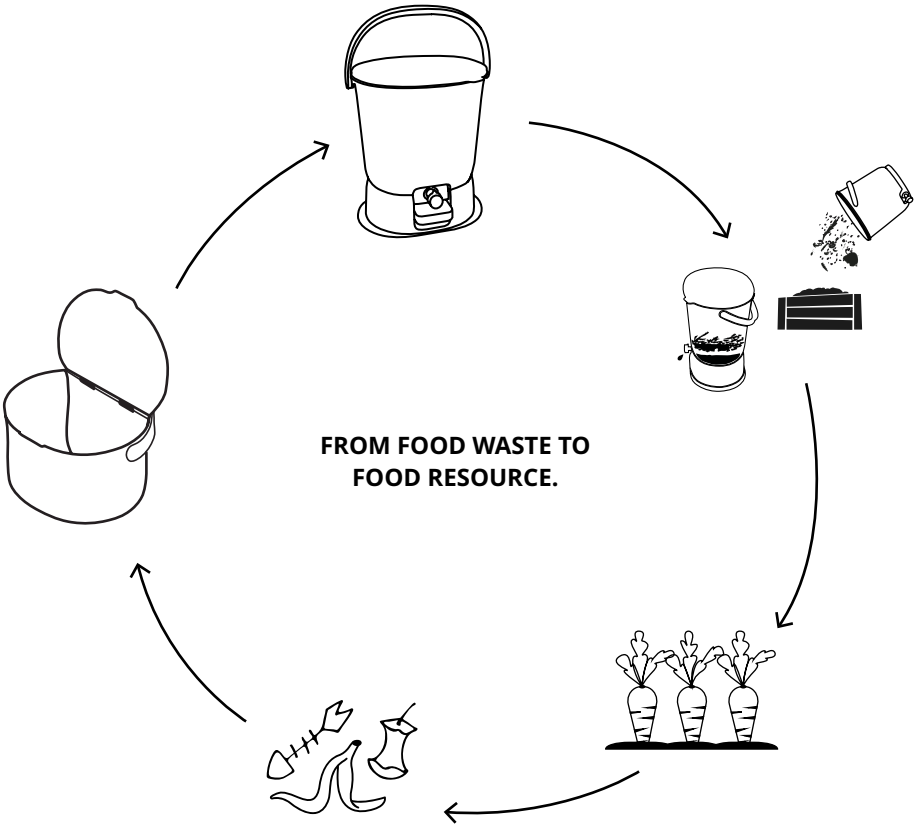
The waste mixture in the Bokashi Organko composter, bokashi liquid and bokashi bran are not suitable for consumption.

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.

In case you remove the tap from the bin and clean it manually, it is necessary to oil the tap with grease (e.g. butter, margarine, lard) in order to ensure the sealing.

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



TAKE A LOOK AT OTHER PRODUCTS THAT WILL HELP YOU MANAGE ORGANIC WASTE EFFECTIVELY AND CONTRIBUTE TO A CLEANER PLANET:
bokashiorganko.com/product-catalog

Read more about Bokashi composting by scanning (or clicking) the QR code.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

MANUAL DEL USUARIO

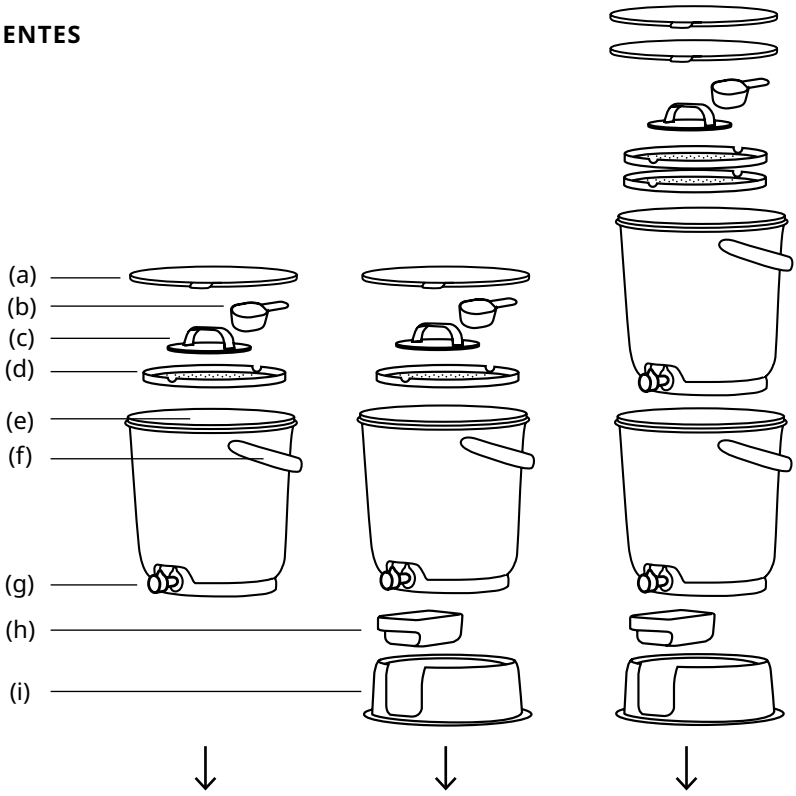
BOKASHI ORGANKO ESSENTIAL

De basura orgánica a recurso alimentario.



REthink plastics
RECYCLED

COMPONENTES



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Tapa (a)	1x	1x	2x
Recipiente de dosificación (b)	1x	1x	1x
Prensador (c)	1x	1x	1x
Tamiz de drenaje (d)	1x	1x	2x
Contenedor (e)	1x	1x	2x
Asa (f)	1x	1x	2x
Grifo (g)	1x	1x	2x
Vaso de drenaje (h)	/	1x	1x
Base (i)	/	1x	1x

DIMENSIONES

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



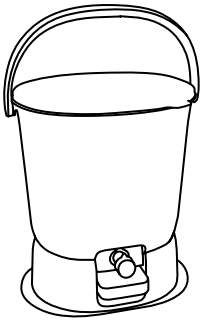
BOKASHI ORGANKO ESSENTIAL SET + BASE

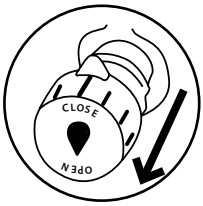
2x 15,3 L



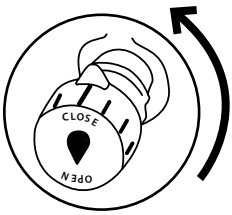
LO QUE DEBES SABER ANTES DE USARLO POR PRIMERA VEZ

1. INSTALAR EL GRIFO



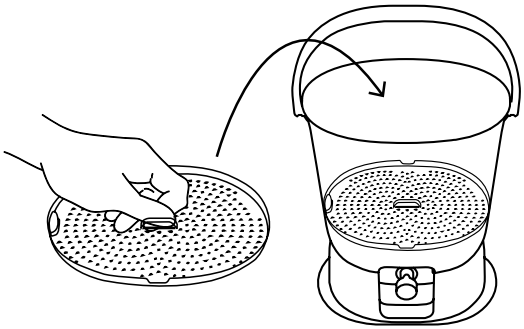


PASO 1: Aprieta el grifo hasta que oigas un “clic”.

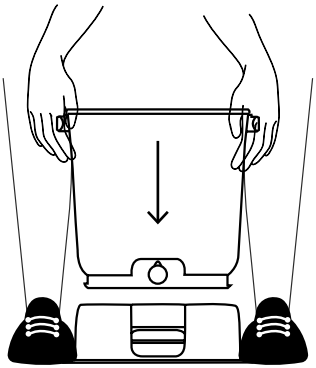


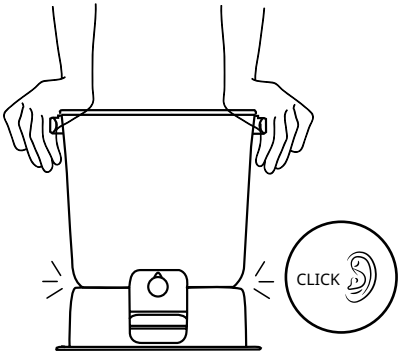
PASO 1: Cuando no se use, asegúrate de que el grifo esté cerrado.

2. INSERCIÓN DEL TAMIZ DE DRENAJE

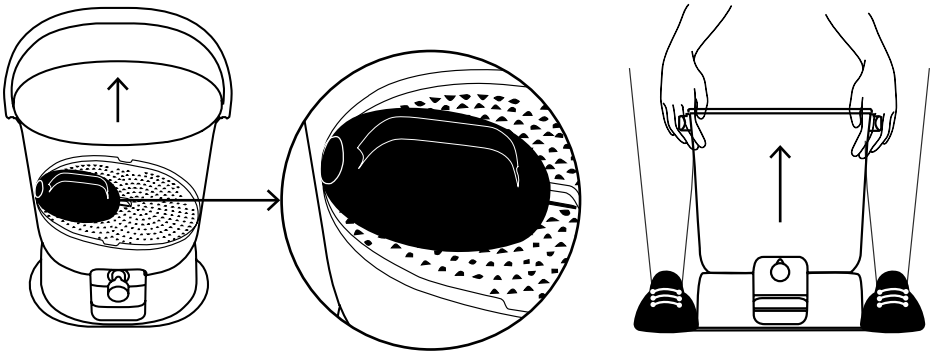


3. COLOCACIÓN DEL CONTENEDOR EN LA BASE
(solo para modelos con base)



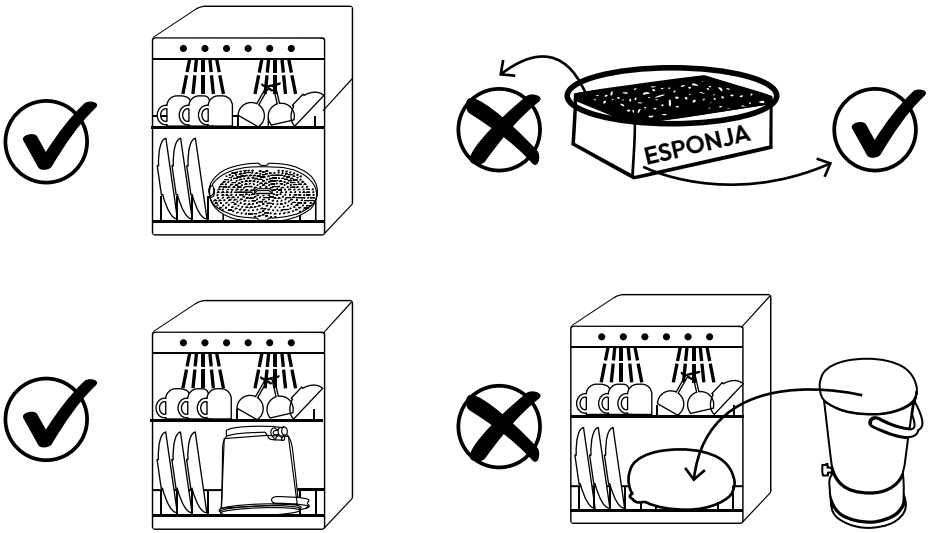


DESMONTAJE



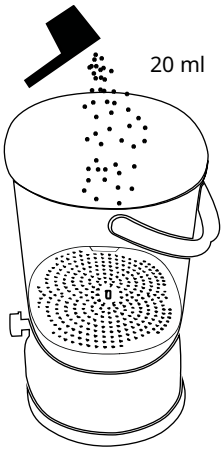
APTO PARA LAVAVAJILLAS





Si va a retirar el grifo del contenedor y limpiarlo manualmente, deberá engrasar el grifo con un producto aceitoso (como mantequilla, margarina, grasa de cerdo).

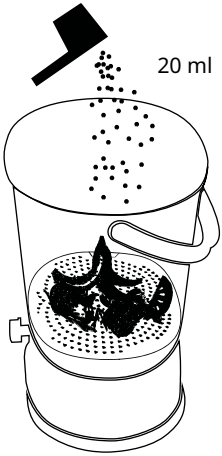
MODO DE USO DE BOKASHI ORGANKO EN UNOS SENCILLOS PASOS



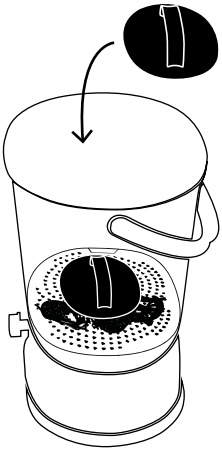
1



2



3



4



Cierra la tapa.

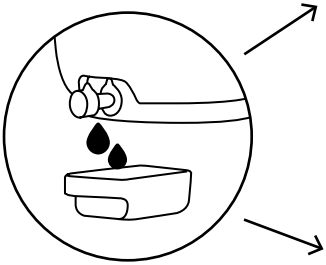
5



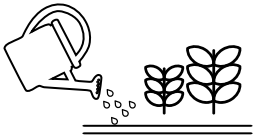
Drena el líquido cada 3-4 días.



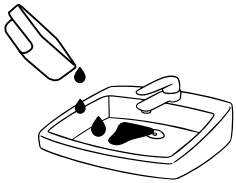
6



Dilúyelo con agua en una proporción 1:200 y riega las plantas.

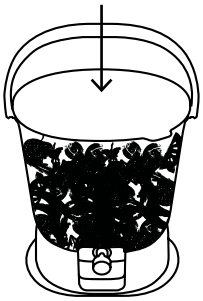


Sin diluir para limpiar los desagües.



7

8



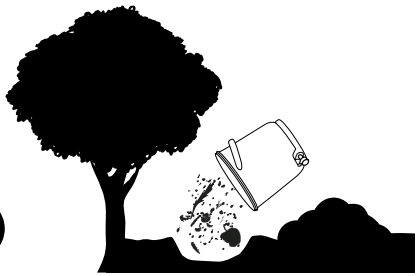


Cuando esté lleno, ciérralo herméticamente durante 14 días para que fermente.

9a



9b



9c



MÁS INFORMACIÓN SOBRE BOKASHI ORGANKO ESSENTIAL

Bokashi Organko Essential es un compostador de 15,3 litros hecho de plástico reciclado posconsumo. Se trata de un cubo hermético de bokashi para fermentar residuos orgánicos empleando salvado de bokashi con microorganismos efectivos.

¿QUÉ SE PUEDE PONER EN EL BOKASHI ORGANKO?

En el compostador Bokashi Organko puedes tirar casi todo tipo de desechos orgánicos. Aconsejamos cortar los trozos de comida más grandes en trozos más pequeños, ya que esto contribuirá a que el proceso de fermentación sea más eficaz.

En el compostador Bokashi Organko, no deberías depositar los siguientes elementos:

FLUIDOS

Vinagre

Zumo

Leche

Aceite

Agua

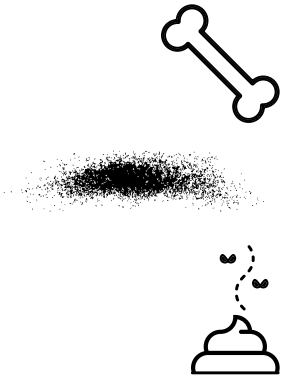


OTROS

Huesos grandes

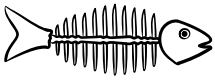
Cenizas

Heces de animales

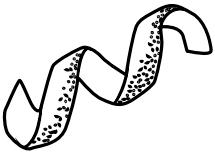


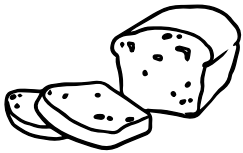
En el compostador Bokashi Organko pueden añadirse los siguientes alimentos:

Frutas y hortalizas	Huevos
Cáscaras de plátano y cítricos	Pan
Comida preparada	Huesos pequeños
Carne cocida y cruda	Posos de café
Pescado	Bolsas de té
Queso	Flores marchitas
Yogur	Cantidades pequeñas de pañuelos de papel







¿CÓMO SE USA EL SALVADO BOKASHI?



El salvado natural es una mezcla de salvado, mezclado con melaza (azúcar y agua), enriquecido con microorganismos útiles (bacterias lácticas, levaduras, organismos fotosintéticos, actinomicetos y hongos enzimáticamente activos). El salvado de Bokashi desencadena el proceso de fermentación y evita la descomposición de los desechos presentes en el compostador. Antes de la primera capa de basura orgánica, no olvides espolvorear 20 ml de salvado (la mitad del recipiente de dosificación) en el fondo del compostador **1** . Añade 20 ml de salvado de bokashi encima de cada capa de residuos orgánicos **3** . Conserva el paquete de salvado de bokashi cerrado herméticamente y en un lugar seco.

¿QUÉ SE PUEDE HACER CON EL LÍQUIDO DEL BOKASHI?



La fermentación es un proceso natural de descomposición de desechos orgánicos mediante microorganismos efectivos sin los olores desagradables de los alimentos en proceso de putrefacción. Durante el proceso, el compost conserva todas las vitaminas y minerales. Para conseguirlo, es preciso agregar salvado cada vez que se añade una nueva capa de residuos al compostador. Durante el proceso, también obtendrás líquido de bokashi que debe drenarse regularmente (abriendo el grifo de la parte inferior y asegurándote de que el vaso de drenaje esté debajo **6**).

El líquido sin diluir es apropiado para la limpieza de los desagües y la higienización de fosas sépticas y puede resultar muy útil para el control de malezas. El líquido diluido tiene un alto contenido de nutrientes y es muy útil para regar plantas de interior y plantas de jardín **7** .

En este caso, procura diluirlo con agua en una proporción de 1:200 (1 dl de líquido por cada 20 l de agua).

¿QUÉ SE PUEDE HACER CON LA MASA FERMENTADA?



Durante el proceso de fermentación con microorganismos efectivos, la masa mantiene todos los nutrientes esenciales, las vitaminas y los minerales. Si los desechos contienen pesticidas u otros componentes nocivos, los microorganismos efectivos contribuirán a su degradación. La mezcla de residuos orgánicos fermentados constituye un excelente recurso para la posterior elaboración de un compost adecuado para la producción alimentaria.

Si tienes un jardín/huerto y quieres emplearla allí, la masa fermentada de residuos orgánicos debe procesarse primero mediante un método de compostaje. Primero, cava un hoyo de 30 cm de profundidad en tu jardín y vacía en él la masa fermentada de Bokashi Organko. Cúbrelo con tierra, asegúrate de que no haya oxígeno, y déjalo así 2 semanas antes de sembrar. En cualquier caso, la masa se descompondrá totalmente en 2-3 meses **9a** .

La segunda opción en el jardín es poner la masa fermentada en el montón de compost tradicional, en cuyo caso debe cubrirse. No solo eso, además, puedes hacer un hoyo cerca de un árbol en un bosque y enterrar la masa fermentada en él. Asegúrate de no cavar demasiado cerca del árbol: la masa fermentada es muy ácida y requiere más tiempo para estabilizarse. Cúbrelo con tierra y experimenta una felicidad indescriptible después de haber regalado a este proveedor de oxígeno algo de abono de calidad **9b** . Si no tienes jardín/huerto, puedes depositar la masa del compostador Bokashi Organko en el contenedor grande para residuos orgánicos, destinado a separar

los residuos orgánicos de otros residuos sólidos urbanos 9c .

SOLUCIÓN DE POSIBLES PROBLEMAS

¿DÓNDE PUEDO GUARDAR EL BOKASHI ORGANKO?

- La temperatura óptima es de alrededor de 20 °C.
- Alejado de la luz solar directa.
- Mantenerlo en el interior, alejado de factores ambientales.

¿QUÉ DEBO HACER SI APARECE MOHO?

MOHO OSCURO:
Algo funcionó mal en el proceso (no mantuviste el compostador cerrado, agregaste muy poco salvado de bokashi o lo hiciste de forma irregular u olvidaste drenar el líquido de bokashi con regularidad). En este caso, vacía el contenido del compostador en el jardín/huerto, agrega una cantidad igual de salvado de Bokashi que de residuos, cúbrelo con tierra y déjalo durante 4 semanas. Puedes usarlo en el jardín cuando transcurra ese periodo.

MOHO BLANCO:
Puede aparecer moho blanco si llenas el compostador muy lentamente o si hay mucho aire en el mismo. No te preocupes porque el moho blanco no es perjudicial. Si persiste, coloca un trozo de papel grueso encima de los desechos tras cubrirlos con salvado de bokashi.

¿POR QUÉ HUELE MI CUBO DE BOKASHI?

El olor del cubo de bokashi es completamente normal siempre y cuando no huela a comida podrida. El olor es un buen indicador de que el proceso ha funcionado; lo esperable es un olor agridulce. Cuando está debidamente sellado, tu Bokashi Organko no debería afectar al olor de tu cocina.

Si es así, puede que haya algún problema y deberías intentar lo siguiente:

- Añade más residuos orgánicos a tu compostador Bokashi Organko.
- Agrega más salvado de Bokashi.
- Asegúrate de que los residuos orgánicos no estén demasiado húmedos.
- Drena el líquido de bokashi regularmente.
- Asegúrate de que el proceso sea anaeróbico (con menos oxígeno o sin él).
- Procura que la temperatura no sea demasiado alta.

Puedes encontrar las preguntas y respuestas más frecuentes aquí:
https://knowledge.skaza.com/



La mezcla de residuos del compostador Bokashi Organko, el líquido de bokashi y el salvado de bokashi no son aptos para el consumo.

La tapa no puede utilizarse como tabla de corte, sino solo para eliminar los residuos.

Apto para lavavajillas a una temperatura máx. de 55 °C o en modo eco. No laves la tapa en el lavavajillas.

Si retira el grifo del contenedor y lo limpia manualmente, debe engrasar el grifo con un producto aceitoso (como mantequilla, margarina, grasa de cerdo) para garantizar el sellado.

No expongas el producto a la luz solar directa ni a bajas temperaturas.



DE BASURA ORGÁNICA
A RECURSO ALIMENTARIO.

ECHA UN VISTAZO A OTROS PRODUCTOS QUE TE AYUDARÁN A GESTIONAR EFICAZMENTE LOS RESIDUOS ORGÁNICOS Y A CONTRIBUIR PARA QUE TENGAMOS UN PLANETA MÁS LIMPIO:
bokashiorganko.com/product-catalog

Obtén más información sobre el compostaje de Bokashi escaneando (o pulsando) el código QR.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

KASUTUSJUHEND

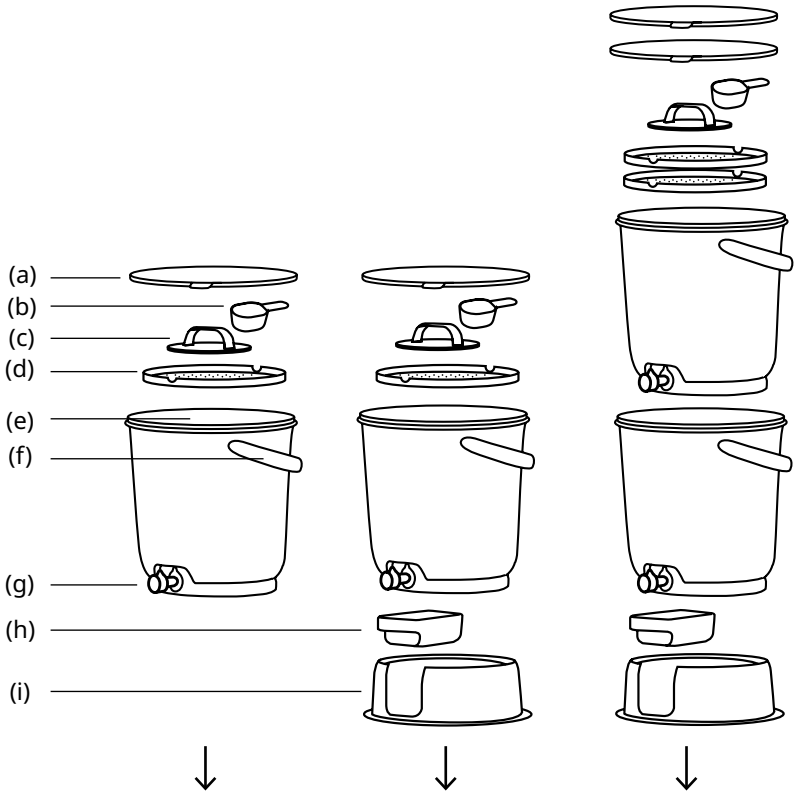
BOKASHI ORGANKO ESSENTIAL

Toidujäätmetest toiduallikaks.



REthink plastics
RECYCLED

OSAD



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Kaas (a)	1x	1x	2x
Doseerimi-smahuti (b)	1x	1x	1x
Press (c)	1x	1x	1x
Nõretamissõel (d)	1x	1x	2x
Mahuti (e)	1x	1x	2x
Käepide (f)	1x	1x	2x
Kraan (g)	1x	1x	2x
Nõre vastu-võtmise tass (h)	/	1x	1x
Alus (i)	/	1x	1x

MÕÕTMED

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



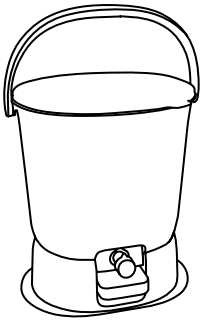
BOKASHI ORGANKO ESSENTIAL SET + BASE

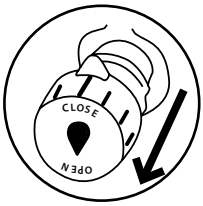
2x 15,3 L



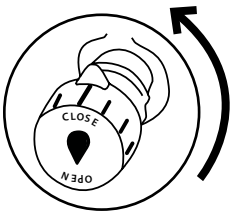
MILLEGA TULEKS ENNE ESIMEST KASUTAMIST ARVESTADA

1. KRAANI SEADISTAMINE



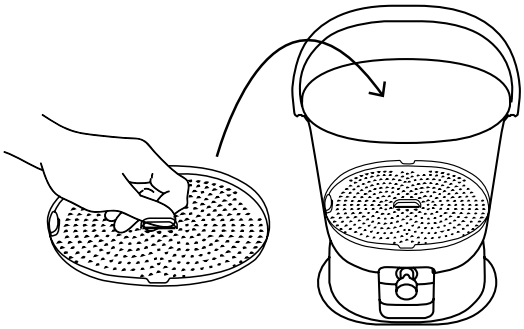


1. SAMM: lükake kraani, kuni kuulete häält klõpsatust.

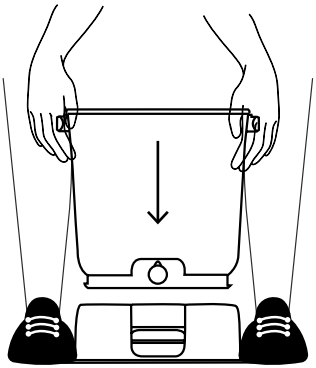


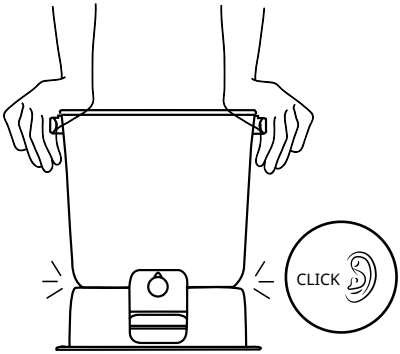
1. SAMM: kui te kraani ei kasuta, peab see olema kinni keeratud.

2. NÕRETAMISSÕELA SISESTAMINE

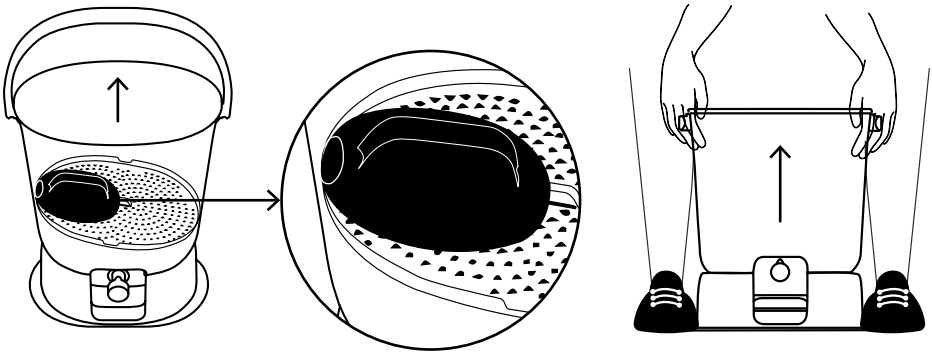


3. MAHUTI ALUSELE PAIGUTAMINE
(ainult alusega mudelite puhul)



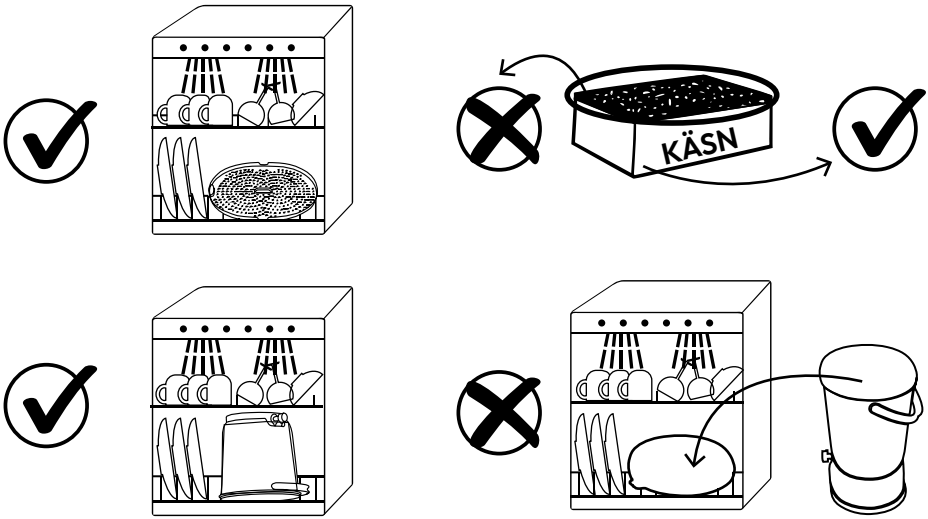


LAHTIVÕTMINE



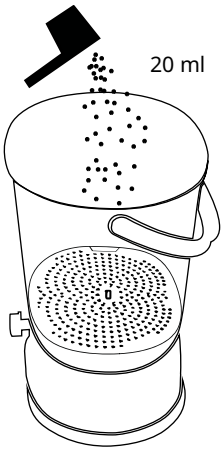
NÕUDEPESUMASINAS KASUTATAV





Kui eemaldate kraani mahuti küljest ja puhastate selle manuaalselt, peab kraani määrdeainega õlitama (nt või, margariin, rasv).

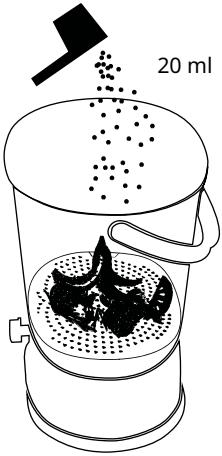
TOOTE BOKASHI ORGANKO KASUTAMINE LIHTSATE SAMMUDENA



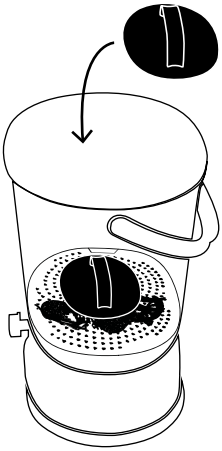
1



2



3



4



Sulgege kaas.

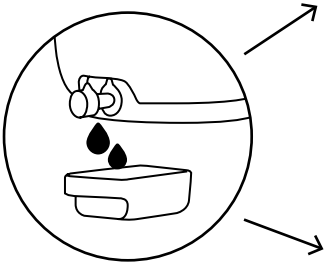
5



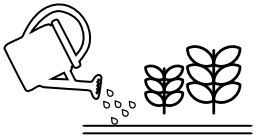
Tühjendage seade iga 3-4 päeva järel vedelikust.



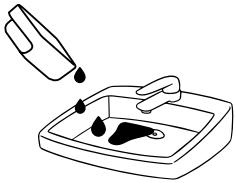
6



Lahjendage veega suhtes 1:200 ja kastke taimi.

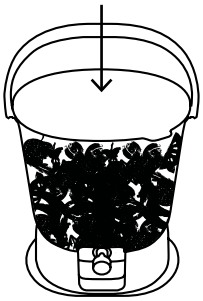


Lahjendamata sobib torude puhastamiseks.



7

8



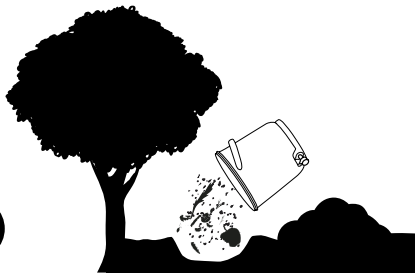


Kui mahuti on täis, jätke õhukindlalt 14 päevaks käärima.

9a



9b



9c



LISATEAVE TOOTE BOKASHI ORGANKO ESSENTIAL KOHTA

Bokashi Organko Essential on 15,3-liitrine komposter, mis on valmistatud tarbimisjärgsest ringlusse võetud plastist. Tegemist on õhukindla bokashi-mahutiga, mis on mõeldud orgaaniliste jäätmete kääritamiseks, kasutades bokashi-kliisid koos tõhusate mikroorganismidega.

MIDA VÕIN TOOTESSE BOKASHI ORGANKO PANNA?

Te võite panna Bokashi Organko kompostrisse peaaegu kõiki orgaaniilisi heitmeid. Soovitav on lõigata suuremad toidutükid väiksemateks, sest see aitab kaasa tõhusamale käärimisprotsessile.

Alljärgnevat ei tohi Bokashi Organko kompostrisse panna:

VEDELIKUD

äädikas

mahl

piim

õli

vesi

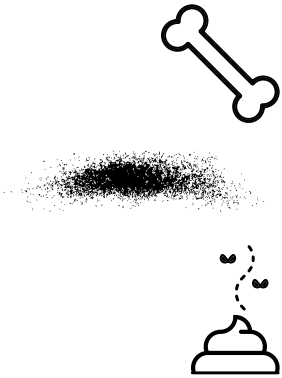


MUU

suuremad kondidd

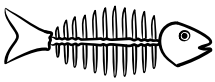
tuhk

loomade väljaheited

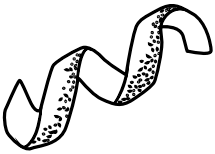


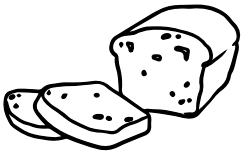
Järgnevad toidujäätmed võid julgelt Bokashi
Organko kompostrisse panna:

puuviljad ja juurviljad	munad
tsitrulised ja banaanikoored	leib ja sai
poolfabrikaatidest toit	väiksemad luud
küpsetatud ja toores liha	kohvipaks
kala	teekotid
juust	närtsinud lilled
jogurt	väiksemad paberrätid





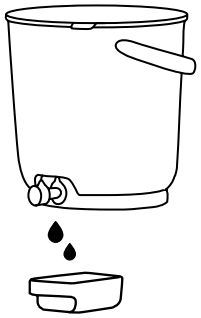


KUIDAS BOKASHI-KLIISID KASUTADA?



Looduslikud kliid on selliste kliide segu, mis on segatud melassiga (suhkur ja vesi), rikastatud mikroorganismidega (piimhappebakterid, pärm, fotosünteesivõimelised organismid, aktinobakterid ja ensümaatiliselt aktiivsed seened). Bokashi -kliid algatavad käärimisprotsessi ja ennetavad jäätmete komposteris kõdunemist. Enne esimest toidukihti laotage kindlasti 20 ml kliisid (pool doseerimismahutist) kompostri põhja **1** . Lisage 20 ml bokashi -kliid iga järgmise orgaaniliste jäätmete kihi peale **3**. Hoidke bokashi -kliide pakendit korralikult isoleeritult ja kuivas kohas.

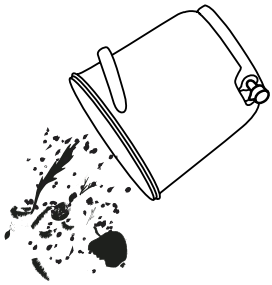
MIDA TEHA BOKASHI-VEDELIKUGA?



Käärimine on looduslik protsess, kus orgaaniline aine laguneb toimivate mikroorganismide abil, jätmata mädaneva toidu ebameeldivat lõhna. Protsessi jooksul säilitab mass kõik vitamiinid ja mineraalid. Selle saavutamiseks tuleb lisada kliisid iga kord, kui lisate kompostrisse uue jäätmekihi. Protsessi käigus on tulemuseks ka bokashi-vedelik, mida tuleb korrapäraselt nõrutada (avades mahuti põhjas asuva kraani ja veendudes, et nõre vastuvõtmise tass oleks korralikult selle all **6**).

Lahjendamata vedelik sobib hästi torude puhastamiseks, septikute sanitaartöötlemiseks ja võib olla väga kasulik ka umbrohutõrjeks. Lahjendatud vedelik on toitainerikas ja sobib hästi nii toa- kui ka aiataimede kastmiseks **7**. Sel juhul lahjendage seda kindlasti veega vahekorras 1:200 (1 dl vedelikku 20 l vee kohta).

MIDA KÄÄRINUD MASSIGA ETTE VÕTTA?



Toimivate mikroorganismidega käärimisprotsessi ajal säilitab mass kõik olulised toitained, vitamiinid ja mineraalid. Kui jäätmetes esineb pestitsiide või muid kahjulikke ühendeid, toetavad mikroorganismid selle lagunemist. Kääritatud orgaaniliste jäätmete segu kujutab endast esmaklassilist allikat toidu tootmiseks sobiva komposti edasiseks valmistamiseks.

Kui teil on aed ja soovite seda seal kasutada, tuleb käärinud orgaaniliste jäätmete massi esmalt kompostimise teel töödelda. Kõigepealt kaevake oma aeda 30 cm sügavune auk ja tühjendage sinna tootes Bokashi Organko käärinud mass. Katke see mullaga, veendudes, et see ei sisaldaks hapnikku, ja jätke see enne külvamist 2 nädalaks seisma. Mõlemal juhul laguneb mass täielikult 2–3 kuu jooksul **9a** .

Teine võimalus aias on lisada käärinud mass traditsioonilisele kompostihunnikule, kus

see tuleb katta. Samuti võite kaevata metsas mõne puu juurde augu ja käärinud massi sinna matta. Ärge kaevake auku puule liiga lähedale – käärinud mass on väga happeline ja vajab stabiliseerumiseks rohkem aega. Katke mass mullaga ja tundke kirjeldamatut rõõmu sellest, et olete sellele hapnikuvalmistajale kvaliteetset väetist andnud 9b . Kui teil pole aeda, võite Bokashi Organko kompostris oleva massi visata suurde orgaaniliste jäätmete konteinerisse, mis on mõeldud orgaaniliste jäätmete eraldamiseks muudest tahketest olmejäätmetest 9c .

VÕIMALIK VEAOTSING

KUS VÕIB TOODET BOKASHI ORGANKO HOIDA?

- Sobiv temperatuur on umbes 20 C juures.
- Vältige otsest päikesevalgust.
- Hoidke siseruumides, eemal keskkonnateguritest.

MIDA PEAKSIN TEGEMA HALLITUSE TEKKIMISEL?

TUME HALLITUS:
Protsessis läks midagi valesti (te ei hoidnud kompostrit suletuna, lisasite liiga vähe bokashi-kliisid või lisasite neid ebaregulaarselt, te ei väljutanud regulaarselt bokashi-vedelikku). Sel juhul tühjendage komposter oma aeda, lisage jäätmete olemasolul võrdne kogus bokashi-kliisid, katke see mullaga ja jätke 4 nädalaks seisma. Pärast nimetatud perioodi möödumist võite seda oma aias kasutada.

VALGE HALLITUS:
Valge hallitus võib tekkida, kui täidate kompostrit väga aeglaselt või kui kompostris on liiga palju õhku. Valge hallitus ei ole kahjulik, nii et ärge muretsege. Kui see teid siiski häirib, pange pärast toidujääkide bokashi-kliidega katmist sinna omakorda peale tükk paksu paberit.

MIKS MINU BOKASHI-MAHUTI LÕHNAB?

Bokashi-mahutist tulev lõhn on täiesti normaalne seni, kuni see ei haise nagu roiskunud toit. Lõhn on hea näitaja, et protsess toimib: on oodata magushaput lõhna. Kui toode Bokashi Organko on korralikult suletud, ei tohiks sellest tulenev teie köögi lõhnu mõjutada.Kui see pole nii, võib olla midagi nihu ja te peaksite proovima järgmist.

- Lisage oma Bokashi Organko kompostrisse rohkem orgaanilisi jäätmeid.
- Lisage rohkem bokashi-kliisid.
- Jälgige, et orgaanilised jäätmed ei oleks liiga märjad.
- Tühjendage bokashi-vedelikku regulaarselt.
- Veenduge, et protsess oleks anaeroobne (vähese hapnikukogusega või ilma hapnikuta).
- Jälgige, et temperatuur ei oleks liiga kõrge.

Korduma kippuvad küsimused ja vastused leiate siit:questions and answers here:
https://knowledge.skaza.com/



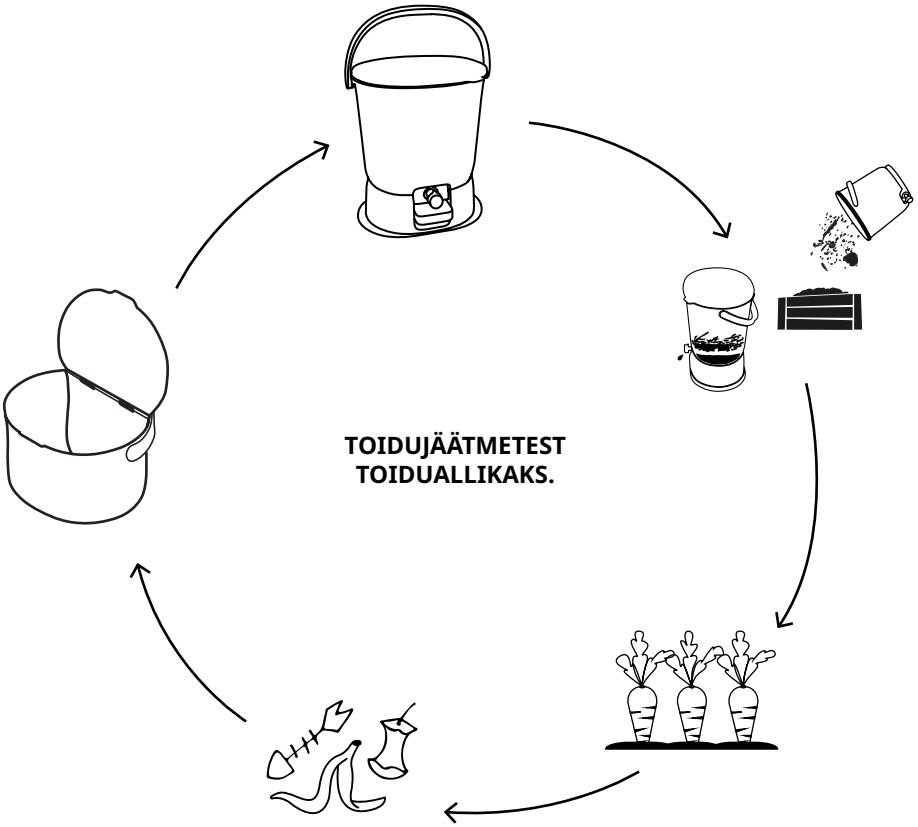
Bokashi Organko kompostris olev jäätmesegu, bokashi-vedelik ja bokashi-kliid ei sobi tarbimiseks.

Kaant ei tohi kasutada lõikelauana, see sobib ainult jäätmete kõrvaldamiseks.

Sobib kasutamiseks nõudepesumasinas max temperatuuril 55 C või Eco-režiimis. Ärge pange kaant nõudepesumasinasse.

Juhul, kui eemaldate kraani mahuti küljest ja puhastate selle manuaalselt, peab kraani õige tihendi tagamiseks määrdeainega õlitama (nt või, margariin, rasv).

Ärge jätke toodet otsese päikesevalguse ega madalate temperatuuride kätte.



TUTVUGE KA TEISTE TOODETEGA, MIS VÕIMALDAVAD ORGAANILISI JÄÄTMEID TÕHUSALT KÄIDELDA JA AITAVAD KAASA PUHTAMA PLANEEDI LOOMISELE:
bokashiorganko.com/product-catalog

Lisateavet Bokashi komposti-
mise kohta saate QR-koodi
skannides (või klõpsates).

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

KÄYTTÖOPAS

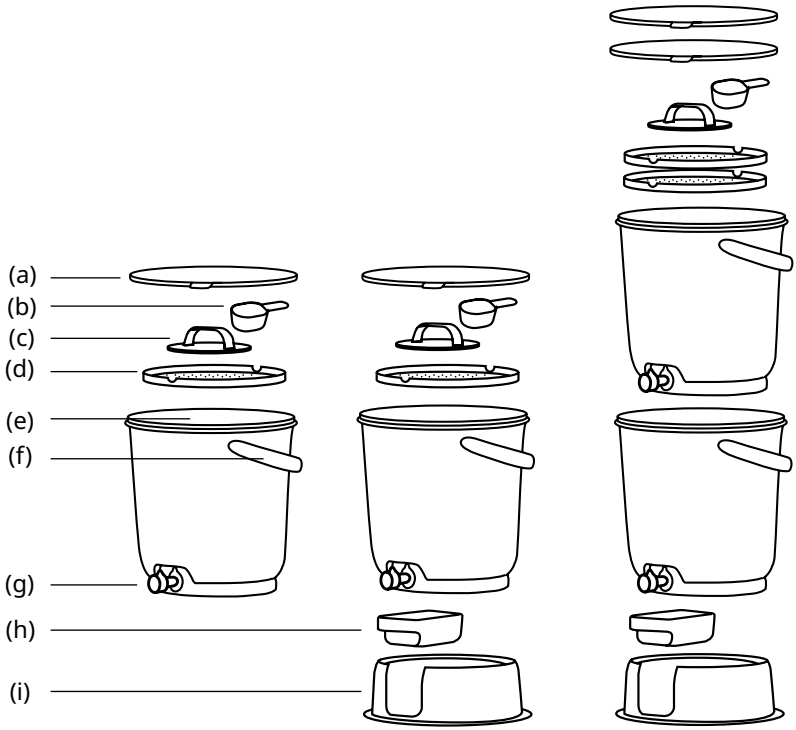
BOKASHI ORGANKO ESSENTIAL

Ruokahävikistä ruokaresurssiksi.



REthink plastics RECYCLED

OSAT



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Kansi (a)	1x	1x	2x
Annostelija (b)	1x	1x	1x
Puristin (c)	1x	1x	1x
Ritilä (d)	1x	1x	2x
Säiliö (e)	1x	1x	2x
Kahva (f)	1x	1x	2x
Hana (g)	1x	1x	2x
Tyhjennys-kuppi (h)	/	1x	1x
Jalusta (i)	/	1x	1x

MITAT

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



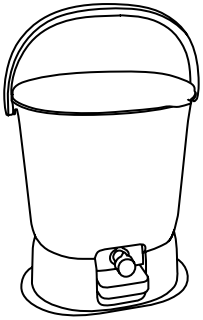
BOKASHI ORGANKO ESSENTIAL SET + BASE

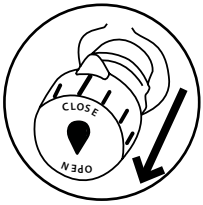
2x 15,3 L



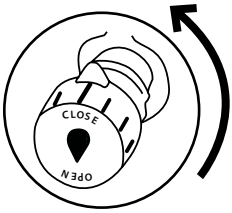
MITÄ TULEE TIETÄÄ ENNEN KÄYTTÖÄ

1. HANAN VALMISTELU



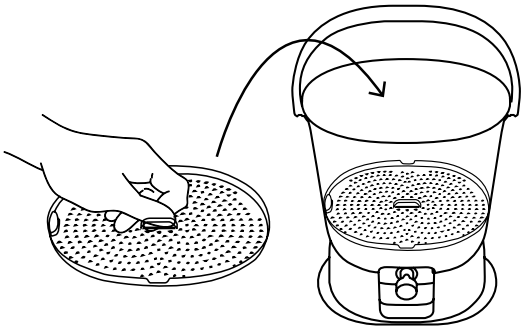


VAIHE 1: Vedä hanasta, kunnes kuulet naksahduksen.

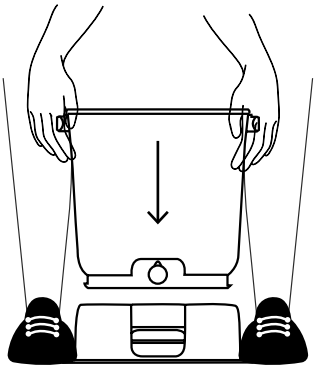


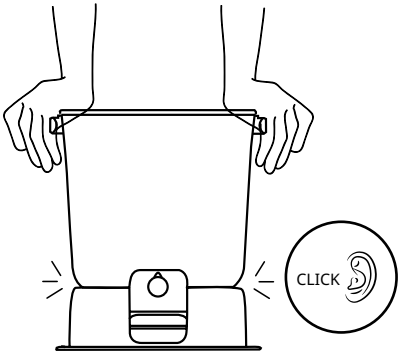
VAIHE 1: Varmista, että hana on suljettu, kun et käytä sitä.

2. RITILÄN ASETTAMINEN PAIKALLEEN

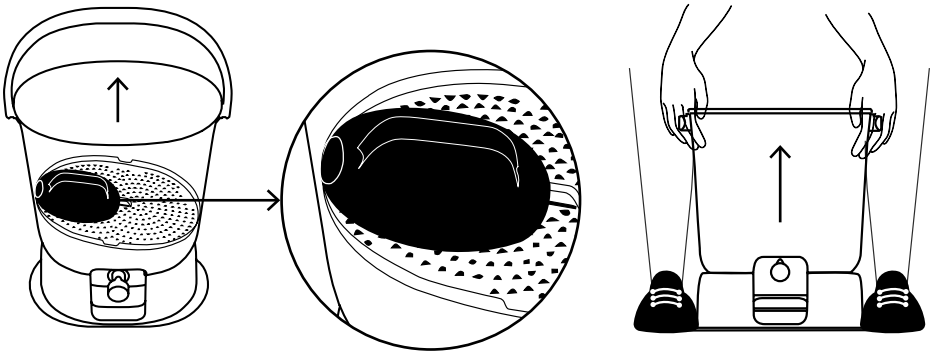


3. SÄILIÖN ASETTAMINEN JALUSTALLE
(vain jalustalliset mallit)



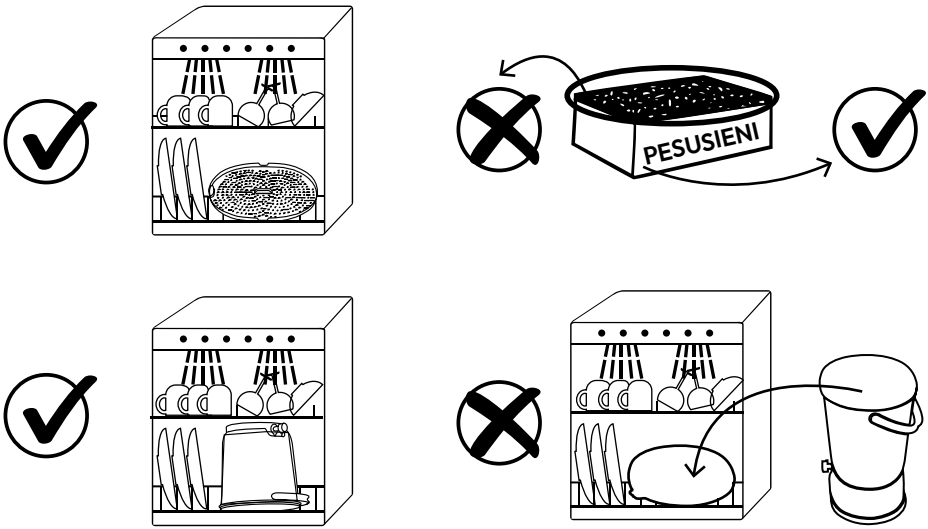


PURKAMINEN



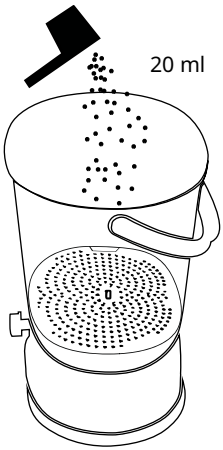
KONEPESUN KESTÄVÄ





Jos irrotat hanan säiliöstä ja puhdistat sen manuaalisesti, hana on voideltava rasvalla (esim. voilla, margariinilla tai ihralla).

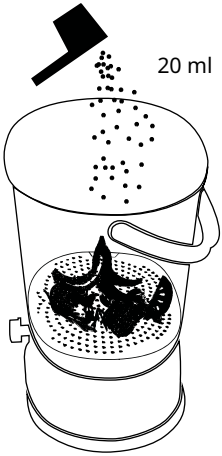
BOKASHI ORGANKON KÄYTTÖ VAIHE VAIHEELTA



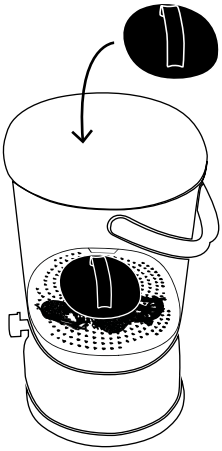
1



2



3



4



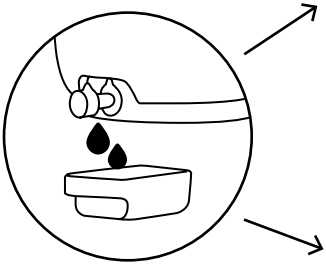
Sulje kansi.

5

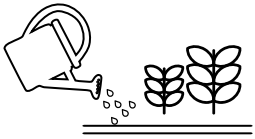
Tyhjennä neste 3–4 päivän välein.



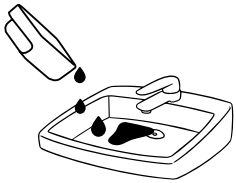
6



Laimenna vedellä suhteessa 1:200 ja käytä laimennettu neste kasvien kasteluun.

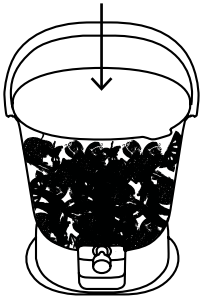


Käytä laimentamaton neste viemärien puhdistukseen.



7

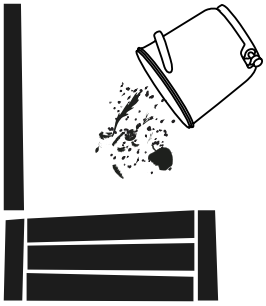
8





Kun astia on täynnä, anna sen fermentiotua kansi suljettuna vähintään 14 päivää.

9a



9b



LISÄTIETOA BOKASHI ORGANKO ESSENTIAL -KOMPOSTORISTA

Bokashi Organko Essential on 15,3-litrainen kierrätysmuovista valmistettu kompostori. Se on ilmatiivis bokashiastia, joka fermentoi eloperäisen jätteen tehokkaita mikro-organismeja sisältävän bokashirouheen avulla.

MITÄ VOIN LAITTAA BOKASHI ORGANKOON?

Voit laittaa lähes kaiken eloperäisen jätteen Bokashi Organko -kompostoriin. Isot ruoan kappaleet kannattaa leikata pienemmiksi, sillä se tehostaa käymisprosessia.

Älä laita seuraavia tuotteita Bokashi Organko -kompostoriin:

NESTEET

Etikka

Mehu

Maito

Öljy

Vesi







MUUT

Suuret luut

Tuhkat

Eläinten ulosteet

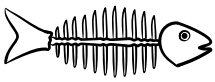




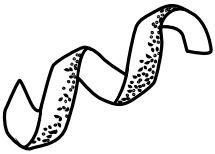


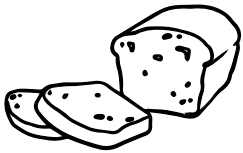
Bokashi Organko -kompostoriin saa laittaa
seuraavia tuotteita:

Hedelmät ja vihannekset	Munat
Sitrushedelmien ja banaanin kuoret	Leipä
Valmistettu ruoka	Pienet luut
Kypsennetty ja raaka liha	Kahvinporot
Kala	Teepussit
Juusto	Kuihtuneet kukat
Jogurtti	Pieniä määriä talouspaperia





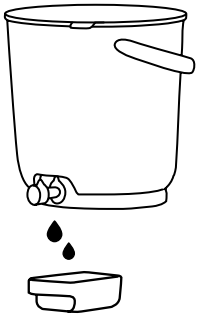


KUINKA KÄYTÄN BOKASHILESEITÄ?



Luonnollinen bokashirouhe sisältää leseitä, jotka on sekoitettu melassiin (sokeri ja vesi), ja rikastettu hyödyllisillä mikro-organismeilla (maitohappobakteerit, hiivat, fotosynteettiset organismit, aktinomykeetit ja entsymaattisesti aktiiviset sienet). Bokashirouhe käynnistää hapatusprosessin ja estää jätettä mätänemästä kompostorissa. Ripottele kompostorin pohjalle 20 ml rouhetta (puolet annostelijasta) ennen ensimmäisen ruokakerroksen lisäämistä ❶ . Lisää 20 ml bokashirouhetta jokaisen eloperäisen jätekerroksen jälkeen ❸ . Säilytä bokashirouhepakkaus suljettuna ja kuivassa paikassa.

MITÄ TEEN BOKASHINESTEELLE?



Fermentaatio on luonnollinen prosessi, jossa tehokkaat mikro-organismit hajottavat orgaanisen jätteen ilman mätänevän ruoan epämiellyttäviä hajuja. Prosessin aikana massa säilyttää kaikki vitamiininsa ja kivennäisaineensa. Tämän lopputuloksen saavutat lisäämällä rouhetta aina, kun lisäät uuden jätekerroksen kompostoriin. Prosessin aikana syntyy myös bokashinestettä, joka pitää tyhjentää astiasta säännöllisesti (avaa pohjassa oleva hana ja varmista, että tyhjennyskuppi on sen alla ❻).

Laimentamaton neste soveltuu viemärien ja sakokaivojen puhdistamiseen, ja se voi olla erittäin hyödyllistä rikkakasvien torjunnassa. Laimennettu neste sisältää runsaasti ravinteita ja on siten erittäin hyödyllistä huone- ja puutarhakasvien kastelussa ❼ . Jos käytät nestettä kasvien kasteluun, laimenna se vedellä suhteessa 1:200 (1 dl nestettä 20 litraa vettä kohti).

MITÄ TEEN FERMENTOITUNEELLA MASSALLA?



Käsittele fermentoitunut eloperäinen jätemassa ensin kompostoimalla. Voit heittää fermentoituneen mas-san perinteiseen avokompostiin, jolloin se on peitettävä ❾a .

Jos sinulla ei ole puutarhaa, voit heittää Bokashi Organko -kompostorin massan suureen biojätesäiliöön, joka erottelee eloperäisen jätteen muusta kiinteästä yhdyskuntajätteestä ❾b .

MAHDOLLINEN ONGELMANRATKAISU

MISSÄ VOIN SÄILYTTÄÄ BOKASHI ORGANKOA?

- Ihanteellinen lämpötila on noin 20 °C.
- Vältä suoraa auringonvaloa.
- Säilytä sisätiloissa kaukana ympäristötekijöistä.

MITÄ TEEN, JOS ASTIA HOMEHTUU?

TUMMA HOME:
Jotain meni pieleen prosessin aikana (et pitänyt kompostoria suljettuna, lisäsit epäsäännöllisesti tai liian vähän bokashileseitä, et tyhjentänyt bokashinestettä säännöllisesti). Jos näin käy, tyhjennä kompostori puutarhasi, lisää päälle jätteen määrää vastaava määrä bokashilesettä, peitä mullalla ja anna seistä neljä viikkoa. Voit käyttää massaa puutarhassasi, kun neljä viikkoa on kulunut.

VALKOINEN HOME:
Valkoista hometta voi ilmestyä, kun kompostori täytetään hyvin hitaasti tai kompostorissa on paljon ilmatilaa. Valkoinen home ei ole haitallista, joten ei syytä huoleen. Jos se häiritsee sinua, voit laittaa palan paksua paperia jätteen päälle sen jälkeen, kun olet peittänyt homeen bokashirouheella.

MIKSI BOKASHIASTIANI HAISEE?

On täysin tavallista, että bokashiastia haisee, kunhan se ei haise mädältä ruoalta. Hapanimelä haju on hyvä merkki siitä, että prosessi on onnistunut. Oikein suljettuna Bokashi Organkon ei pitäisi vaikuttaa keittiösi hajuihin. Jos näin käy, jokin saattaa olla vialla. Kokeile seuraavaa:

- Lisää eloperäistä jätettä Bokashi Organko -kompostoriisi.
- Lisää bokashirouhetta.
- Varmista, ettei eloperäinen jäte ole liian märkää.
- Tyhjennä bokashineste astiasta säännöllisesti.
- Varmista, että prosessi on anaerobinen (happea on vähän tai ei lainkaan).
- Varmista, ettei lämpötila ole liian korkea.

Usein kysytyt kysymykset ja vastaukset löytyvät täältä:

https://knowledge.skaza.com/



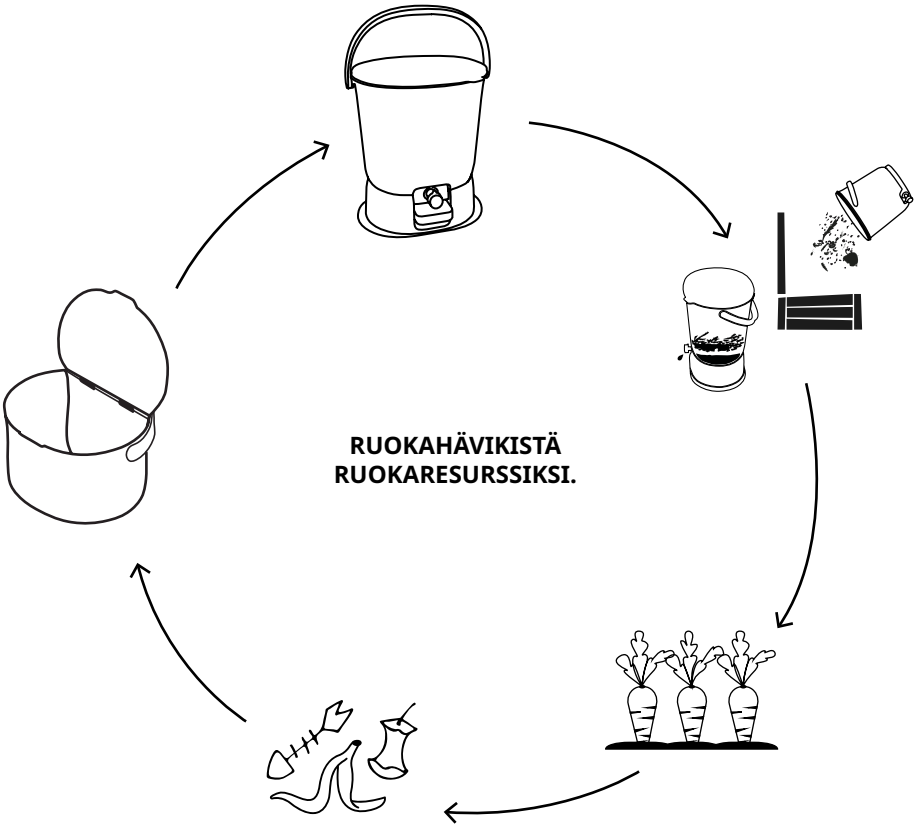
Bokashi Organko -kompostorin jäteseos, bokashineste ja bokashirouhe eivät sovellu ravinnoksi.

Kantta ei saa käyttää leikkuulautana, vaan ainoastaan jätteiden hävittämiseen.

Kestää pesun astianpesukoneessa enintään 55 °C:n lämpötilassa tai eco-tilassa. Älä laita kantta astianpesukoneeseen.

Älä altista tuotetta suoralle auringonvalolle tai alhaisille lämpötiloille.

Jos irrotat hanan säiliöstä ja puhdistat sen manuaalisesti, hanan tiiviys on varmistettava voitelemalla se rasvalla (esim. voilla, margariinilla tai ihralla).



TUTUSTU MUIHIN TUOTTEISIIN, JOTKA AUTTAVAT KÄSITTELEMÄÄN ELOPERÄISTÄ JÄTETTÄ TEHOKKAASTI JA TEKEMÄÄN PLANEETASTAMME PUHTAAMMAN:
bokashiorganko.com/product-catalog

Lue lisää bokashikompostoinnista skannaamalla QR-koodi tai napsauttamalla sitä.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

MODE D’EMPLOI

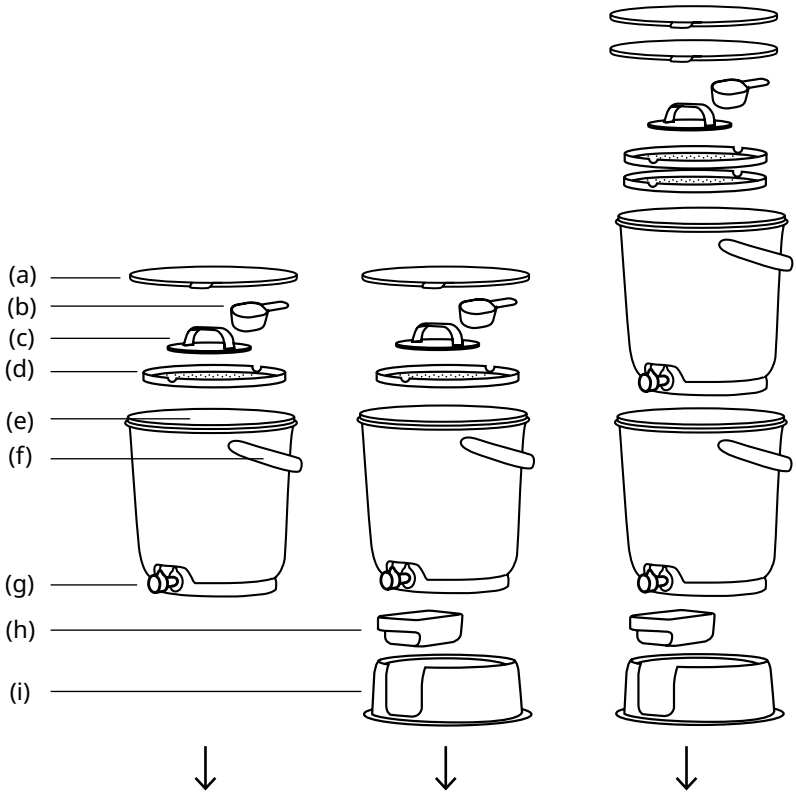
BOKASHI ORGANKO ESSENTIAL

Du gaspillage alimentaire à la ressource alimentaire.



REthink plastics
RECYCLED

PIÈCES



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Couvercle (a)	1x	1x	2x
Récipient doseur (b)	1x	1x	1x
Pressoir (c)	1x	1x	1x
Tamis (d)	1x	1x	2x
Récipient (e)	1x	1x	2x
Poignée (f)	1x	1x	2x
Robinet (g)	1x	1x	2x
Godet de vidange (h)	/	1x	1x
Socle (i)	/	1x	1x

DIMENSIONS

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



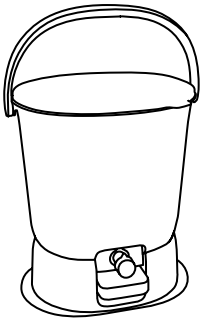
BOKASHI ORGANKO ESSENTIAL SET + BASE

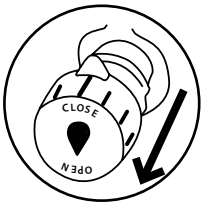
2x 15,3 L



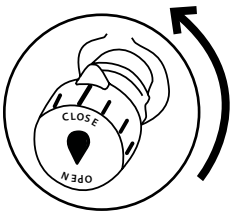
CE QUE VOUS DEVEZ SAVOIR AVANT LA PREMIÈRE UTILISATION

1. INSTALLATION DU ROBINET



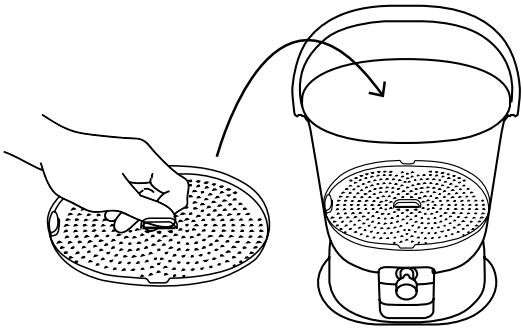


ÉTAPE 1 : Tirez sur le robinet jusqu'à ce que vous entendiez un « clic ».

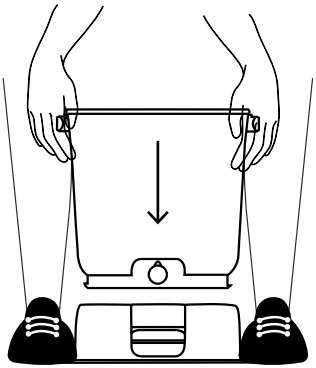


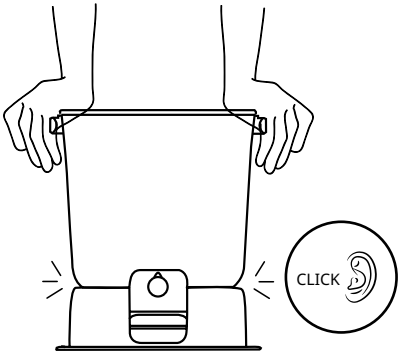
ÉTAPE 2: Assurez-vous que le robinet reste fermé lorsqu'il n'est pas utilisé.

2. INSERTION DU TAMIS

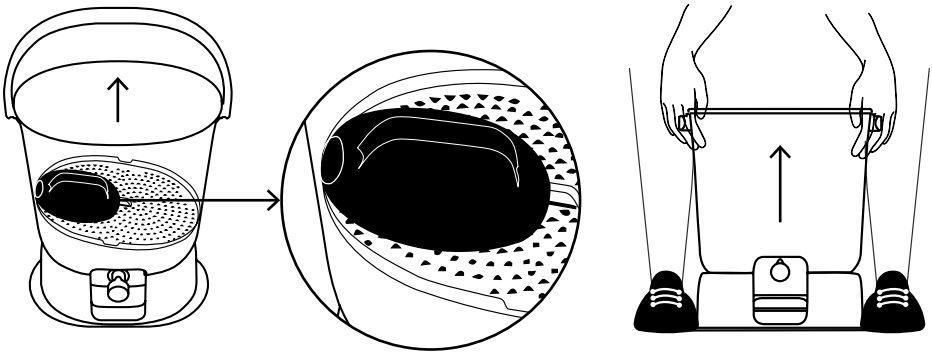


3. FIXATION DU RÉCIPIENT SUR LE SOCLE
(uniquement pour les modèles avec socle)



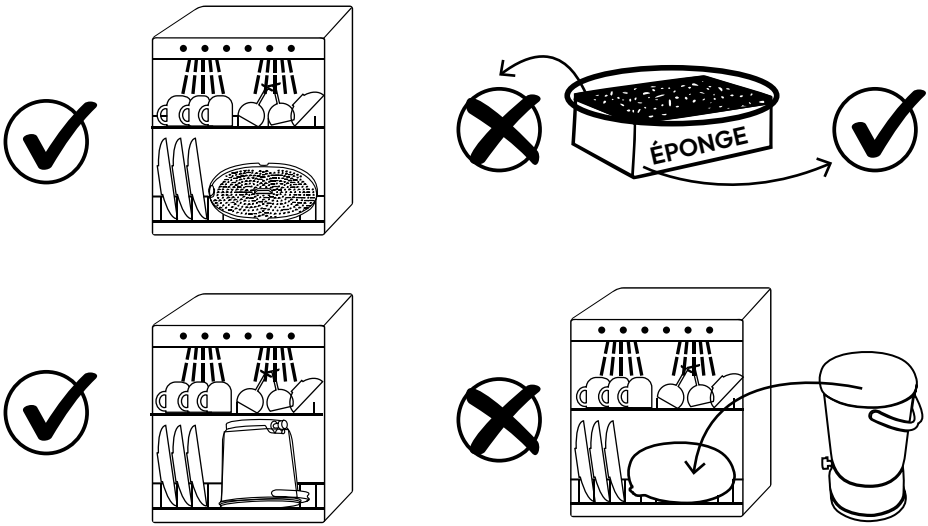


DÉMONTAGE



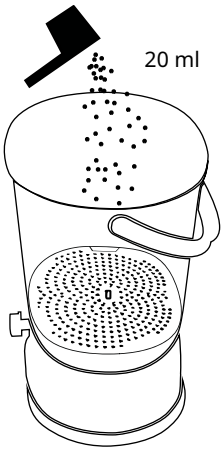
VA AU LAVE-VAISSELLE





Si vous retirez le robinet du récipient et le nettoyez manuellement, il faut huiler le robinet avec de la graisse (par exemple, du beurre, de la margarine, du saindoux).

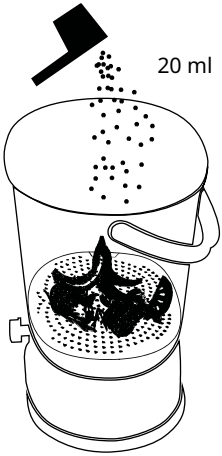
COMMENT UTILISER LE BOKASHI ORGANKO EN QUELQUES ÉTAPES



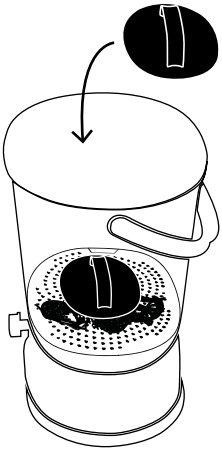
1



2



3



4



Fermez le couvercle.

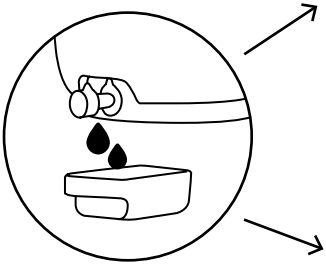
5



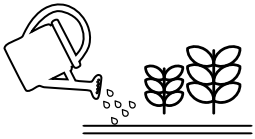
Videz le liquide tous les 3-4 jours.



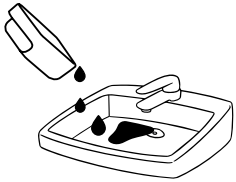
6



Diluez avec de l’eau selon un ratio de 1 pour 200, et arrosez les plantes.

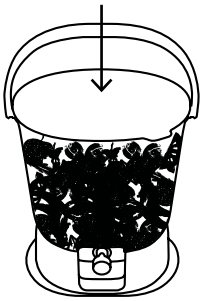


Utilisez le liquide non dilué pour le nettoyage les canalisations.



7

8



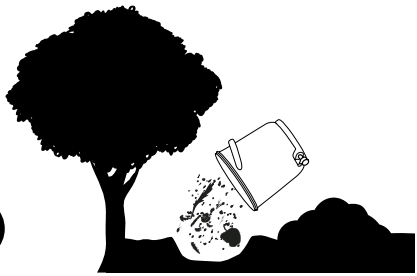


Une fois rempli, laissez fermenter hermétiquement fermé pendant minimum 14 jours.

9a



9b



9c



EN SAVOIR PLUS SUR LE BOKASHI ORGANKO ESSENTIEL

Le Bokashi Organko Essential est un composteur de 15,3 litres fabriqué à partir de plastiques recyclés postconsommation. Il s'agit d'un bokashi hermétique pour la fermentation de déchets organiques, et s'utilise avec du son de bokashi associé à des micro-organismes efficaces.

QUE METTRE DANS LE BOKASHI ORGANKO ?

Vous pouvez ajouter presque tous les déchets organiques dans le composteur Bokashi Organko. Il est conseillé de couper les gros morceaux de nourriture en de plus petits, afin d'optimiser le processus de fermentation.

Vous ne devez pas mettre les éléments suivants dans le composteur Bokashi Organko :

FLUIDES

Vinaigre

Jus

Lait

Huile

Eau



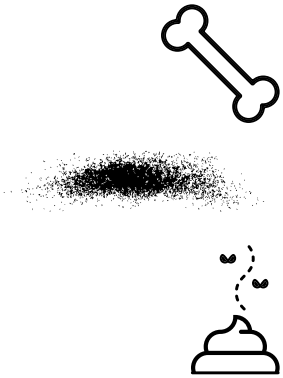
AUTRES

Très gros os

Cendres

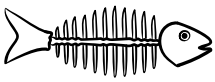
Excréments d'animaux

Terre coquillages

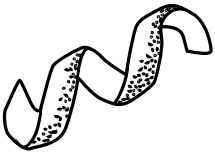


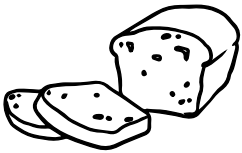
Vous pouvez mettre les aliments suivants dans le composteur Bokashi Organko :

Fruits et légumes	Œufs
Pelures d’agrumes et de banane	Pain
Nourriture préparée	Petits os
Viande cuite et crue	Marc de café
Poisson	Sachets de thé
Fromage	Fleurs fanées
Yaourt	Petites quantités de mouchoirs en papier







COMMENT UTILISER LE SON DE BOKASHI ?



Le son de Bokashi est un mélange de son et de mélasse (sucre et eau), enrichi en micro-organismes utiles (bactéries lactiques, levures, organismes photosynthétiques, actinomycètes et champignons enzymatiquement actifs). Le son de Bokashi initie le processus de fermentation et empêche la décomposition des déchets dans le composteur. Avant la première couche de nourriture, assurez-vous de saupoudrer 20 ml de son (la moitié du récipient doseur) sur le fond du composteur **1**. Ajoutez 20 ml de son de bokashi après chaque couche de déchets organiques **3**. Gardez le paquet de son de bokashi hermétiquement fermé et dans un endroit sec.

QUE FAIRE DU LIQUIDE DE BOKASHI ?



La fermentation est un processus naturel de décomposition des déchets organiques grâce aux micro-organismes efficaces, sans les odeurs désagréables des aliments en décomposition. Pendant le processus, la masse conserve toutes les vitamines et tous les minéraux. Pour cela, il est nécessaire d'ajouter du son chaque fois que vous ajoutez une nouvelle couche de déchets dans le composteur. Pendant le processus, vous obtiendrez également du liquide de bokashi qui doit être vidangé régulièrement (en ouvrant le robinet en dessous et en vous assurant que le godet de vidange se trouve sous le robinet **6**).

Le liquide non dilué convient au nettoyage des canalisations et à l'assainissement des fosses septiques et peut être très utile pour lutter contre les mauvaises herbes. Le liquide dilué est riche en nutriments et très utile dans l'arrosage de plantes d'intérieur et de jardin **7**. Dans ce cas, veillez à le diluer avec de l'eau à raison de 1 pour 200 (1 dl de liquide pour 20 l d'eau).

QUE FAIRE DE LA MASSE FERMENTÉE ?



Pendant le processus de fermentation avec Pes micro-organismes efficaces, la masse conserve l'ensemble des nutriments, vitamines et minéraux essentiels. Si certains pesticides ou autres composés nocifs sont présents dans les déchets, les micro-organismes efficaces favoriseront leur dégradation. Le mélange de déchets organiques fermentés représente une ressource de premier ordre pour la préparation ultérieure d'un compost adapté à la production alimentaire.

Si vous souhaitez l'utiliser dans votre jardin, la masse fermentée de déchets organiques doit d'abord être traitée par compostage. Tout d'abord, creusez un trou de 30 cm de profondeur dans votre jardin et videz-y la masse fermentée de Bokashi. Couvrez-le de terre, assurez-vous qu'il n'y a pas d'oxygène, et laissez reposer 2 semaines avant de semer. Dans tous les cas, la masse se décomposera totalement en 2-3 mois **9a**.

La deuxième option envisageable dans le jardin consiste à mettre la masse fermentée sur le tas de compost traditionnel, où elle doit être recouverte. Vous pouvez également creuser un trou près d'un arbre dans une forêt et y enterrer une masse fermentée. Assurez-vous de ne pas le faire trop près de l'arbre : la masse fermentée est très acide et a besoin de plus de temps pour se neutraliser. Recouvrez-la de terre et savourez la joie indescriptible d'avoir procuré à ce fournisseur d'oxygène une alimentation de qualité **9b** . Si vous n'avez pas de jardin à disposition, vous pouvez jeter la masse fermenté dans le grand conteneur

pour déchets organiques, destiné à séparer les déchets organiques des autres déchets solides municipaux 9c.

RÉSOLUTION DE PROBLÈMES

OÙ PUIS-JE CONSERVER LE BOKASHI ORGANKO ?

- La température optimale est d'environ 20 °C.
- Évitez la lumière directe du soleil.
- Gardez-le à l'intérieur, à l'abri des aléas climatiques.

QUE DOIS-JE FAIRE SI DE LA MOISISSURE APPARAÎT ?

MOISISSURE FONCÉE :
Quelque chose s'est mal passé dans le processus (vous n'avez pas gardé le composteur fermé, vous avez ajouté trop peu de son de bokashi ou pas assez fréquemment, vous avez négligé de vidanger régulièrement le liquide de bokashi). Dans ce cas, videz le composteur de votre jardin, ajoutez autant de son de Bokashi qu'il y a de déchets, recouvrez-le de terre et laissez reposer 4 semaines. Une fois passé ce délai, vous pouvez l'utiliser dans votre jardin.

MOISISSURE BLANCHE :
La moisissure blanche peut apparaître lorsque vous remplissez le composteur très lentement, ou s'il y a beaucoup d'air présent dans le composteur. La moisissure blanche n'est pas nocive, alors il est inutile de vous en inquiéter. Toutefois, si cela vous dérange, mettez un morceau de papier épais sur le dessus des déchets après l'avoir recouvert de son de bokashi.

POURQUOI MA POUBELLE BOKASHI A-T-ELLE UNE MAUVAISE ODEUR ?

L'odeur de la poubelle bokashi est tout à fait normale tant qu'elle n'est pas semblable à de la nourriture pourrie. L'odeur est un bon indicateur de la réussite du processus ; l'odeur devrait être aigre-douce. S'il est correctement scellé, votre Bokashi Organko ne devrait pas affecter les odeurs dans votre cuisine. Si c'est le cas, il y a peut-être quelque chose qui ne va pas et vous devriez essayer les solutions suivantes :

- Ajoutez plus de déchets organiques à votre composteur Bokashi Organko.
- Ajoutez plus de son Bokashi.
- Assurez-vous que les déchets organiques ne sont pas trop humides.
- Vidangez régulièrement le liquide bokashi.
- Assurez-vous que le processus est anaérobie (peu ou pas d'oxygène).
- Veillez à ce que la température ne soit pas trop élevée, ni trop basse.

Vous pouvez trouver les questions et réponses les plus fréquemment posées ici :
https://knowledge.skaza.com/



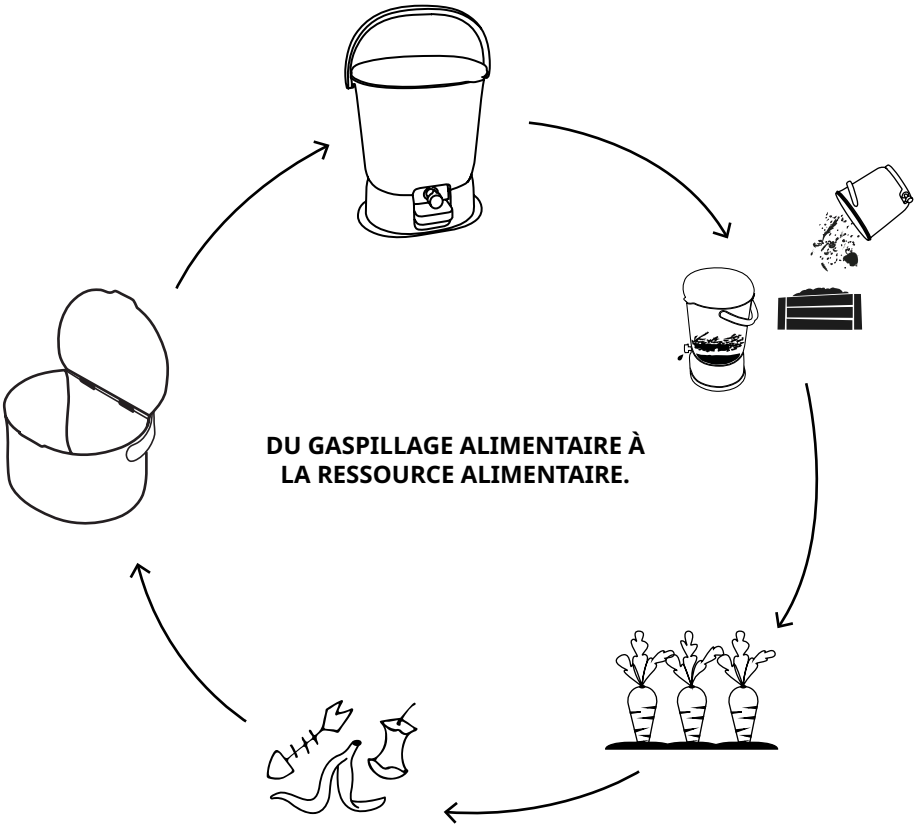
Le mélange de déchets dans le composteur Bokashi Organko, le liquide bokashi et le son bokashi ne sont pas destinés à la consommation.

Le couvercle ne doit pas être utilisé comme planche à découper, mais uniquement dans le cadre de l'élimination des déchets.

Convient pour le lave-vaisselle à une température maximale de 55 °C ou en mode économique. Ne mettez pas le couvercle au lave-vaisselle.

Dans le cas où vous retirez le robinet du récipient et le nettoyez manuellement, il faut huiler le robinet avec de la graisse (par exemple, du beurre, de la margarine, du saindoux) afin d'assurer l'étanchéité.

N'exposez pas le produit à la lumière directe du soleil ou à des températures élevées.



DU GASPILLAGE ALIMENTAIRE À LA RESSOURCE ALIMENTAIRE.

DÉCOUVREZ D'AUTRES PRODUITS QUI VOUS PERMETTRONT DE GÉRER EFFICACEMENT LES BIODÉCHETS ET DE PARTICIPER À RENDRE LA PLANÈTE PLUS PROPRE:
bokashiorganko.com/product-catalog

En savoir plus sur le compostage Bokashi en scannant (ou en cliquant sur) le code QR.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

ΕΓΧΕΙΡΙΔΙΟ ΧΡΗΣΤΗ

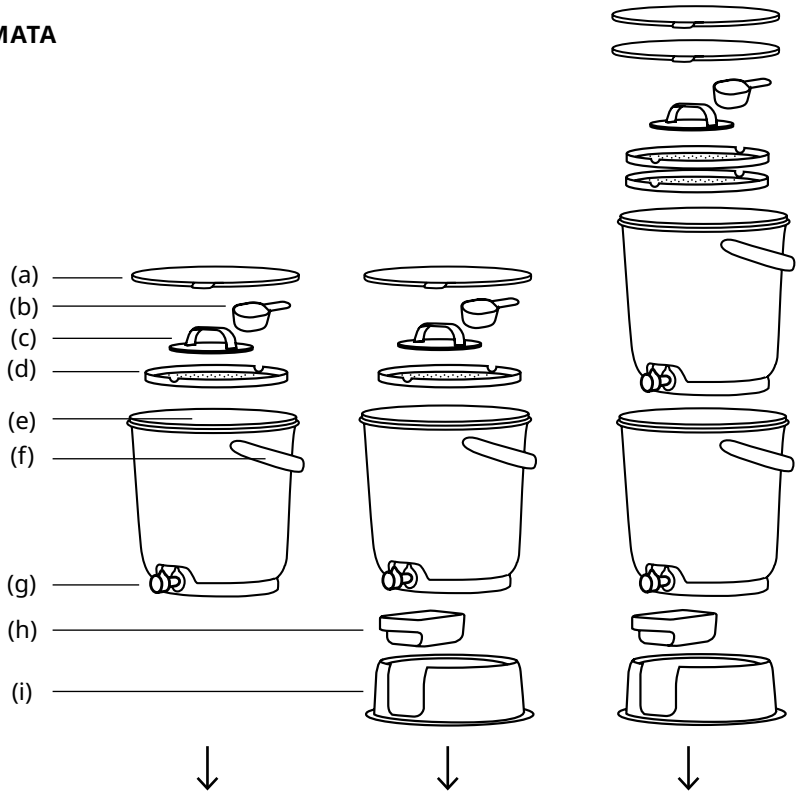
BOKASHI ORGANKO ESSENTIAL

Από απορρίμματα τροφίμων σε πηγή τροφής.



REthink plastics RECYCLED

ΕΞΑΡΤΗΜΑΤΑ



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Καπάκι (a)	1x	1x	2x
Δοσομετρητής (b)	1x	1x	1x
Πρέσα (c)	1x	1x	1x
Σίτα αποστράγγισης (d)	1x	1x	2x
Δοχείο (e)	1x	1x	2x
Χειρολαβή (f)	1x	1x	2x
Βρύση (g)	1x	1x	2x
Κύπελλο αποστράγγισης (h)	/	1x	1x
Βάση (i)	/	1x	1x

ΔΙΑΣΤΑΣΕΙΣ

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



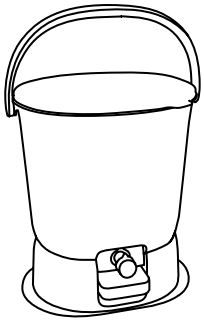
BOKASHI ORGANKO ESSENTIAL SET + BASE

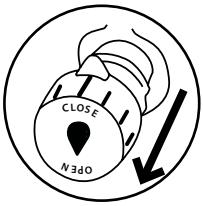
2x 15,3 L



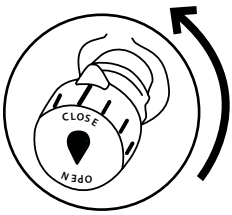
ΠΡΑΓΜΑΤΑ ΠΟΥ ΠΡΕΠΕΙ ΝΑ ΓΝΩΡΙΖΕΤΕ ΠΡΙΝ ΤΗΝ ΠΡΩΤΗ ΧΡΗΣΗ

1. ΕΓΚΑΤΑΣΤΑΣΗ ΤΗΣ ΒΡΥΣΗΣ



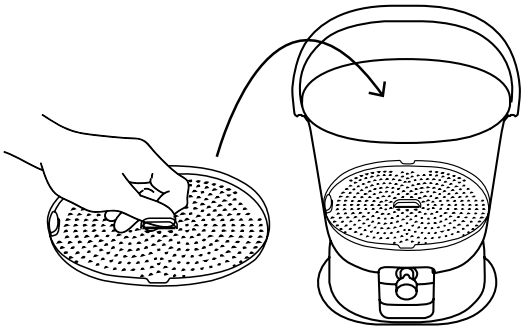


ΒΗΜΑ 1: Τραβήξτε τη βρύση μέχρι να ακούσετε τον ήχο “κλικ”.

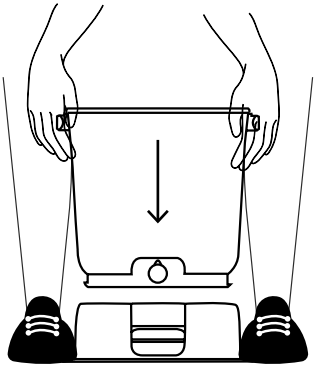


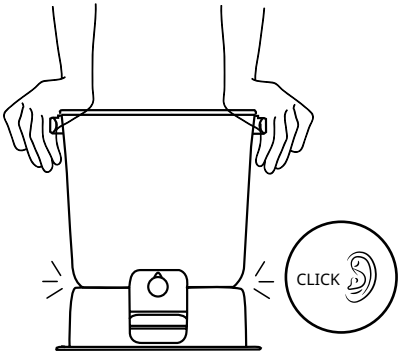
ΒΗΜΑ 2: Όταν δεν χρησιμοποιείται, βεβαιωθείτε ότι η βρύση είναι κλειστή.

2. ΕΙΣΑΓΩΓΗ ΤΗΣ ΣΙΤΑΣ ΣΤΡΑΓΓΙΣΗΣ

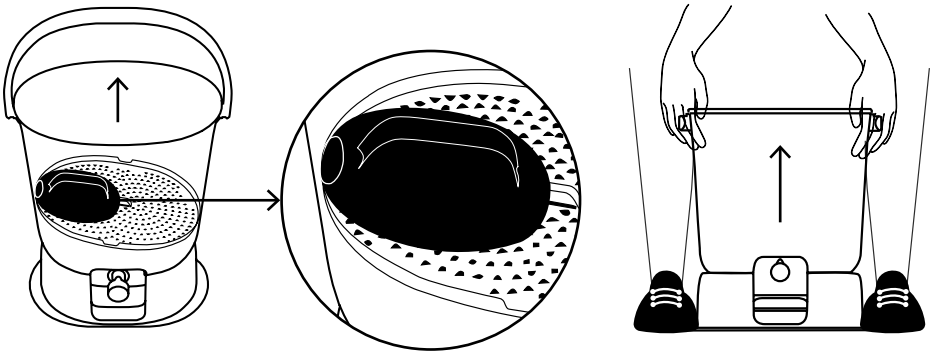


3. ΒΑΖΟΝΤΑΣ ΤΟ ΔΟΧΕΙΟ ΣΤΗ ΒΑΣΗ
(μόνο για μοντέλα με βάση)



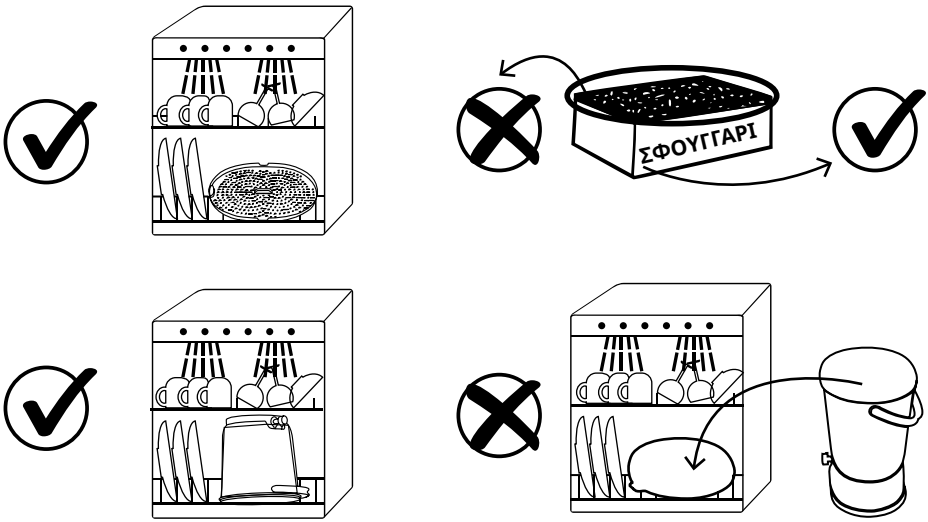


ΑΠΟΣΥΝΑΡΜΟΛΟΓΗΣΗ



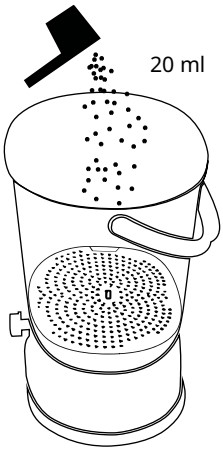
ΠΛΕΝΕΤΑΙ ΜΕ ΑΣΦΑΛΕΙΑ ΣΤΟ ΠΛΥΝΤΗΡΙΟ ΠΙΑΤΩΝ

ECO
<55°C



Αν αφαιρέσετε τη βρύση από το δοχείο και την καθαρίσετε με το χέρι, είναι απαραίτητο να την αλείψετε με λίπος (π.χ. βούτυρο, μαργαρίνη, λαρδί).

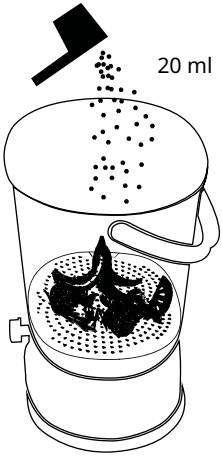
ΕΥΚΟΛΑ ΒΗΜΑΤΑ ΧΡΗΣΗΣ ΤΟΥ BOKASHI ORGANKO



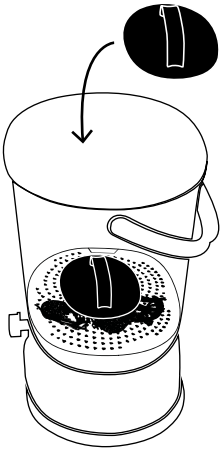
1



2



3



4



Κλείστε το καπάκι.

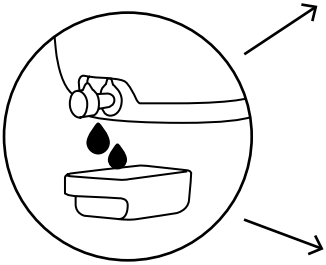
5



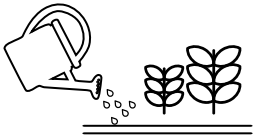
Στραγγίξτε το υγρό κάθε 3-4 ημέρες.



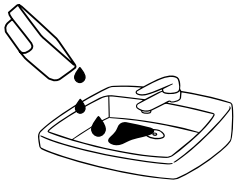
6



Αραιώστε με νερό σε αναλογία 1:200 και ποτίστε τα φυτά.

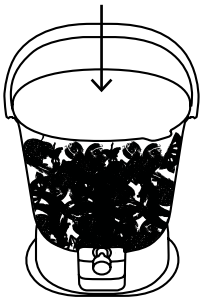


Δεν χρειάζεται διάλυση για τον καθαρισμό αποχετεύσεων.



7

8



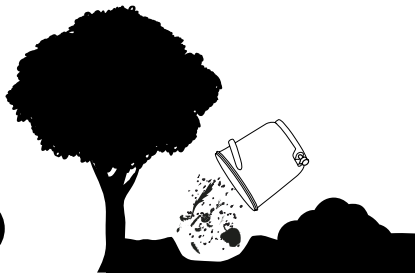


Όταν γεμίσει, αφήστε το να ζυμωθεί κλεισμένο αεροστεγώς για 14 ημέρες.

9a



9b



9c



ΠΕΡΙΣΣΟΤΕΡΑ ΓΙΑ ΤΟ BOKASHI ORGANKO ESSENTIAL

Το Bokashi Organko Essential είναι ένας κομποστοποιητής 15,3 λίτρων κατασκευασμένος από ανακυκλωμένο πλαστικό που προέρχεται από καταναλωτικά προϊόντα. Είναι ένας αεροστεγής κάδος bokashi για ζύμωση οργανικών αποβλήτων με χρήση πίτουρου bokashi με αποτελεσματικούς μικροοργανισμούς.

ΤΙ ΝΑ ΒΑΛΩ ΣΤΟ BOKASHI ORGANKO

Μπορείτε να πετάξετε σχεδόν όλα τα οργανικά απόβλητα στον κομποστοποιητή Bokashi Organko. Συνιστάται να κόβετε μεγαλύτερα κομμάτια τροφής σε μικρότερα, καθώς αυτό θα συμβάλει σε μια πιο αποτελεσματική διαδικασία ζύμωσης.

Μη βάζετε τα παρακάτω υπολείμματα στον κομποστοποιητή Bokashi Organko:

ΥΓΡΑ

Ξύδι

Χυμός

Γάλα

Λάδι

Νερό







ΑΛΛΑ

Μεγάλα οστά

Τέφρα

Περιττώματα ζώων

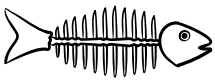




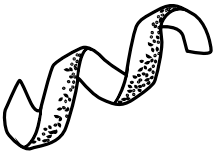


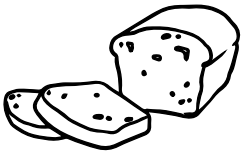
Επιτρέπεται η τοποθέτηση των παρακάτω
τροφίμων στον κομποστοποιητή Bokashi Organko:

Φρούτα και λαχανικά	Αυγά
Φλούδες εσπεριδοειδών και μπανάνας	Ψωμί
Έτοιμο φαγητό	Μικρά οστά
Μαγειρεμένο και ωμό κρέας	Κόκκοι καφέ
Ψάρι	Φακελάκια τσαγιού
Τυρί	Μαραμένα λουλούδια
Γιαούρτι	Μικρές ποσότητες χαρτομάντηλων







ΠΩΣ ΝΑ ΧΡΗΣΙΜΟ-ΠΟΙΗΣΕΤΕ ΤΟ ΠΙΤΟΥΡΟ BOKASHI



20 ml

Το φυσικό πίτουρο είναι ένα μείγμα από πίτουρο, αναμεμειγμένο με μελάσα (ζάχαρη και νερό), εμπλουτισμένο με χρήσιμους μικροοργανισμούς (βακτήρια γαλακτικού οξέος, ζυμομύκητες, φωτοσυνθετικούς οργανισμούς, ακτινομύκητες και ενζυμικά ενεργούς μύκητες). Το πίτουρο Bokashi ξεκινά τη διαδικασία ζύμωσης και αποτρέπει την αποσύνθεση των απορριμμάτων στον κομποστοποιητή. Πριν από την πρώτη στρώση υπολειμμάτων, φροντίστε να πασπαλίσετε 20 ml από το πίτουρο (το μισό του δοσομετρητή) στον πάτο του κομποστοποιητή **1**. Προσθέστε 20 ml πίτουρο bokashi μετά από κάθε στρώση οργανικών απορριμμάτων **3**. Διατηρείτε τη συσκευασία του πίτουρου μποκάσι καλά σφραγισμένη και σε ξηρό μέρος.

ΤΙ ΝΑ ΚΑΝΕΤΕ ΜΕ ΤΟ ΥΓΡΟ BOKASHI



Η ζύμωση είναι μια φυσική διαδικασία αποσύνθεσης οργανικών αποβλήτων με αποτελεσματικούς μικροοργανισμούς χωρίς τις δυσάρεστες οσμές των τροφίμων που σαπίζουν. Κατά τη διάρκεια της διαδικασίας, η μάζα διατηρεί όλες τις βιταμίνες και τα μέταλλα. Για να επιτευχθεί αυτό, είναι απαραίτητο να προσθέτετε πίτουρο κάθε φορά που προσθέτετε ένα νέο στρώμα απορριμμάτων στον κομποστοποιητή. Κατά τη διάρκεια της διαδικασίας, θα παραχθεί επίσης υγρό bokashi που πρέπει να αποστραγγίζεται τακτικά (ανοίγοντας τη βρύση στο κάτω μέρος και φροντίζοντας να βρίσκεται το κύπελλο αποστράγγισης από κάτω **6**).

Το αδιάλυτο υγρό είναι κατάλληλο για τον καθαρισμό των αποχετεύσεων και την αποχέτευση της σηπτικής δεξαμενής και μπορεί να είναι πολύ χρήσιμο για τον έλεγχο των ζιζανίων. Το αραιωμένο υγρό είναι πλούσιο σε θρεπτικά συστατικά και είναι πολύ χρήσιμο για το πότισμα φυτών εσωτερικού χώρου και φυτών κήπου **7**. Σε αυτή την περίπτωση, φροντίστε να το αραιώσετε με νερό σε αναλογία 1:200 (10 ml υγρού ανά 20 l νερού).

ΤΙ ΝΑ ΚΑΝΕΤΕ ΜΕ ΤΗ ΖΥΜΩΜΕΝΗ ΜΑΖΑ



Κατά τη διαδικασία ζύμωσης με αποτελεσματικούς μικροοργανισμούς, η μάζα διατηρεί όλα τα απαραίτητα θρεπτικά συστατικά, βιταμίνες και μέταλλα. Εάν υπάρχουν στα απόβλητα κάποια φυτοφάρμακα ή άλλες επιβλαβείς ενώσεις, οι αποτελεσματικοί μικροοργανισμοί θα ενισχύσουν την αποικοδόμηση. Το μείγμα των οργανικών αποβλήτων που έχουν υποστεί ζύμωση, αντιπροσωπεύει μια πρώτης τάξεως πηγή για περαιτέρω προετοιμασία λιπάσματος κατάλληλου για παραγωγή τροφίμων.

Εάν θέλετε να χρησιμοποιήσετε τη ζυμωμένη μάζα των οργανικών απορριμμάτων στον κήπο σας, θα πρέπει πρώτα να γίνει κομπόστ. Πρώτα, σκάψτε στον κήπο σας μια τρύπα βάθους 30 cm και αδειάστε μέσα τη ζυμωμένη μάζα από το Bokashi Organko. Καλύψτε τη με χώμα, πιέστε καλά για να βεβαιωθείτε πως δεν θα υπάρχει οξυγόνο, και αφήστε τη για 2 εβδομάδες, πριν φυτέψετε. Σε κάθε περίπτωση, η μάζα θα αποδομηθεί πλήρως μέσα σε 2-3 μήνες. **9a**).

Η δεύτερη επιλογή στον κήπο είναι η τοποθέτηση της ζυμωμένης μάζας στον παραδοσιακό σωρό κομποστοποίησης, όπου πρέπει να καλυφθεί. Ακόμα καλύτερα, μπορείτε να κάνετε μια τρύπα κοντά σε ένα δέντρο στο δάσος και να θάψετε μέσα της τη ζυμωμένη μάζα. Φροντίστε να μην τη θάψετε πολύ κοντά στο δέντρο - η ζυμωμένη μάζα είναι πολύ όξινη και χρειάζεται ένα χρονικό διάστημα για να σταθεροποιηθεί. Καλύψτε την με χώμα και νιώστε χαρά, που δώσατε σε αυτόν τον πάροχο οξυγόνου λίγη ποιοτική τροφή **9b**. Εάν δεν έχετε κήπο, μπορείτε να πετάξετε τη μάζα από τον κομποστοποιητή Bokashi Organko στον καφέ κάδο οργανικών απορριμμάτων

που διαχωρίζει από τα άλλα αστικά στερεά απόβλητα 9c.

ΠΙΘΑΝΗ ΑΝΤΙΜΕΤΩΠΙΣΗ ΠΡΟΒΛΗΜΑΤΩΝ

ΠΟΥ ΜΠΟΡΩ ΝΑ ΑΠΟΘΗΚΕΥΣΩ ΤΟ BOKASHI ORGANKO

- Η βέλτιστη θερμοκρασία είναι περίπου 20°C.
- Αποφύγετε το άμεσο ηλιακό φως.
- Φυλάσσετε σε εσωτερικούς χώρους, μακριά από περιβαλλοντικούς παράγοντες.

ΤΙ ΠΡΕΠΕΙ ΝΑ ΚΑΝΩ ΑΝ ΕΜΦΑΝΙΣΤΕΙ ΜΟΥΧΛΑ

ΣΚΟΥΡΟΧΡΩΜΗ ΜΟΥΧΛΑ:
Κάτι πήγε στραβά στη διαδικασία (δεν κρατήσατε τον κομποστοποιητή κλειστό, προσθέσατε πολύ λίγο πίτουρο bokashi ή ακανόνιστα, αμελήσατε να στραγγίζετε τακτικά το υγρό bokashi). Σε αυτή την περίπτωση, αδειάστε τον κομποστοποιητή στον κήπο σας, προσθέστε ίση ποσότητα πίτουρου Bokashi με όσα απορρίμματα περιείχε, καλύψτε τα με χώμα και αφήστε τα για 4 εβδομάδες. Μπορεί να χρησιμοποιηθεί στον κήπο σας μετά το πέρας αυτής της περιόδου.

ΛΕΥΚΗ ΜΟΥΧΛΑ:
Λευκή μούχλα μπορεί να εμφανιστεί όταν γεμίζετε τον κομποστοποιητή πολύ αργά ή όταν υπάρχει πολύς αέρας στον κομποστοποιητή. Η λευκή μούχλα δεν είναι επιβλαβής, άρα δεν υπάρχει λόγος ανησυχίας. Αν πάλι σας ενοχλεί, βάλτε ένα κομμάτι χοντρό χαρτί πάνω από τα απορρίμματα αφού τα καλύψετε με πίτουρο bokashi.

ΓΙΑΤΙ ΜΥΡΙΖΕΙ Ο ΚΑΔΟΣ BOKASHI

Η μυρωδιά του κάδου bokashi είναι απολύτως φυσιολογική αρκεί να μην μυρίζει σαν σάπιο φαγητό. Η μυρωδιά είναι μια καλή ένδειξη ότι η διαδικασία πέτυχε. Αναμένεται γλυκόξινη μυρωδιά. Όταν σφραγιστεί σωστά, το Bokashi Organko δεν προκαλεί δυσάρεστες οσμές στην κουζίνα σας. Εάν εντοπίζετε δυσάρεστες οσμές, μπορεί να υπάρχει κάποιο πρόβλημα και θα πρέπει να δοκιμάσετε τα εξής:

- Προσθέστε περισσότερα οργανικά απορρίμματα στον κομποστοποιητή Bokashi Organko.
- Προσθέστε περισσότερο πίτουρο Bokashi.
- Βεβαιωθείτε ότι τα οργανικά απορρίμματα δεν είναι πολύ υγρά.
- Στραγγίξτε τακτικά το υγρό bokashi.
- Βεβαιωθείτε ότι η διαδικασία είναι αναερόβια (λιγότερο ή χωρίς οξυγόνο).
- Φροντίστε να μην είναι πολύ υψηλή η θερμοκρασία.

Μπορείτε να βρείτε τις πιο συχνές ερωτήσεις και απαντήσεις εδώ:
https://knowledge.skaza.com/



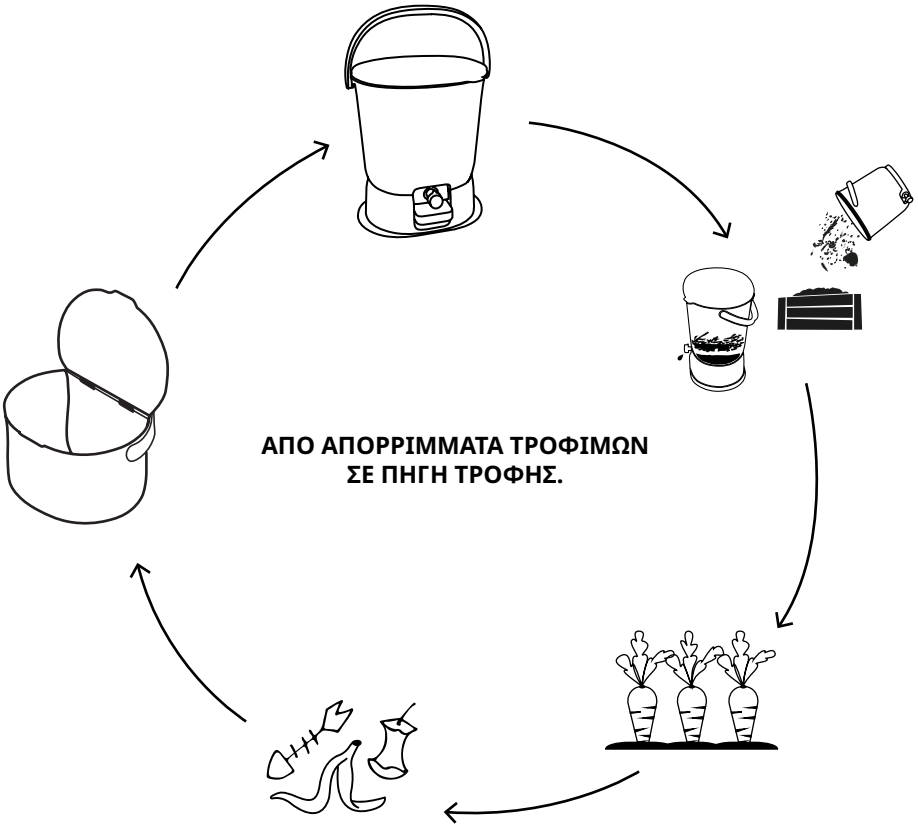
Το μείγμα απορριμμάτων στον κομποστοποιητή Bokashi Organko, το υγρό bokashi και το πίτουρο bokashi δεν είναι κατάλληλα για κατανάλωση.

Το καπάκι δεν μπορεί να χρησιμοποιηθεί ως σανίδα κοπής αλλά μόνο για την απόρριψη των απορριμμάτων.

Πλένεται και σε πλυντήριο πιάτων σε μέγιστη θερμοκρασία 55°C ή σε λειτουργία eco. Μην βάζετε το καπάκι στο πλυντήριο πιάτων.

Σε περίπτωση που αφαιρέσετε τη βρύση από το δοχείο και την καθαρίσετε με το χέρι, είναι απαραίτητο να την αλείψετε με λίπος (π.χ. βούτυρο, μαργαρίνη, λαρδί) για να διασφαλιστεί η στεγανοποίησή της.

Μην εκθέτετε το προϊόν σε άμεσο ηλιακό φως ή σε χαμηλές θερμοκρασίες.



ΡΙΞΤΕ ΜΙΑ ΜΑΤΙΑ ΚΑΙ ΣΕ ΑΛΛΑ ΠΡΟΪΟΝΤΑ ΠΟΥ ΘΑ ΣΑΣ ΒΟΗΘΗΣΟΥΝ ΝΑ ΔΙΑΧΕΙΡΙΣΤΕΙΤΕ ΑΠΟΤΕΛΕΣΜΑΤΙΚΑ ΤΑ ΒΙΟΛΟΓΙΚΑ ΑΠΟΒΛΗΤΑ ΚΑΙ ΝΑ ΣΥΜΒΑΛΛΕΤΕ ΣΕ ΕΝΑΝ ΚΑΘΑΡΟΤΕΡΟ ΠΛΑΝΗΤΗ:
bokashiorganko.com/product-catalog

Διαβάστε περισσότερα για την κομποστοποίηση Bokashi με σάρωση (ή κλικ) του κωδικού QR.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

PRIRUČNIK ZA UPORABU

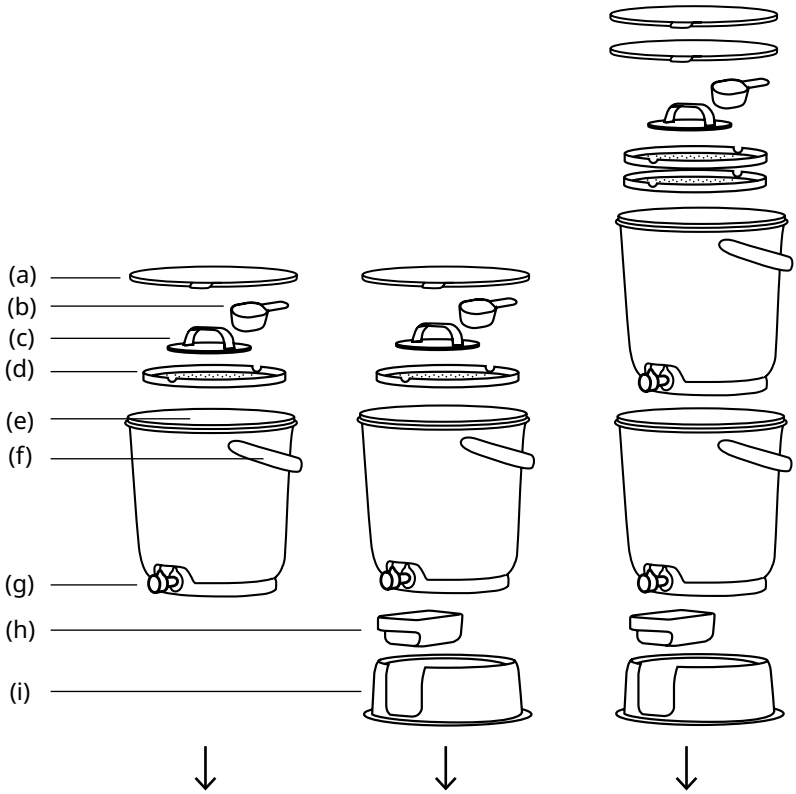
BOKASHI ORGANKO ESSENTIAL

Od prehrambenog otpada do prehrambenih resursa.



REthink plastics
RECYCLED

DIJELOVI



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Poklopac (a)	1x	1x	2x
Spremnik za doziranje (b)	1x	1x	1x
Gnječilica (c)	1x	1x	1x
Sito za odvod (d)	1x	1x	2x
Spremnik (e)	1x	1x	2x
Ručka (f)	1x	1x	2x
Slavina (g)	1x	1x	2x
Čašica za ispust (h)	/	1x	1x
Baza (i)	/	1x	1x

DIMENZIJE

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



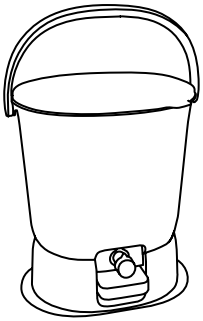
BOKASHI ORGANKO ESSENTIAL SET + BASE

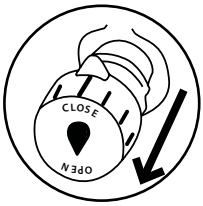
2x 15,3 L



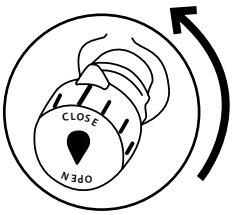
STVARI KOJE TREBA ZNATI PRIJE PRVE UPORABE

1. POSTAVLJANJE SLAVINE



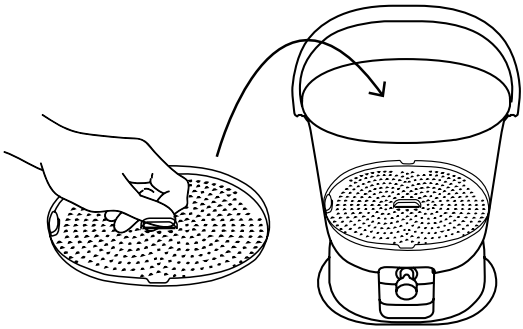


1. KORAK: Povucite slavinu dok ne čujete zvuk “klik”.

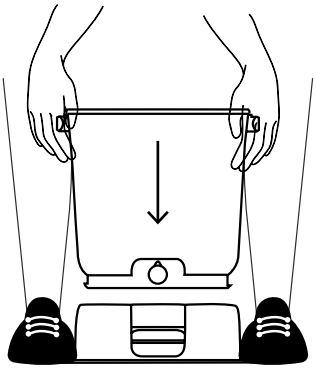


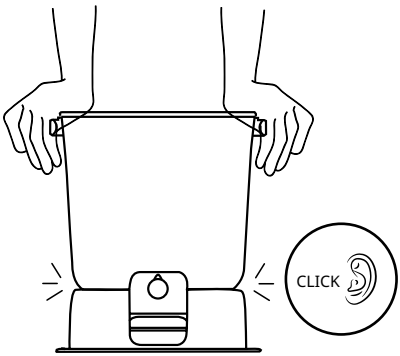
2. KORAK: Kada se ne koristi, provjerite je li slavina zatvorena.

2. UMETANJE SITA ZA ODVOD

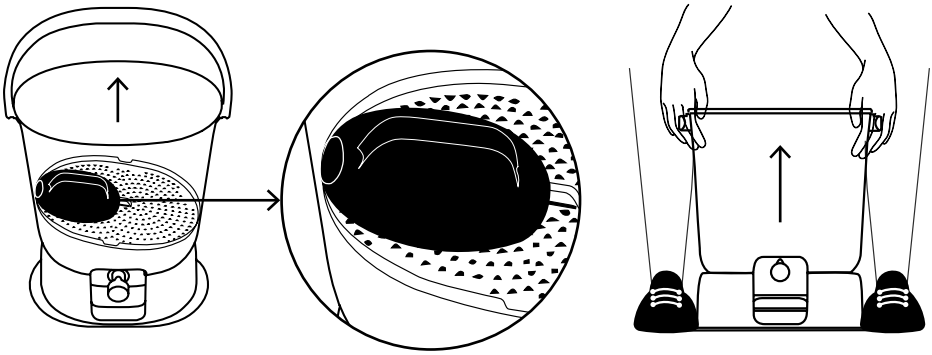


3. POSTAVLJANJE SPREMNIKA NA BAZU
(samo za modele sa bazom)



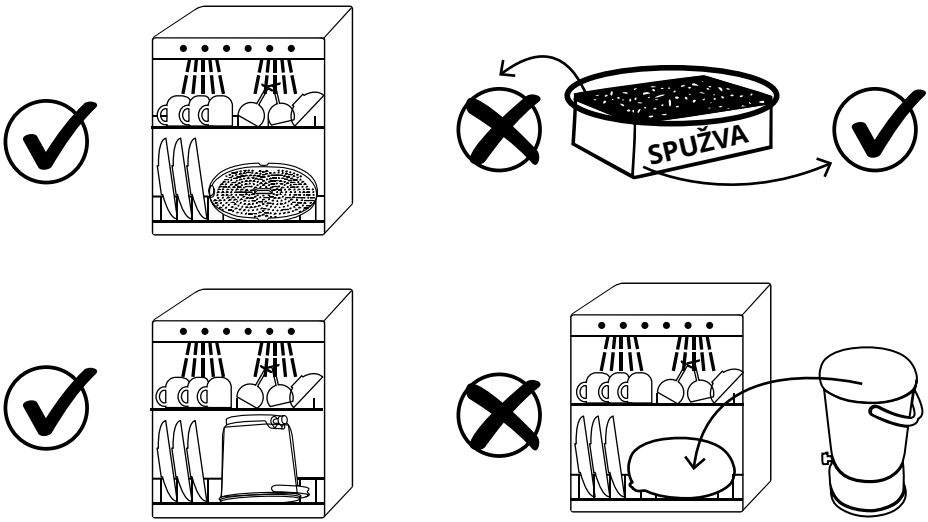


RASTAVLJANJE



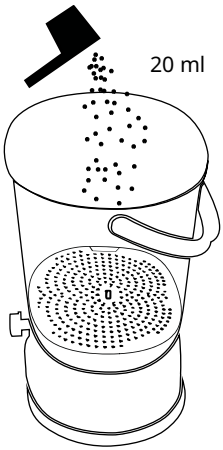
POGODNO ZA PERILICU POSUĐA





Ako izvadite slavinu iz spremnika i očistite je ručno, potrebno je podmazati je masnoćom (npr. maslac, margarin, mast).

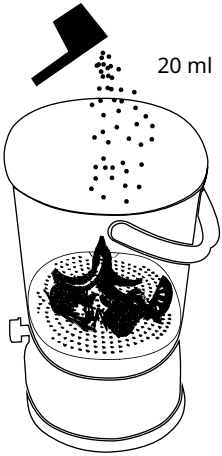
KAKO KORISTITI BOKASHI ORGANKO U JEDNOSTAVNIM KORACIMA



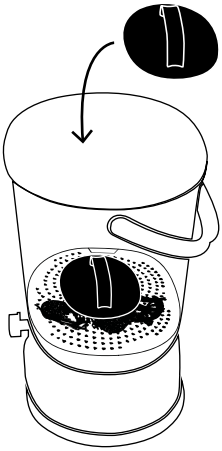
1



2



3



4



Zatvorite poklopac.

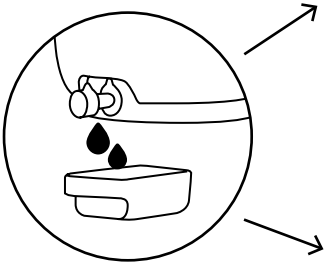
5



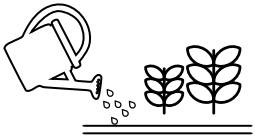
Ocijedite tekućinu svaka 3-4 dana.



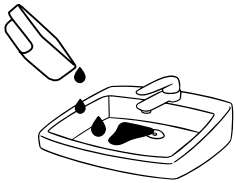
6



Razrijedite vodom u omjeru 1:200 i zalijevajte biljke.

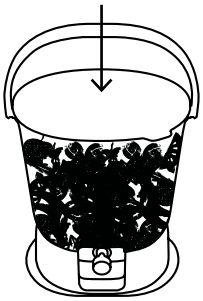


Nerazrijeđen za čišćenje odvoda.



7

8



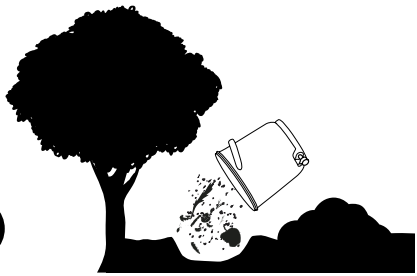


Kada se napuni, ostavite na zraku 14 dana da fermentira.

9a



9b



9c



VIŠE O BOKASHI ORGANKO ESSENTIAL

Bokashi Organko Essential je 15,3-litreni komposter izrađen od reciklirane plastike. To je hermetički zatvorena bokashi posuda za fermentaciju organskog otpada pomoću bokashi mekinja s učinkovitim mikroorganizmima.

ŠTO STAVITI U BOKASHI ORGANKO?

Gotovo sav organski otpad možete odložiti u komposter Bokashi Organko. Preporučljivo je veće komade hrane izrezati na manje, jer će to pridonijeti učinkovitijem procesu fermentacije.

U Bokashi Organko komposter ne smijete stavljati sljedeće namirnice:

TEKUĆINE

Ocat

Sok

Mlijeko

Ulje

Vodu

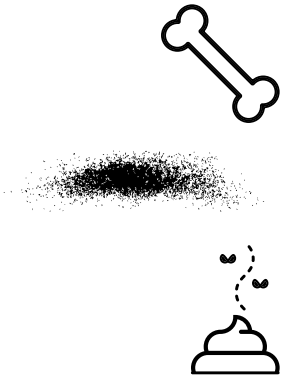


OSTALO

Veće kosti

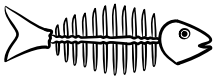
Pepeo

Životinjski izmet

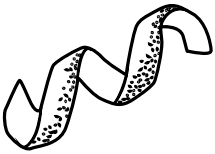


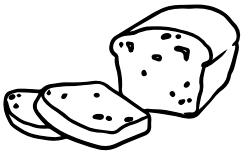
U komposter Bokashi Organko dopušteno
je stavljati sljedeću hranu:

Voće i povrće	Jaja
Kore od citrusa i banana	Kruh
Pripremljenu hranu	Manje kosti
Kuhano i sirovo meso	Talog od kave
Ribu	Vrećice čaja
Sir	Izblijedjelo cvijeće
Jogurt	Manju količinu papirnatih ručnika





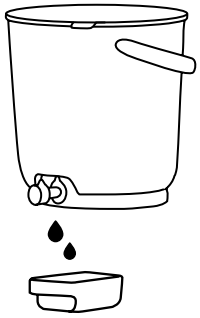


KAKO KORISTITI BOKASHI MEKINJE?



Prirodne mekinje su mješavina mekinja, pomiješane s melasom (šećer i voda), obogaćene korisnim mikroorganizmima (bakterije mliječne kiseline, kvasci, fotosintetski organizmi, aktinomicete i enzimski aktivne gljive). Bokashi mekinje pokreću proces fermentacije i sprječavaju propadanje otpada u komposteru. Prije prvog sloja hrane obavezno pospite 20 ml mekinja (pola spremnika za doziranje) na dno kompostera **1** . Nakon svakog sloja organskog otpada dodajte 20 ml bokashi mekinja **3**. Pakovanje bokashi mekinja čuvajte dobro zatvorenim i na suhom mjestu.

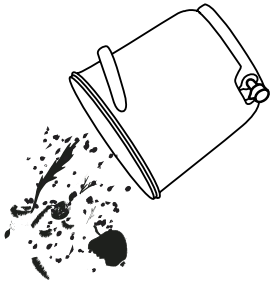
ŠTO UČINITI S BOKASHI TEKUĆINOM?



Fermentacija je prirodni proces razgradnje organskog otpada učinkovitim mikroorganizmima bez neugodnih mirisa trule hrane. Tijekom procesa masa zadržava sve vitamine i minerale. Kako bi se to postiglo, potrebno je svaki put kada u komposter ubacite novi sloj otpada dodati mekinje. Tijekom procesa dobit ćete i bokashi tekućinu koju je potrebno redovito isprazniti (otvorite slavinu na dnu i pazite da je čašica za ispust ispod nje **6**).

Nerazrijeđena tekućina prikladna je za čišćenje odvoda i sanitaciju septičkih jama i može biti vrlo korisna za suzbijanje korova. Razrijeđena tekućina bogata je hranjivim tvarima i vrlo je korisna za zalijevanje sobnih i vrtnih biljaka **7**. U tom slučaju pazite da je razrijedite vodom u omjeru 1:200 (1 dl tekućine na 20 l vode).

ŠTO UČINITI S FERMENTIRANOM MASOM?



Tijekom procesa fermentacije s učinkovitim mikroorganizmima, masa zadržava sve bitne hranjive tvari, vitamine i minerale. Ako su neki pesticidi ili drugi štetni spojevi prisutni u otpadu, učinkoviti mikroorganizmi će podržati razgradnju. Mješavina fermentiranog organskog otpada predstavlja prvorazredni resurs za daljnju pripremu komposta pogodnog za proizvodnju hrane.

Ako imate vrt i želite je tamo koristiti, fermentiranu masu organskog otpada prvo trebate obraditi kompostiranjem. Prvo iskopajte rupu duboku 30 cm u svom vrtu i u nju ispraznite fermentiranu masu iz Bokashi Organka. Pokrijte zemljom, pazite da nema kisika, i ostavite 2 tjedna prije sjetve. U svakom slučaju, masa će se potpuno razgraditi za 2-3 mjeseca **9a**.

Druga opcija u vrtu je stavljanje fermentirane mase na tradicionalnu kompostnu hrpu, gdje

je treba pokriti. Čak štoviše, možete napraviti rupu blizu stabla u šumi i u nju zakopati fermentiranu masu. Pazite da je ne iskopate preblizu stablu – fermentirana masa jako je kisela i treba joj više vremena da se stabilizira. Pokrijte zemljom i osjetite neopisivu sreću nakon što ovom dobavljaču kisika date kvalitetnu hranu 9b . Ako nemate vrt, masu iz kompostera Bokashi Organko možete baciti u veliki spremnik za organski otpad koji je namijenjen odvajanju organskog otpada od ostalog čvrstog komunalnog otpada 9c .

POTENCIJALNO RJEŠAVANJE PROBLEMA

GDJE MOGU ČUVATI BOKASHI ORGANKO?

- Optimalna temperatura je oko 20 °C.
- Izbjegavati izravnu sunčevu svjetlost.
- Čuvati u zatvorenom prostoru, podalje od okolišnih čimbenika.

ŠTO TREBA UČINITI AKO SE POJAVI PLIJESAN?

TAMNA PLIJESAN:
Nešto je pošlo krivo u procesu (niste držali komposter zatvorenim, dodali ste premalo bokashi mekinja ili ih niste redovito dodavali, zanemarili ste redovito pražnjenje bokashi tekućine). U tom slučaju ispraznite komposter u svom vrtu, dodajte jednaku količinu Bokashi mekinja koliko ima otpada, prekrijte zemljom i ostavite 4 tjedna. Možete ga koristiti u svom vrtu nakon što taj period prođe.

BIJELA PLIJESAN:
Bijela plijesan može se pojaviti kada komposter punite vrlo sporo ili kada u komposteru ima puno zraka. Bijela plijesan nije štetna, dakle ne brinite. Ako vam i dalje smeta, stavite komad debelog papira na otpad nakon što ga prekrijete bokashi mekinjama.

ZAŠTO MOJA BOKASHI KANTA IMA NEUGODAN MIRIS?

Miris bokashi kante sasvim je normalan sve dok ne smrdi na pokvarenu hranu. Miris je dobar pokazatelj da je proces uspio; očekuje se slatko-kiseli miris. Kada je pravilno zatvoren, vaš Bokashi Organko ne bi trebao utjecati na mirise u vašoj kuhinji. Ako je tako, možda nešto nije u redu i trebali biste pokušati sljedeće:

- Dodajte više organskog otpada u svoj Bokashi Organko komposter.
- Dodajte još Bokashi mekinja.
- Pazite da organski otpad nije previše mokar.
- Redovito ispraznite tekućinu iz Bokashi-ja.
- Provjerite je li proces anaeroban (manje ili bez kisika).
- Pazite da temperatura ne bude previsoka.

Najčešća pitanja i odgovore možete pronaći ovdje: **https://knowledge.skaza.com/**



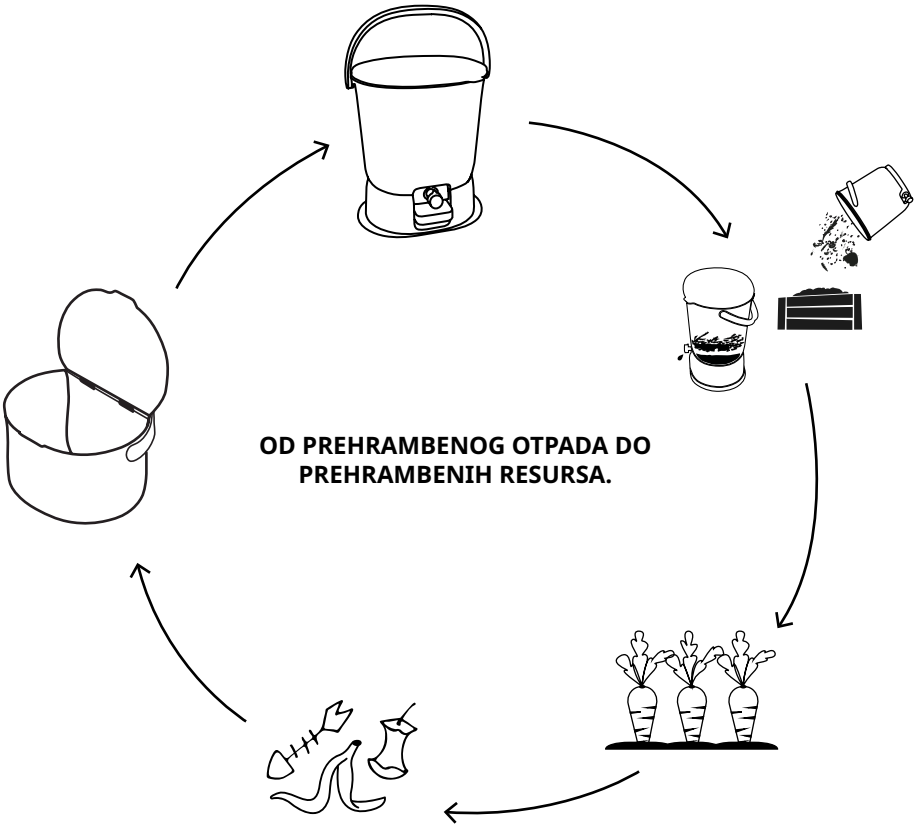
Mješavina otpada u komposteru Bokashi Organko, tekućina bokashi i mekinje bokashi nisu prikladni za konzumaciju.

Poklopac se ne smije koristiti kao daska za rezanje, već samo za odlaganje otpada.

Pogodno za perilicu posuđa na maks. temperaturi od 55 °C ili u eko načinu rada. Ne stavljajte poklopac u perilicu posuđa.

U slučaju da izvadite slavinu iz spremnika i očistite je ručno, potrebno je podmazati je masnoćom (npr. maslac, margarin, mast) kako bi se osiguralo brtvljenje.

Ne izlažite proizvod izravnoj sunčevoj svjetlosti ili niskim temperaturama.



OD PREHRAMBENOG OTPADA DO PREHRAMBENIH RESURSA.

POGLEDAJTE OSTALE PROIZVODE KOJI ĆE VAM POMOĆI DA UČINKOVITO UPRAVLJATE SVOJIM BIOOTPADOM I DOPRINESETE ČISTIJEM PLANETU:
bokashiorganko.com/product-catalog

Pročitajte više o kompostiranju Bokashi tako što ćete skenirati (ili kliknuti) QR kod.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

HASZNÁLATI UTASÍTÁS

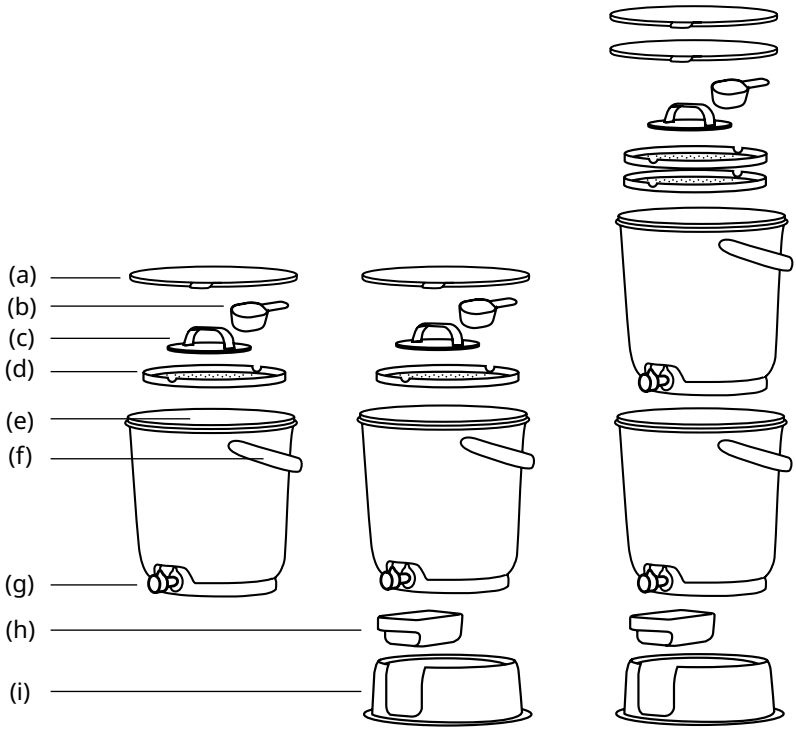
BOKASHI ORGANKO ESSENTIAL

Konyhai hulladékból új erőforrás.



REthink plastics
RECYCLED

PARTS



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Tető (a)	1x	1x	2x
Adagoló kanál (b)	1x	1x	1x
Leszorító (c)	1x	1x	1x
Szűrő (d)	1x	1x	2x
Vödör (e)	1x	1x	2x
Fül (f)	1x	1x	2x
Csap (g)	1x	1x	2x
Edény a fermentációs folyadékhoz (h)	/	1x	1x
Talp (i)	/	1x	1x

MÉRETE

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



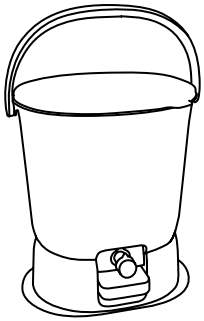
BOKASHI ORGANKO ESSENTIAL SET + BASE

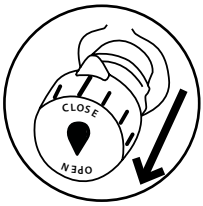
2x 15,3 L



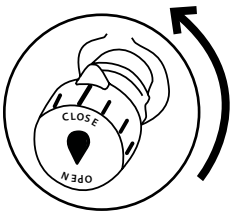
TUDNIVALÓK AZ ELSŐ HASZNÁLAT ELŐTT

1. A CSAP BEÁLLÍTÁSA



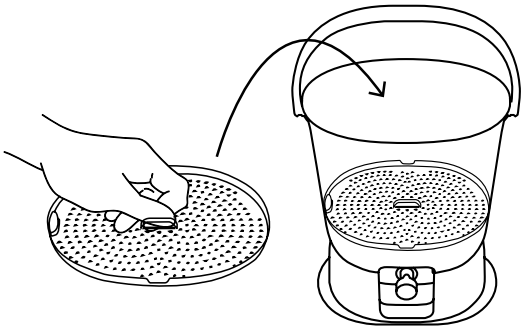


1. LÉPÉS: Húzza a csapot, amíg egy “kattanást” nem hall.

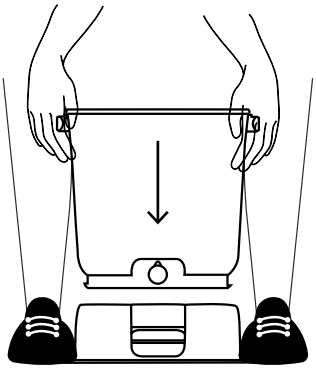


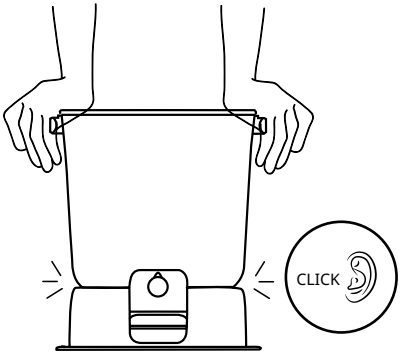
2. LÉPÉS: Amikor nincs használatban, a csap legyen elzárva.

2. A SZŰRŐ BEILLESZTÉSE

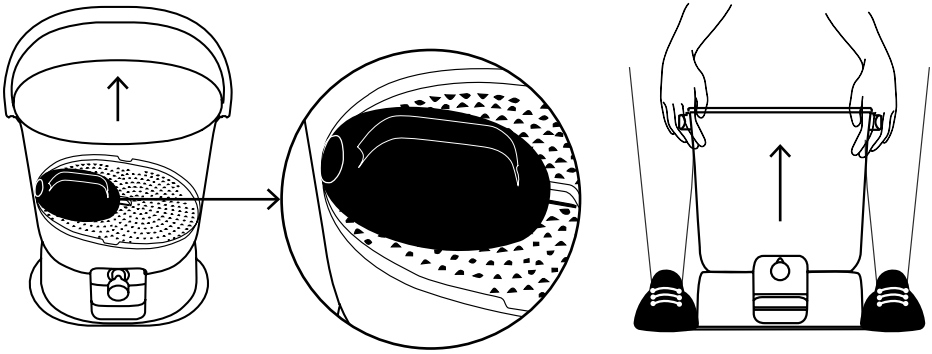


3. A VÖDÖR RÁHELYEZÉSE AZ ALAPRA
(csak az alapot tartalmazó modellek esetén)



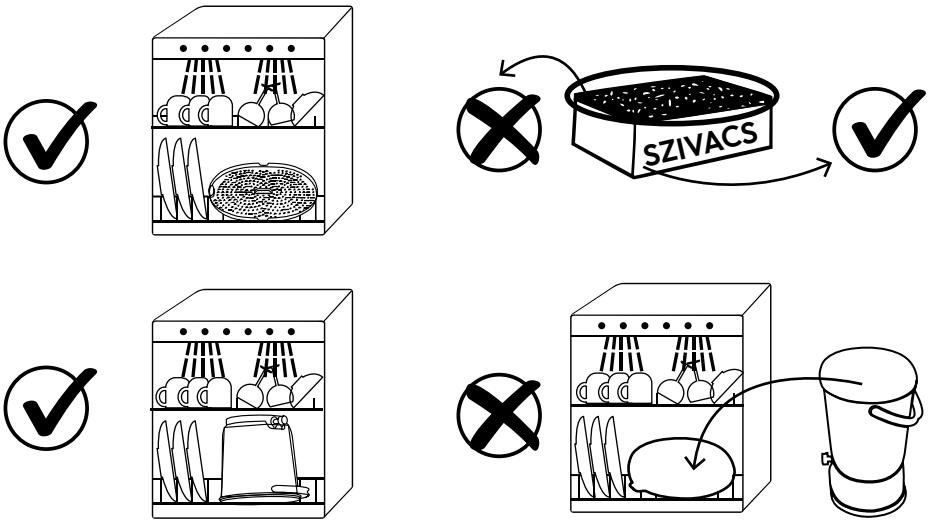


SZÉTSZERELÉS



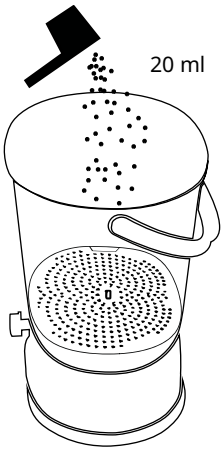
MOSOGATÓGÉPBEN MOSHATÓ





Ha eltávolítja a csapot a tartályból, és manuálisan tisztítja, meg kell kenni a csapot zsírral (pl. vaj, margarin, disznózsír).

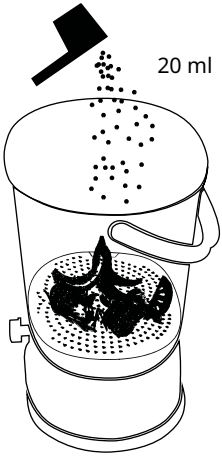
A BOKASHI ORGANKO HASZNÁLATA EGYSZERŰ LÉPÉSEKBEN



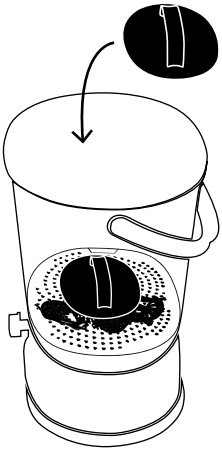
1



2



3



4



Zárjuk be a fedelet.

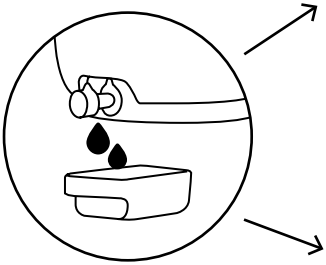
5



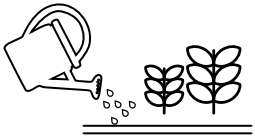
Csapoljuk le a folyadékot 3-4 naponta.



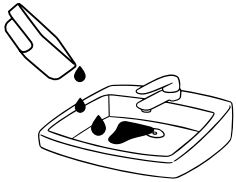
6



Hígítsuk vízzel 1:200 arányban, és öntözzük vele a növényeket.

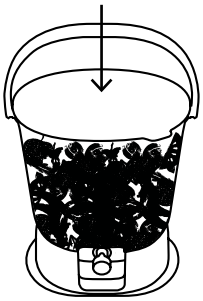


Hígítatlanul használjuk csatornatisztításra.



7

8



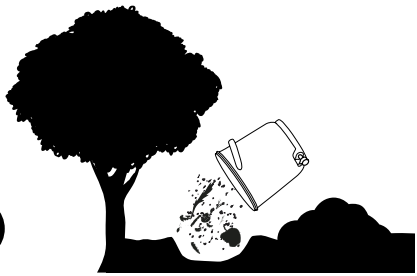


Ha megtelt a komposztáló, 14 napot hagyjuk lezárva fermentálódni.

9a



9b



9c



TÖBB INFORMÁCIÓ A BOKASHI ORGANKO ESSENTIAL-RŐL

A Bokashi Organko Essential egy 15,3 L űrtartalmú komposztáló, amely újrahasznosított lakossági műanyaghulladékból készült. Légmentesen záródó edény, amelyben a szerves hulladékot fermentálhatuk mikroorganizmusokban gazdag bokashi starterrel.

MIT TEHETÜNK A BOKASHI ORGANKOBA?

Szinte minden konyhai szerves hulladékot beletehetünk a Bokashi Organko komposztálóba. Ajánlott a nagy darabokat feldarabolni, mivel így hatékonyabb lesz a fermentálás.



A következőket ne tegyük a Bokashi Organko komposztálóba:

FOLYADÉKOK

Ecet

Gyümölcslé

Tej

OIaj

Víz







EGYÉB

Nagy csontok

Hamu

Állati ürülék







A következő élelmiszer-hulladékokat tehetjük a
Bokashi Organko komposztálóba:

Gyümölcsök, zöldségek

Citrusfélék és banán héja

Sült, főtt étel maradéka

Főtt, sült és nyers hús

Hal

Sajt

Joghurt

Tojás

Kenyér

Kisebb csontok

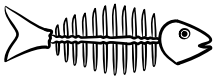
Kávézacc

Teafilter

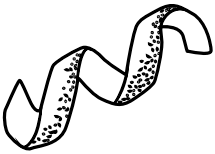
Elhervadt virágok

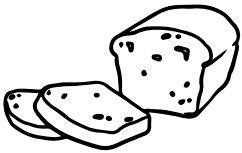
Kis mennyiségben használt

papírzsebkendő







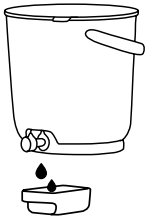
HOGYAN HASZNÁLJUK A BOKASHI STARTERT?



20 ml

A természetes komposzt starter egy keverék, amely gabonából, valamint vízből és cukorból készült melaszból áll, amelyet aktív mikroorganizmusokkal (tejsav-baktériumok, élesztők, fotoszintetizáló szervezetek, sugárgombák és aktív enzimes gombák) gazdagítottak. A Bokashi komposzt starter beindítja a fermentációt, és megakadályozza a hulladék rohadását a komposztálóban. Mielőtt at első adag szerves hulladékot a komposztálóba helyeznénk, mindenképp szórjunk a komposztáló aljára 20 ml komposzt startert (fél adagolókanálnyi). ❶ Minden újabb réteg szerves hulladék tetejére szórjunk egyenletesen 20 ml komposzt startert. ❸ Tartsuk a komposztálót légmentesen lezárva, száraz helyen.

MIT TEGYÜNK A BOKASHI KOMPOSZT FOLYADÉKKAL?



A fermentáció egy természetes folyamat, amely során a hatékony mikroorganizmusok lebontják a szerves hulladékot, de az nem rohad, így nem jár a rohadásra jellemző kellemetlen szaggal. A folyamat során a hulladék vitamin- és ásványianyag tartalma megmarad. Ahhoz, hogy ezt elérjük, mindig tegyünk egy adag komposzt startert, ha újabb réteg szerves hulladékot teszünk a vödörbe. A folyamat során létrejön a Bokashi komposzt folyadék (komposzt tea), amit rendszeresen csapolni szükséges (a csap megnyitásával, úgy, hogy közben a folyadék tárolására szolgáló edény a csap alatt van ❻).

A hígítatlan folyadék remekül használható csatornatisztításra, valamint szennyvíz-ülepítő fertőtlenítésére, valamint gyomirtóként. A hígított folyadék kiváló tápoldat beltéri és kültéri növények számára egyaránt. ❼ Ha ilyen célra szeretnénk használni, 1:200 arányban hígítsuk vízzel a folyadékot (1 dl komposzt folyadékot 20 L vízzel).

MIT TEGYÜNK A KOMPOSZTÁLÓBAN KELETKEZETT FERMENTÁLT KONYHAI ZÖLDHULLADÉKKAL?



A mikroorganizmusokkal gazdagított fermentáció során a szerves hulladék nem veszíti el vitamin-, és ásványianyag tartalmát. Amennyiben a konyhai hulladékon találhatóak rovarölők, vagy más káros vegyületek, a mikroorganizmusok támogatják ezek lebontását. A fermentált konyhai szerves hulladék remek tápanyagforrás a későbbi kompostho, aminek segítségével további élelmiszert állíthatunk elő.

Amennyiben van kertünk, és ott szeretnénk felhasználni a fermentált hulladékot, először be kell fejeznünk a komposztálási folyamatot. Ehhez ássunk egy 30 cm mély lyukat a kertben, és ürítsük oda a fermentált szerves anyagot a Bokashi Organko vödörből. Takarjuk le földdel, hogy az oxigénmentes környezetet biztosítsuk, majd hagyjuk így 2 hétig vetés előtt. Amennyiben nem azonnal használjuk fel a kert adott részét ültetésre, a szerves anyag mindenképp lebomlik 2-3 hónap alatt ❾a .

A második lehetőség az, hogy a fermentált szerves anyagot a hagyományos, kerti komposztálóba tesszük, majd letakarjuk. Vagy áshatunk egy gödröt valamelyik fa mellett, és abba is beleáshatjuk a fermentált anyagot. Ne ássunk a fához túl közel, mivel a fermentált anyag savas, és szüksége van némi időre, hogy semlegessé váljon. 9b Takarjuk le földdel, és máris elláttuk egy nagy adag tápanyaggal a fát. Amennyiben lakóhelyünkön létezik szerves hulladék szelektív gyűjtés (biokuka, zöldhulladék gyűjtő zsák), ebbe is tehetjük a fermentált anyagot 9c .

LEHETSÉGES PROBLÉMÁK ÉS MEGOLDÁSUK

HOL TÁROLJUK A BOKASHI ORGANKO-T?

- Az ideális tárolási hőmérséklet kb. 20°C.
- Ne tegyük közvetlen napfényre.
- Tartsuk beltérben, a külső környezeti hatásoktól védett helyen (pl. hideg, meleg, tűző napsütés, stb.).

MIT TEGYÜNK, HA PENÉSZ TŰNIK FEL A VÖDÖRBEN?

SÖTÉT PENÉSZ:
Valami elromlott a folyamat során (nem volt teljesen légmentesen lezárva a vödör, túl kevés komposzt startert adagoltunk, vagy rendszertelen volt az adagolás, elfeledkeztünk a Bokashi komposzt folyadék rendszeres csapolásáról). Ebben az esetben öntsük ki a komposztáló tartalmát a kertbe, keverjük a hulladékot ugyanakkora mennyiségű Bokashi komposzt starterrel, takarjuk le földdel, és hagyjuk állni 4 hétig. Ezután felhasználhatjuk a kertben a kész komposztot.

FEHÉR PENÉSZ:
A fehér penész akkor jelenik meg, ha nagyon lassan töltjük fel a komposztálót, vagy túl sok levegő van a komposztálóban. A fehér penész nem veszélyes, a fermentációt nem zavarja. Amennyiben zavarónak találjuk a penészt, tegyünk a hulladék tetejére még egy adag Bokashi komposzt startert, majd takarjuk le a felületét egy vastag papírral.

MIÉRT BÜDÖS A BOKASHI VÖDÖR?

A bokashi vödör szaga teljesen normális addig, amíg a szag nem a rothadó élelmiszer szagára hasonlít. A szag jól jelzi azt, hogy a fermentációs folyamat elindult, egy édes-savanyú szag várható. Ha jól le van zárva a vödör, a Bokashi Organko használata nem jár erős, zavaró szagokkal.
Amennyiben a vödör szaga erősebb, valami nem megfelelő, próbáljuk ki a következő megoldásokat:
- Tegyünk több szerves hulladékot a Bokashi Organko komposztálóba.
- Tegyünk több bokashi komposzt startert a vödörbe.
- Ellenőrizzük, hogy a vödör tartalma nem túl nedves-e.
- Rendszeresen csapoljuk le a komposzt folyadékot.
- Ügyeljünk rá, hogy a folyamat anaerob maradjon (oxigénmentes, vagy csak kevés oxigén jusson be a vödörbe).
- Ügyeljünk rá, hogy a hőmérséklet ne legyen túl magas.

Itt olvashatjuk a leggyakoribb kérdéseket és a rájuk adott válaszokat:

https://knowledge.skaza.com/



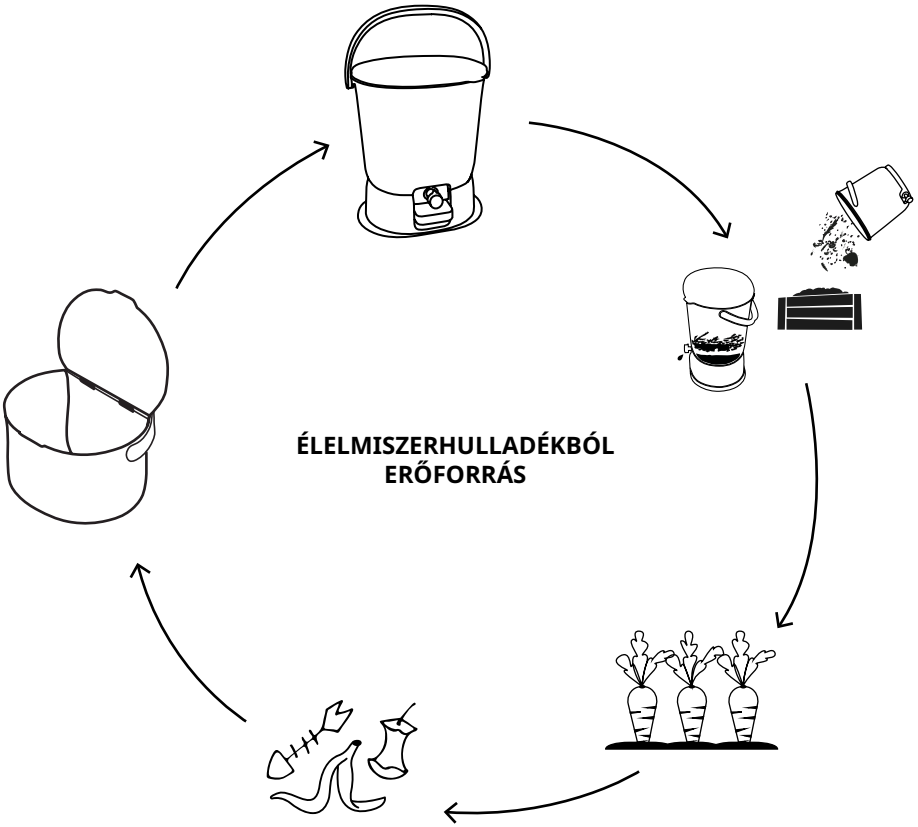
A Bokashi Organko komposztálóban található keverék, a bokashi komposzt folyadék és a bokashi komposzt starter nem alkalmas emberi fogyasztásra. A fedelet ne használjuk vágódeszkaként, alátétként, csak a vödör takarására.

Mosogatógépben mosható, maximum 55°C-os programon, vagy öko programon.

A fedelet ne tegyük a mosogatógépbe.

Abban az esetben, ha eltávolítja a csapot a tartályból, és manuálisan tisztítja, meg kell kenni a csapot zsírral (pl. vaj, margarin, zsír) a tömítés biztosítása érdekében.

A vödröt ne tegyük ki közvetlen napfénynek, vagy alacsony hőmérsékletnek.



ITT TALÁLHATÓ A TÖBBI TERMÉK, AMI SEGÍT A SZERVES HULLADÉK HATÉKONY KEZELÉSÉBEN ÉS A BOLYGÓ TISZTÁN TARTÁSÁBAN:
bokashiorganko.com/product-catalog

Tudjon meg többet a
Bokashi komposztálásról a
QR kód beolvasásával, vagy
a kódra kattintva.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

MANUALE UTENTE

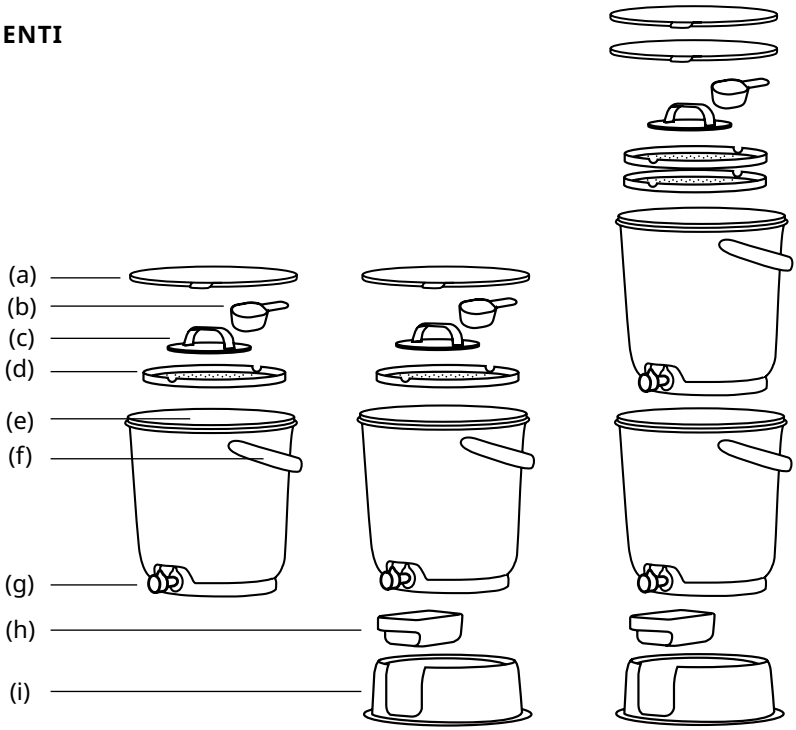
BOKASHI ORGANKO ESSENTIAL

Dai rifiuti organici a risorsa alimentare.



REthink plastics
RECYCLED

COMPONENTI



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Coperchio (a)	1x	1x	2x
Contenitore di dosaggio (b)	1x	1x	1x
Pressa (c)	1x	1x	1x
Setaccio di scolo (d)	1x	1x	2x
Contenitore (e)	1x	1x	2x
Manico (f)	1x	1x	2x
Tappo (g)	1x	1x	2x
Tazza di scarico (h)	/	1x	1x
Base (i)	/	1x	1x

DIMENSIONI

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



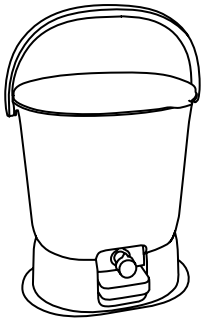
BOKASHI ORGANKO ESSENTIAL SET + BASE

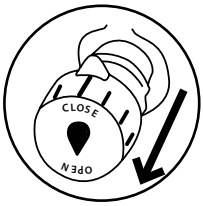
2x 15,3 L



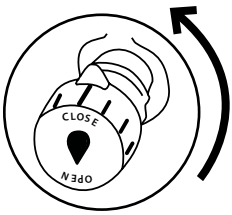
COSE DA SAPERE PRIMA DEL PRIMO UTILIZZO

1. CONFIGURAZIONE DEL TAPPO



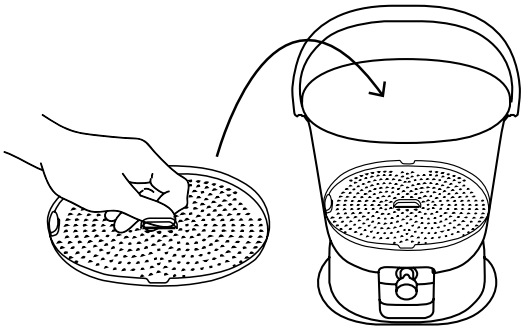


PASSO 1: Tirare il tappo finché non si sente un "clic".

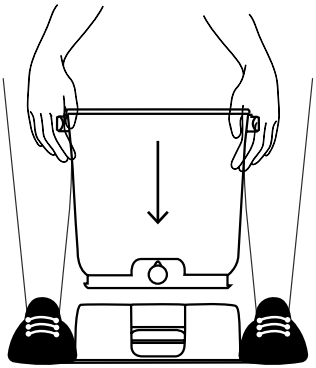


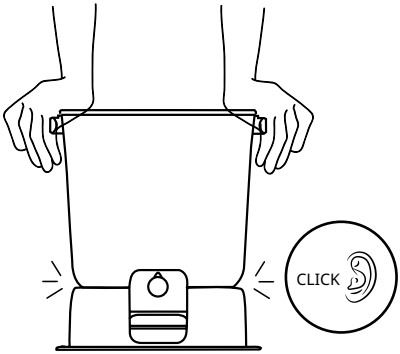
PASSO 2: Quando non viene utilizzato, assicurarsi che il tappo sia chiuso.

2. INSERIMENTO DEL SETACCIO DI SCOLO

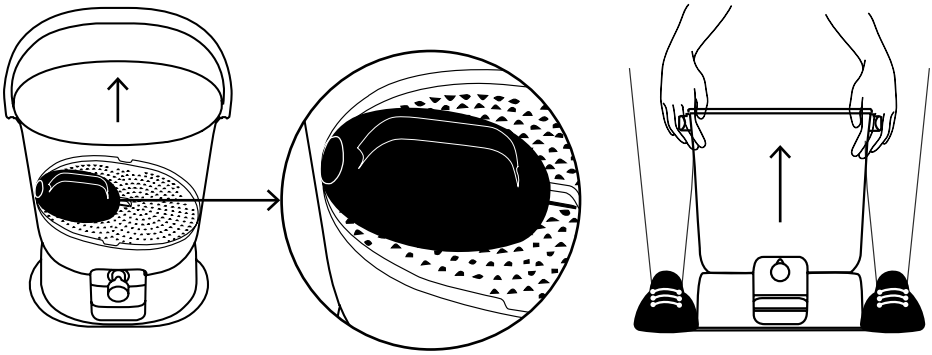


3. METTERE IL CONTENITORE SULLA BASE
(solo per modelli con base)



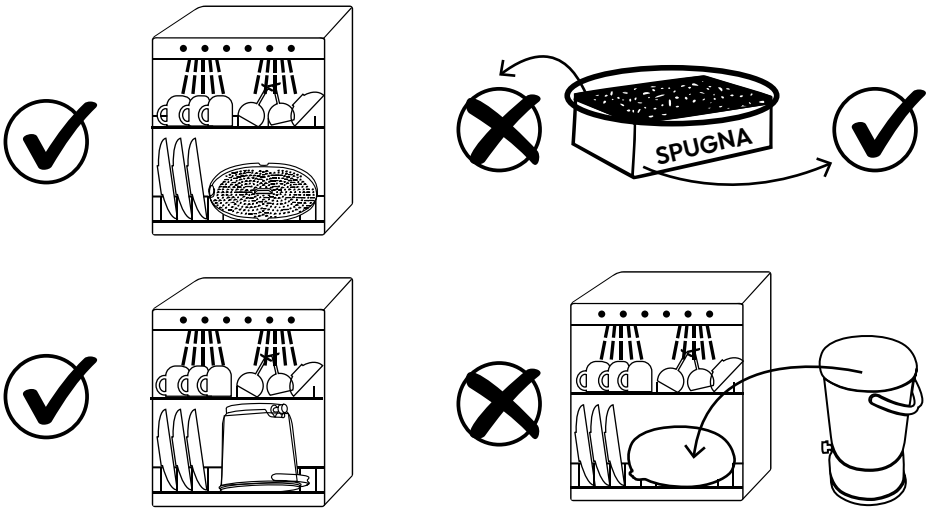


SMONTAGGIO



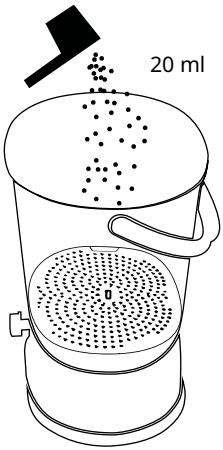
LAVABILE IN LAVASTOVIGLIE





Se si rimuove il tappo dal contenitore e lo si pulisce manualmente, è necessario lubrificare il tappo con del grasso (ad es. burro, margarina, strutto).

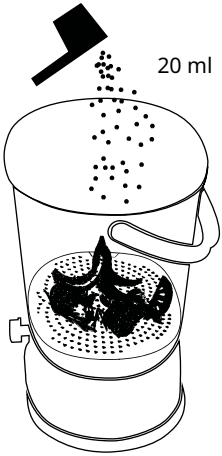
COME USARE BOKASHI ORGANKO IN POCHI SEMPLICI PASSAGGI



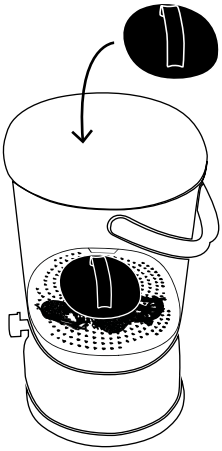
1



2



3



4



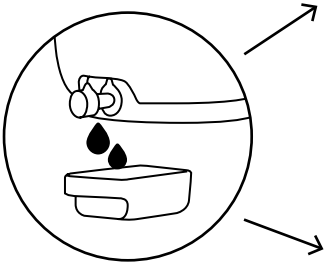
Chiudere il coperchio.

5

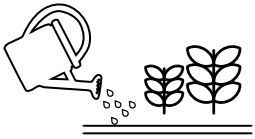
Drenare il liquido ogni 3-4 giorni.



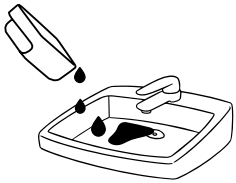
6



Diluire con acqua in rapporto 1:200 e annaffiare le piante.

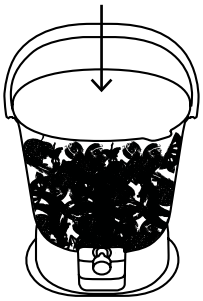


Non diluito per la pulizia degli scarichi.



7

8



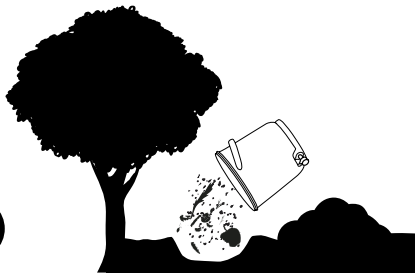


Quando è pieno, lasciare fermentare per 14 giorni tenendolo chiuso ermeticamente.

9a



9b



9c



MAGGIORI INFORMAZIONI SU BOKASHI ORGANKO ESSENTIAL

Bokashi Organko Essential è una compostiera da 15,3 litri realizzata con plastica riciclata post consumo. È un contenitore ermetico bokashi per la fermentazione di rifiuti organici che utilizza crusca bokashi con microrganismi efficaci.

COSA SI PUÒ METTERE NEL BOKASHI ORGANKO?

Nella compostiera Bokashi Organko è possibile smaltire quasi tutti i rifiuti organici. Si consiglia di tagliare gli avanzi di cibo più grandi in pezzi più piccoli per favorire il processo di fermentazione.

Non inserire i seguenti alimenti nella compostiera Bokashi Organko:

FLUIDI

Aceto

Succo

Latte

Olio

Acqua

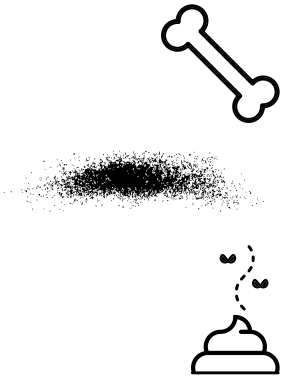


ALTRO

Ossa grandi

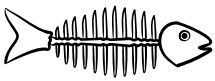
Ceneri

Feci animali

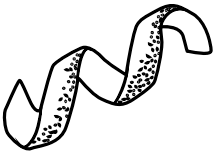


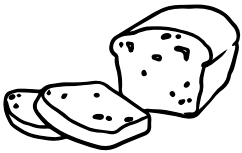
La compostiera Bokashi Organko può essere usata
per smaltire i seguenti alimenti:

Frutta e verdura	Uova
Bucce di agrumi e banana	Pane
Cibo cucinato	Ossa piccole
Carne cotta e cruda	Fondi di caffè
Pesce	Bustine di tè
Formaggio	Fiori appassiti
Yogurt	Piccole quantità di fazzoletti







COME SI USA LA CRUSCA BOKASHI?



La crusca naturale è una miscela di crusca e melassa (zucchero e acqua), arricchita con microrganismi utili (batteri lattici, lieviti, organismi fotosintetici, actinomiceti e funghi enzimatici attivi). La crusca Bokashi avvia il processo di fermentazione ed evita che i rifiuti si decompongano all'interno della compostiera. Prima di aggiungere i primi rifiuti organici, assicurarsi di cospargere 20 ml di crusca (metà del contenitore di dosaggio) sul fondo della compostiera ❶. Aggiungere 20 ml di crusca bokashi sopra ogni strato di rifiuti organici ❸. Conservare la confezione di crusca bokashi ben sigillata e in un luogo asciutto.

COME SI USA IL LIQUIDO BOKASHI?



La fermentazione è un processo naturale di decomposizione dei rifiuti organici mediante microrganismi efficaci che evita la formazione dei cattivi odori tipici del cibo in decomposizione. Durante il processo, la massa conserva tutte le vitamine e i minerali. A tal fine, è necessario versare della crusca ogni volta che si aggiunge un nuovo strato di rifiuti nella compostiera. Durante il processo si otterrà anche del liquido bokashi che deve essere drenato regolarmente (aprendo il tappo sul fondo dopo aver posizionato al di sotto la tazza di scarico ❻).

Il liquido non diluito può essere usato per la pulizia degli scarichi, la sanificazione delle fosse settiche e può essere molto utile per il controllo delle erbe infestanti. Il liquido diluito è ricco di sostanze nutritive e può essere usato con efficacia per annaffiare piante d'appartamento e da giardino ❼. In questo caso, assicurarsi di diluirlo con acqua in un rapporto di 1:200 (1 dl di liquido per 20 l di acqua).

COME SI USA LA MASSA FERMENTATA?



Durante il processo di fermentazione con microrganismi efficaci, la massa mantiene tutti i nutrienti essenziali, le vitamine e i minerali. Se nei rifiuti organici sono presenti pesticidi o altri composti nocivi, i microrganismi efficaci ne favoriranno la decomposizione. La miscela dei rifiuti organici fermentati è una risorsa eccellente per preparare il compost adatto alla produzione alimentare.

Per essere utilizzata in giardino, la massa fermentata di rifiuti organici deve essere prima compostata. Iniziare scavando una buca profonda 30 cm nel giardino e svuotare la massa fermentata dal Bokashi Organko. Ricoprire con la terra assicurandosi che non ci siano varchi d'ossigeno, lasciarlo riposare per 2 settimane prima della semina. In ogni caso, la massa si decomporrà completamente nell'arco di 2-3 mesi ❾a.

Come seconda opzione, è possibile mettere la massa fermentata sul tradizionale cumulo di compost in giardino e poi coprire. Volendo è anche possibile scavare una fossa vicino a un albero in un bosco e versarvi la massa fermentata. Assicurarsi di non scavare troppo vicino all'albero: la massa fermentata è molto acida e ha bisogno di più tempo per stabilizzarsi. Dopo averla ricoperta con la terra potrai gioire per aver dato a questo incredibile fornitore di ossigeno del cibo di ottima qualità ❾b . In assenza di un giardino, è possibile gettare la massa della compostiera Bokashi Organko nel cestino dei rifiuti organici normalmente utilizzato per separare i rifiuti compostabili da quelli solidi urbani ❾c.

RISOLUZIONE DEI POSSIBILI PROBLEMI

DOVE POSSO CONSERVARE BOKASHI ORGANKO?

- La temperatura ottimale è di circa 20°C.
- Evitare la luce solare diretta.
- Tenere al chiuso, lontano dagli agenti atmosferici.

COSA DEVO FARE SE COMPARE DELLA MUFFA?

MUFFA SCURA:
Qualcosa è andato storto durante l'utilizzo (la compostiera non è stata tenuta chiusa, la crusca bokashi è stata aggiunta in quantità insufficiente o in modo irregolare, il liquido bokashi non è stato drenato in modo regolare). In questo caso, svuotare la compostiera nel giardino, aggiungere la stessa quantità di crusca Bokashi di quella dei rifiuti, coprire con terra e lasciare riposare per 4 settimane. A questo punto è possibile usare la massa in giardino.

MUFFA BIANCA:
La muffa bianca può comparire quando si riempie la compostiera molto lentamente o c'è molta aria nella compostiera. La muffa bianca non è dannosa, quindi non c'è bisogno di preoccuparsi. Se vedere la muffa ti crea disagio, metti un pezzo di carta spessa sopra i rifiuti dopo averli ricoperti di crusca bokashi.

PERCHÉ IL MIO CESTINO BOKASHI EMETTE ODORE?

Sentire un po' di odore provenire dal cestino bokashi è del tutto normale, purché non puzzi di cibo marcio. L'odore è un segnale positivo perché indica che il processo di fermentazione sta avvenendo correttamente. L'odore percepito è leggermente agrodolce. Se sigillato correttamente, il Bokashi Organko non dovrebbe influire sugli odori della cucina.

In caso contrario è probabile che ci sia qualcosa che non sta andando nel modo corretto. Per risolvere il problema ti consigliamo di provare a:

- Aggiungere più rifiuti organici alla compostiera Bokashi Organko.
- Aggiungere altra crusca Bokashi.
- Verificare che i rifiuti organici non siano troppo bagnati.
- Drenare regolarmente il liquido bokashi.
- Verificare che il processo sia anaerobico (con poco o senza ossigeno).
- Verificare che la temperatura non sia troppo alta.

Ecco una lista delle domande più frequenti con relative risposte:
https://knowledge.skaza.com/



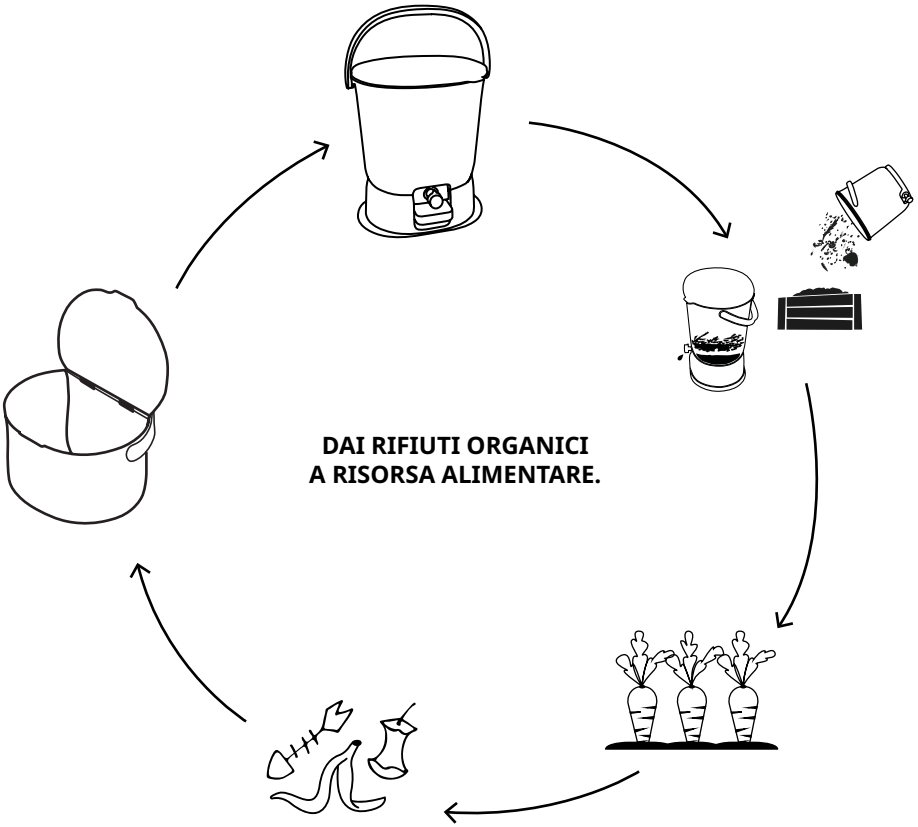
La miscela di rifiuti nella compostiera Bokashi Organko, il liquido bokashi e la crusca bokashi non sono adatti al consumo.

Il coperchio non può essere utilizzato come tagliere ma solo per lo smaltimento dei rifiuti.

Adatto per il lavaggio in lavastoviglie a una temperatura massima di 55°C o in modalità eco. Non mettere il coperchio in lavastoviglie.

Nel caso in cui si rimuove il tappo dal contenitore e lo si pulisce manualmente, è necessario lubrificare il tappo con del grasso (ad es. burro, margarina, strutto) al fine di garantire la tenuta.

Non esporre il prodotto alla luce solare diretta o alle basse temperature.



DAI RIFIUTI ORGANICI
A RISORSA ALIMENTARE.

DAI UN'OCCHIATA GLI ALTRI PRODOTTI CHE TI AIUTERANNO
A GESTIRE IN MODO EFFICACE I RIFIUTI ORGANICI E A CONTRIBUIRE
A UN PIANETA PIÙ PULITO:
bokashiorganko.com/product-catalog

Scopri di più sul compostaggio
Bokashi scansionando (o cliccando)
il codice QR.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

取扱説明書

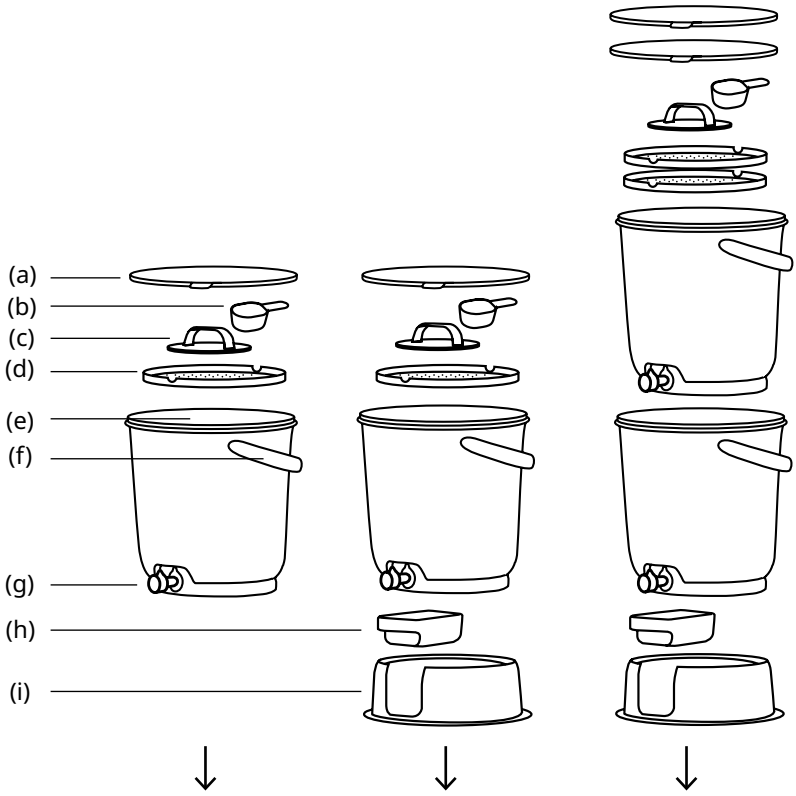
BOKASHI ORGANKO ESSENTIAL

食品廃材から食品資源へ。



REthink plastics
RECYCLED

部品



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
蓋 (a)	1x	1x	2x
計量カップ (b)	1x	1x	1x
プレッサー (c)	1x	1x	1x
ふるい (d)	1x	1x	2x
容器 (e)	1x	1x	2x
取手 (f)	1x	1x	2x
蛇口 (g)	1x	1x	2x
排液カップ (h)	/	1x	1x
ベース (i)	/	1x	1x

寸法

BOKASHI ORGANKO
ESSENTIAL

15,3 L



BOKASHI ORGANKO
ESSENTIAL + BASE

15,3 L



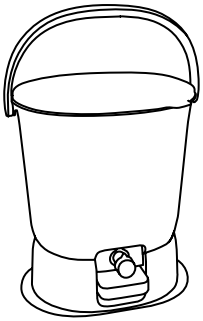
BOKASHI ORGANKO
ESSENTIAL SET + BASE

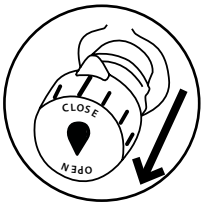
2x 15,3 L



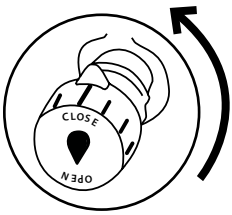
初めてお使いになる前に

1. 蛇口の準備



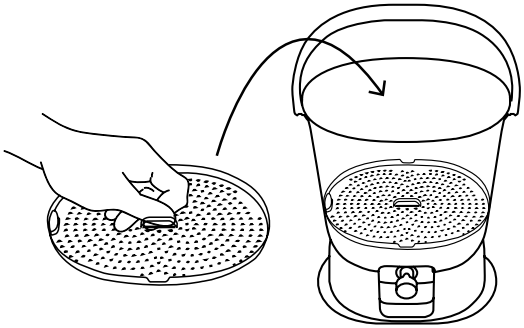


ステップ1:「カチッ」という音が聞こえるまで蛇口を引きま

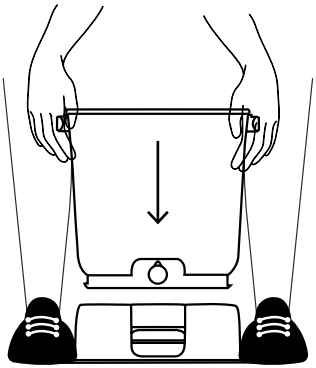


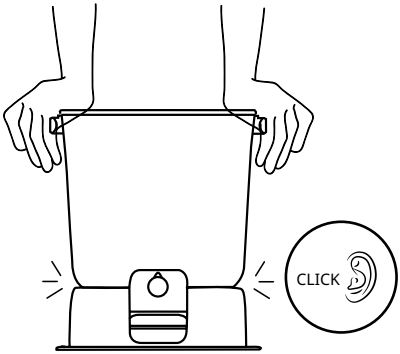
す。ステップ2:使用しないときは、蛇口が閉じていることを確認します。

2. ふるいを挿入する

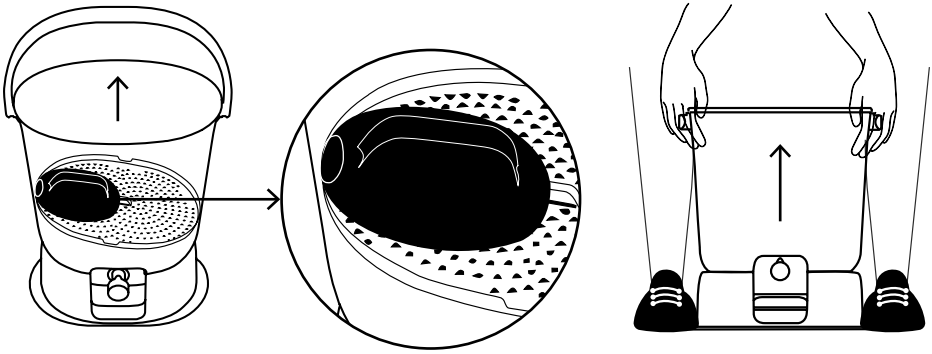


3. 土台に容器を置く
（土台付きモデルのみ）



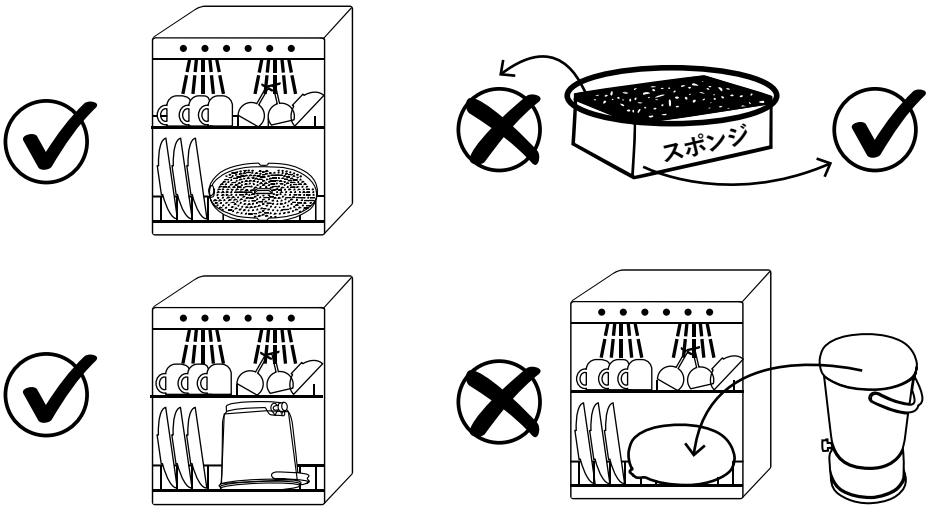


分解する



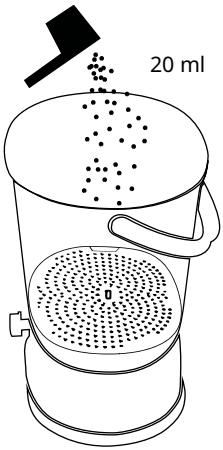
食洗機対応





容器から蛇口を取り外して手で洗浄する場合は、蛇口にグリース（バター、マーガリン、ラードなど）を塗る必要があります。

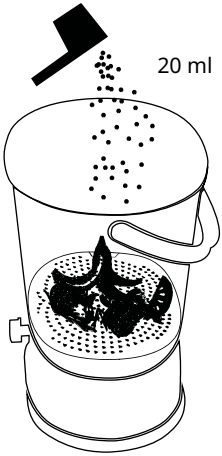
ボカシ・オルガンコの簡単な使い方



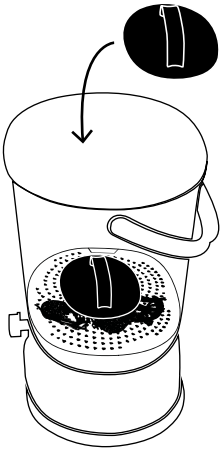
1



2



3



4

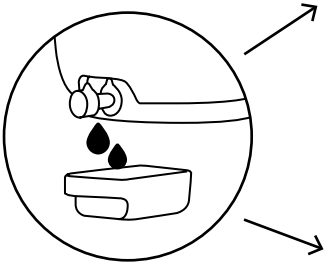


蓋を閉めます。

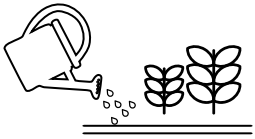
5



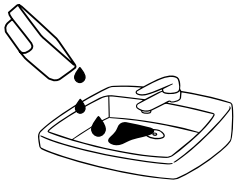
6



水で1:200の割合で希釈し、植物に与えます。

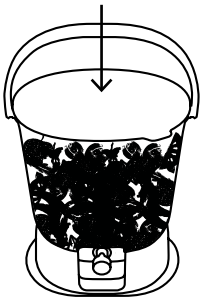


原液は排水管の洗浄に使用できます。



7

8





満杯になったら、密閉したまま14日間発酵させます。

9a



9b



9c



ボカシ・オルガンコ・エッセンシャルについて

ボカシ・オルガンコ・エッセンシャルは、再生プラスチックから作られた15.3リットルのコンポスターです。有用微生物群を含んだボカシぬかを使って有機廃棄物を発酵させる密閉型ボカシ容器です。

ボカシ・オルガンコに入れるものボカシ・オルガンコ・コン

ポスターは、ほとんどの有機廃棄物を処理できます。大きな食品廃棄物は小さく切っておくと、より効果的に発酵します。



こちらのものはボカシ・オルガンコ・コンポスターに入れないでください。

液体

酢

果汁

牛乳

油

水

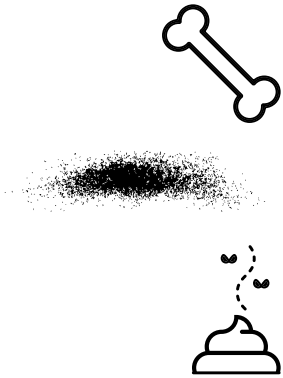


その他

大きな骨

灰

動物の糞



こちらの食品はボカシ・オルガンコ・コンポスターに入れる
ことができます。

果物・野菜

柑橘類・バナナの皮

惣菜

調理済みの肉・生肉

魚

チーズ

ヨーグルト

卵

パン

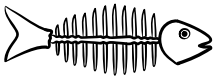
小骨

コーヒーかす

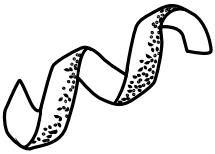
ティーバッグ

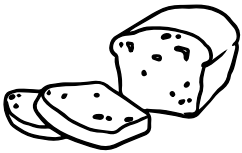
しおれた花

少量のティッシュ





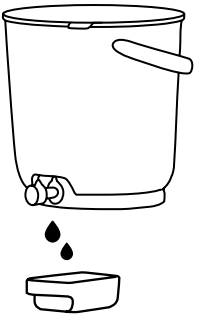


ボカシぬかの使い方



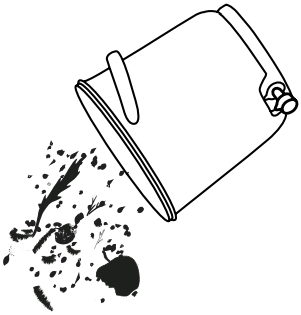
天然のぬかは、糖蜜（砂糖と水）とぬかの混合物であり、有用微生物群（乳酸菌、酵母、光合成生物、放線菌、酵素活性キノコ）が豊富に含まれています。ボカシぬかは発酵を促し、コンポスター中の廃棄物の腐敗を防ぎます。最初の層を作る前に、20ml（容器半分）のぬかをコンポスターの底に振りかけてください。有機廃棄物を重ねるごとに、ボカシぬかを20mlずつ加えてください。ボカシぬかの包装はしっかり密封して、乾燥した場所に保管してください。

ボカシ液の処理方法



発酵は、有機廃棄物を有用微生物群で分解する自然なプロセスで、腐敗臭がしません。その間、全てのビタミンとミネラルが保持されます。正しく行うには、コンポスターに廃棄物を入れるたびにぬかを足す必要があります。同時にボカシ液も出ますので、定期的に排出する必要があります。排液カップを下に置き、底の蛇口を開いてください。原液は排水管や浄化槽の洗浄に適しており、雑草の防除にも非常に効果的です。希釈した液は栄養価が高く、屋内外の植物の水やりに便利です。この場合、水で1:200（水20Lに対して液体100mL）の割合で希釈することに注意してください。

発酵物の処理方法



有用微生物群による発酵により、発酵物は全ての必須栄養素、ビタミン、ミネラルを保持します。廃棄物中に農薬などの有害物質が含まれている場合、有用微生物群は分解をサポートします。発酵した有機廃棄物の混合物は、食品生産に適した肥料をさらに調製するのに最適な資源となります。庭で使用する場合は、最初に有機廃棄物の発酵物を堆肥化する必要があります。まず、庭に深さ30cmの穴を掘り、そこにボカシ・オルガンコの発酵物を全て入れます。土をかぶせて酸素を遮断し、2週間ほど置いてから撒きます。使用しなくても、発酵物は2〜3ヶ月で完全に分解します。もしくは、庭で従来のコンポストに発酵物を入れます。その場合は蓋をする必要があります。または、森の木の近くに穴を掘り、発酵物をその中に入れることができます。発酵物は強酸性で、安定するまでに時間がかかる

ので、木に近づけすぎないように注意してください。土をかぶせます。酸素を供給してくれる木に良質な栄養素を与えることで、気分も良くなるはずです。庭がない場合は、ボカシ・オルガンコ・コンポスターの発酵物は生ごみとして捨てることができます。

トラブルと解決法

ボカシ・オルガンコを保管できる場所•最適な気温は20°C前後です。•直射日光を避けてください。•環境要因を避け、室内に保管してください。

カビが発生した場合黒カビ：

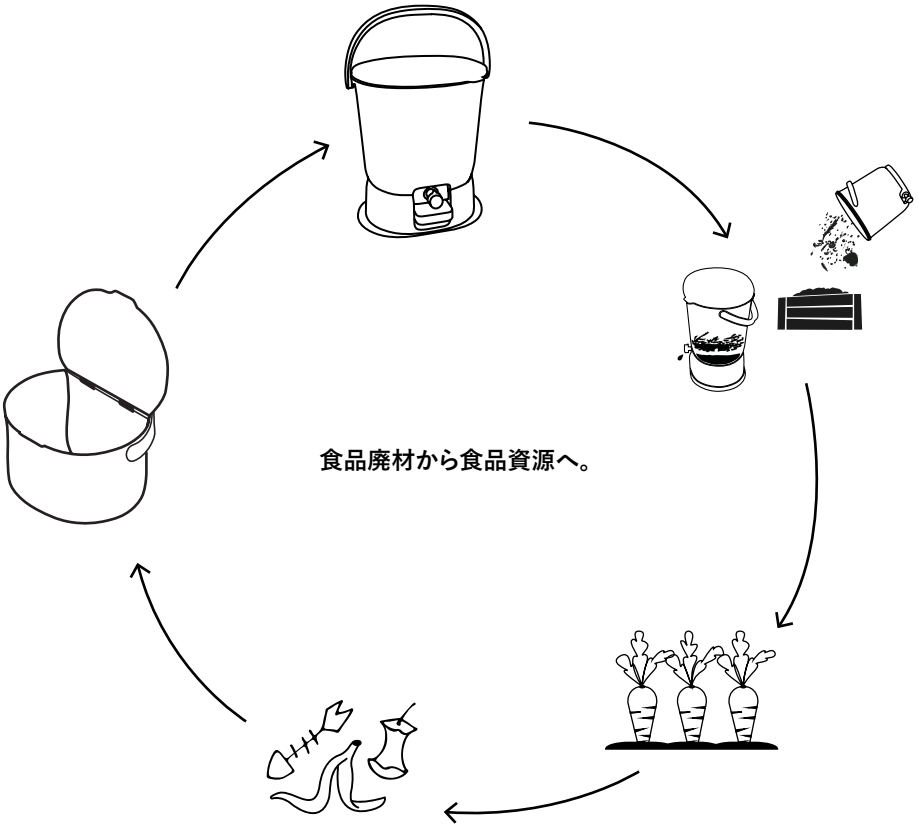
コンポスターの蓋が閉まっていなかった、ボカシぬかの量が少なすぎた、定期的に入れなかった、ボカシ液を定期的に排出していなかったなどの要因が考えられます。この場合、コンポスターを空にして、廃棄物と同量のボカシぬかを入れ、土をかぶせて4週間放置します。その後、庭で使用できます。白カビ：

コンポスターを満たすのが遅い場合や、コンポスター内に空気が多い場合に白カビが発生することがあります。白カビは有害なものではないので、ご安心ください。それでも気になる場合は、ボカシぬかをかぶせた後、廃棄物の上に厚手の紙を敷いてください。

ボカシ容器が臭う原因ボカシ容器の臭いは、腐敗臭でなければ問題ありません。臭気は成功を示す指標となり、甘酸っぱいのが理想です。ボカシ・オルガンコは、適切に密閉されている場合、キッチンに悪臭をもたらすことはないはずです。悪臭がする場合は、問題がある可能性がありますので、以下をお試しください。•ボカシ・オルガンコ・コンポスターに有機廃棄物を増やす。•ボカシぬかを増やす。•有機廃棄物の水分が多すぎないことを確認する。•定期的にボカシ液を排出する。•酸素が少ないか、完全に遮断していることを確認する。•高温になりすぎないように注意する。こちらによくあるご質問と回答を掲載しています。



ボカシ・オルガンコ・コンポスター内の廃棄物、ボカシ液、ボカシぬかは、食用には適しません。蓋はまな板として使用できず、廃棄物の処理にのみ使用できます。食洗機を使用する場合、最高水温55°Cまたはエコモードで洗浄してください。蓋は食洗機に入れないでください。 容器から蛇口を取り外して手で洗浄する場合は、確実に密封するために、蛇口にグリース（バター、マーガリン、ラードなど）を塗る必要があります。製品を直射日光や低温にさらさないでください。



有機廃棄物を効果的に処理し、よりクリーンな地球に貢献できる製品を揃えています。こちらもご覧ください。
bokashiorganko.com/product-catalog

QRコードをスキャン（またはクリック）して、ボカシ・コンポストの詳細をご覧ください。

GEBRUIKSHANDLEIDING

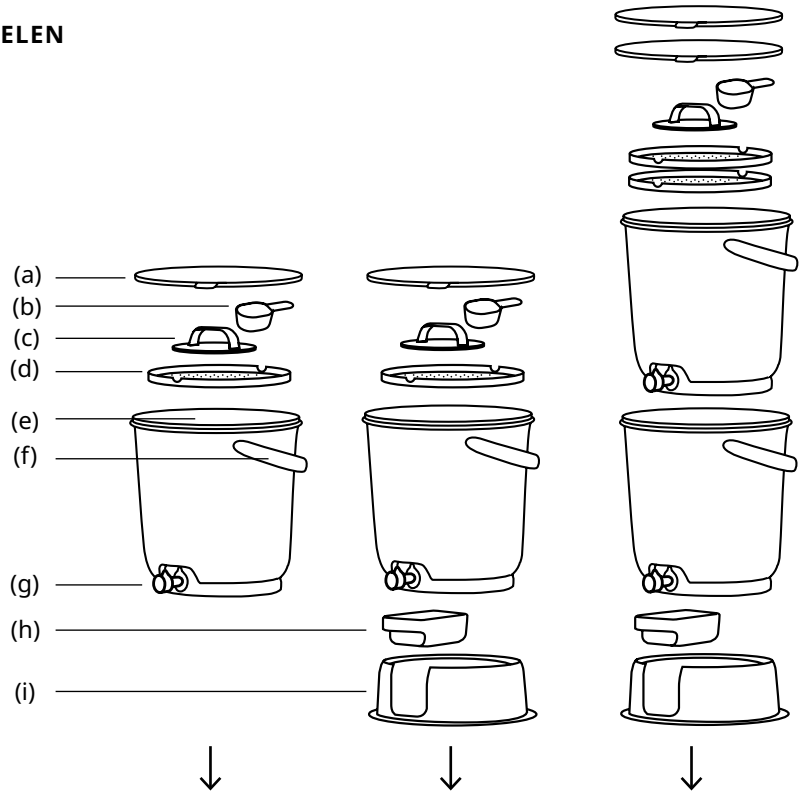
BOKASHI ORGANKO ESSENTIAL

Van voedselverspilling tot voedselbron.



REthink plastics
RECYCLED

ONDERDELEN



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Deksel (a)	1x	1x	2x
Doserings-container (b)	1x	1x	1x
Pers (c)	1x	1x	1x
Afvoerzeef (d)	1x	1x	2x
Container (e)	1x	1x	2x
Handvat (f)	1x	1x	2x
Kraan (g)	1x	1x	2x
Afvoerbeker (h)	/	1x	1x
Voet (i)	/	1x	1x

AFMETINGEN

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



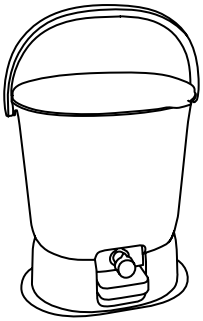
BOKASHI ORGANKO ESSENTIAL SET + BASE

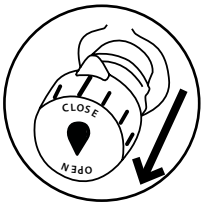
2x 15,3 L



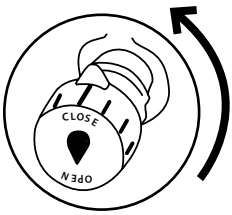
BELANGRIJKE INFO VÓÓR HET EERSTE GEBRUIK

1. DE KRAAN INSTELLEN



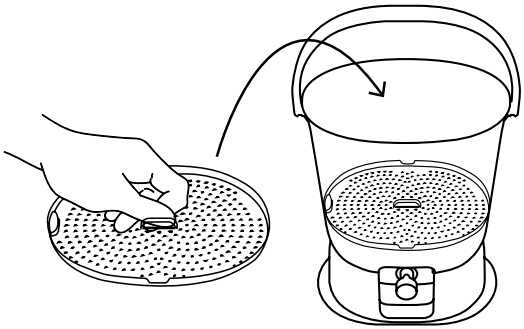


STAP 1: Trek aan de kraan tot u een 'klik' hoort.

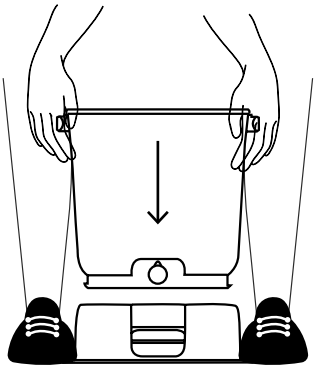


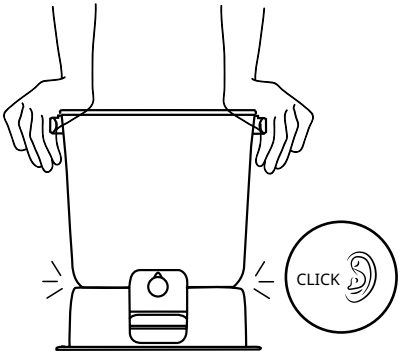
STAP 2: Zorg ervoor dat de kraan dichtgedraaid is als deze niet wordt gebruikt.

2. DE AFVOERZEEF PLAATSEN

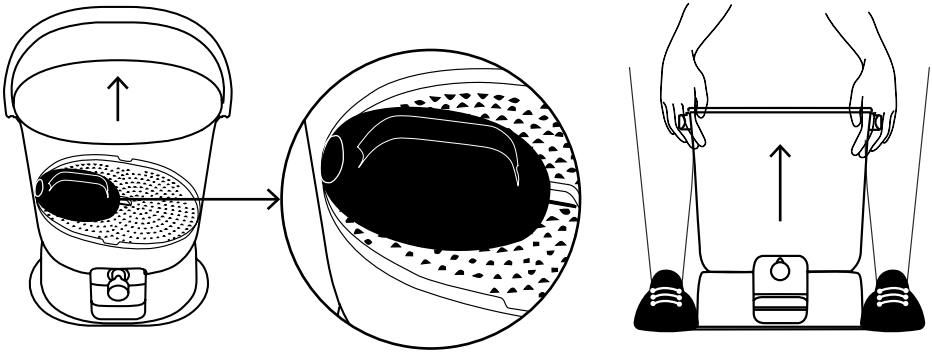


3. DE CONTAINER OP DE VOET ZETTEN
(alleen voor modellen met voet)



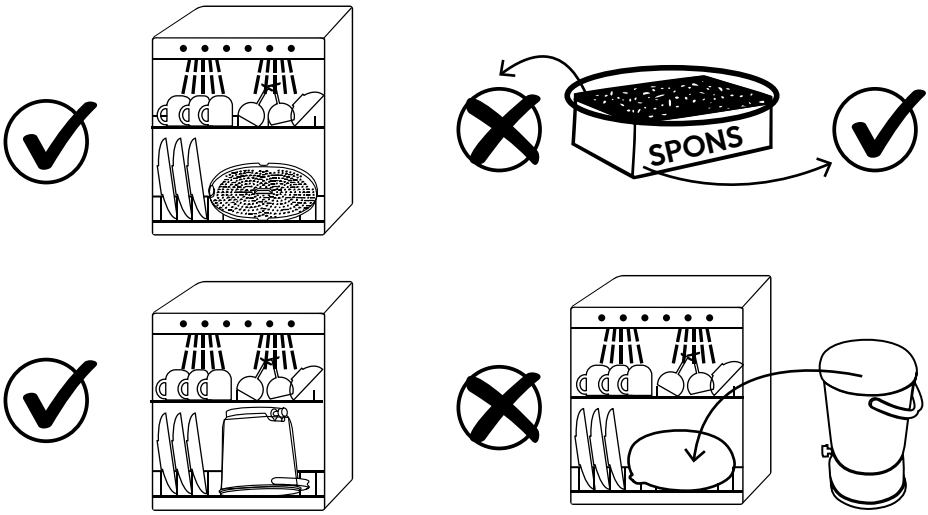


DEMONTEREN



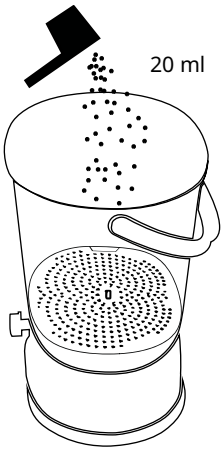
VAATWASMACHINEBESTENDIG





Als u de kraan uit de container haalt en deze handmatig reinigt, is het noodzakelijk om de kraan te oliën met vet (bijv. boter, margarine, reuzel).

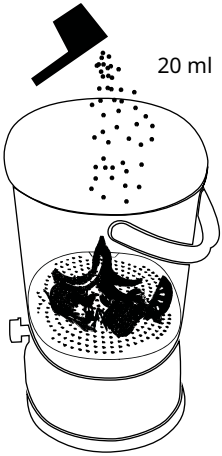
GEBRUIK VAN BOKASHI ORGANKO IN EENVOUDIGE STAPPEN



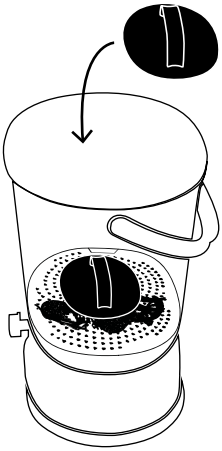
1



2



3



4



Sluit het deksel.

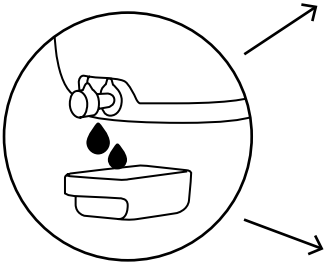
5



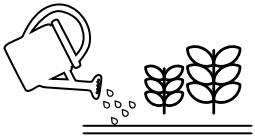
Tap de vloeistof elke 3-4 dagen af.



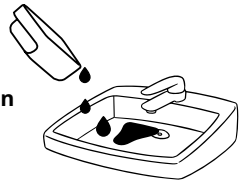
6



Verdun met water in een verhouding 1:200 en waterplanten.

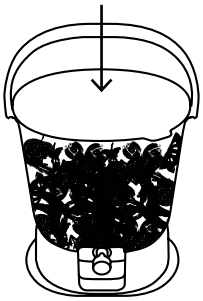


Onverdund voor het reinigen van afvoeren.



7

8



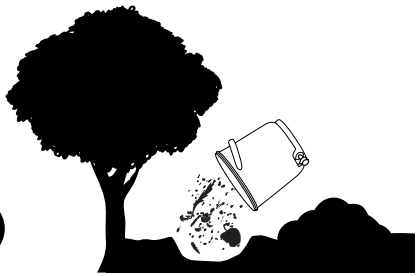


Wanneer het vol is, laat u het 14 dagen luchtdicht fermenteren.

9a



9b



9c



MEER OVER BOKASHI ORGANKO ESSENTIAL

Bokashi Organko Essential is een composter van 15,3 liter, gemaakt van gerecycled plastic van gebruikte producten. Het is een luchtdichte bokashi-emmer om organisch afval te fermenteren met behulp van bokashi-zemelen met effectieve micro-organismen.

WAT MAG ER IN BOKASHI ORGANKO?

In de Bokashi Organko-composter kunt u bijna al uw groenafval kwijt. Het is raadzaam om grotere stukken voedsel in kleinere stukken te snijden; dit draagt bij aan een effectiever fermentatieproces.

Volgende items mogen niet in de Bokashi Organko-composter:

VLOEISTOFFEN

Azijn

Sap

Melk

Olie

Water

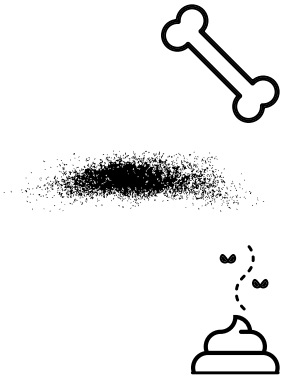


OVERIG

Grotere botten

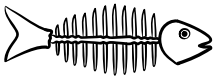
As

Uitwerpselen van dieren

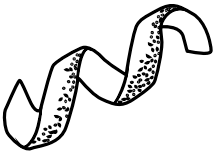


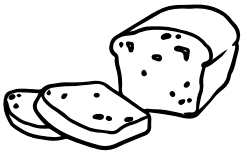
De volgende voedingsmiddelen mogen in de Bokashi Organko-composter:

Fruit en groenten	Eieren
Citrus- en bananenschillen	Brood
Bereid voedsel	Kleinere botten
Gekookt en rauw vlees	Koffiedik
Vis	Theezakjes
Kaas	Verwelkte bloemen
Yoghurt	Kleinere hoeveelheden papieren zakdoekjes







HOE GEBRUIKT U BOKASHI-ZEMELEN?



De natuurlijke zemelen zijn een mengsel van zemelen, gemengd met melasse (suiker en water), verrijkt met nuttige micro-organismen (melkzuurbacteriën, gisten, fotosynthetische organismen, actinomyceten en enzymatisch actieve paddenstoelen). Bokashi-zemelen initiëren het fermentatieproces en voorkomen de ontbinding van afval in de composter. Zorg ervoor dat u vóór de eerste laag voedsel 20 ml van de zemelen (de helft van de doseercontainer) op de bodem van de composter strooit **1** Voeg na elke laag organisch afval 20 ml bokashi-zemelen toe **3** . Bewaar de verpakking met bokashi-zemelen goed afgesloten en op een droge plaats.

WAT MOET U DOEN MET BOKASHI-VLOEISTOF?



Fermentatie is een natuurlijk proces waarbij organisch afval wordt afgebroken met effectieve micro-organismen, zonder de onaangename geur van rottend voedsel. Tijdens het proces blijven alle vitamines en mineralen in de massa behouden. Hiervoor is het noodzakelijk om bij elke nieuwe laag afval die u in de composter plaatst, zemelen toe te voegen. Tijdens het proces ontstaat er ook bokashi-vloeistof. Deze moet regelmatig worden afgetapt (door de kraan aan de onderkant te openen en ervoor te zorgen dat de afvoerbeker eronder staat **6**).

De onverdunde vloeistof is geschikt voor het reinigen van afvoeren en septische tanks, en kan zeer nuttig zijn voor onkruidbestrijding. De verdunde vloeistof is rijk aan voedingsstoffen en is uitermate geschikt om kamerplanten en tuinplanten water te geven **7** . Zorg er in dat geval voor dat u het verdunt met water in een verhouding van 1:200 (1 dl vloeistof per 20 l water).

WAT DOET U MET GEFERMENTEERDE MASSA?



Tijdens het fermentatieproces met effectieve micro-organismen behoudt de massa alle essentiële voedingsstoffen, vitamines en mineralen. Als er in het afval bepaalde pesticiden of andere schadelijke verbindingen zitten, zullen effectieve micro-organismen de afbraak ondersteunen. Het mengsel van gefermenteerd organisch afval vormt een ideale basis voor verdere compostbereiding, die geschikt is voor voedselproductie.

Als u een tuin heeft waar u deze massa wilt gebruiken, moet de gefermenteerde massa organisch afval eerst worden gecomposteerd. Graaf in uw tuin eerst een gat van 30 cm diep en giet er de gefermenteerde massa van Bokashi Organko in. Bedek het met aarde, zorg ervoor dat er geen zuurstof in zit en laat het 2 weken staan voordat u het gaat verstrooien. De massa zal steeds binnen 2-3 maanden volledig ontbinden **9a** .

De tweede optie in de tuin is om de gefermenteerde massa op de traditionele composthoop te leggen, waar deze bedekt moet worden. U kunt zelfs een gat maken in de buurt van een boom in een bos en er gefermenteerde massa in graven. Graaf het gat echter niet te dicht bij de boom - gefermenteerde massa is erg zuur en heeft meer tijd nodig om te stabiliseren. Nadat u het met aarde hebt bedekt, krijgt u ongetwijfeld een heerlijk warm gevoel omdat u deze zuurstofbron wat kwaliteitsvoedsel heeft bezorgd **9b** . Als u geen tuin hebt, kunt u de massa uit de Bokashi Organko-composter in de grote groencontainer gooien, die bedoeld is om organisch afval te scheiden van ander vast huishoudelijk afval **9c** .

OPLOSSING VAN EVENTUELE PROBLEMEN

WAAR KAN IK BOKASHI ORGANKO OPSLAAN?

- Optimale temperatuur ligt rond de 20 °C.
- Vermijd direct zonlicht.
- Binnen bewaren, uit de buurt van omgevingsfactoren.

WAT MOET IK DOEN ALS ER SCHIMMEL VERSCHIJNT?

ZWARTE SCHIMMEL:
Er ging iets mis in het proces (uw composter bleef niet gesloten, u voegde onvoldoende of op te onregelmatige basis bokashi-zemelen toe, u vergat om regelmatig bokashi-vloeistof af te tappen). Leeg in dit geval de composter in de tuin, voeg Bokashi-zemelen toe in dezelfde hoeveelheid als het afval, bedek het mengsel met aarde en laat het 4 weken staan. Na verloop van deze periode kunt u het in uw tuin gebruiken.

WITTE SCHIMMEL:
Witte schimmel kan ontstaan als u de composter heel langzaam vult of als er veel lucht in de composter zit. Witte schimmel is niet schadelijk, dus hoeft u zich geen zorgen te maken. Als u er nog steeds last van heeft, leg dan een dik stuk papier op het afval nadat u het heeft bedekt met bokashi-zemelen.

WAAROM RUIKT MIJN BOKASHI-EMMER?

De geur van de bokashi-emmer is volkomen normaal, zolang het niet stinkt naar bedorven voedsel. De geur wijst erop dat het proces is geslaagd; naar verwachting is het een zoetzure geur. Als de Bokashi Organko goed is afgesloten, mag hij de geuren in uw keuken niet beïnvloeden. Als dit toch het geval is, is er mogelijk iets mis en moet u het volgende proberen:

- Voeg meer organisch afval toe aan uw Bokashi Organko-composter.
- Voeg meer Bokashi-zemelen toe.
- Zorg ervoor dat het organische afval niet te vochtig is.
- Tap het bokashi-vocht regelmatig af.
- Zorg ervoor dat het proces anaëroob is (minder zuurstof of zuurstofvrij).
- Zorg ervoor dat de temperatuur niet te hoog is.

Hier vindt u de meest gestelde vragen:
https://knowledge.skaza.com/



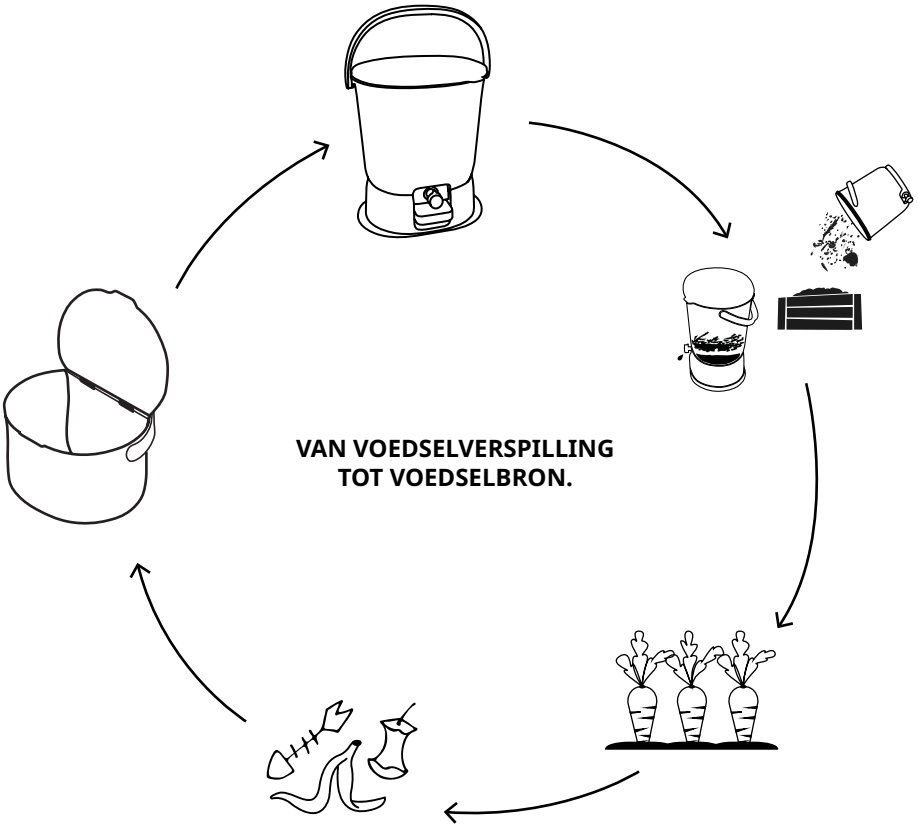
Het afvalmengsel in de Bokashi Organko-composter, de bokashi-vloeistof en de bokashi-zemelen zijn niet geschikt voor consumptie.

Het deksel mag niet als snijplank worden gebruikt, enkel voor het afvoeren van het afval.

Geschikt om af te wassen op max. 55 °C of in ecomodus. Doe het deksel niet in de vaatwasser.

Als u de kraan uit de container haalt en deze handmatig reinigt, is het noodzakelijk om de kraan te oliën met vet (bijv. boter, margarine, reuzel) om de afdichting te garanderen.

Stel het product niet bloot aan direct zonlicht of aan lage temperaturen.



BEKIJK OOK ANDERE PRODUCTEN DIE U HELPEN GROENAFVAL EFFICIËNT TE BEHEREN EN ZO BIJ TE DRAGEN AAN EEN SCHONERE PLANEET.
bokashiorganko.com/product-catalog

Lees meer over composteren met de Bokashi-methode door de QR-code te scannen (of erop te klikken).

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

BRUKSANVISNING

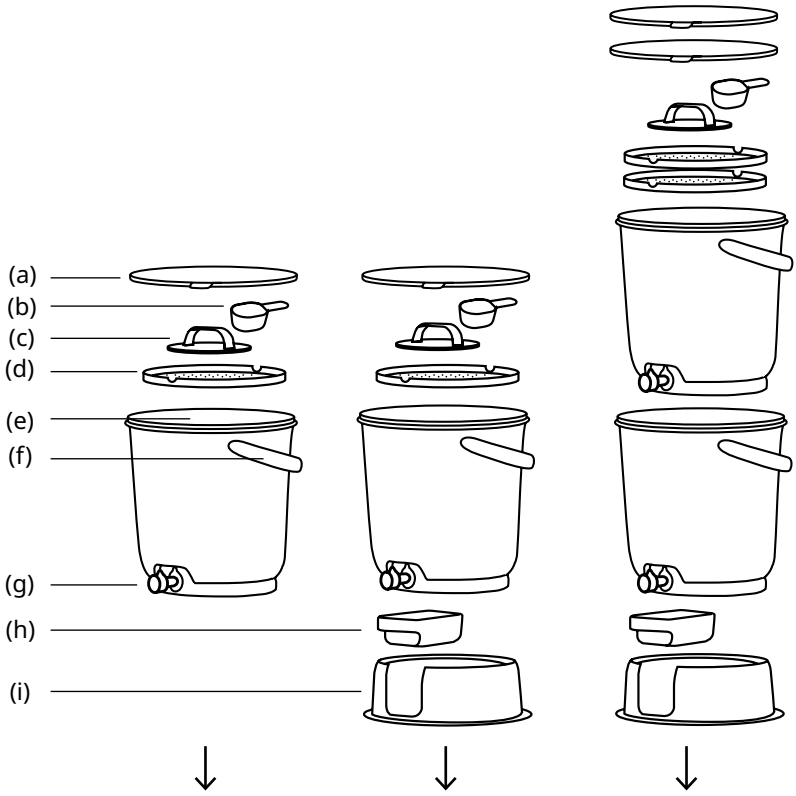
BOKASHI ORGANKO ESSENTIAL

Fra matavfall til matressurs.



REthink plastics
RECYCLED

DELER



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Lokk (a)	1x	1x	2x
Doserings-beholder (b)	1x	1x	1x
Presser (c)	1x	1x	1x
Tømmesil (d)	1x	1x	2x
Beholder (e)	1x	1x	2x
Håndtak (f)	1x	1x	2x
Kran (g)	1x	1x	2x
Avløpskopp (h)	/	1x	1x
Base (i)	/	1x	1x

DIMENSJONER

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



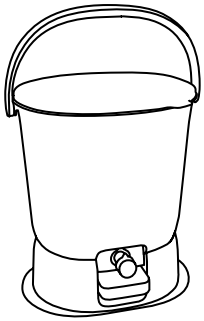
BOKASHI ORGANKO ESSENTIAL SET + BASE

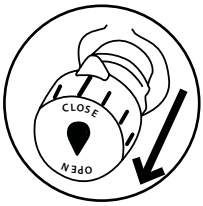
2x 15,3 L



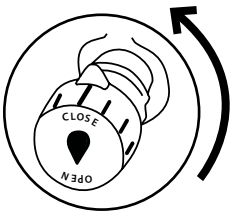
TING DU MÅ VITE FØR FØRSTE BRUK

1. KLARGJØRE KRANEN



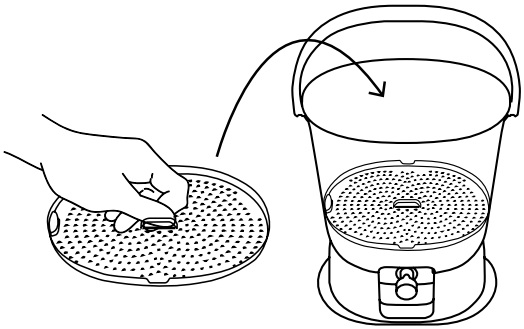


TRINN 1: Trekk i kranen til du hører «klikk»-lyd.

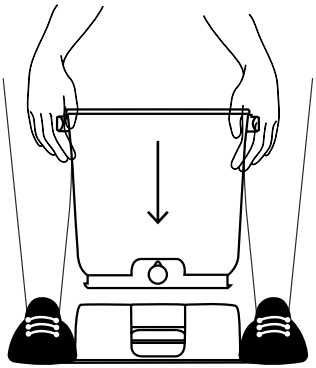


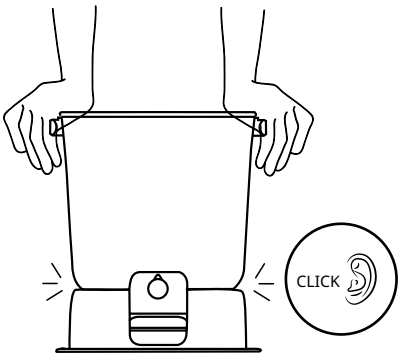
TRINN 2: Når den ikke brukes, sørg for at kranen er lukket.

2. INNSETTING AV TØMMESIL

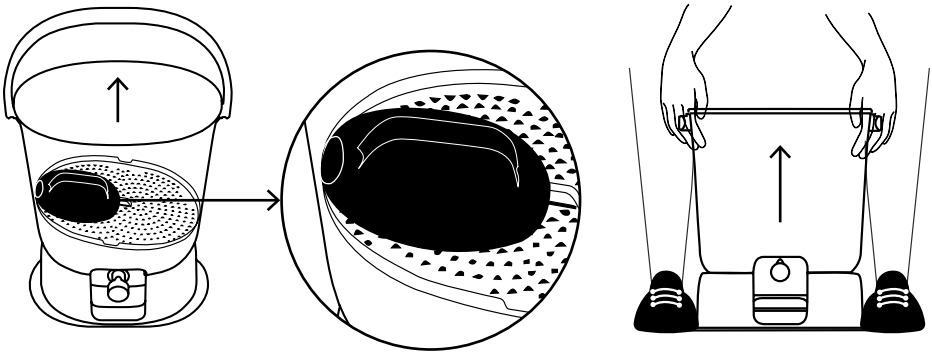


3. SETTING AV BEHOLDEREN PÅ BASEN
(kun for modeller med base)



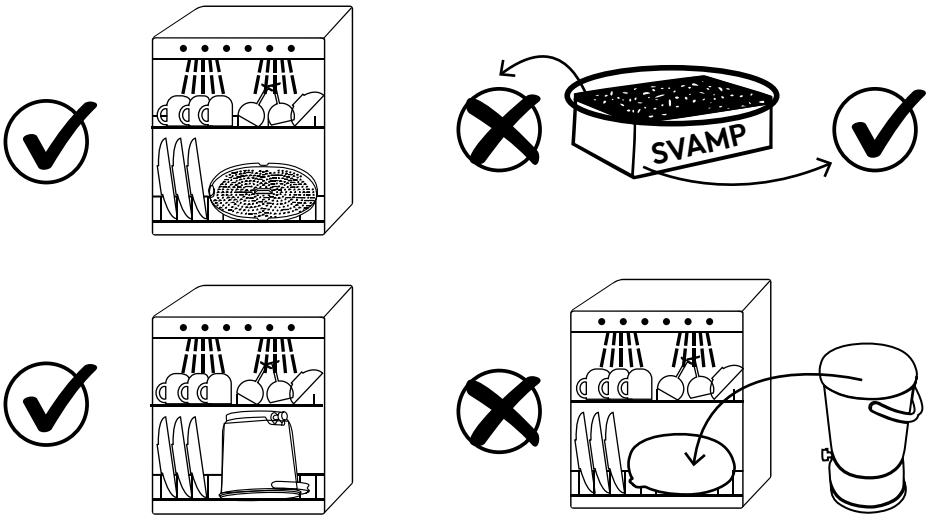


DEMONTERING



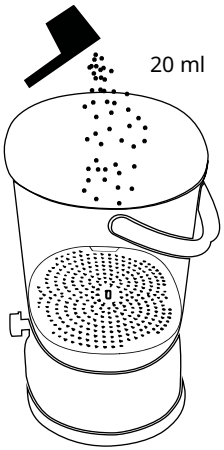
OPPVASKMASKINSIKKER





Hvis du fjerner kranen fra beholderen og rengjør den manuelt, er det nødvendig å smøre kranen med fett (f.eks. smør, margarin, smult).

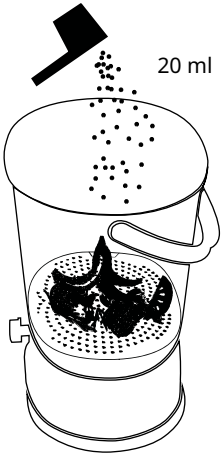
HVORDAN BRUKE BOKASHI ORGANKO I ENKLE TRINN



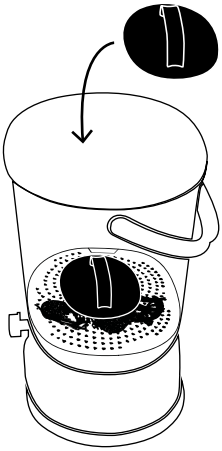
1



2



3



4



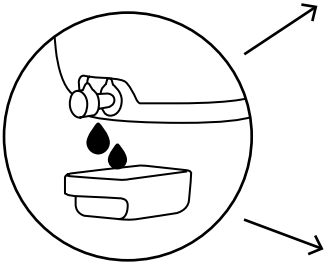
Lukk lokket.

5

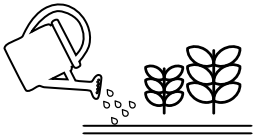


Tøm væsken hver 3. til 4. dag.

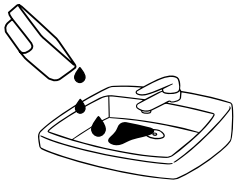
6



Fortynn med vann i forholdet 1:200 og vann planter.

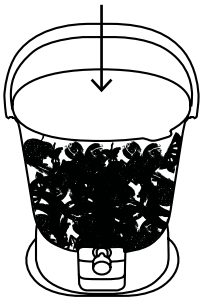


Ufortynnet for rengjøring av avløp.



7

8



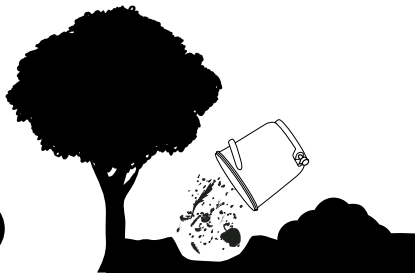


Når den er full, la den stå lufttett i 14 dager for å gjære.

9a



9b



9c



MER OM BOKASHI ORGANKO ESSENTIAL

Bokashi Organko Essential er en 15,3-liters komposter laget av resirkulert plast. Det er en lufttett bokashibeholder for gjæring av organisk avfall ved bruk av bokashi-kli med effektive mikroorganismer.

HVA SKAL LEGGES I BOKASHI ORGANKO?

Du kan kaste nesten alt organisk avfall i Bokashi Organko-komposteren. Det anbefales å kutte større matbiter i mindre, da dette vil bidra til en mer effektiv gjæringsprosess.

Du bør ikke legge følgende gjenstander i Bokashi Organko-komposteren:

VÆSKER

Eddik

Juice

Melk

Olje

Vann

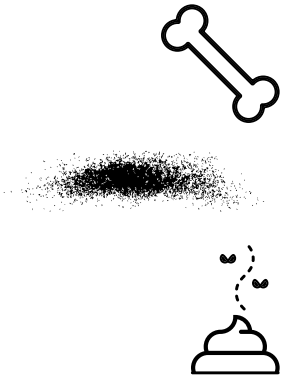


ANNET

Større bein

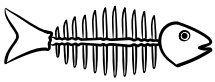
Aske

Dyreavføring

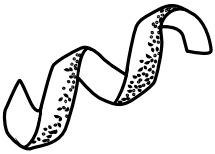


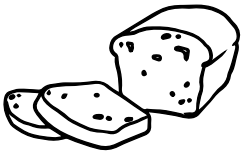
Det er tillatt å legge følgende mat i Bokashi Organko-komposteren:

Frukt og grønnsaker	Egg
Sitrus- og bananskall	Brød
Tilberedt mat	Mindre bein
Kokt og rått kjøtt	Kaffegrut
Fisk	Teposer
Ost	Visne blomster
Yoghurt	Mindre mengde vev







HVORDAN BRUKER DU BOKASHI-KLI?



Det naturlige kliet er en blanding av kli, blandet med melasse (sukker og vann), beriket med nyttige mikroorganismer (melkesyrebakterier, gjærsopp, fotosyntetiske organismer, aktinomyceter og enzymatisk aktiv sopp). Bokashi-kli setter i gang gjæringsprosessen og forhindrer forråtnelse av avfall i komposteren. Før det første laget med mat, sørg for at du drysser 20 ml av kliet (halvparten av doseringsbeholderen) på bunnen av komposteren **1**. Tilsett 20 ml bokashi-kli etter hvert lag med organisk avfall **3** . Oppbevar pakken med bokashi-kli godt forseglet og på et tørt sted.

HVA SKAL DU GJØRE MED BOKASHI-VÆSKEN?



Fermentering er en naturlig prosess for å bryte ned organisk avfall med effektive mikroorganismer uten den ubehagelige lukten av mat som råtner. Under prosessen beholder massen alle vitaminene og mineralene. For å oppnå dette er det nødvendig å tilsette kli hver gang du legger et nytt lag med avfall i komposteren. Underveis i prosessen vil du også få bokashi-væske som må tømmes regelmessig (ved å åpne kranen i bunnen og sørge for at avløpskoppen står under **6**).

Den ufortynnede væsken er egnet for rengjøring av avløp og septiktanksanering og kan være meget nyttig for å bekjempe ugress. Den fortynnede væsken har et høyt innhold av næringsstoffer og er svært nyttig for å vanne innendørsplanter og hageplanter **7** . I dette tilfellet pass på at du fortynner den med vann i forholdet 1:200 (1 dl væske per 20 l vann).

HVA SKAL DU GJØRE MED DEN FERMENTERTE MASSEN?



Under gjæringsprosessen med effektive mikroorganismer holder massen på alle de essensielle næringsstoffene, vitaminene og mineralene. Hvis noen plantevernmidler eller andre skadelige forbindelser er til stede i avfallet, vil de effektive mikroorganismene støtte nedbrytningen. Blandingen av fermentert organisk avfall er en førsteklasses ressurs for videre komposttilberedning egnet for matproduksjon.

Hvis du har hage og ønsker å bruke den der, må den fermenterte massen fra organisk avfall bearbeides ved kompostering først. Grav først et 30 cm dypt hull i hagen og tøm den fermenterte massen fra Bokashi Organko ned i hullet. Dekk over med jord, sørg for at det ikke finnes oksygen, og la massen stå i 2 uker før såing. Uansett vil massen dekomponere totalt i løpet av 2–3 måneder **9a** .

Det andre alternativet i hagen er å legge den fermenterte massen i den tradisjonelle komposthaugen, der den må tildekkes. Du kan også grave et hull nær et tre i skogen og grave den gjærede massen ned i hullet. Pass på at

du ikke graver for nærme treet – fermentert masse er en svært sur masse og trenger mer tid for å stabilisere seg. Dekk hullet med jord og føl den ubeskrivelige lykken av å ha gitt denne oksygenleverandøren litt kvalitetsmat 9b . Hvis du ikke har hage, kan du kaste massen fra Bokashi Organko-komposteren i den store beholderen for organisk avfall, som er ment å skille organisk avfall fra annet kommunalt fast avfall 9c .

POTENSIELL FEILSØKING

HVOR KAN JEG OPPBEVARE BOKASHI ORGANKO?

- Optimal temperatur er rundt 20 °C.
- Unngå direkte sollys.
- Oppbevares innendørs, vekk fra miljøfaktorer.

HVA BØR JEG GJØRE HVIS DET OPPSTÅR MUGGSOPP?

MØRK MUGGSOPP:
Noe gikk galt i prosessen (du holdt ikke komposteren lukket, du tilsatte for lite bokashi-kli eller på en uregelmessig måte, du unnlot å tømme bokashi-væsken regelmessig). I dette tilfellet, tøm komposteren i hagen, tilsett like mye Bokashi-kli som det er avfall, dekk til med jord og la den stå i 4 uker. Du kan bruke den i hagen din etter at den tiden er ute.

HVIT MUGGSOPP:
Hvit muggsopp kan oppstå dersom komposteren fylles opp meget langsomt eller det er mye luft i komposteren. Hvit muggsopp er ikke skadelig, så du kan ta det med ro. Hvis du likevel vil unngå det, legg et stykke tykt papir oppå avfallet etter å ha dekket det med bokashi-kli.

HVORFOR LUKTER BOKASHI-KASSEN MIN?

Bokashi-kasselukten er helt vanlig så lenge den ikke stinker råtten mat. Lukten er en god indikator på at prosessen er vellykket; en søtsur lukt forventes. Når den er riktig forseglet, vil ikke Bokashi Organko gi lukt på kjøkkenet. Hvis den gjør det, kan det være noe galt, og du bør prøve følgende:

- Legg mer organisk avfall i Bokashi Organko-komposteren.
- Legg i mer Bokashi-kli.
- Pass på at det organiske avfallet ikke er for vått.
- Tøm bokashi-væsken regelmessig.
- Sørg for at prosessen er anaerob (med lite eller uten oksygen).
- Pass på at temperaturen ikke er for høy.

Du finner de oftest stilte spørsmålene og svarene her: **https://knowledge.skaza.com/**



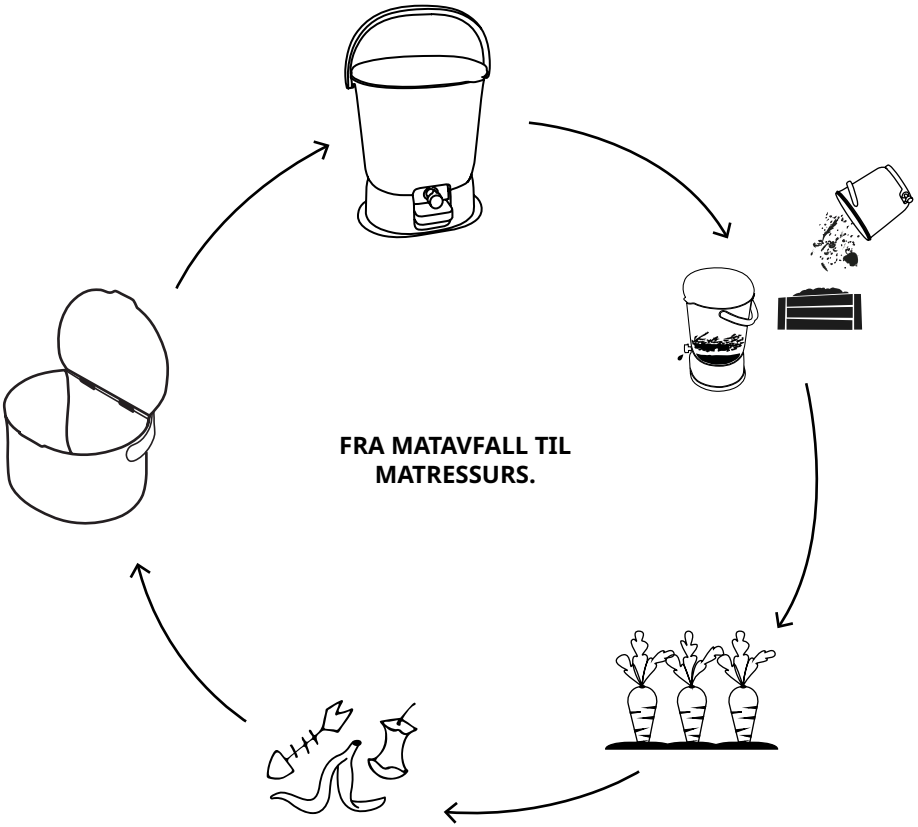
Avfallsblandingen i Bokashi Organko-komposteren, bokashi-væsken og bokashi-kliet er ikke egnet som menneskemat.

Lokket kan ikke brukes som skjærebrett, men kun for deponering av avfallet.

Egnet for oppvaskmaskin ved en maks. temperatur på 55 °C eller i øko-modus. Ikke sett lokket inn i oppvaskmaskinen.

Hvis du fjerner kranen fra beholderen og rengjør den manuelt, er det nødvendig å smøre kranen med fett (f.eks. smør, margarin, smult) for å sikre forseglingen.

Ikke utsett produktet for direkte sollys eller lave temperaturer.



TA EN TITT PÅ ANDRE PRODUKTER SOM VIL HJELPE DEG Å HÅNDTERE ORGANISK AVFALL EFFEKTIVT OG BIDRA TIL EN RENERE PLANET:
bokashiorganko.com/product-catalog

Les mer om Bokashi-kompostering ved å skanne (eller klikke) QR-koden.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

MANUAL DO UTILIZADOR

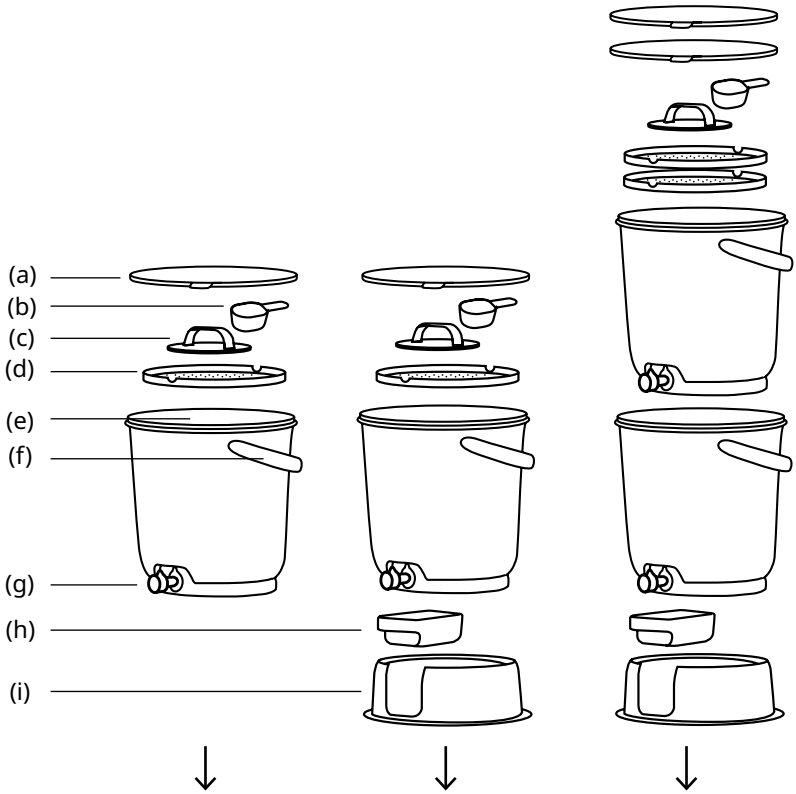
BOKASHI ORGANKO ESSENTIAL

Do resíduo alimentar ao recurso alimentar.



REthink plastics
RECYCLED

PEÇAS



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Tampa (a)	1x	1x	2x
Recipiente de dosagem (b)	1x	1x	1x
Prensa (c)	1x	1x	1x
Escorredor de drenagem (d)	1x	1x	2x
Caixote (e)	1x	1x	2x
Pega (f)	1x	1x	2x
Torneira (g)	1x	1x	2x
Copo de drenagem (h)	/	1x	1x
Base (i)	/	1x	1x

DIMENSÕES

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



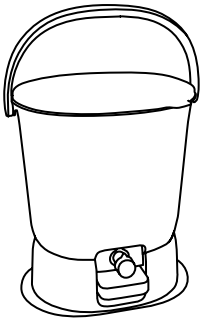
BOKASHI ORGANKO ESSENTIAL SET + BASE

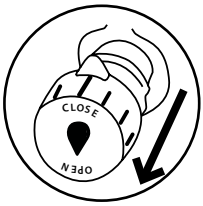
2x 15,3 L



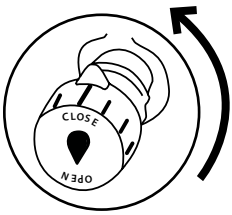
O QUE PRECISA DE SABER ANTES DA PRIMEIRA UTILIZAÇÃO

1. INSTALAR A TORNEIRA



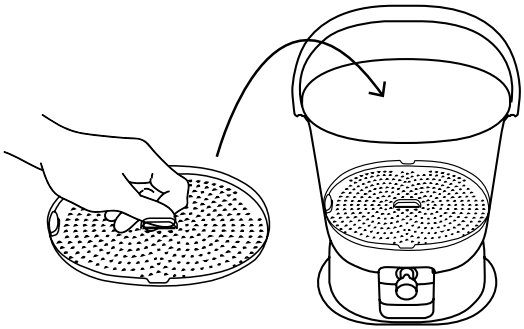


PASSO 1: Puxe a torneira até ouvir o som de “clique”.

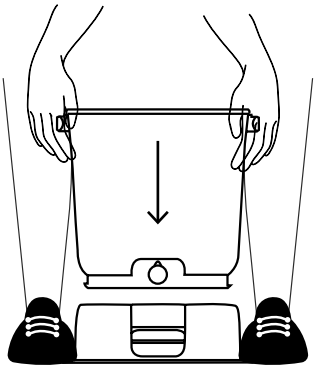


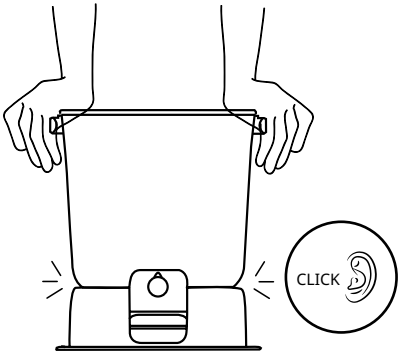
PASSO 2: Quando não estiver em uso, certifique-se de que a torneira está fechada.

2. INTRODUZIR O ESCORREDOR DE DRENAGEM

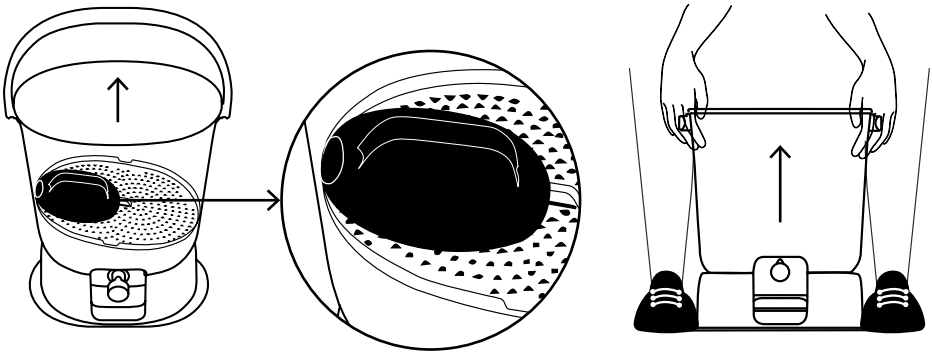


3. COLOCAR O CAIXOTE NA BASE
(só para modelos com base)



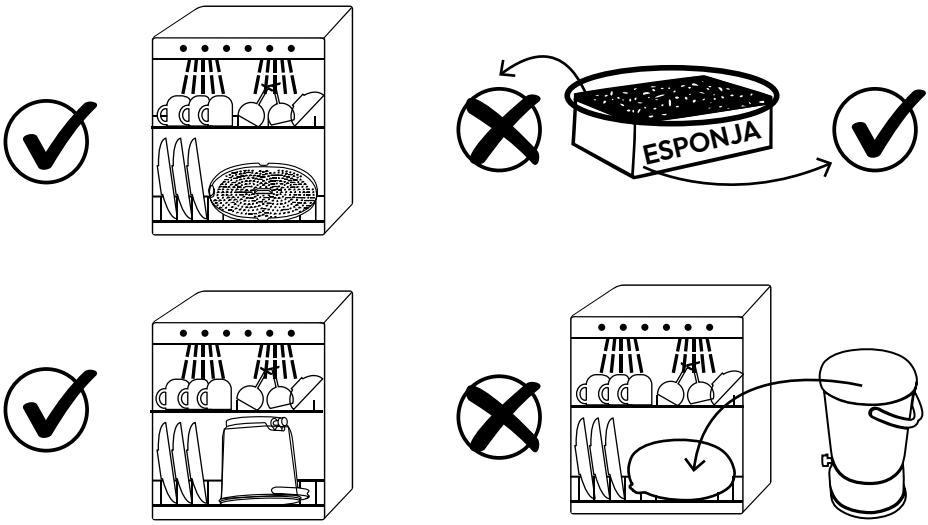


DESMONTAGEM



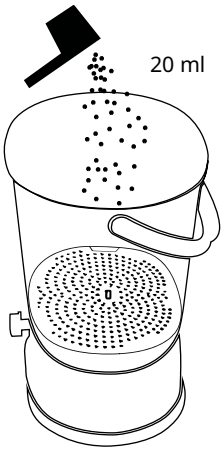
ADEQUADO À MÁQUINA DE LAVAR LOIÇA





Se remover a torneira do caixote e a limpar manualmente, terá de lubrificar a torneira (por exemplo, com manteiga, margarina ou banha).

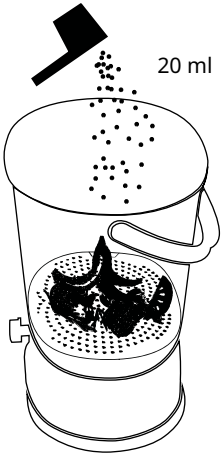
COMO USAR O BOKASHI ORGANKO EM PASSOS FÁCEIS



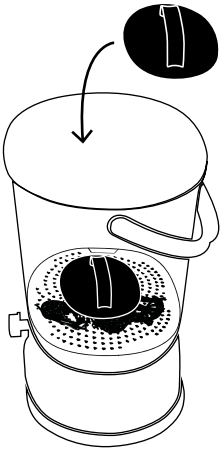
1



2



3



4



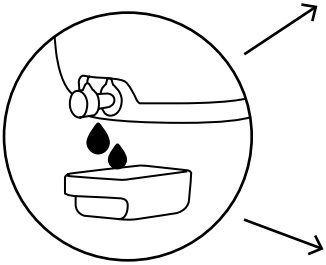
Fechar a tampa.

5

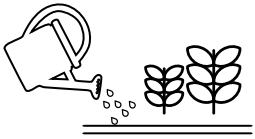


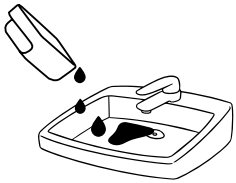
Drene o líquido a cada 3-4 dias.

6



Diluir com água na proporção de 1:200 e usar para regar plantas.

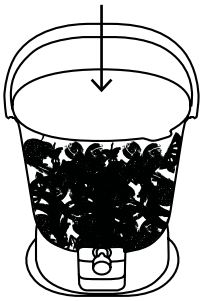




Não diluído para limpeza de canalizações.

7

8



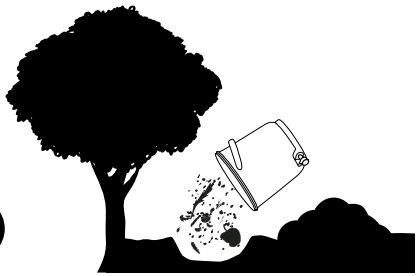


Quando estiver cheio, deixe ficar selado durante 14 dias para fermentar.

9a



9b



9c



MAIS SOBRE O BOKASHI ORGANKO ESSENTIAL

Bokashi Organko Essential é um compostor de 15,3 litros feito de plástico reciclado pós-consumo. É um caixote de bokashi hermético para fermentação de resíduos orgânicos, utilizando farelo de bokashi com microrganismos eficazes.

O QUE COLOCAR NO BOKASHI ORGANKO?

Pode deitar quase todos os resíduos orgânicos no compostor Bokashi Organko. É aconselhável cortar os resíduos de comida maiores em pedaços pequenos, dado que isso contribui para um processo de fermentação mais eficaz.

Não deverá colocar os seguintes itens no compostor Bokashi Organko:

FLUIDOS

Vinagre

Sumo

Leite

Óleo/Azeite

Água

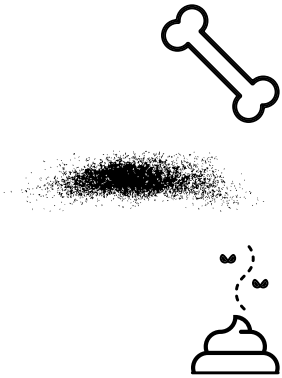


OUTROS

Ossos grandes

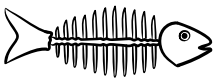
Cinzas

Excrementos de animais

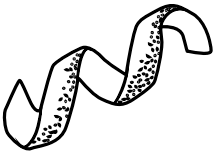


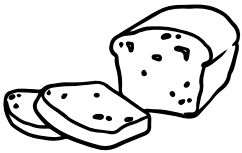
É permitido colocar os seguintes alimentos no compostor Bokashi Organko:

Fruta e legumes	Ovos
Cascas de frutos cítricos e banana	Pão
Alimentos cozinhados	Ossos pequenos
Carne cozida e crua	Borras de café
Peixe	Saquetas de chá
Queijo	Flores murchas
Iogurte	Menor quantidade de tecidos







COMO USAR O FARELO DE BOKASHI?



O farelo natural é uma mistura de farelo, misturado com melaço (açúcar e água) e enriquecido com microrganismos úteis (bactérias do ácido láctico, leveduras, organismos fotossintéticos, actinomicetes e cogumelos enzimaticamente ativos). O farelo de Bokashi inicia o processo de fermentação e evita a decomposição de resíduos no compostor. Antes da primeira camada de alimentos, deverá polvilhar 20 ml de farelo (metade do recipiente de dosagem) no fundo do compostor **1** . Adicione 20 ml de farelo de bokashi após cada camada de resíduos orgânicos **3**. Mantenha a embalagem de farelo de bokashi bem fechada e em local seco.

O QUE FAZER COM O LÍQUIDO DE BOKASHI?



A fermentação é um processo natural de decomposição de resíduos orgânicos com microrganismos eficazes, sem os odores desagradáveis da comida em decomposição. Durante o processo, a massa retém todas as vitaminas e minerais. Para obter esse resultado, é necessário acrescentar farelo sempre que adicionar uma nova camada de resíduos no compostor. Durante o processo, também vai obter líquido bokashi que precisa de ser drenado regularmente (abrindo a torneira na base e assegurando-se de que o copo de drenagem fica por baixo da mesma **6**).

O líquido não diluído é adequado para a limpeza de canalizações e desinfeção de fossas sépticas e pode ser muito útil no controlo de ervas daninhas. O líquido diluído é rico em nutrientes e é muito útil para regar plantas de interior e plantas de jardim **7** . Neste caso, tenha o cuidado de diluir com água na proporção de 1:200 (1 dl de líquido por 20 l de água).

O QUE FAZER COM A MASSA FERMENTADA?



Durante o processo de fermentação com microrganismos eficazes, a massa retém todos os nutrientes, vitaminas e minerais essenciais. Se houver presença de pesticidas ou de outros compostos perigosos nos resíduos, os microrganismos eficazes promovem a sua degradação. A mistura de resíduos orgânicos fermentados representa um recurso de primeira classe para a preparação de um composto adequado para o cultivo de alimentos.

Caso tenha horta e queira usá-la, em primeiro lugar, a massa fermentada de resíduos orgânicos deve ser processada por compostagem. Primeiro, cave um buraco de 30 cm de profundidade na sua horta e esvazie a massa fermentada do Bokashi Organko no seu interior. Cubra-o com terra, certifique-se de que não há oxigénio, e deixe repousar 2 semanas antes de semear. De qualquer forma, a massa decompõe-se totalmente em 2-3 meses **9a**.

A segunda opção na horta é colocar a massa fermentada no monte de compostagem tradicional, onde precisa de ser coberta. Além disso, pode fazer um buraco perto de uma árvore numa floresta e enchê-lo com massa fermentada. Tenha o cuidado de não cavar muito perto da árvore - a massa fermentada é muito ácida e precisa de mais tempo para estabilizar. Cubra com terra e sinta uma felicidade indescritível depois de dar alguma nutrição de qualidade a este fornecedor de oxigénio **9b** . Caso não tenha horta, pode colocar a massa do compostor Bokashi Organko no contentor grande para resíduos

orgânicos, destinado a separar o lixo orgânico de outros resíduos sólidos municipais 9c .

POSSÍVEL RESOLUÇÃO DE PROBLEMAS

ONDE POSSO ARMAZENAR O BOKASHI ORGANKO?

- A temperatura ideal é cerca de 20 °C.
- Evite a luz solar direta.
- Mantenha-o dentro de casa, afastado de fatores ambientais.

O QUE DEVO FAZER SE APARECER BOLOR?

BOLOR ESCURO:
Algo correu mal no processo (não manteve o compostor fechado, adicionou farelo de bokashi insuficiente ou irregularmente, esqueceu-se de drenar o líquido bokashi regularmente). Nesse caso, esvazie o compostor na sua horta, adicione uma quantidade igual de farelo de Bokashi, uma vez que há resíduos, cubra com terra e deixe repousar 4 semanas. Pode usá-lo na sua horta uma vez passado esse período.

BOLOR BRANCO:
O bolor branco pode aparecer quando o compostor é enchido muito lentamente ou quando há muito ar no compostor. O bolor branco não é prejudicial, portanto não se preocupe. Se mesmo assim lhe causa incómodo, coloque um pedaço de papel grosso por cima dos resíduos depois de cobri-los com farelo de bokashi.

PORQUE É QUE O MEU CAIXOTE DE BOKASHI TEM ODOR?

O odor no caixote de bokashi é perfeitamente normal, desde que não cheire a comida podre. O odor é um bom indicador de que o processo foi bem-sucedido; é expectável que tenha um cheiro agridoce. Estando devidamente selado, o seu Bokashi Organko não deve afetar os odores na sua cozinha. Se isso acontecer, algo pode ter corrido mal, e deve experimentar o seguinte:

- Adicione mais resíduos orgânicos ao seu compostor Bokashi Organko.
- Adicione mais farelo de Bokashi.
- Certifique-se de que os resíduos orgânicos não estão húmidos demais.
- Drene o líquido do bokashi regularmente.
- Certifique-se de que o processo é anaeróbico (com menos ou sem oxigénio).
- Tenha o cuidado de evitar altas temperaturas.

Pode encontrar as perguntas e respostas mais frequentes aqui:
https://knowledge.skaza.com/



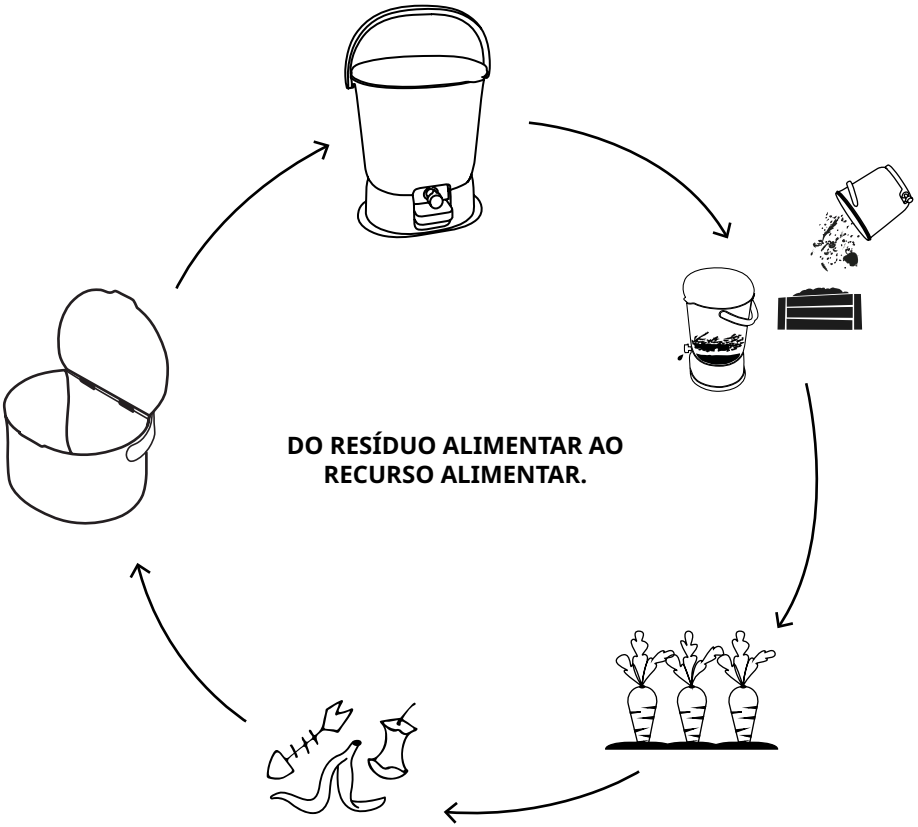
A mistura de resíduos no compostor Bokashi Organko, o líquido bokashi e o farelo bokashi não são adequados para consumo.

A tampa não pode ser utilizada como tábua de cortar, apenas para a eliminação dos resíduos.

Adequado para máquina de lavar loiça a uma temperatura máxima de 55 °C ou em modo eco. Não coloque a tampa na máquina de lavar loiça.

Caso remova a torneira do caixote e a limpe manualmente, terá de lubrificar a torneira (por exemplo, com manteiga, margarina ou banha) para garantir a vedação.

Não exponha o produto à luz solar direta ou a baixas temperaturas.



DO RESÍDUO ALIMENTAR AO RECURSO ALIMENTAR.

VEJA OUTROS PRODUTOS QUE O AJUDARÃO A GERIR RESÍDUOS ORGÂNICOS COM EFICÁCIA E CONTRIBUIR PARA UM PLANETA MAIS LIMPO:
bokashiorganko.com/product-catalog

Leia mais sobre a
compostagem Bokashi lendo
(ou clicando sobre) o código QR.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

MANUAL DE UTILIZARE

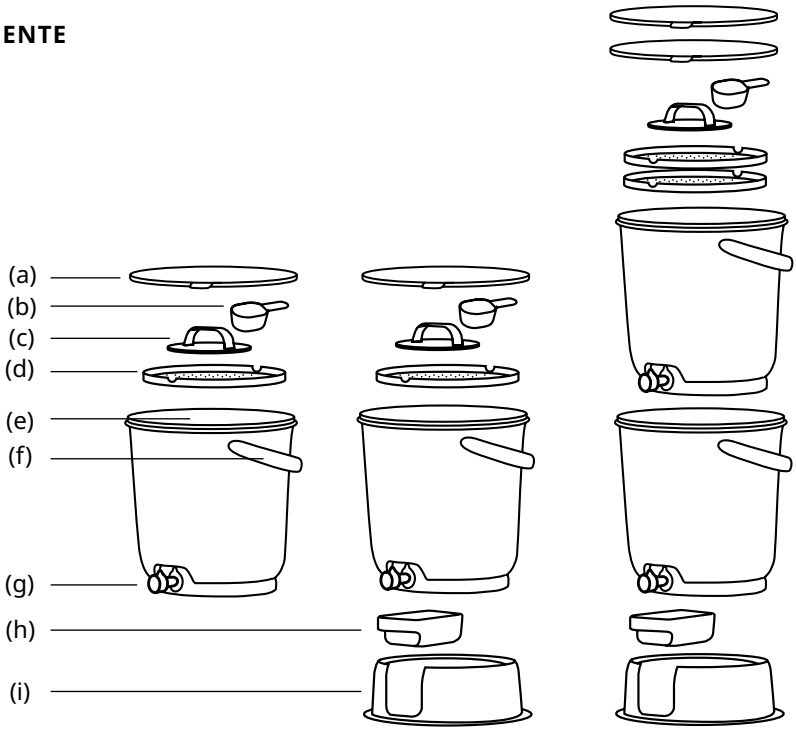
BOKASHI ORGANKO ESSENTIAL

De la risipa alimentară la resurse alimentare.



REthink plastics
RECYCLED

COMPONENTE



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Capac (a)	1x	1x	2x
Recipient de dozare (b)	1x	1x	1x
Presă (c)	1x	1x	1x
Sită de scurgere (d)	1x	1x	2x
Container (e)	1x	1x	2x
Mâner (f)	1x	1x	2x
Robinet (g)	1x	1x	2x
Vas de scurgere (h)	/	1x	1x
Bază (i)	/	1x	1x

DIMENSIUNI

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



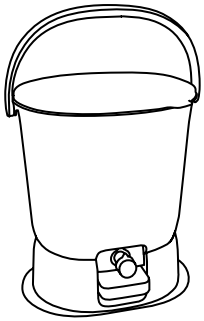
BOKASHI ORGANKO ESSENTIAL SET + BASE

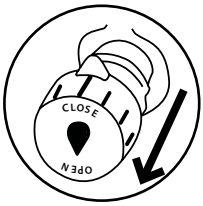
2x 15,3 L



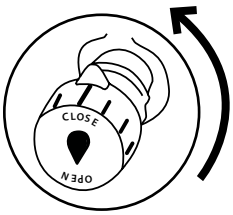
LUCRURI PE CARE TREBUIE SĂ LE ȘTIȚI ÎNAINTE DE PRIMA UTILIZARE

1. REGLAREA ROBINETULUI



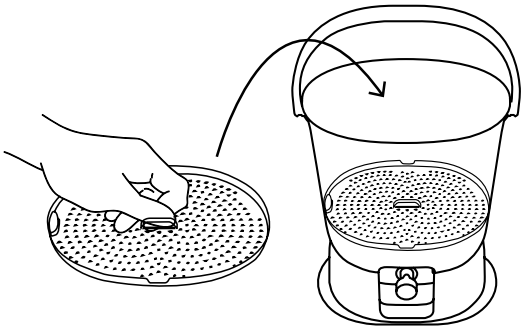


PASUL 1: Trageți robinetul până când auziți sunetul „clic”.

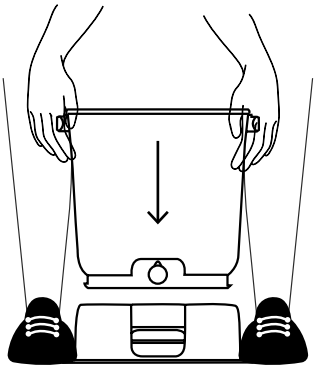


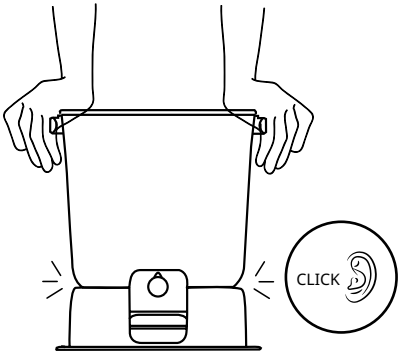
PASUL 2: Când nu este folosit, asigurați-vă că robinetul este închis.

2. INTRODUCEREA SITEI DE SCURGERE

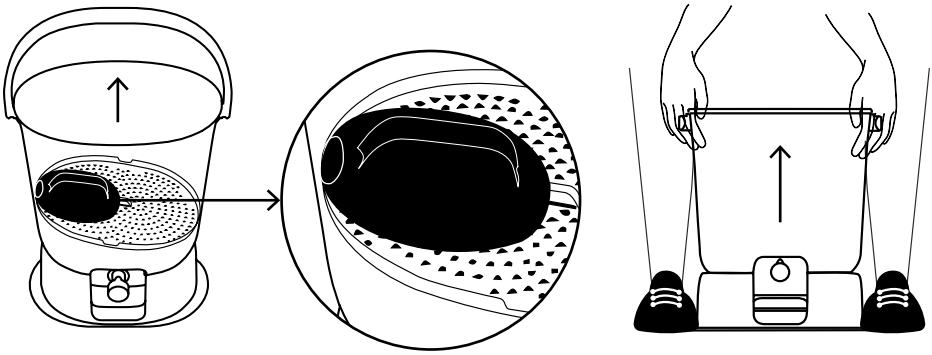


3. PLASAREA CONTAINERULUI PE BAZĂ
(numai pentru modelele cu bază)



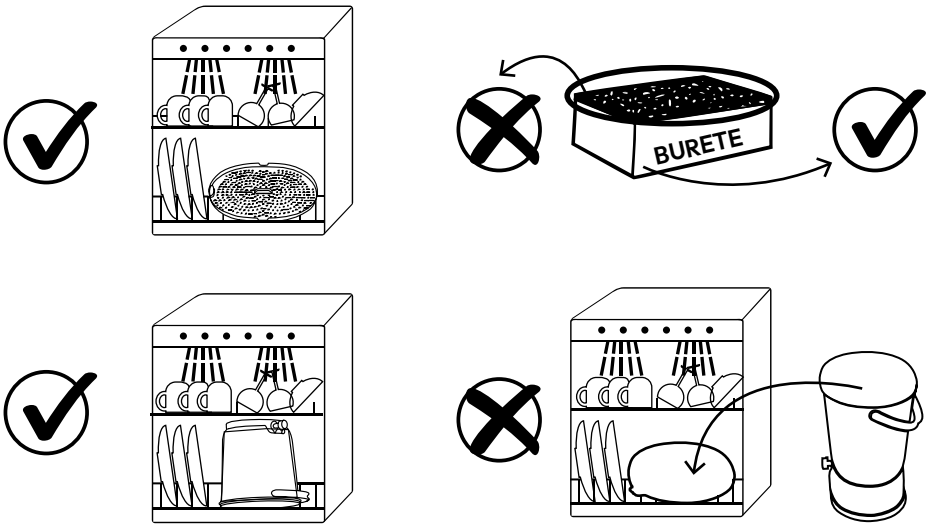


DEMONTAREA



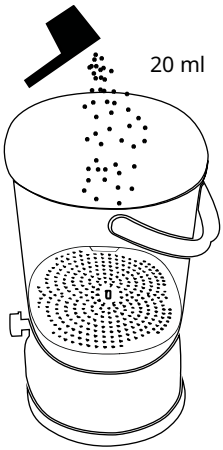
POATE FI SPĂLAT ÎN MAȘINA DE SPĂLAT VASE.





Dacă scoateți robinetul din container și îl curățați manual, trebuie să ungeți robinetul cu grăsime (de exemplu, unt, margarină, untură).

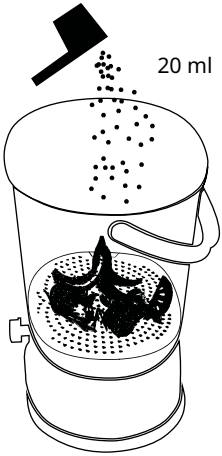
CUM SĂ UTILIZAȚI BOKASHI ORGANKO ÎN CÂȚIVA PAȘI SIMPLI



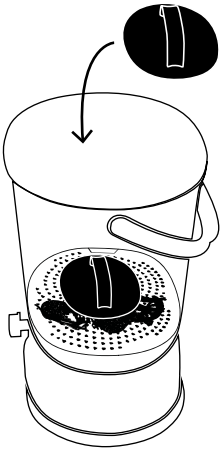
1



2



3



4



Închideţi capacul.

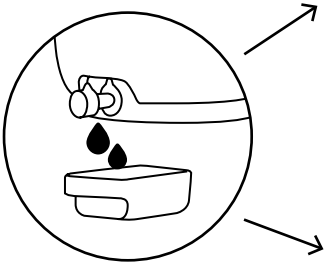
5



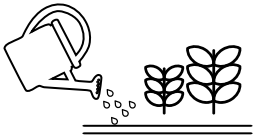
Scurgeți lichidul la fiecare 3-4 zile.



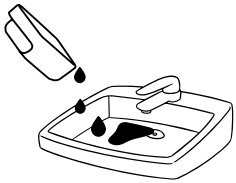
6



Diluați cu apă într-un raport de 1:200 și udați plantele.

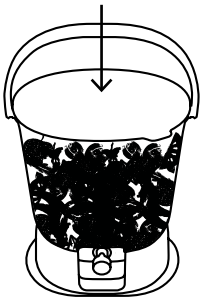


Nediluat pentru curățarea conductelor de scurgere.



7

8



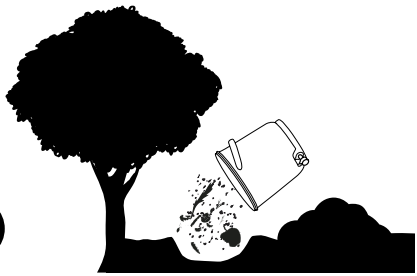


Când este plin, lăsați nedeschis timp de 14 zile pentru a fermenta.

9a



9b



9c



MAI MULTE DESPRE BOKASHI ORGANKO ESSENTIAL

Bokashi Organko Essential este un composter de 15,3 litri fabricat din materiale plastice reciclate. Este un recipient bokashi etanș care asigură fermentarea deșeurilor organice folosind tărâțe bokashi cu microorganisme eficiente.

CE SĂ PUNEȚI ÎN BOKASHI ORGANKO?

În composterul Bokashi Organko puteți elimina aproape toate deșeurile organice. Este recomandabil să tăiați bucățile mari de alimente în bucăți mai mici, deoarece acest lucru va contribui la obținerea unui proces de fermentație mai eficient.



În composterul Bokashi Organko nu trebuie să puneți următoarele produse:

LICHIDE

Oţet

Suc

Lapte

Ulei

Apă

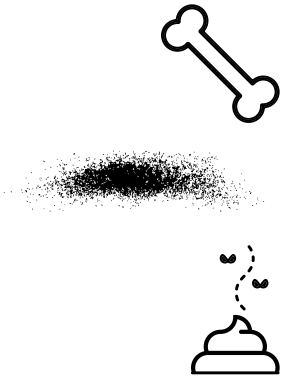


ALTELE

Oase mari

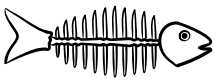
Cenușă

Fecale de animale

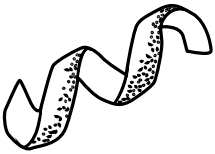


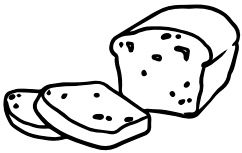
În composterul Bokashi Organko este permisă introducerea următoarelor alimente:

Fructe și legume	Ouă
Coji de citrice și de banană	Pâine
Mâncare preparată	Oase mai mici
Carne fiartă și crudă	Zaț de cafea
Peşte	Pliculete de ceai
Brânză	Flori decolorate
Iaurt	O cantitate mică de produse textile ușoare







CUM SE FOLOSESC TĂRÂȚELE BOKASHI?



Tărâțele naturale sunt un amestec de tărâțe, amestecate cu melasă (zahar și apă), îmbogățite cu microorganisme eficiente (bacterii lactice, drojdii, organisme fotosintetice, actinomicete și ciuperci cu enzime active). Tărâțele Bokashi inițiază procesul de fermentație și previn degradarea deșeurilor în compost. Înainte de primul strat de mâncare, asigurați-vă că pe baza composterului presărați 20 ml de tărâțe (jumătate din recipientul de dozare) 1. Adăugați 20 ml de tărâțe bokashi după fiecare strat de deșeuri organice 3. Păstrați pachetul de tărâțe bokashi bine sigilat și într-un loc uscat.

CE SĂ FAC CU LICHIDUL BOKASHI?



Fermentarea este un proces natural de descompunere a deșeurilor organice cu microorganisme eficiente, fără mirosurile neplăcute ale alimentelor putrezite. În timpul procesului, masa reține toate vitaminele și mineralele. Pentru a realiza acest lucru, este necesar să adăugați tărâțe de fiecare dată când adăugați un nou strat de deșeuri în composter. În timpul procesului, veți obține și lichid bokashi care trebuie scurs în mod regulat (prin deschiderea robinetului din partea inferioară, asigurându-vă că vasul de scurgere este sub acesta 6).

Lichidul nediluat este potrivit pentru curățarea conductelor de scurgere și igienizarea foselor septice și poate fi foarte util pentru combaterea buruienilor. Lichidul diluat este bogat în nutrienți și este foarte util pentru hrănirea plantelor de interior și a plantelor de grădină 7 . În acest caz, aveți grijă să-l diluați cu apă în raport de 1:200 (1 dl lichid la 20 l apă).

CE TREBUIE SĂ FAC CU MASA FERMENTATĂ?



În timpul procesului de fermentație cu microorganisme eficiente, masa păstrează toți nutrienții, vitaminele și mineralele esențiale. Dacă unele pesticide sau alți compuși nocivi sunt prezenți în deșeuri, microorganismele eficiente vor sprijini degradarea acestora. Amestecul de deșeuri organice fermentate reprezintă o resursă de foarte bună calitate pentru pregătirea ulterioară a compostului potrivit pentru producția de alimente.

Dacă aveți o grădină și doriți să o folosiți acolo, masa fermentată de deșeuri organice trebuie mai întâi procesată prin compostare. Mai întâi, săpați o groapă de 30 cm adâncime în grădina dumneavoastră și goliți masa fermentată din Bokashi Organko în aceasta. Acoperiți-o cu pământ, asigurați-vă că nu există oxigen, și lăsați timp de 2 săptămâni înainte de a semăna plante. În orice caz, masa se va descompune complet în 2-3 luni 9a .

A doua opțiune în grădină este punerea masei fermentate pe grămada tradițională de compost, unde trebuie acoperită. Mai mult, puteți face o groapă lângă un copac într-o pădure și puteți pune masa fermentată în aceasta. Asigurați-vă că nu săpați groapa prea aproape de copac - masa fermentată este foarte acidă și are nevoie de mai mult timp pentru a se stabiliza. Acoperiți groapa cu pământ și veți simți o fericire de nedescris după ce i-ați oferit acestui furnizor de oxigen niște alimente de calitate 9b. Dacă nu aveți o grădină, puteți arunca masa din composterul Bokashi Organko în containerul mare pentru deșeuri organice, care este menit să separe

deșeurile organice de alte deșeuri solide municipale 9c.

DEPANAREA POTENȚIALELOR PROBLEME

UNDE POT PLASA BOKASHI ORGANKO?

- Temperatura optimă a mediului ambiant este de aproximativ 20°C.
- Evitați lumina directă a soarelui.
- Păstrați în casă, departe de factorii de mediu.

CE TREBUIE FAC DACĂ APARE MUCEGAI?

MUCEGAIUL NEGRU:
Ceva nu a funcționat corespunzător în procesul de fermentare (nu ați ținut composterul închis, ați adăugat prea puține tărâțe bokashi sau în mod neregulat, ați neglijat să scurgeți lichidul bokashi în mod regulat). În acest caz, goliți composterul în grădina dumneavoastră, adăugați o cantitate de tărâțe Bokashi egală cu cea a deșeurilor, acoperiți masa cu pământ și lăsați-o timp de 4 săptămâni. După trecerea acestei perioade, puteți utiliza compostul în grădina dumneavoastră.

MUCEGAI ALB:
Mucegaiul alb poate apărea atunci când umpleți composterul foarte încet sau când este mult aer în composter. Mucegaiul alb nu este dăunător, deci nu vă faceți griji. Dacă totuși vă deranjează, puneți deasupra deșeurilor o bucată de hârtie groasă dupa ce le acoperiți cu tărâțe bokashi.

DE CE MIROASE CONTAINERUL MEU BOKASHI?

Mirosul containerului bokashi este complet normal atâta timp cât nu miroase ca mâncarea putrezită. Mirosul este un bun indicator că procesul a reușit; normal, mirosul trebuie să fie dulce-acrișor. Când este sigilat corespunzător, Bokashi Organko nu ar trebui să afecteze mirosurile din bucătărie. Dacă totuși se întâmplă ca mirosul să fie unul neplăcut, ar putea fi ceva greșit și ar trebui să încercați următoarele:

- Adăugați mai multe deșeuri organice în composterul dumneavoastră Bokashi Organko.
- Adăugați mai multe tărâțe Bokashi.
- Asigurați-vă că deșeurile organice nu sunt prea umede.
- Scurgeți lichidul bokashi în mod regulat.
- Asigurați-vă că procesul este anaerob (cu cât mai puțin oxigen sau chiar fără).
- Aveți grijă ca temperatura să nu fie prea ridicată.

Aici, puteți găsi cele mai frecvente întrebări și răspunsuri:
https://knowledge.skaza.com/



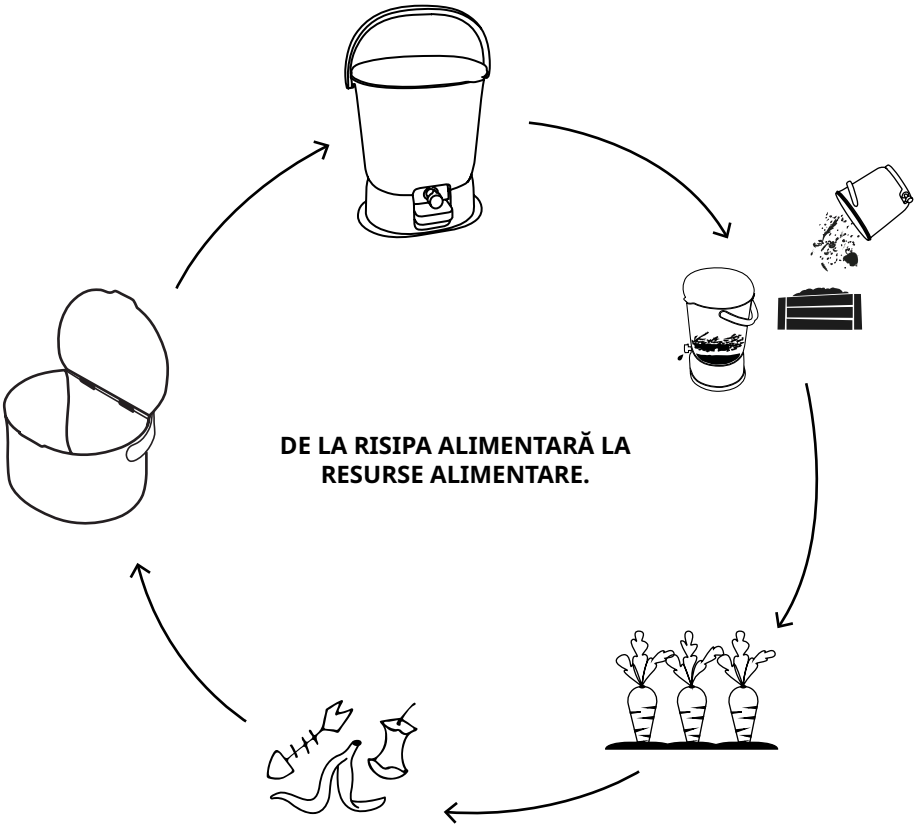
Amestecul de deșeuri din composterul Bokashi Organko, lichidul bokashi și tărâțele bokashi nu sunt potrivite pentru consum.

Capacul nu poate fi folosit ca placă de tăiat, ci doar pentru eliminarea deșeurilor.

Poate fi spălat în mașina de spălat vase la temperatura maximă de 55°C sau în modul eco.Nu puneți capacul în mașina de spălat vase.

Dacă scoateți robinetul din container și îl curățați manual, trebuie să ungeți robinetul cu grăsime (de exemplu, unt, margarină, untură) pentru a asigura o bună etanșare.

Nu expuneți produsul la lumina directă a soarelui sau la temperaturi scăzute.



CONSULTAȚI ȘI LA ALTE PRODUSE CARE VĂ AJUTĂ SĂ GESTIONAȚI EFICIENT DEȘEURILE BIOLOGICE ȘI SĂ CONTRIBUȚI LA PĂSTRAREA UNEI PLANETE CURATE:
bokashiorganko.com/product-catalog

Citiți mai multe despre compostarea Bokashi scanând (sau făcând clic pe) codul QR.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

ANVÄNDARMANUAL

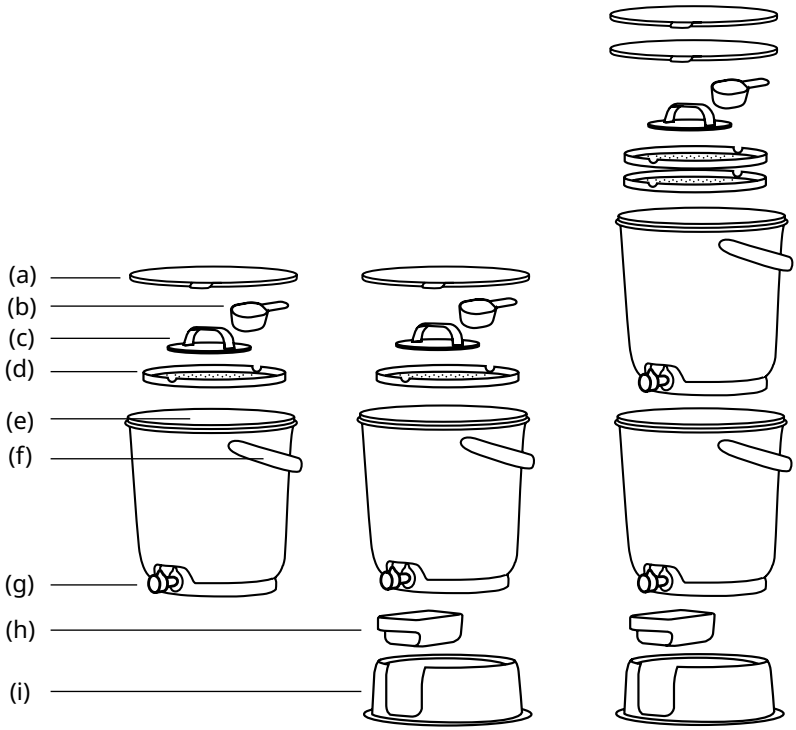
BOKASHI ORGANKO ESSENTIAL

Från matsvinn till matresurs.



REthink plastics
RECYCLED

DELAR



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Lock (a)	1x	1x	2x
Doserings-behållare (b)	1x	1x	1x
Press (c)	1x	1x	1x
Dräneringsfilter(d)	1x	1x	2x
Behållare (e)	1x	1x	2x
Handtag (f)	1x	1x	2x
Kran (g)	1x	1x	2x
Dräneringskopp (h)	/	1x	1x
Bas (i)	/	1x	1x

MÅTT

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



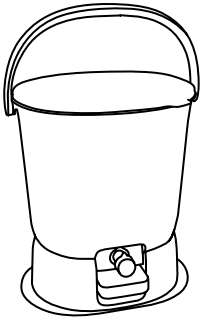
BOKASHI ORGANKO ESSENTIAL SET + BASE

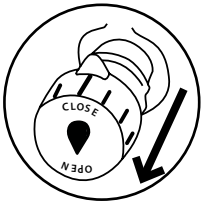
2x 15,3 L



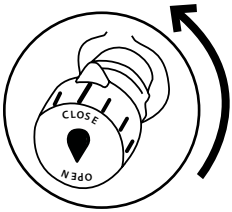
SAKER DU BEHÖVER VETA INNAN FÖRSTA ANVÄNDNING

1. INSTÄLLNING AV KRANEN



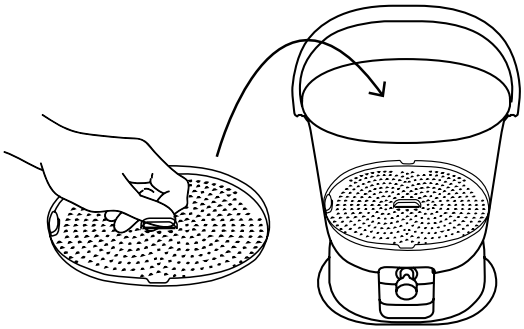


STEG 1: Dra i kranen tills du hör ett “klick”.

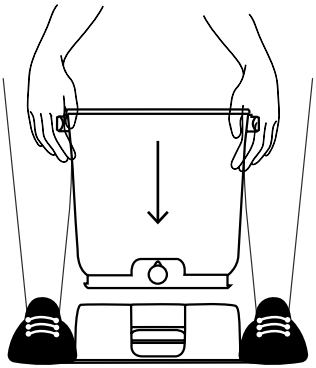


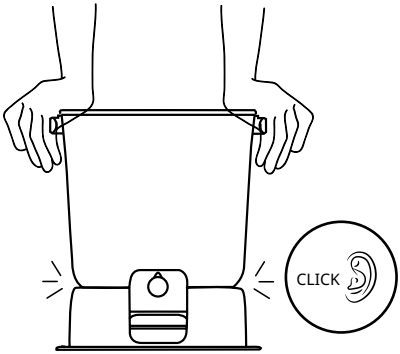
STEG 2: När den inte används, se till att kranen är stängd.

2. PLACERING AV DRÄNERINGFILTRET

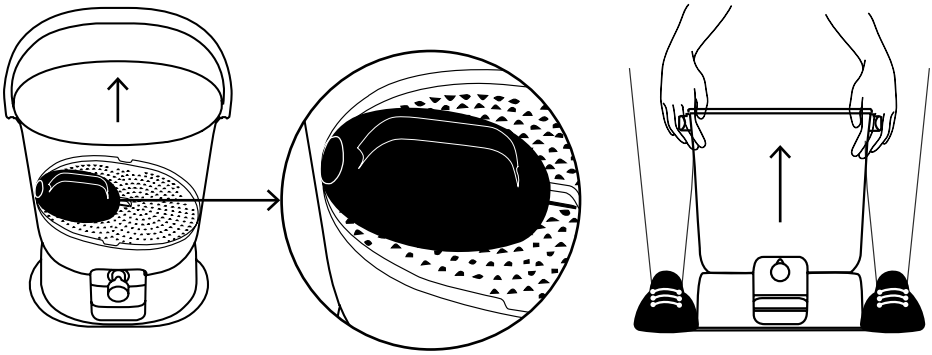


3. SÄTT BEHÅLLAREN PÅ BASEN
(endast för modeller med bas)



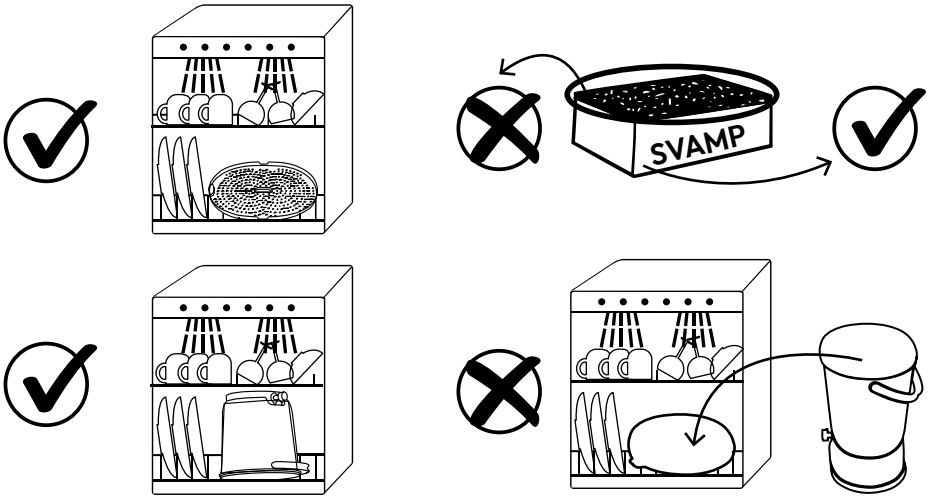


DEMONTERING



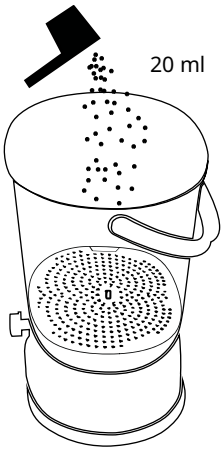
KAN DISKAS I DISKMASKIN





Om du tar bort kranen från behållaren och rengör den manuellt måste kranen smörjas med fett (t.ex. smör, margarin, ister).

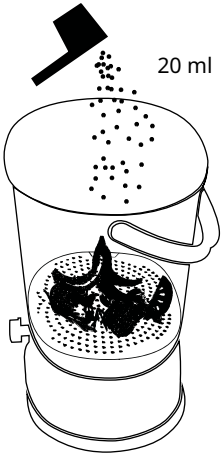
HUR MAN ANVÄNDER BOKASHI ORGANKO I ENKLA STEG



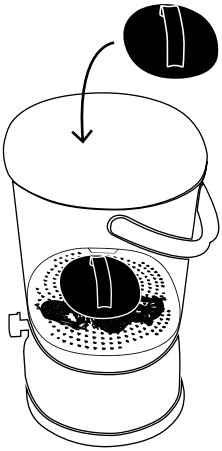
1



2



3



4



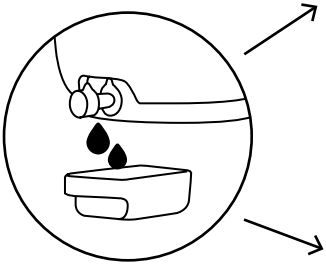
Stäng locket.

5

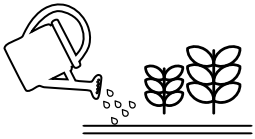


Häll av vätskan var 3:e–4:e dag.

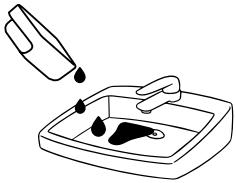
6



Späd med vatten i förhållandet 1:200 och vattna växterna.

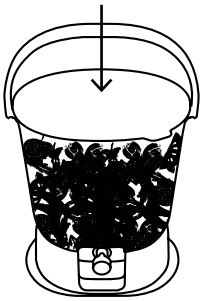


Outspädd för rengöring av avlopp.



7

8



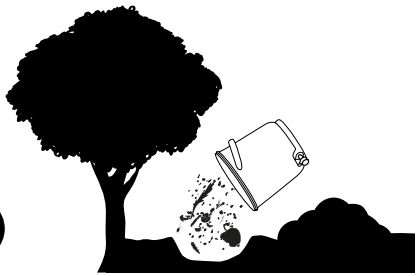


När den är full, låt den vara lufttät i 14 dagar för att jäsa.

9a



9b



9c



MER OM BOKASHI ORGANKO ESSENTIAL

Bokashi Organko Essential är en 15,3-liters kompost tillverkad av återvunnen plast. Det är en lufttät bokashibehållare för fermentering av organiskt avfall med bokashikli med effektiva mikroorganismer.

VAD SKA DU LÄGGA I BOKASHI ORGANKO?

Du kan slänga nästan allt organiskt avfall i komposten Bokashi Organko. Det är lämpligt att skära upp större bitar mat till mindre, eftersom detta kommer att bidra till en effektivare fermenteringsprocess.

Du bör inte lägga följande föremål i komposten Bokashi Organko:

VÄTSKOR

Vinäger

Juice

Mjölk

Olja

Vatten

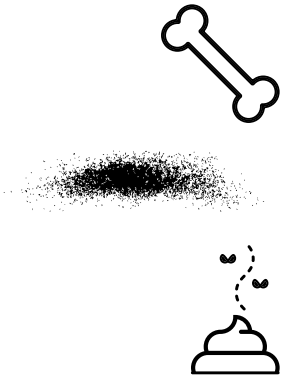


ÖVRIGT

Större ben

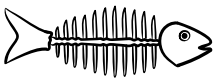
Aska

Djuravföring

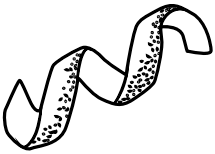


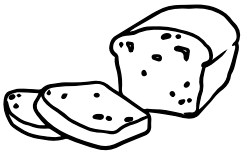
Det är tillåtet att lägga följande mat i komposten
Bokashi Organko:

Frukt och grönsaker	Ägg
Citrus- och bananskal	Bröd
Lagad mat	Mindre ben
Kokt och rått kött	Kaffesumpar
Fisk	Tepåsar
Ost	Vissna blommor
Yoghurt	Mindre mängd vävnader





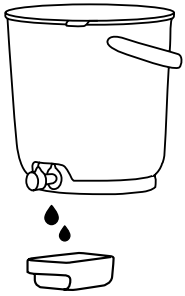


HUR ANVÄNDER MAN BOKASHIKLI?



Det naturliga kliet är en blandning av kli, blandad med melass (socker och vatten), berikad med användbara mikroorganismer (mjölksyrabakterier, jästsvampar, fotosyntetiska organismer, aktinomyceter och enzymatiskt aktiva svampar). Bokashikli initierar fermenteringsprocessen och förhindrar att avfallet faller sönder i komposten. Innan det första lagret av mat, se till att strö 20 ml kli (halva doseringsbehållaren) på botten av komposten ❶. Tillsätt 20 ml bokashikli efter varje lager med organiskt avfall ❸. Förvara förpackningen med bokashikli väl försluten och på en torr plats.

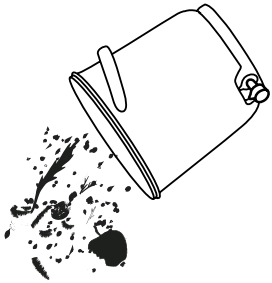
VAD SKA MAN GÖRA MED BOKASHIVÄTSKA?



Fermentering är en naturlig process för att bryta ner organiskt avfall med effektiva mikroorganismer utan de obehagliga lukterna från ruttnande mat. Under processen behåller massan alla vitaminer och mineraler. För att uppnå det är det nödvändigt att lägga till kli varje gång du lägger ett nytt lager avfall i komposten. Under processen får du även bokashivätska som behöver tömmas regelbundet (genom att öppna kranen i botten och se till att dräneringskoppen är under den ❻).

Den outspädda vätskan är lämplig för rengöring av avlopp och septiktanksanering och kan vara mycket användbar för att bekämpa ogräs. Den utspädda vätskan är rik på näringsämnen och är mycket användbar för att vattna inomhusväxter och trädgårdsväxter ❼ . Se i så fall till att du späder den med vatten i förhållandet 1:200 (1 dl vätska per 20 l vatten).

VAD SKA MAN GÖRA MED FERMENTERAD MASSA?



Under fermenteringsprocessen med effektiva mikroorganismer behåller massan alla viktiga näringsämnen, vitaminer och mineraler. Om några bekämpningsmedel eller andra skadliga föreningar finns i avfallet kommer effektiva mikroorganismer att stödja nedbrytningen. Blandningen av fermenterat organiskt avfall utgör en förstklassig resurs för ytterligare kompostberedning lämplig för livsmedelsproduktion.

Om du har en trädgård och vill använda den där måste den fermenterade massan av organiskt avfall bearbetas genom kompostering först. Gräv först ett 30 cm djupt hål i din trädgård och töm den fermenterade massan från Bokashi Organko i den. Täck den med jord, se till att det inte finns något syre, och lämna den i 2 veckor innan sådd. Hur som helst kommer massan att sönderfalla totalt på 2–3 månader ❾a .

Det andra alternativet i trädgården är att lägga den fermenterade massan på den traditionella komposthögen, där den måste täckas. Du kan också göra ett hål nära ett träd i en skog och gräva ner fermenterad massa i det. Se till att du inte gräver ner det för nära trädet – fermenterad massa är mycket sur och behöver mer tid för att stabilisera sig. Täck det med jord och känn obeskrivlig lycka efter att ha gett denna syreförsörjare lite kvalitetsmat 9b. Om du inte har en trädgård kan du slänga massan från komposten Bokashi Organko i den stora behållaren för organiskt avfall, som är tänkt att separera organiskt avfall från annat kommunalt fast avfall 9c .

POTENTIELL FELSÖKNING

VAR KAN JAG FÖRVARA BOKASHI ORGANKO?

- Optimal temperatur är runt 20 °C.
- Undvik direkt solljus.
- Förvaras inomhus, borta från miljöfaktorer.

VAD SKA JAG GÖRA OM DET UPPSTÅR MÖGEL?

MÖRKT MÖGEL:
Något gick fel i processen (du höll inte komposten stängd, du tillsatte för lite bokashikli eller oregelbundet, du försummade att regelbundet tömma bokashivätskan). I det här fallet, töm komposten i din trädgård, tillsätt lika mycket bokashikli som det finns avfall, täck den med jord och låt den stå i 4 veckor. Du kan använda den i din trädgård efter att perioden har förflutit.

VITT MÖGEL:
Vitt mögel kan uppstå när du fyller komposten väldigt långsamt eller det är mycket luft i komposten. Vitt mögel är inte skadligt, så oroa dig inte. Om det fortfarande stör dig, lägg en bit tjockt papper ovanpå avfallet efter att du täckt det med bokashikli.

VARFÖR LUKTAR MIN BOKASHIBEHÅLLARE?

Lukt från Bokashibehållaren är helt normalt så länge den inte stinker som rutten mat. Lukten är en bra indikator på att processen har lyckats; en sötsur lukt förväntas. När den är ordentligt förseglad bör din Bokashi Organko inte påverka lukterna i ditt kök. Om det gör det kan det vara något fel, och du bör prova följande:

- Lägg till mer organiskt avfall i din kompost Bokashi Organko.
- Lägg till mer Bokashikli.
- Se till att det organiska avfallet inte är för blött.
- Häll av bokashivätskan regelbundet.
- Se till att processen är anaerob (mindre eller utan syre).
- Se till att temperaturen inte är för hög.

Du hittar de vanligaste frågorna och svaren här: **https://knowledge.skaza.com/**



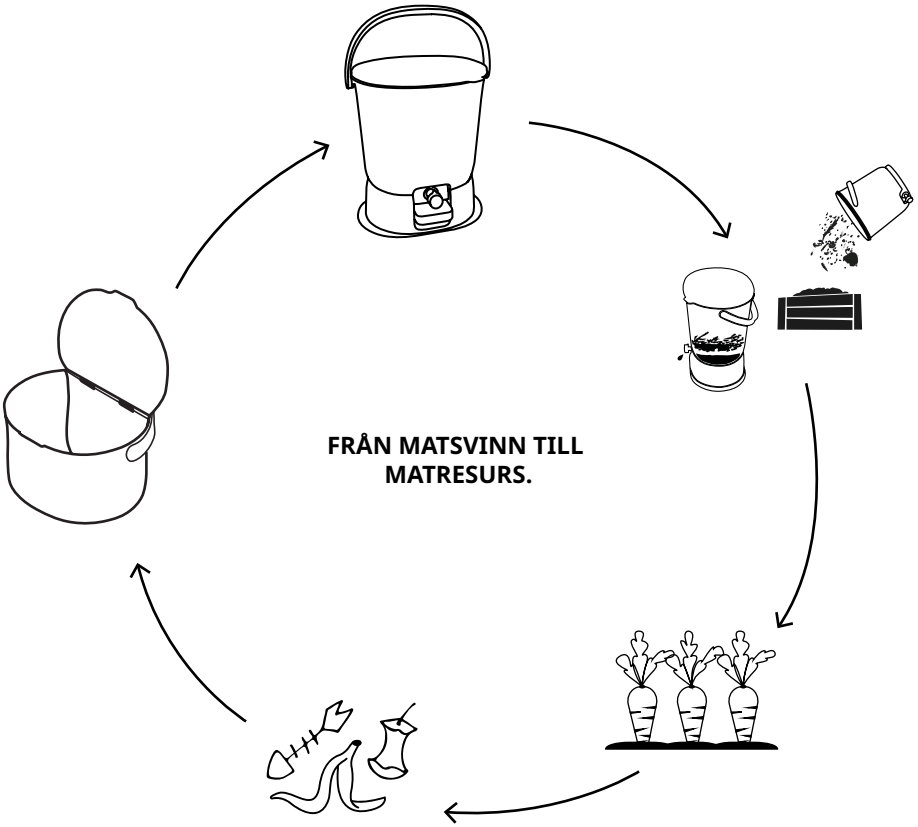
Avfallsblandningen i komposten Bokashi Organko, bokashivätska och bokashikli är inte lämpliga för konsumtion.

Locket får inte användas som skärbräda utan endast för omhändertagande av avfallet.

Lämplig för diskning vid max. temperatur på 55 °C eller i ekoläge. Sätt inte locket i diskmaskinen.

Om du tar bort kranen från behållaren och rengör den manuellt måste kranen smörjas med fett (t.ex. smör, margarin, ister).

Utsätt inte produkten för direkt solljus eller låga temperaturer.



TA EN TITT PÅ ANDRA PRODUKTER SOM HJÄLPER DIG ATT HANTERA BIOAVFALL EFFEKTIVT OCH BIDRA TILL EN RENARE PLANET:
bokashiorganko.com/product-catalog

Läs mer om Bokashikompostering genom att skanna (eller klicka) på QR-koden.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com

NAVODILA ZA UPORABO

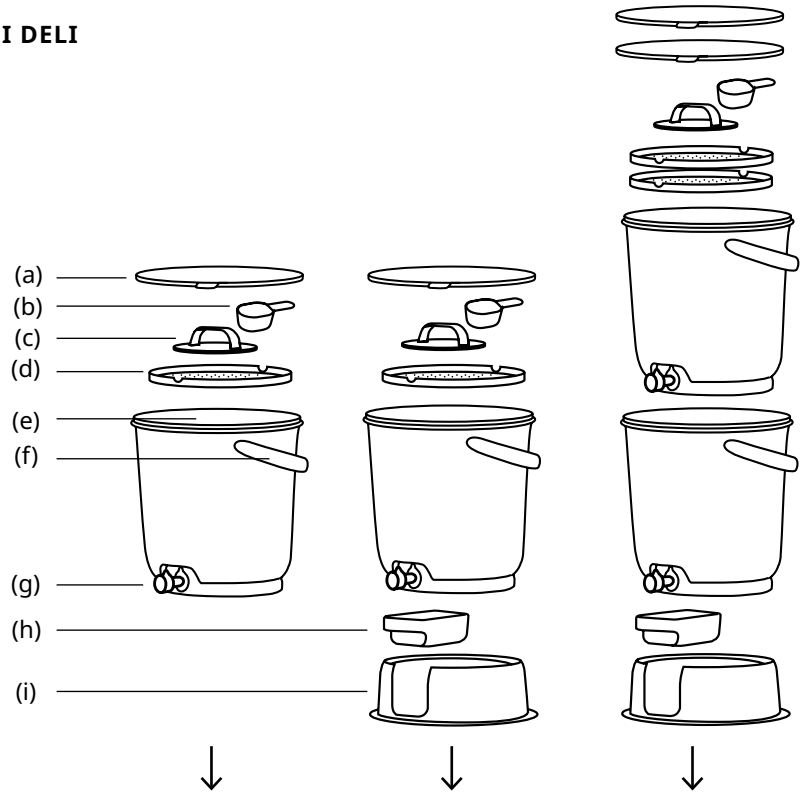
BOKASHI ORGANKO ESSENTIAL

Od odpadne hrane do surovine.



REthink plastics
RECYCLED

SESTAVNI DELI



	BOKASHI ORGANKO ESSENTIAL	BOKASHI ORGANKO ESSENTIAL + BASE	BOKASHI ORGANKO ESSENTIAL SET + BASE
Pokrov (a)	1x	1x	2x
Dozirna posodica (b)	1x	1x	1x
Tlačilka (c)	1x	1x	1x
Cedilo (d)	1x	1x	2x
Zbiralna posoda (e)	1x	1x	2x
Ročaj (f)	1x	1x	2x
Pipa (g)	1x	1x	2x
Posoda za tekočino (h)	/	1x	1x
Podstavek (i)	/	1x	1x

DIMENZIJE

BOKASHI ORGANKO ESSENTIAL

15,3 L



BOKASHI ORGANKO ESSENTIAL + BASE

15,3 L



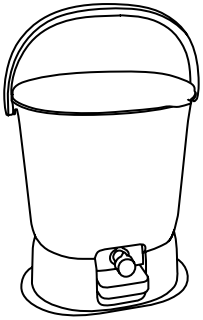
BOKASHI ORGANKO ESSENTIAL SET + BASE

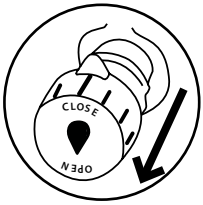
2x 15,3 L



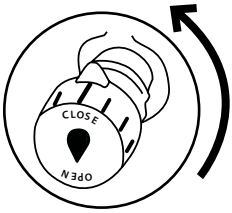
PRED PRVO UPORABO JE DOBRO VEDETI

1. SESTAVLJANJE PIPE



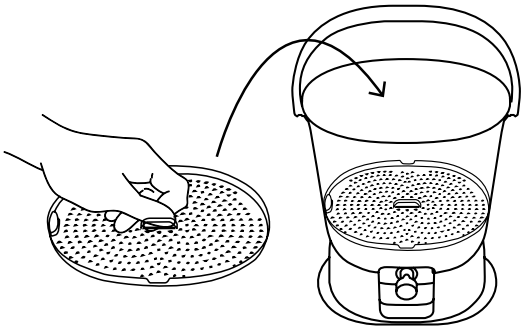


1. KORAK: Povlecite pipo, dokler ne zaslišite klika

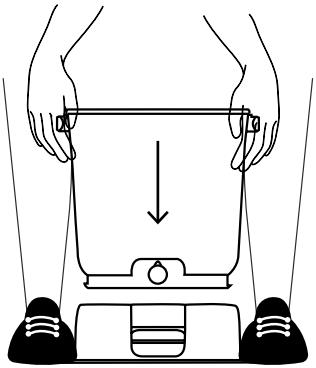


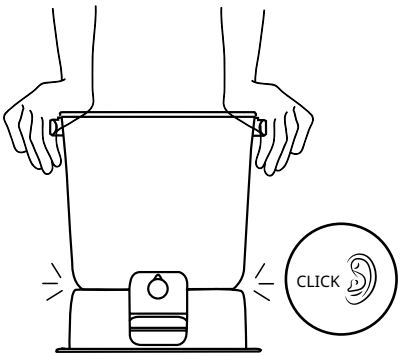
2. KORAK: Prepričajte se, da pipo po uporabi dobro zaprete.

2. VSTAVLJANJE CEDILA

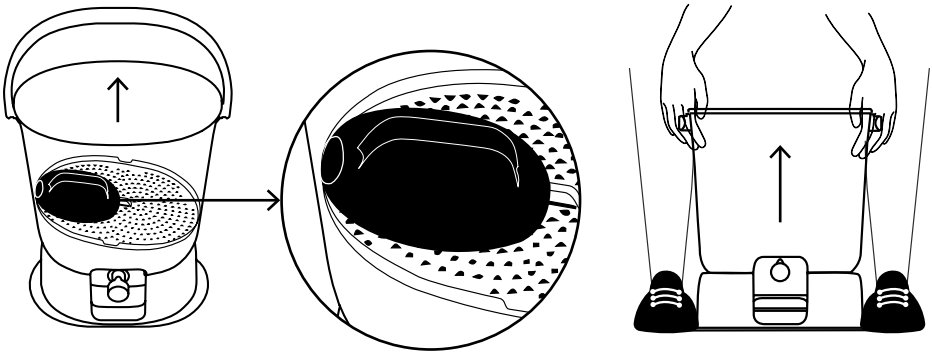


3. VSTAVLJANJE POSODE NA PODSTAVEK
(samo za modele s podstavkom)



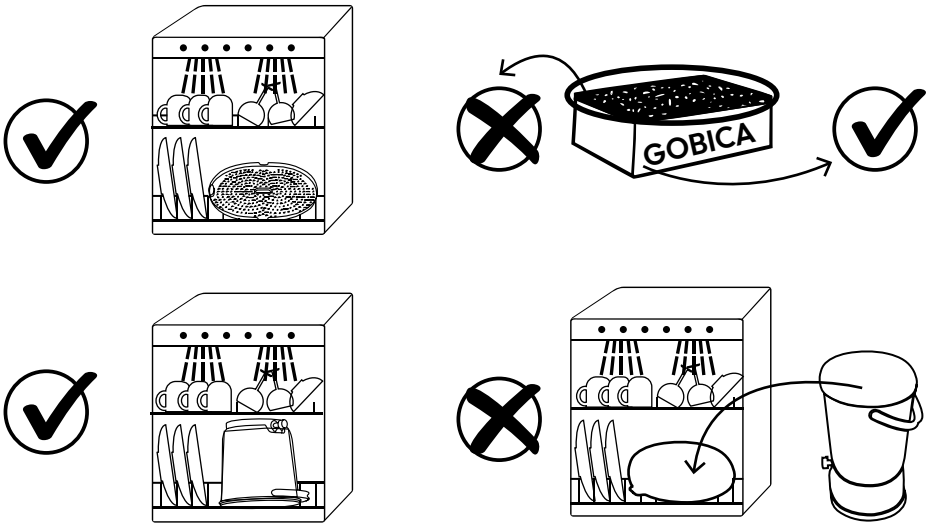


RAZSTAVLJANJE



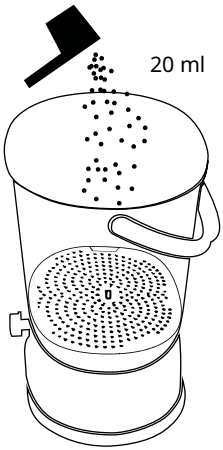
PRIMERNO ZA PRANJE V POMIVALNEM STROJU





Če pipico snamete z zbiralne posode in jo očistite ročno, jo morate namastiti (npr. z maslom, margarino, s svinjsko mastjo).

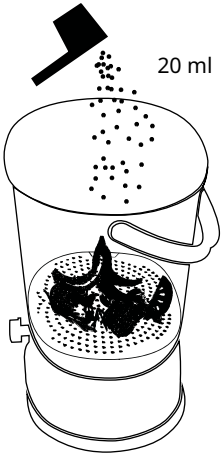
ENOSTAVNI KORAKI ZA UPORABO BOKASHI ORGANKO KOMPOSTNIKA



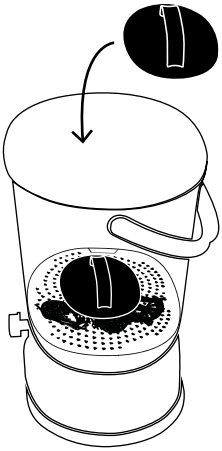
1



2



3



4



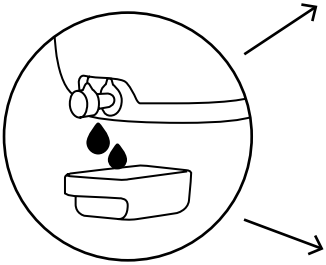
Zaprite pokrov.

5

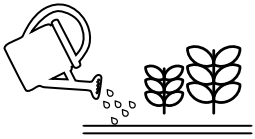
Tekočino je potrebno odlivati na 3-4 dni.



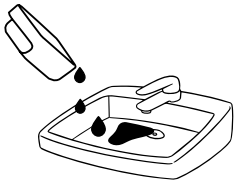
6



Razredčite z vodo v razmerju 1:200 in z njo zalijte sobne ali vrtne rastline.

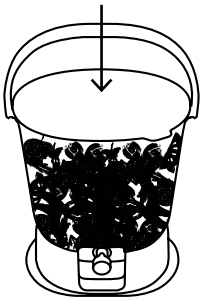


Nerazredčena tekočina je odlično naravno čistilo za odtoke.



7

8



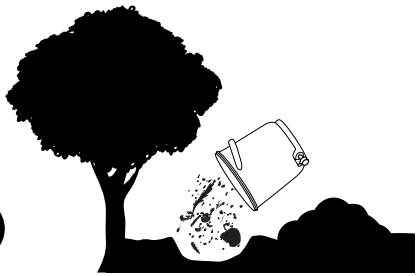


Ko je posoda polna, jo pustite neprepustno zaprto za 14 dni, da masa fermentira.

9a



9b



9c



VEČ O BOKASHI ORGANKO ESSENTIAL

Bokashi Organko Essential je 15,3-litrski kompostnik, izdelan iz popotrošniške reciklirane plastike. Je neprepustna bokashi posoda za fermentacijo organskih odpadkov s pomočjo bokashi posipa, ki vsebuje efektivne mikroorganizme.

KAJ SODI V BOKASHI ORGANKO?

V kompostnik Bokashi Organko lahko odvržete skoraj vse vrste organskih odpadkov. Večje kose hrane in drugih odpadkov je priporočljivo razrezati na manjše koščke, saj je tako fermantacija efektivnejša.

V Bokashi Organko ne smete odlagati:

TEKOČINE

Kis

Sok

Mleko

Olje

Voda

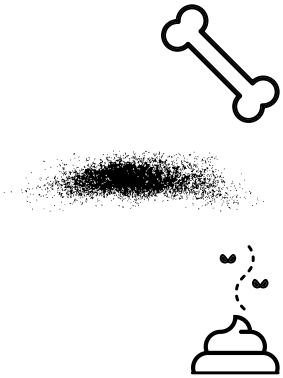


OSTALO

Večje kosti

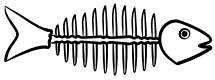
Pepel

Živalski iztrebki

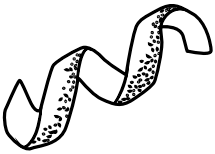


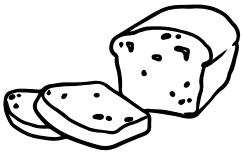
V Bokashi Organko lahko odlagate:

Sadje in zelenjava	Jajca
Olupki cistrusov in banan	Kruh
Pripravljena hrana	Manjše kosti
Kuhano in surovo meso	Kavna usedlina
Ribe	Čajne vrečke
Sir	Ovenele rože
Jogurt	Manjša količina robčkov





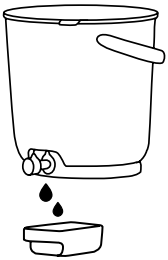


KAKO UPORABLJATI BOKASHI POSIP?



Naravni posip za biološke odpadke (znan kot Bokashi) je zmes otrobov, pomešanih z melaso (sladkor in voda), oplemenitenih s koristnimi mikroorganizmi (mlečnokislinske bakterije, kvasovke, fotosintezni organizmi, aktinomiceti in encimsko aktivne glive), kar v kompostniku sproži proces fermentacije in preprečuje gnitje odpadkov. Preden v kompostnik dodate prvo plast organskih odpadkov, na dno posujte 20 ml posipa (pol dozirne posodice) **1** . Enako količino (20 ml) posujte tudi čez vsako novo plast odpadkov, ki jo dodate **3**. Bokashi posip hranite dobro zaprtega v suhem prostoru.

KAKO UPORABLJATI BOKASHI TEKOČINO?



Fermentacija je naravni proces razgradnje bioloških odpadkov s pomočjo delovanja mikroorganizmov, brez neprijetnega vonja. Odpadki se razgrajujejo in ne gnijejo, zato ohranijo vse vitamine, minerale in rudnine. Za dosego takšnega procesa je potrebno v kompostnik z novo plastjo odpadkov vsakič dodati tudi novo plast posipa. Med postopkom nastane tudi bokashi tekočina, ki jo je treba redno odlivati (tako, da odprete pipo na dnu in pazite, da je pod njo posoda za tekočino **6**).

Nerazredčeno tekočino se lahko uporablja za čiščenje odtokov, greznic in za zatiranje plevela. Razredčena tekočina je bogata s hranili in jo lahko uporabite za zalivanje sobnih in vrtnih rastlin **7**. V tem primeru je potrebno paziti, da jo razredčimo z vodo v razmerju 1:200 (1 dl tekočine na 20 l vode).

KAKO UPORABLJATI FERMENTIRANO MASO?



V procesu fermentacije z efektivnimi mikroorganizmi masa ohrani vse esencialne hranilne snovi, vitamine in minerale. Če so v odpadkih prisotni pesticidi ali druge škodljive snovi, bodo efektivni mikroorganizmi pomagali pri njihovi razgradnji. Mešanica fermentiranih organskih odpadkov predstavlja prvovrstno osnovo za nadaljnjo pripravo komposta, primernega za pridelavo hrane.

Če želite fermentirano maso organskih odpadkov uporabiti na vrtu, jo je potrebno najprej predelati s kompostiranjem. V 30 cm globoko luknjo na vrtu izpraznite fermentirano maso iz Bokashi Organka, zasujte z zemljo in tako poskrbite, da proces poteka brez kisika. Pred prvo uporabo nastalega komposta počakajte vsaj 2 tedna. V vsakem primeru se bo masa popolnoma razgradila v 2-3 mesecih **9a** .

Druga možnost je odlaganje fermenirane mase na kompostni kup - v tem primeru je za potek anaerobnega procesa potrebno, da je ta pokrit.

Tretji način je, da s fermentirano maso nahranite bližnje drevo. Pomembno je, da luknja,

v katero jo odložite, ni skopana preblizu drevesa - fermentirana masa je namreč zelo kisla in potrebuje več časa, da se stabilizira. Prekrijte jo z zemljo in občutite neopisljivo srečo, saj ste naravi podarili kvalitetno gnojilo 9b . Če nimate vrta, lahko maso iz Bokashi Organka zavržete v zbiralnik organskih odpadkov na ekološkem otoku 9c .

ODPRAVLJANJE POTENCIALNIH TEŽAV

KJE LAHKO HRANIM BOKASHI ORGANKO?

- Optimalna temperatura je okoli 20°C.
- Izogibajte se direktni sončni svetlobi.
- Hranite v zaprtih prostorih, stran od okoljskih dejavnikov.

KAJ STORITI, ČE SE POJAVI PLESEN?

TEMNA PLESEN:
V procesu je šlo nekaj narobe (kompostnik ni bil zaprt, uporabili ste premalo bokashi posipa ali pa ga niste redno uporabljali, niste redno odlivali bokashi tekočine). V tem primeru vsebino kompostnika spraznite na vrt, dodajte enako količino bokashi posipa, kot je odpadkov, prekrijte z zemljo in pustite 4 tedne. Nato lahko maso uporabite na vrtu.

BELA PLESEN:
Bela plesen se lahko pojavi, če kompostnik polnite zelo počasi ali pa je v njem veliko zraka. Bela plesen ni škodljiva, zato ni razloga za skrb. Če vas vseeno moti, na odpadke položite debelejši kos papirja, preden jih posujete z bokashi posipom).

ZAKAJ MOJ BOKASHI ORGANKO SMRDI?

Vonj bokashi kompostnika je popolnoma normalen v primeru, da ne zaudarja po gnili hrani. Sladko-kiselkast vonj je pokazatelj, da je proces fermentacije uspel. V kolikor je Bokashi Organko pravilno zaprt, ne bi smel vplivati na vonjave v v vaši kuhinji. V nasprotnem primeru je v procesu lahko prišlo do nepravilnosti, ki jih lahko odpravite na naslednje načine:

- V vaš Bokashi Organko kompostnik dodajte več organskih odpadkov.
- Dodajte več Bokashi posipa.
- Preverite, da organski odpadki niso premokri.
- Redno odlivajte bokashi tekočino.
- Poskrbite, da je proces anaeroben (z malo ali nič kisika).
- Pazite, da temperatura ni previsoka.

Pogosta vprašanja in odgovore najdete tukaj: **https://knowledge.skaza.com/**



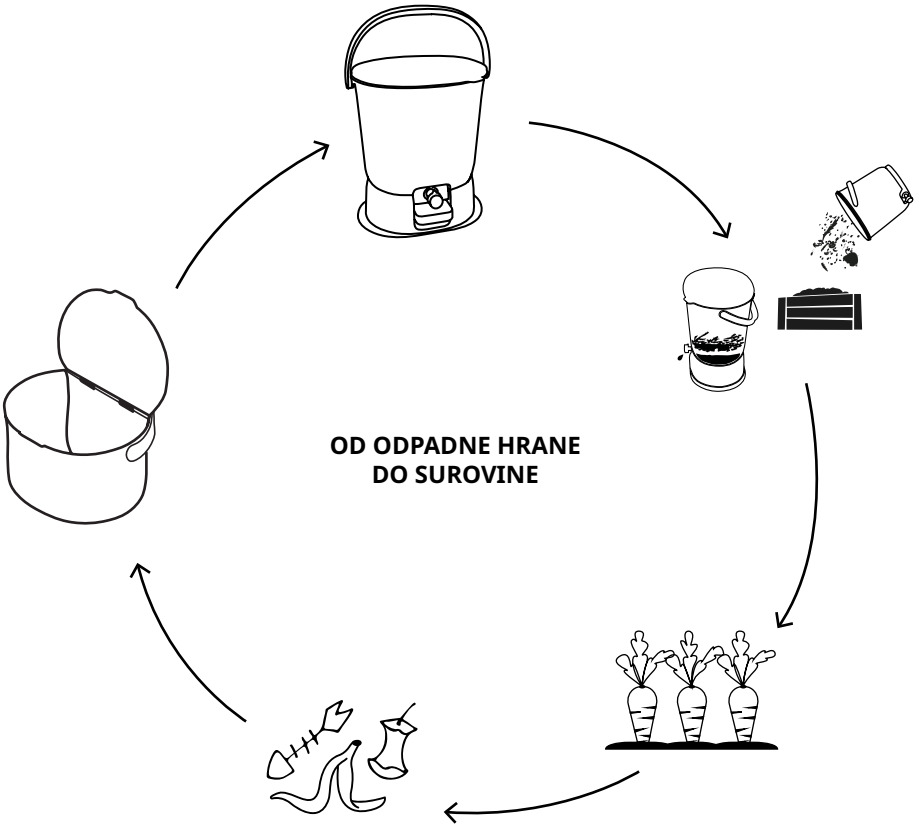
Mešanica odpadkov v Bokashi Organko kompostniku, bokashi tekočina in bokashi posip niso primerni za uživanje.

Pokrov ni primeren kot rezalna površina, temveč le za odlaganje odpadkov.

Primerno za pranje v pomivalnem stroju do 55°C ali na eko programu. Pokrov ni primeren za pranje v pomivalnem stroju.

Če pipico snamete z zbiralne posode in jo očistite ročno, jo morate namastiti (npr. z maslom, margarino, s svinjsko mastjo), s čimer boste zagotovili dobro tesnjenje.

Produkta ne izpostavljajte direktni sončni svetlobi ali nizkim temperaturam.



PREVERITE ŠE NAŠO OSTALO PONUDBO, KI VAM BO V POMOČ NA POTI K ODGOVORNEMU IN UČINKOVITEM RAVNANJU Z ODPADKI:
bokashiorganko.com/product-catalog

Skrenirajte (ali kliktnite na) QR kodo, da izveste več o Bokashi kompostiranju.

Plastika Skaza, d.o.o. | Selo 22, 3320 Velenje, Slovenia | bokashiorganko.com