



**FOODCYCLER**

# Municipal Pilot Program

RESIDENT GUIDE





THE FOODCYCLER™ PILOT

# Welcomes You



## Dear Resident,

Thank you for joining your city in fighting food waste by participating in the FoodCycler® Food Waste Diversion Pilot Program.

The purpose of the FoodCycler® Pilot Program is to measure the viability of on-site food waste processing technology as a method of waste diversion. By reducing food waste at home, you can support your city in their environmental goals, reduce your household's carbon footprint and extend the life of your community's local landfill.

Food Cycle Science has created this guide as a resource to you during your participation in the Pilot Program. In the following pages, you will find an FAQ section, and itemized list of items you can process with your FoodCycler® and a table you can use to track the number of cycles done with the FoodCycler® over the pilot period.

If you would like to purchase accessories for your FoodCycler during or after the pilot period, you can access exclusive municipal resident pricing at: <https://bit.ly/FoodCyclerMunicipalUSA>.

Both your city and Food Cycle Science are excited to have you on board for this exciting and revolutionary program. The FoodCycler® Team and your program lead are always available to answer any questions you might have.

Warm regards,

THE FOOD CYCLE SCIENCE MUNICIPAL TEAM



# Contact Information

To learn more about the Pilot Program, please contact your program lead:

Gregory Rivera  
grivera@ryebrookny.gov

For general inquiries or technical support, please reach out to the FoodCycler® Support Team via email:

[support@foodcycler.com](mailto:support@foodcycler.com)

(Please title your support request: Rye Brook - Pilot Program)

Note: We may require proof of purchase to validate your warranty period. Please keep your receipt.

Please do NOT disassemble the FoodCycler. Disassembling the FoodCycler® will void the standard manufacturer's warranty.

## Connect with us!

Want to be showcased on our social media?

Tag us on social OR send us pictures of your garden, soil amendment and the FoodCycler® in action!



@THEFOODCYCLER



@THEFOODCYCLER



@FOODCYCLESCIENCE





# What to do with your FoodCycler® Foodilizer™

## DROP OFF AT RYE BROOK VILLAGE HALL

Drop off your by-product at the Village Hall (938 King Street) in the Food Scrap Recycling drop-off bins.

## FERTILIZE YOUR GARDEN

Mix your FoodCycler® by-product into your soil in your garden or potted plants like a fertilizer! The minimum recommended ratio of by-product to soil is 1:10. If your by-product contains a lot of meat and/or dairy products, we recommend that you increase the ratio to 1:20. For absolute best results, we recommend mixing in your by-product with the soil approximately 6 weeks prior to planting seeds or transplanting plants. This will allow the by-product to break down and properly nourish the soil.

## ADD IT TO YOUR COMPOSTER

Mix your by-product into your existing backyard composter - or give it to a friend who composts! Adding FoodCycler® by-product will accelerate the composting process. We recommend that you only add the by-product to non-tumbling composters. We also recommend using the by-product as a "green" (or nitrogen) compost element, incorporating the "brown" (or carbon) materials at the same ratio you normally would with regular food scraps. Your carbon elements can be paper products or dead leaves.

## GIVE IT AWAY

Give your by-product to your family and/or friends who garden or compost. You could also donate it to a local farmer, community garden or garden center to use as fertilizer.

## FAQ

### WHAT ABOUT MOLD?

Mold in your garden soil indicates that your by-product has begun to break down in the soil - it's a good sign! If you're concerned about mold at any point you can simply sprinkle some cinnamon (a natural antibacterial) around the area of concern.

### FOODILIZER™ COLOR & TEXTURE

Your Foodilizer™ will vary in color and texture depending on the composition of the materials you added to the cycle.

### STORING MY FOODILIZER™

You can store your Foodilizer™ indefinitely in a sealed container/bucket. The material will not degrade as long as it is kept dry!

### ODORS & ANIMALS

If you notice that your garden plot smells or shows evidence of attracting critters after incorporating your Foodilizer™, this indicates that the by-product is not properly mixed into the soil. Add more soil to the area and mix well.

### WHAT HAPPENS IF IT GETS WET?

Please note that Foodilizer™ will produce odours and methane emissions if exposed to liquid and left in anaerobic conditions (such as your garbage bin, or in an untended compost pile). Incorporate Foodilizer™ into an aerobic environment (garden soil or a regularly maintained/turned compost pile) to ensure your by-product remains odourless and eco-friendly!



# Pilot Project Tracking Sheet

## INSTRUCTIONS:

Track the number of cycles you run every day of the Pilot period in the table below.

Please keep your tracking sheet. We will send you an online survey at the end of your 12-week pilot where you can provide your tracking information, comments, and thoughts about the program.

WEEK	MON	TUE	WED	THUR	FRI	SAT	SUN	WEEK TOTAL
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								
Total number of cycles during Pilot period:								

Notes/Comments/Suggestions:

If you encounter technical issues please contact our customer support team at: [support@foodcycler.com](mailto:support@foodcycler.com) (title your support request: Rye Brook– Pilot Program)

# FAQ



FOR MORE FAQS VISIT:  
<https://foodcycler.com/pages/faq>



FOR HOW-TO VIDEOS VISIT:  
<https://foodcycler.com/pages/how-it-works-video>

## How much energy does the unit consume?

Each cycle consumes approximately 0.8-1.5 kWh per cycle, which is roughly equivalent to having a desktop computer running for the same amount of time as the cycle. Depending on where you live, using the FoodCycler® regularly should not cost you more than \$2-\$4 per month.

The FoodCycler® has built-in sensor technology that monitors the dryness and humidity of the food waste. Once complete, the unit will stop the cycle automatically.

## How long does the cycle last?

In the FoodCycler® Eco 3™ and Eco 5™, a typical cycle takes between 4-9 hours for the food waste to become completely dehydrated and processed into the by-product.

The time needed to dehydrate your food waste depends on the amount of food waste being processed, the density of the food waste, and the moisture levels contained. Please note that these estimates exclude the unit's cooling time which lasts less than a half hour on average.

## How long will my filters last?

The carbon filters last between 3-4 months with regular use, or 500 cycle hours. The life expectancy of the carbon filters is determined by the moisture content of the food waste, and the natural odours of the food waste. Denser, wetter and smellier food wastes will go through filters much faster than simple veggie scraps and egg shells. The filter light sensor is a guide only - the best indication of whether your filters require replacement is odour. Please see your device manual for instructions to reset the filter light. You can buy replacement filters at: <https://bit.ly/FoodCyclerMunicipalUSA>.

## Where can I store my FoodCycler™?

Nearly any covered area with access to an outlet. The FoodCycler® must be in a closed, dry environment where there is no risk of it being rained on or otherwise subjected to the elements. Possible locations include heated garages, basements, pantries, or your kitchen.

## What should I cycle?

The best cycle is one with a lot of variety. Please see the following page for a general list of what you can and cannot process in your FoodCycler®.

# The FoodCycler® Do's & Don'ts

## FOODCYCLER™ ECO 3/ECO 5



THE FOODCYCLER® THRIVES ON A BALANCED DIET, JUST LIKE WE DO! FOR BEST RESULTS, INCLUDE A VARIETY OF FOOD SCRAPS. IF YOUR BUCKET LOAD SEEMS A BIT ONE-SIDED, SIMPLY ADD A FEW CUPS OF BY-PRODUCT FROM A PREVIOUS CYCLE TO BALANCE YOUR BUCKET, ABSORB EXTRA MOISTURE, CUT DOWN ON DRYING TIME AND PREVENT JAMS IN YOUR BUCKET.

Yes	<ul style="list-style-type: none"> <li>✓ VEGGIE &amp; FRUIT SCRAPS</li> <li>✓ MEAT, FISH, POULTRY</li> <li>✓ POULTRY &amp; FISH BONES</li> <li>✓ COFFEE GRINDS &amp; TEA LEAVES Including coffee filters &amp; tea bags</li> </ul>	<ul style="list-style-type: none"> <li>✓ BEANS, SEEDS &amp; LEGUMES</li> <li>✓ EGGS &amp; EGGSHELLS</li> <li>✓ SHELLFISH Including shells</li> </ul>
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Small Amounts	<ul style="list-style-type: none"> <li>👉 SAUCES, DRESSINGS &amp; GRAVIES</li> <li>👉 DAIRY PRODUCTS</li> <li>👉 JELLIES, JAMS &amp; PUDDINGS</li> <li>👉 STARCHES Including bread, rice, cake, etc.</li> </ul>	<ul style="list-style-type: none"> <li>👉 PORK &amp; LAMB BONES</li> <li>👉 HARD PITS Including peach, apricot, lychee &amp; mango</li> </ul>
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Cut Up Prior
<ul style="list-style-type: none"> <li>✂ PAPER TOWEL/TISSUE</li> <li>✂ CORN COBS &amp; HUSKS</li> <li>✂ WHOLE VEGETABLES</li> <li>✂ PINEAPPLE LEAVES</li> <li>✂ FIBROUS PLANTS Including celery, asparagus, parsley, etc.</li> </ul>

No
<ul style="list-style-type: none"> <li>✗ CARDBOARD</li> <li>✗ OILS &amp; FATS</li> <li>✗ CANDY &amp; GUM</li> <li>✗ MOST "COMPOSTABLE" PLASTICS</li> <li>✗ BEEF BONES</li> </ul>