OWARECO, LLC

Organic Waste Reduction and Conversion

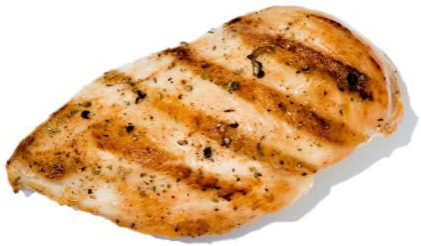
"Reducing Cost, Reusing Waste, Restoring the Environment"

Eco-66™ User Manual
A FOOD DEHYDRATING/COMPOST MACHINE

What cannot be put into the Eco™?

What can be put into the Eco™?

Produce/Fruits, Cooked Meat, Chicken & Fish are OK



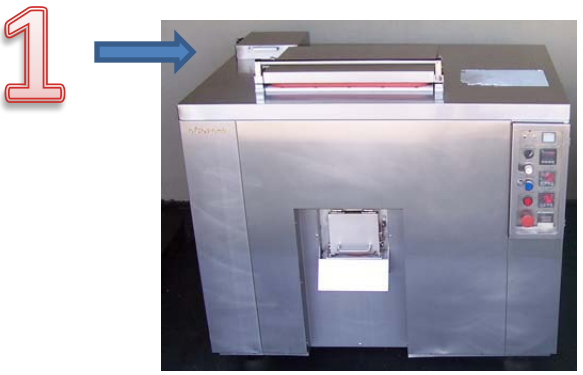
SUPPLIES YOU WILL NEED TO GET STARTED

1. A trash can with lid and food scraper

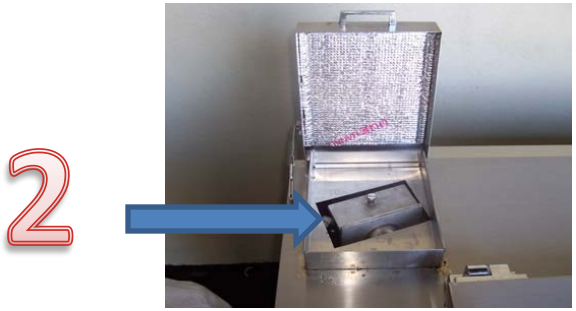
2. 1or 2 plastic bins to capture the finished product from machine

Getting Started

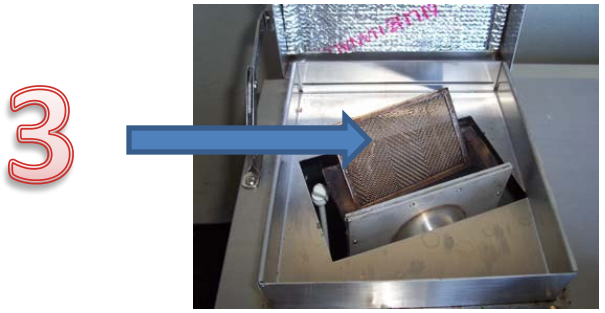
1. Filter is located on the top left corner of Eco ™



2. Lift open cover, unscrew lid and set aside



3. Remove filter and rinse with water if necessary or at least every 3 days



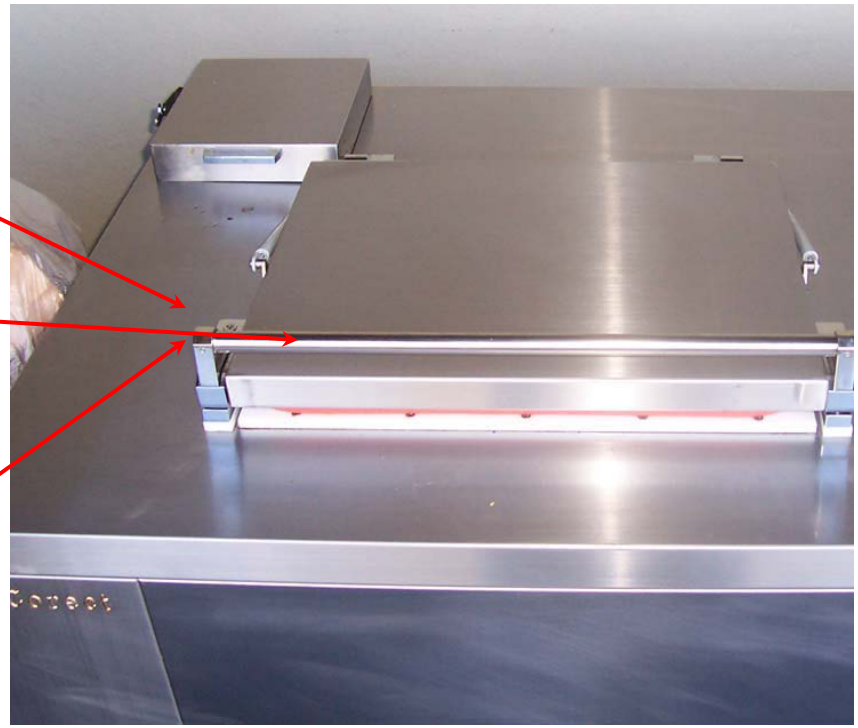
ADDING FOOD WASTE

Unlock top door 1

Open Lid

Insert food

Lock top door



Starting the Eco 66

Use black knob to turn on power

1

Push Start button.

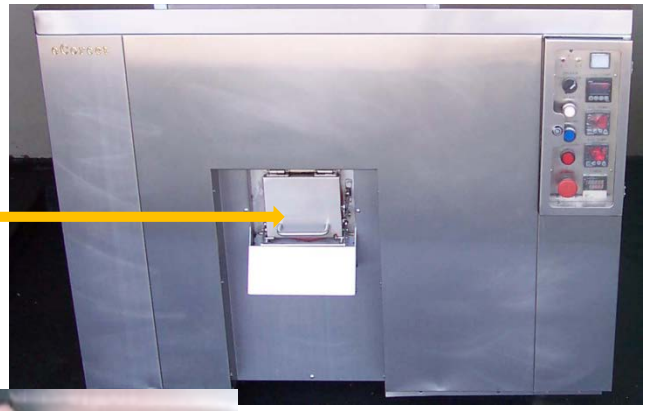
2

Let it Run

- Lock the glass door on the Control Panel
- Make sure plastic bin is under opening to catch debris
- Let machine process for 18 hours and empty bin into normal trash

To Empty

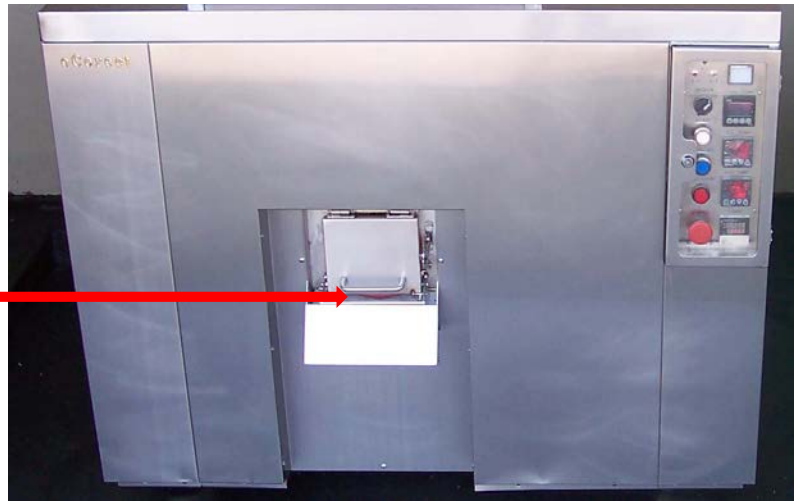
Open the lower discharge door by pulling out and up on the handle



Press the discharge button

When Empty

Close the discharge door and
Make sure that the latch closes
And locks the door shut



Then unlock the top input lid, fill the machine and start the cycle again

Before you call for help

Before calling for help please make sure you
Write down the upper and lower settings for the displays as seen on the right.
Tank Temp
Oil Temp
Air Temp
Timer Is on lower panel
IS the E-1 or E-2 Light on?

Installation Do’s & Don’ts

This unit while outside, is protected
From the elements and has access
Rear panel electrical

Don’t

The unit below is exposed to the elements
And the one on the right cannot be serviced
Because the access door, on right, is blocked.

The End

- 95% of issues are operator problems
  - Accidentally changed values on controllers
  - Emergency stop button depressed
  - Electrical fuse blown
- Make sure you get name and address of location, contact, etc. and settings of all front panel controller displays.

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