Culinary Chef™

3.8L COMPACT SMART ELECTRIC FOOD WASTE COMPOSTER

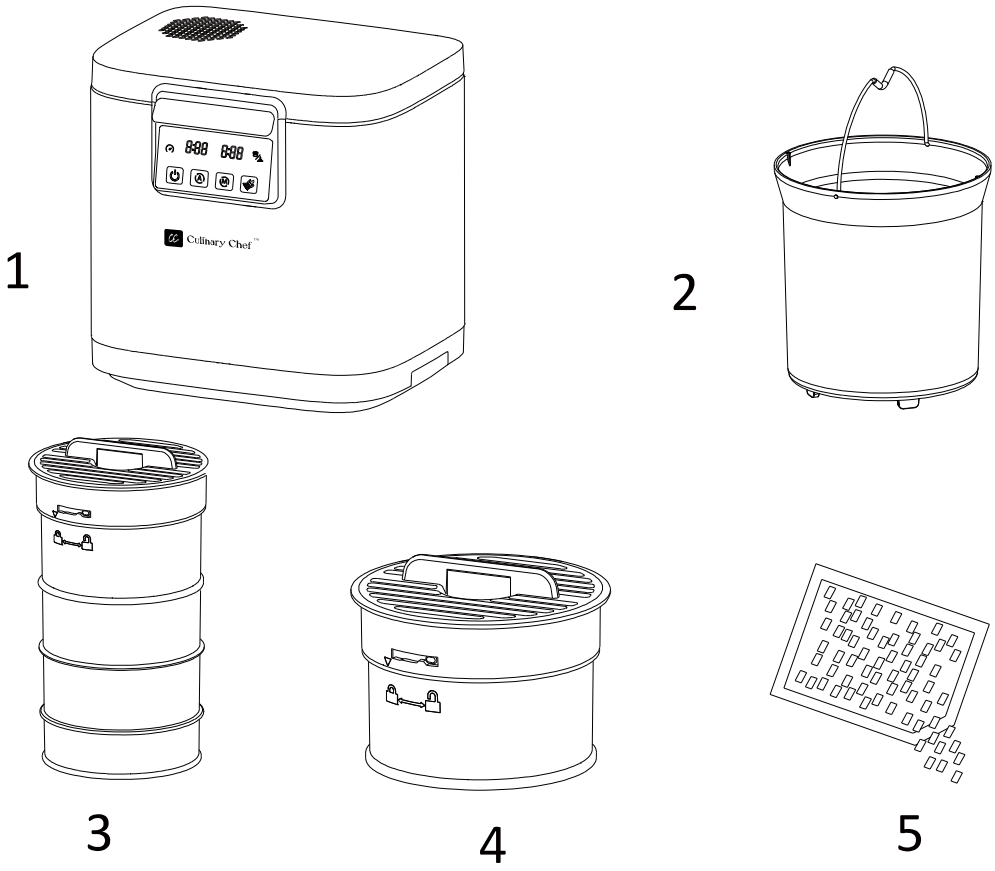
Model No.:CCOMP010-SS



Culinary Chef ™ is a pending or registered trademark of Curtis International ltd.

Accessories

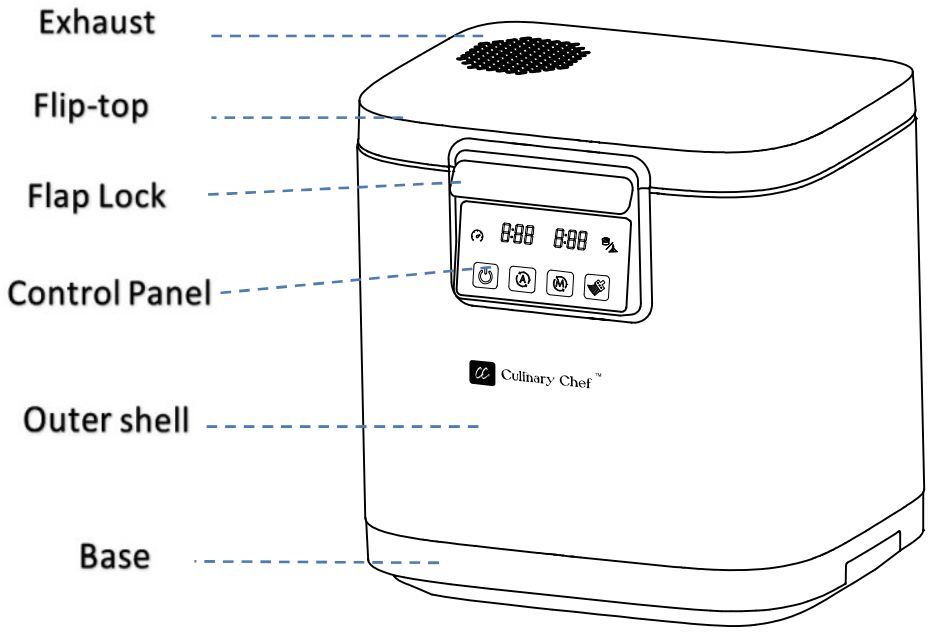
The following accessories make up a complete FoodCycler™ system

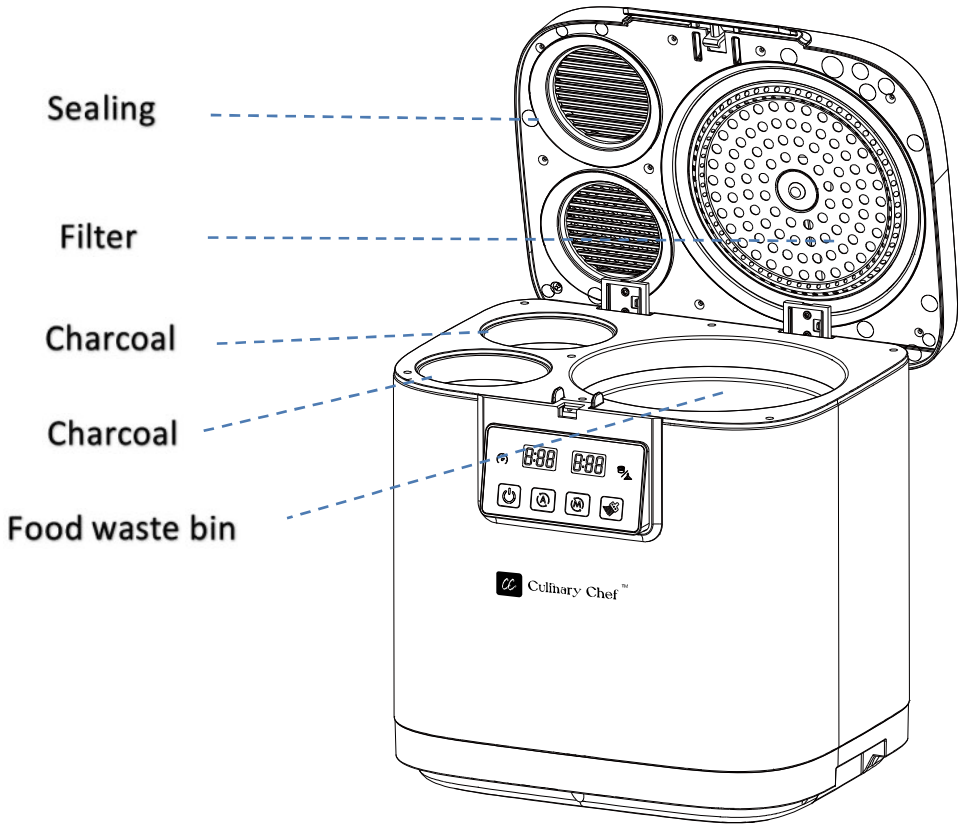


1. Main unit
2. Kitchen waste bucket
3. Charcoal box 1
4. Charcoal box 2
5. Activated charcoal packs

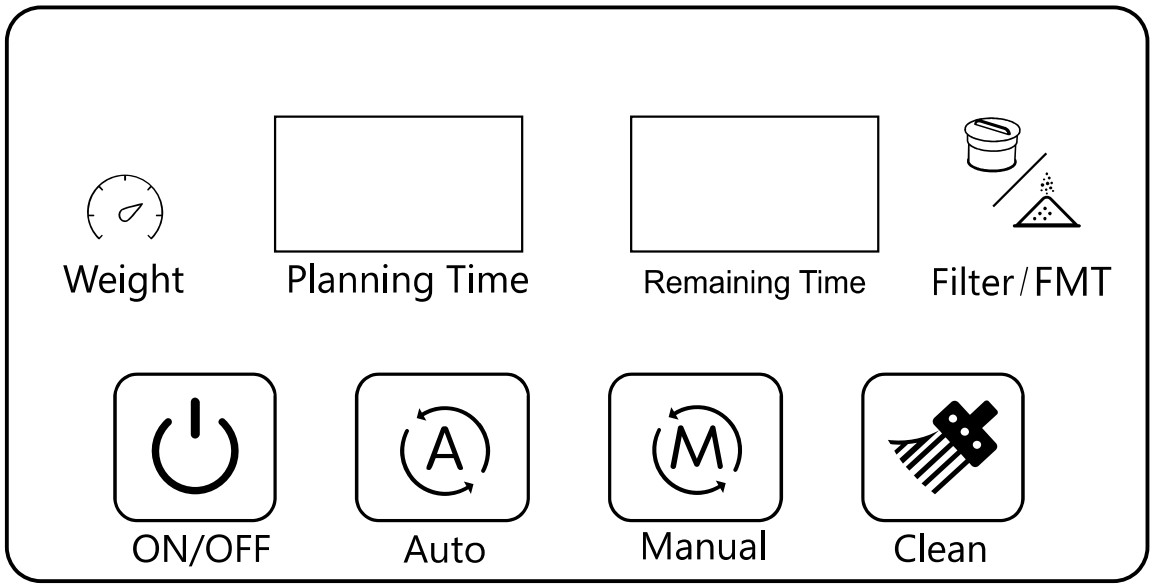
Tip: The dual air filtration system of this machine comes standard with dual charcoal cartridges, and the user can choose the amount of charcoal according to the ozone concentration.

Products Presentation





Operation Interface



Power button

Automatic mode, which automatically plans the working hours according to the weight of the food waste.

Manual mode,1-6 hours.

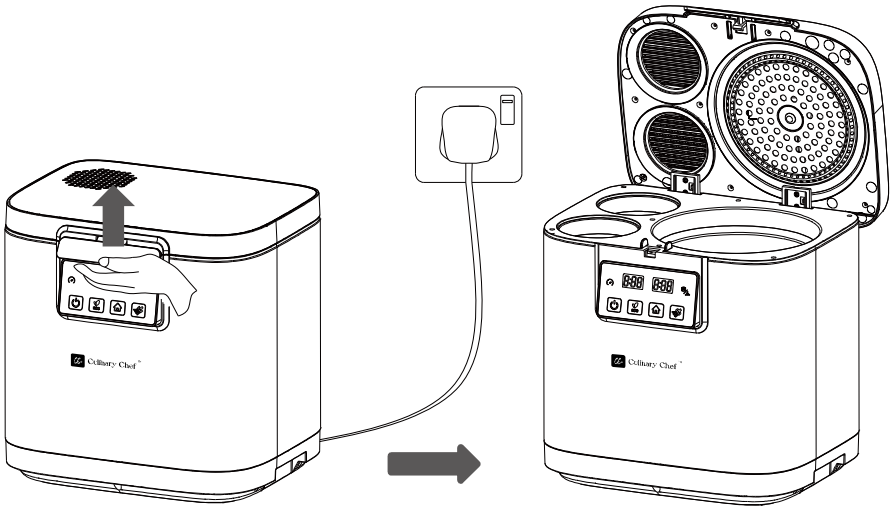
Self-cleaning mode, which can be activated after the bucket has been filled with water to clean the food waste bucket.
Tips: Please press and hold the functional button AUTO, MANUAL and SELF-CLEANING for three seconds to stop working after these processes started"

The weighing function works as a reminder, 400g below the automatic definition of 4 hours, 400-800g automatic definition of 5 hours, 800g above the automatic definition of 6 hours

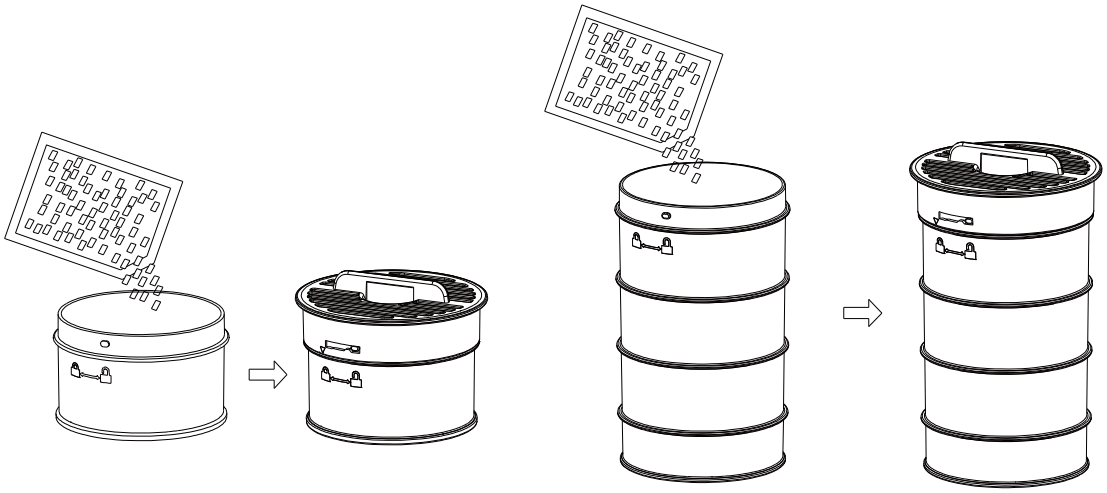
Activated carbon replacement reminder (recommended to bereplaced every 3 months for better odour removal).

Usage

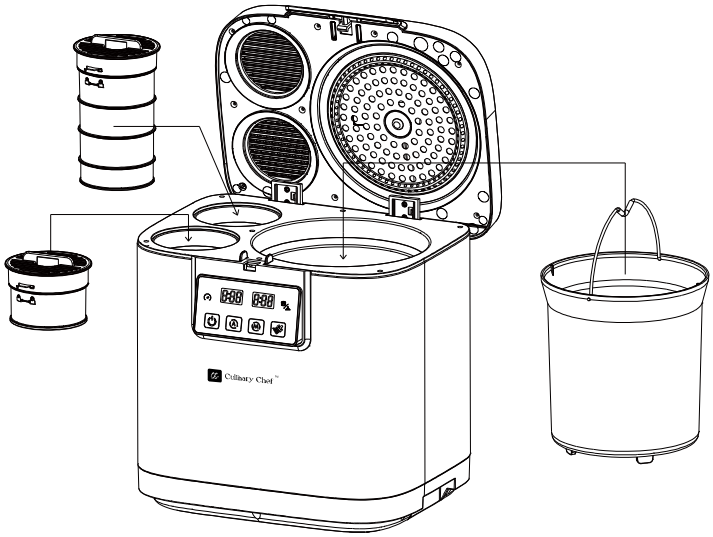
Step 1: The main unit is connected to the power supply. Open the flap by gently pulling the latch upwards.



Step 2: Take out the charcoal box, open the lid of the charcoal box, fill it with appropriate amount of charcoal pellets, and fasten the lid (left twist to open, right twist to lock)



Step 3: Put in the charcoal box with charcoal pellets in order, and put in the appropriate amount of food waste in the food waste bucket into the corresponding cavity of the main unit.



Please Note: Please gently rotate the pail to the left or right, when you hear a "click" sound and the pail falls down significantly, it means that the installation is in place. (The pail is flush with the surface of the chamber.)

Step 4: Close the flap, press down and hear the "click" sound, which means the flap is OK (Figure 1).

Tap the ⏻ key on the control panel to switch on the machine (Figure 2). After 3 seconds of initialisation, start the machine by clicking on the working mode you wish to run (automatic or manual). (The display will show the planning time and remaining time, when the remaining time is zero, it means that the single job is completed), wait until the food waste bucket cools down naturally and then you can take it out (please be careful of scalding before it cools down).

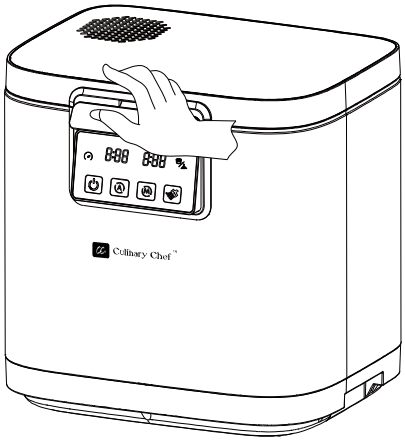


Figure 1

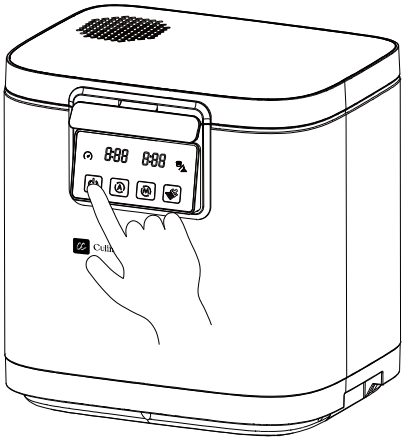


Figure 2

Ⓜ Manual mode: you can select the desired duration (1-6 hours), then press ⏻ to confirm and start working.

Ⓐ Automatic mode: the duration of the work can be planned automatically according to the weight of the food waste (4 hours vs. 6 hours), which is done automatically by the system by clicking on the Ⓐ key.

Note: It is normal to have residue in the kitchen waste bucket, it will not affect the use. You can add 1/3 water into the bucket, start the self-cleaning mode, the water temperature will be automatically heated, with hot water + stirring to achieve the purpose of cleaning the bucket.

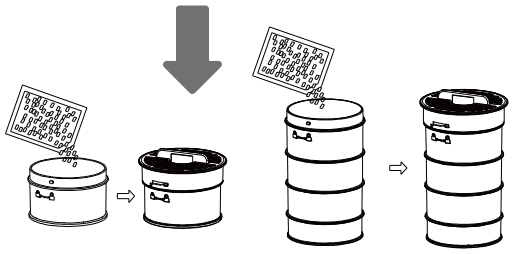
Consumables replacement

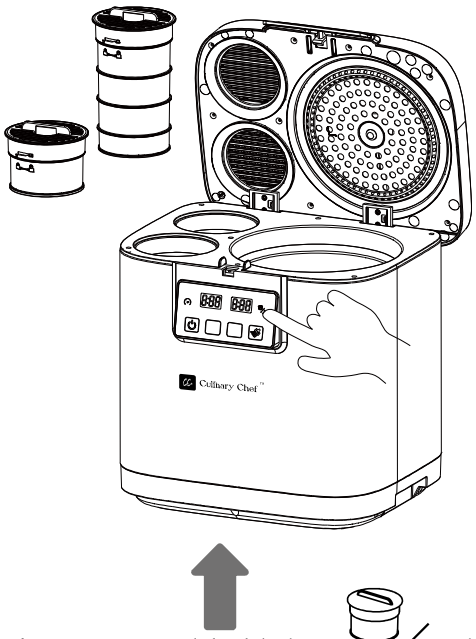
1. Consumables replacement (activated carbon)

The machine has activated carbon replacement prompt function, (recommended to be replaced every 3 months for better odour removal effect).

2. When the yellow light is flashing, you need to replace the activated carbon for better odour removal as follows:

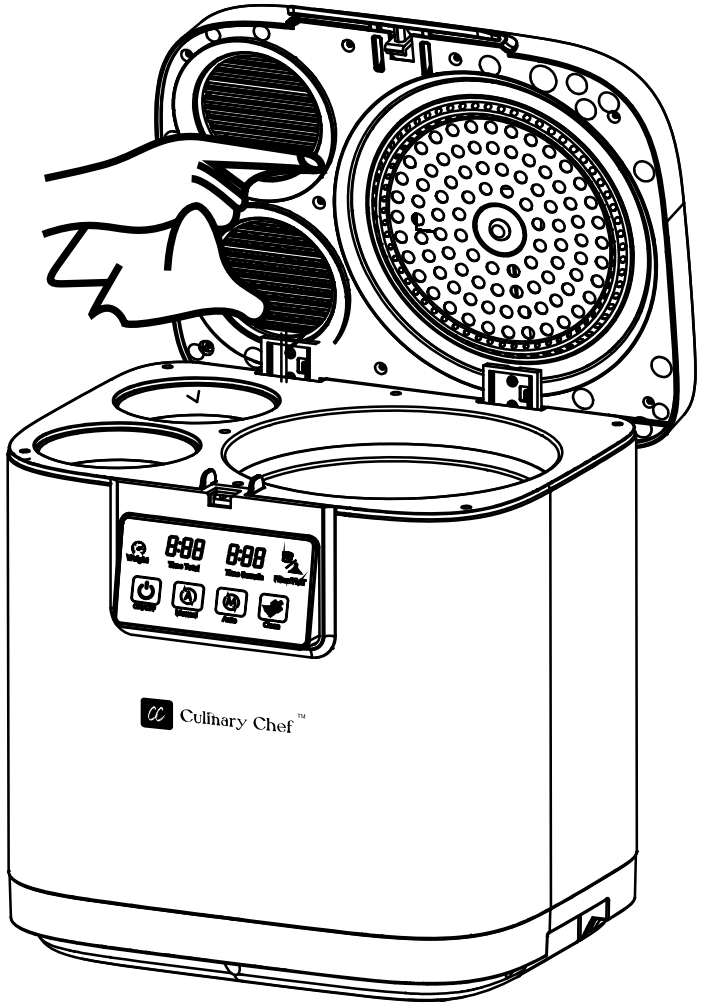
Remove the charcoal box, unscrew the lid, replace the charcoal pellets with new ones and load them into the corresponding cavities of the main unit.





- When the replacement is complete, just press and hold the key and the yellow light goes out.

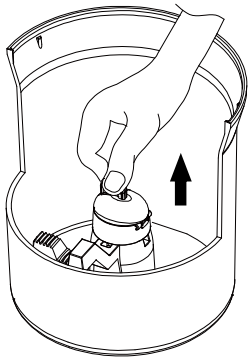
1. Regularly wipe the filter and housing on the top cover of the main unit with a soft cloth, which can effectively avoid odour generation.



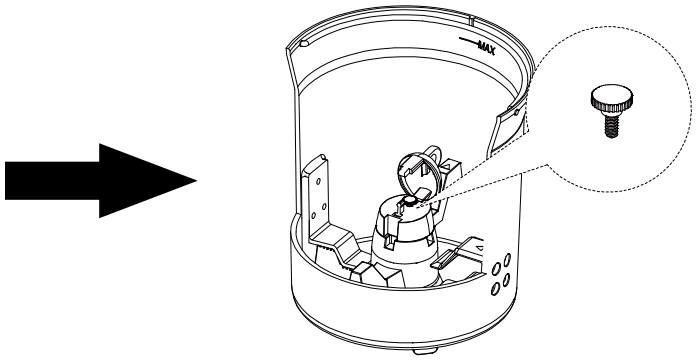
Note: The whole machine cannot be rinsed directly with water, please unplug the machine before cleaning the surface with a soft cloth.

Food Waste Tank Cleaning And Maintenance

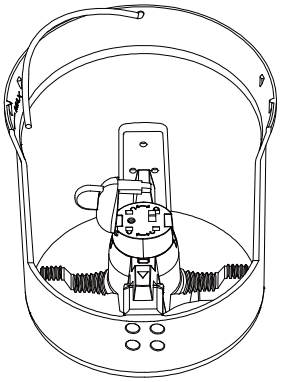
1. For a more thorough cleaning of the inside of the food waste drum, remove the drum's mixing paddle as follows.



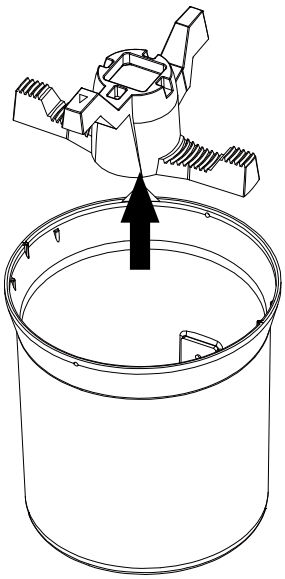
Step 1:Pull up the lock cover,
and the locking mechanism inside
will automatically loosen



Step2:After opening the lock cover,
turn left and remove the safety screw inside

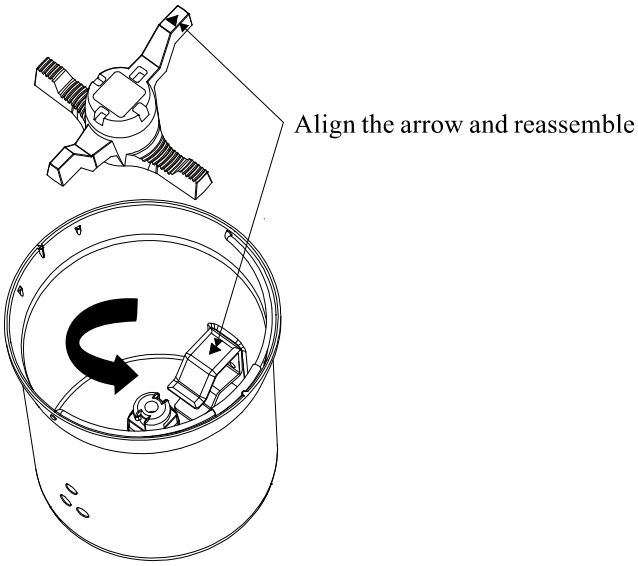


Step 3:Hold the locking cover and rotate
it 90 degrees to the left. Wait until the
slot of the locking base is loosened,
and then take it out upwards.

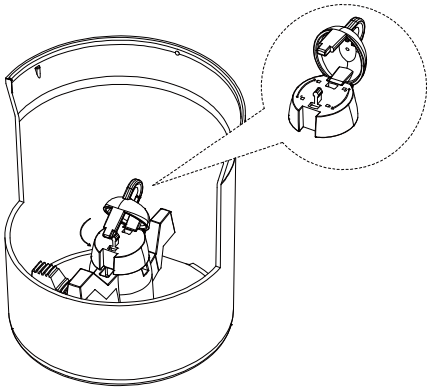


Step4:Take out the mixing blades inside
one by one for cleaning.

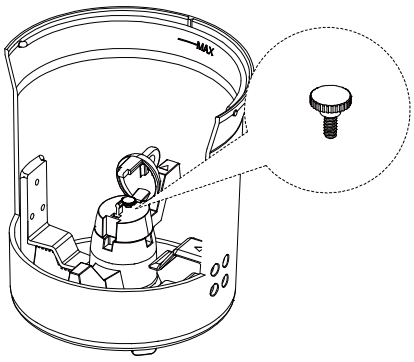
Installation Methods:



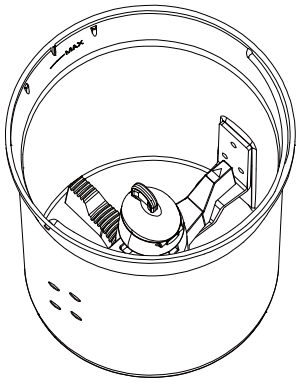
Step 1:Align the triangle on the mixing blade with the triangle inside the bucket and insert the mixing blade downwards.



Step2:Align the locking base with the slot inside the bucket, press it down to the bottom, and then rotate it 90 degrees to the right.

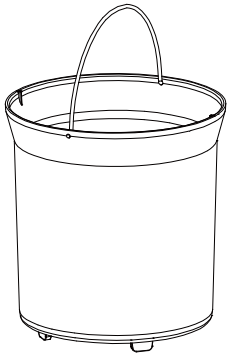


Step 3:Install the safety screw into the threaded hole of the locking base (install it by turning it clockwise).

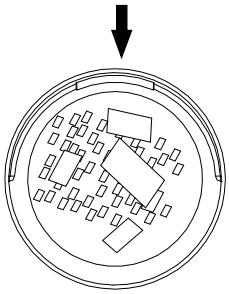


Step4:Press the locking cover downwards. When you hear a "click" sound, the installation is completed.

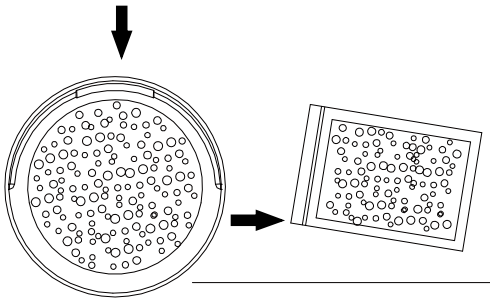
Daily Use Composting Guidelines



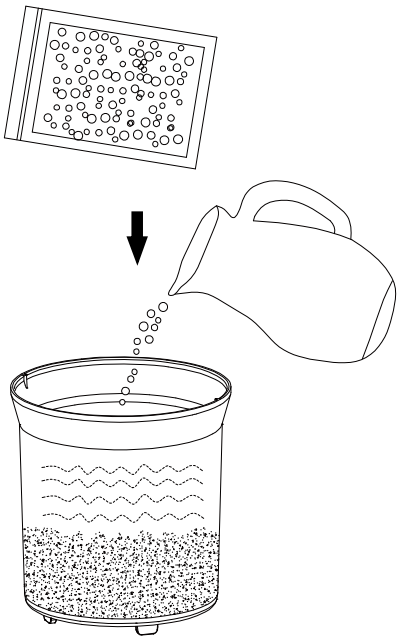
When you have food waste to dispose, please put the food waste into the bucket.



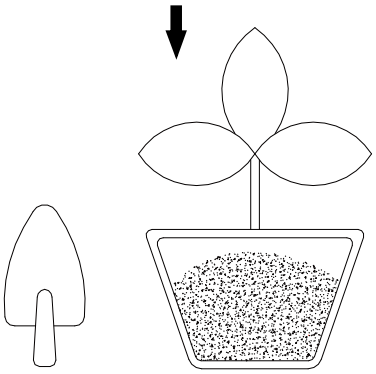
Press "Ⓐ Auto "the machine will set the needed operating time to maximize power savings according to weight, then automatically switch to standby mode (4-6H) after completed.
If you need to add food waste during the dealing process, just open the top lid then add food waste and close the lid directly, the planned time until it is completed. (You can also manually increase the time to achieve the best processing results.)



After a single treatment, it is stored in a sealed bag. (it can also be disposed of directly as dry garbage) if you want to make compost, the following methods are recommended.



1.Add 50%water(400g)into 800g of treated food waste .
2.Press " Filter/FMT "to start the composting mode.
3.After operation in 3 hours,add microorganisms(yeast) which can accelerate the maturation of food waste.
4.The ripening process lasts about 10H to complete the compost process.



After curing, store it sealed for l week. Mix the compost with the soil in a ratio of 1:10 before planting. Avoid "root burning" situations.

Product Specification	
Name	Compact Smart Electric Food Waste Composter
Model No.	CCOMP010-SS
Voltage	100-120V/60 Hz
Power consumption	500W
Food waste capacity	3.8 L
Body weight	12.5kg
Type of work	Deodorising + Drying + Grinding + Cooling + Self-cleaning
Processing time	4-6 hours
Processing efficiency	≥90 per cent
Operating noise	≤60dB
Overall dimensions	W33.5cm*D26.0cm*H33.8cm

Ingredient Category Description	
Dispose directly	Melon peel,Fruit peel,Potato peel,Corn cobs, Corn husks.
	Fish, Eggs,Fish bones, Chicken bones.
	Legumes.
	Weeds, Dead leaves,Coffee grounds, Tea grounds.
	Shrimp shells, Seafood shells,Eggshells.
	Vegetables,Fruits,Whole chilli, Celery,Fibrous plant,Vegetable leaf.
Need to cut pieces (about 50mm)	Whole corn,Whole celery,Whole carrot,Corn husk.
	Dead leaves, Flowers and plants.
	Biodegradable tableware,Biodegradable bags.
Small amount (Less than 60g)	(Cooked) rice,Bakery,Spaghetti.
	Dairy products.
	Starch,Jams, Salads,Jellies.
	Brittle bone,Kernels.
Unprocessable	Cooking oil.
	Chewing gums,Chipboard,Confectionery.
	Coffee capsule,Non-degradable tableware

Frequently Asked Questions

1. How should the equipment be placed?

- The unit can be placed in any area of the house (including the basement) where there is an electrical outlet and sufficient space.
- Make sure the unit is placed on a flat, dry surface; floors that are prone to water accumulation should not be placed.
- Do not place the appliance next to heaters and kitchen appliances that generate a lot of heat.
- Do not store the unit outdoors, or in any place where it may be exposed to moisture or below freezing temperature. Do not use the unit in an environment above 40°C and below 0°C.
- Make sure there is adequate ventilation around the appliance. Do not block any air outlets on the appliance during operation and no other objects should be placed on top of the appliance.

2. What types of food waste can the equipment treat?

- As with healthy eating habits, this machine works best with a diverse mix of food waste. To ensure the best results, it is recommended that a variety of different types of food waste are included in each cycle. Greasy, hard-to-digest ingredients can be mixed with lighter, or drier ingredients for the best results. Please avoid putting in large quantities of the following kitchen waste alone:

  1.Starch (bread, cakes, rice, noodles, mashed potatoes, stuffing)

  2.Condiments, dressings, sauces and large amounts of grease

  3.Nut butters, jellies

Because of the high consistency and starchiness of this food, it will tend to solidify and stick to the mixing paddle.

If a condition occurs where the mixing paddle becomes stuck, the machine will stop processing and switch to self-protection mode (error code displayed). It is necessary for the user to clean off the cured starch to continue working.

3. what you should not put into the device.

- Do not attempt to treat anything other than food waste (such as glass, metal or wood) with this appliance.

- Do not put in large pork bones, large beef bones, candy or chewing gum: these materials may seriously damage the unit. or overload the motor into self-protection mode.
- Do not put in cooking oil, flammable materials or compounds.

  This is because handling these materials is beyond the reasonable use of the equipment.

4. Is it normal to hear "knocking" or "squeaking" when the machine is running?

- The knocking sound comes from the machine chopping up food waste as a normal part of the process and it is perfectly normal for the noise to be generated. Handling particularly hard food waste and stemmed food waste may cause an increase in noise.

Security Instructions

1. The instruction manual will assist you in familiarising yourself with the features and functions of your Kitchen Aid machine and also explains how to use and care for your appliance. To ensure that you can use your appliance safely and effectively, please read this manual before operating the appliance.
2. This product is a household appliance product. It is for home use only. The following basic safety guidelines should be followed when using this appliance:
3. Make sure all electrical components (plugs, cords) are kept away from water or other liquids before use to prevent electric shock.
4. This equipment is not intended for use by persons (including children) with physical, sensory or mental impairments or lack of experience and knowledge.
5. Switch off the appliance and unplug the appliance from the socket before not using, servicing and adding/removing parts, and before cleaning the appliance. To unplug the device, grasp the plug and pull it out of the outlet. Do not pull directly on the power cord.
6. Allow the unit to cool before assembling or disassembling parts and before cleaning the unit to avoid burns.
7. Do not use equipment with damaged power cords or plugs, or equipment that shows signs of malfunction or has been dropped.
8. Do not operate the machine outdoors
9. Do not operate or leave the unit in temperatures below freezing.

10. Keep the power cord away from heat sources and sharp objects.
11. The device must be plugged into a properly grounded outlet.
12. Do not place the appliance on or near hot gas or electric burners.
13. Do not use the equipment for any purpose other than its intended use.
14. Do not disassemble, reconfigure, alter or modify the device in any way.
15. Do not immerse the unit in water or any kind of liquid.
16. Keep the device and power cord out of the reach of children.
17. When opening and closing the cover, make sure that the surface of the unit is free of foreign objects.
18. Be careful when touching the drum during or immediately after the cycle, as the drum temperature may not have cooled.
19. Avoid touching any parts that are still in operation. Do not attempt to defeat any of the safety locking mechanisms of the device.

Common Error Codes:

- Open flap open-Close the flap
- E01-Reposition the kitchen waste pail

Warranty Card

To make a warranty claim, please email support2@curtiscs.com or call 1-800-968-9853.

1 Year Warranty

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original delivery to the consumer. During this period, your exclusive remedy is repair or replacement of this product or component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us. If the product or component is no longer available, we will replace with a similar one of equal or greater value. Prior to a replacement being sent, the product must be rendered inoperable or returned to us.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions., or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as on the specified rating on the label (e.g., 120V~60Hz).

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

For faster service, locate the model, type, and serial numbers on your appliance.

ATTACH YOUR PROOF OF PURCHASE HERE, PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you contact the Support Team:

- **Name, address and telephone number.**
- **Model number and serial number.**
- **A clear, detailed description of the problem.**
- **Proof of purchase including dealer or retailer name, address and date of purchase.**

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