

The Green Cone Digester

The Green Cone Digester - It eats the food you don't!



The Green Cone is an integral part of household waste.

It is a completely natural system that reduces your food waste to its natural components of water, carbon dioxide and a small residue. This solar-heated unit takes ALL cooked and uncooked food waste including meat, fish, bones, dairy products, vegetables and fruit. The only exceptions are bulk amounts of food related materials that require a very long time to breakdown, namely: cooking oil/fat and the hard shells of nuts and seafood, such as oysters and crabs. Put all your food waste into your Green Cone, situated in a sunny part of your garden, and forget about it - almost everything disappears!

The Benefits

Waste food can be disposed of cleanly and quickly, before it becomes smelly. With no food waste in your garbage bags your other waste is drier and lighter. Safe for you, your pets and your plants. It's easy to set up and maintain. Saves up to 33% of household waste having to be collected.

The Green Cone Difference

Traditional home composting is an excellent way of recycling garden waste back into the soil. However, unlike a Green Cone, a garden composter is not suitable for recycling many types of food waste, including cooked vegetables, pasta, meat, bones, dairy products and also pet feces. The Green Cone has been designed to break down these materials in a safe way. The waste is digested rather than composted and is primarily reduced to water. This nutrient rich water enters the soil under the base of the digestion unit. Very little waste residue is produced by a well operating Green Cone and you do not need to turn the waste.



Buying a Green Cone

To purchase a green cone, you can phone the Bluewater Recycling Association at 1.800.265.9799, or visit our website at www.bra.org/greencone.html

Alternatively, you may also be able to purchase a green cone through your local municipal office. Contact them for more information.

The Bluewater Recycling Association has received a special deal from the manufacturer and is able to sell the green cone for only \$90 to our customers. If you would like to take advantage of this great savings, please contact us and you will receive a green cone kit at over 30% off the retail price!

This is our way of thanking you for Going Green!

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Maintenance

Your Green Cone needs very little maintenance. It is important to ensure that the top of the basket and the bottom lip of the outer green cone are below ground level and always fully covered with soil. In a well operating Green Cone very little waste residue will be produced. Should the residue build-up to ground level and not decrease, the cones can be removed to access the basket. The residue can be dug into any suitable area of ground.

Green Cone Kitchen Caddy

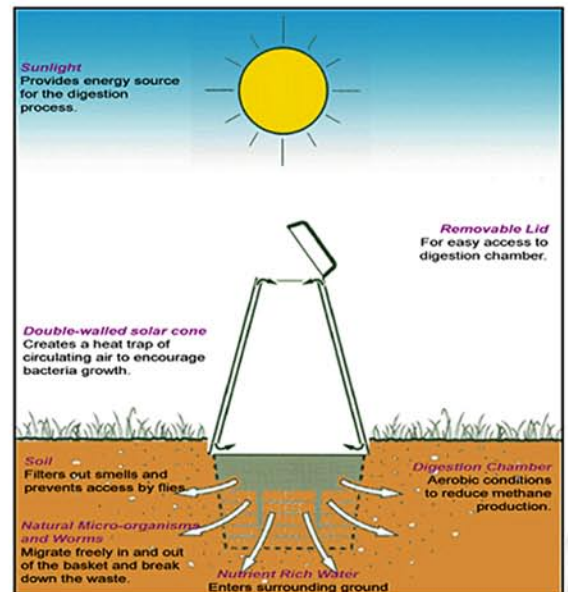
The Green Cone is supplied with a convenient caddy that can be kept in your kitchen to reduce the number of trips you make to your Green Cone. The Green Cone is designed to handle one full caddy every two days.

Accelerator Powder

Your Green Cone is supplied with accelerator powder and an application jar. When there are long periods of cold weather, the digestion process may benefit from the application of this powder. Simply shake a small amount of the powder into the caddy before emptying the food waste into the Green Cone.

Q: Will my Green Cone work year round?

Yes. Your Green Cone works 365 days a year. The level of food waste may rise during winter but should drop down when the weather gets warmer. If it slows during very cold periods use the natural Green Cone accelerator powder.



Every year we throw away billions of dollars worth of edible food. Wasted food is a waste of money and a major contributor to climate change. If we all stopped wasting food that could have been eaten, it would have the same impact as taking 25% of cars off the road. The Love Food Hate Waste program has tasty leftover recipes, a portion calculator, and date label advice to help us make the most of our food.

www.lovefoodhatewaste.com