RESAENG

User's manual

# MegaReencle Food Waste Composter

To ensure safe use of the product, please read the user's manual before use.

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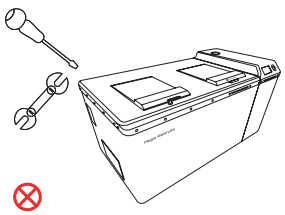
Ver. 24. 07

# I. Safety note

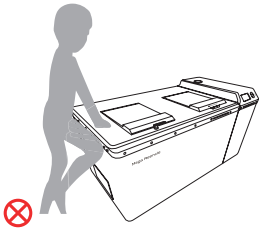
**This is about the safety, so make sure you follow it!** Please read the precaution carefully and use them correctly.

1



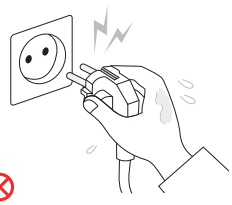
Never disassemble or modify the product except by an A/S technician.
(Cause of injury, fire, electrocution, etc.)

2



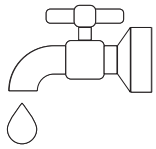
Do not allow children to climb on or into the product.
(Cause of severe injury)

3



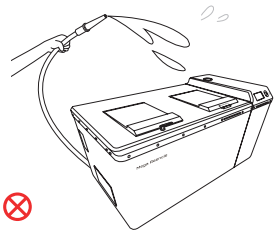
Do not plug in or touch the power plug with wet hands.
(There is a risk of electrocution.)

4



Do not install in areas with water, either rain or tap water.
(It can be a cause of electrocution and accident.)

5



Do not clean with water.
(Cause of electrocution and failure due to the presence of electrical devices)

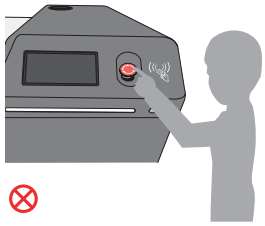
6

Keep electrical cords out of the product and away from sharp edges. If the power cord is damaged, replace it.
(Cause of electrocution and fire)

7

The outlet must be KS-compliant and have a built-in grounding terminal.
(If KS-compliant is not used, there is a concern for failure and fire.)

8

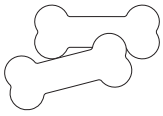


Do not allow the elderly or children to touch the operation parts and do not disassemble it on own discretion.
(It can be a cause of failure or injury.)

9

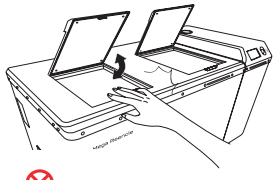
When cleaning, do not use flammable materials such as gasoline, thinner, etc.
(It can be a cause of fire and explosion.)

10



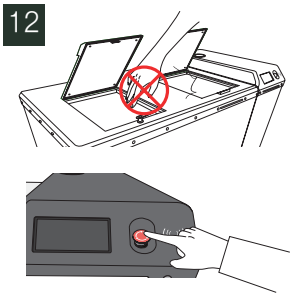
Avoid adding any bones, etc.
(It may lead to the operation disturbance of stirring wing and fetal machine failure.)

11



When opening and closing the upper inlet, be careful not to get your arm or hand caught between the upper inlet and the lid.
(It can be a cause of severe injury.)

12

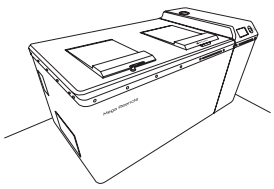


When opening the upper inlet, be sure to stop operation before using it.
(There is a risk of severe injury.)

# Ⅱ. Correct installation method

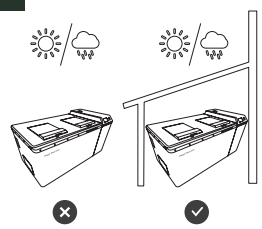
Install in an enclosed space or building where you can avoid ultraviolet rays and rain.

1



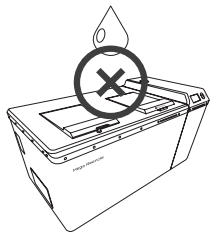
Install it at a well-ventilated location.
(Avoid installing in enclosed areas, if possible.)

2



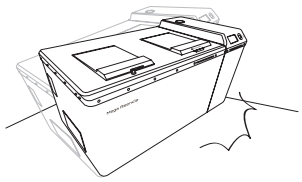
For installations
- avoid direct sunlight and rain.
- keep them warm in the winter to prevent them from freezing.

3



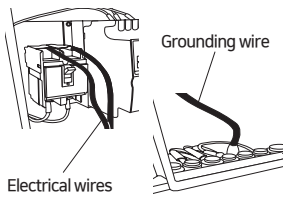
Avoid installing it in areas where it can catch rain or wet places such as near a faucet, etc.

4



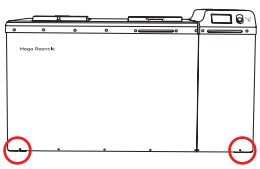
Set it up level on a flat surface.
(Vibration, noise, and obstructed lower airflow cause odors and malfunctions)

5




- Electrical wires (2EA) at the short circuit breaker
- Grounding wire(1EA)

6

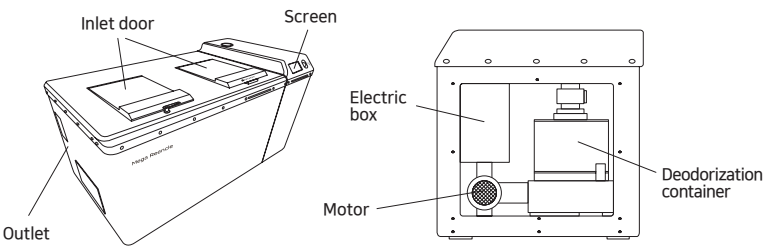


Connect the power line, and set up the scales in their respective corner locations.

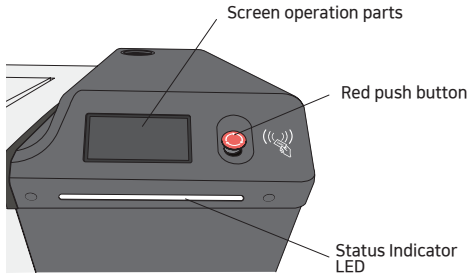
| Model | Microorganism | Water |
|---|---|---|
| RSV2B_30kg | 3 Packs | 20L |
| RSV2C_50kg | 4 Packs | 30L |
| RSV2D_100kg | 7 Packs | 50L |

# Ⅲ. Product name and operation parts

## Product name




## Product operation parts




### ❶ Screen operation parts

Control the entire product sequence including input measurements, internal temperature and humidity management, part activation, etc.

### ❷ Red push button switch (emergency stop button)

Upon the operation, turn right to **activate**
Upon the emergency stop, push to **stop**

### ❸ Status Indicator LED

Immediate confirmation with a red light, when an error occurs.
You can check the error details and time of occurrence on the program error record screen.

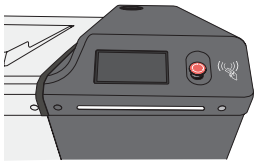
# Ⅳ. Use instruction

1

Connecting to power

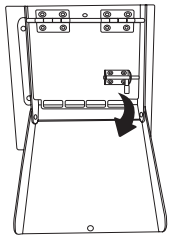
Power connections comply with field installation specifications.

2



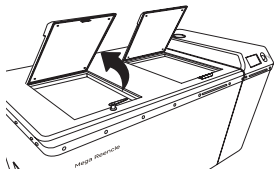
Turn on the power switch.
Turning on the power activates the on-screen controls.

3



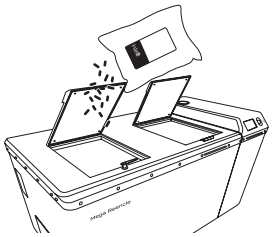
Slide down the discharge door and secure the two locking mechanisms.

4



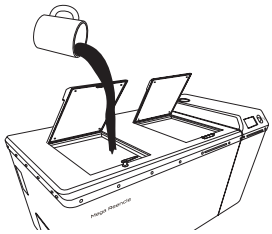
Open the upper inlet.
(Inlet mode can be automatic for RFID models)

5



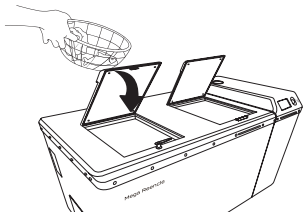
Add the microorganism product to the stir container.

6



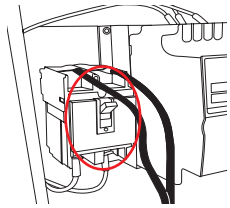
Refill with water, close the lid and select automatic mode.

7



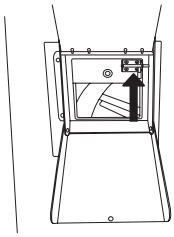
Wait 24 hours before adding food waste.
Maintain proper temperature and moisture control.
*Configuration temperature: 50~70℃, humidity: Maintain 40%
*Replenish water as it dries.

8



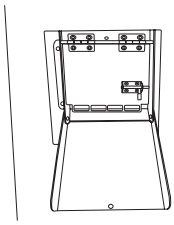
When rebooting, turn on/off the earth leakage circuit breaker.

9



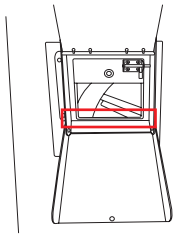
After opening the safety door, slide up the outlet door and secure the lock.
(Place the handle downward)

10



When you close the safety door and secure the lock, the discharge will start.
(Please maintain the waste amount above the agitator axis)

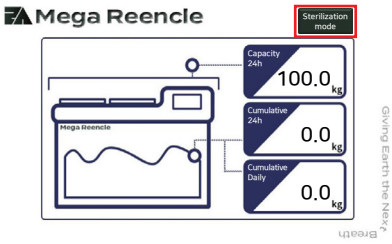
11



After the discharge is complete, clean any residue from the outlet door and secure the lock in the reverse order of discharge.

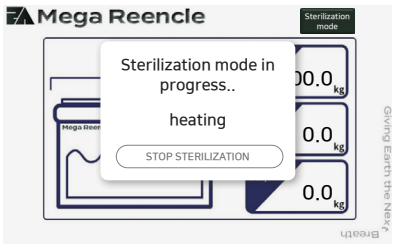
▲ Discharge Video

# V. Sterilization mode

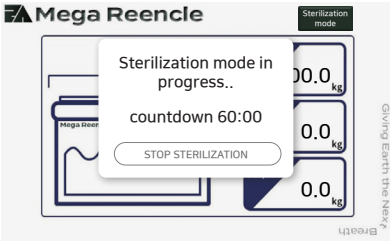



1 Touch sterilization mode.

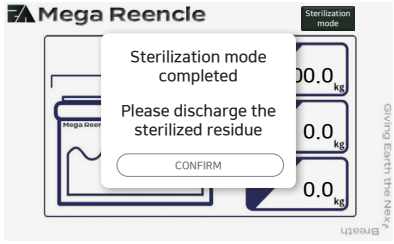
2 Enter password 0429




3 Start heating to 70 degrees for sterilization mode.




4 When the temperature reaches 70 degrees, sterilization mode continue for 1 hour.




5 Please dispose of the product when the message "sterilization mode completed" appears.

# VI. Material you can and cannot put in

## Acceptable Food Waste

| | | | | | |
|---|---|---|---|---|---|
| Protein | Fruit | Grains | Nuts | Vegetables | Coffe Grounds |
| Legumes | Cheese | Carbohydrates | Spreads | Eggshells | Stems / Roots |

< 24 hours — Decomposition Time — > 24 hours

## Prohibited Waste

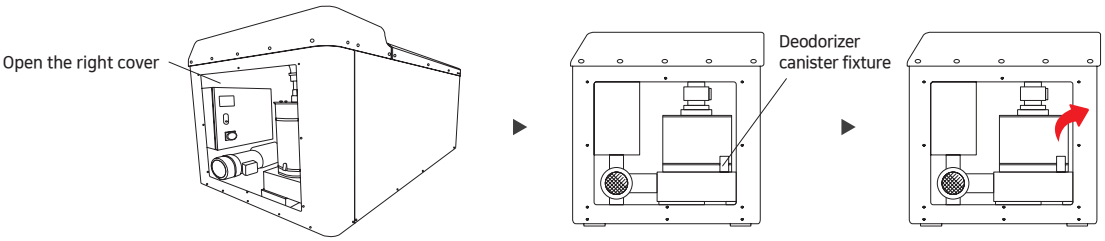
| | | | | | |
|---|---|---|---|---|---|
| Bones | Shells | Pits | Plastic | Rubber | Glass |
| Medicine | Cigarettes | Produce Stickers | Watermelon Rind | | |

# Ⅶ. Service

Turn off the device and unplug it from the power source **during repair, replacement, cleaning, and maintenance.**

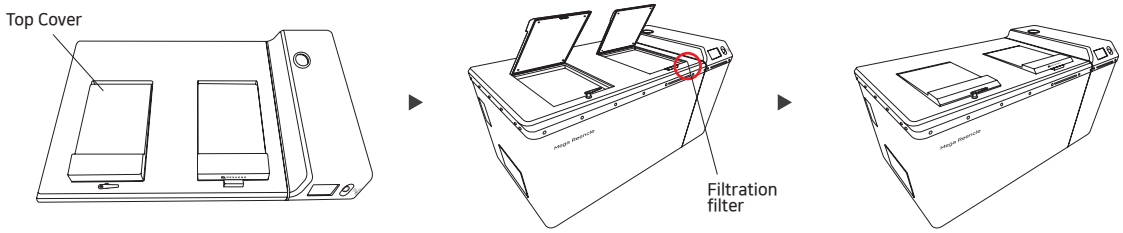
## 1 Replacing deodorizing tar

❶ Open the cover on the right side based on the front of the body.
❷ Release the deodorizer canister fixture and remove the deodorizer canister.
❸ Replace the filter tar inside the deodorizing canister.




## 2 How to clean filtration filters

❶ After stopping the machine, open the machine top cover.
❷ Clean the right-hand filtration filter with air and water.
❸ Close the lid and operate the machine.




## 3 Cleaning and inspection

❶ For your safety, press the emergency stop button.
❷ When you want to restart, turn the red push button switch to the right.
❸ For safety reasons, turn off the power when cleaning and inspecting the stir container.

## 4 How to care the food cleaner (microbial)

❶ The food cleaner is best, when it is damp.
❷ If the food cleaner looks dry, add water until it is moist.
❸ Stop adding food when it's too wet and mushy, and start adding food again when it's fluffy.

Good status

Bad status

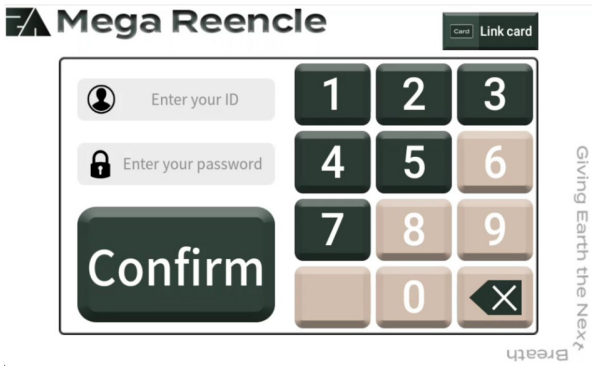
# Ⅷ. Administrator manual

Turn off the device and unplug it from the power source **during repair, replacement, cleaning, and maintenance.**

## 1 Log-in screen

❶ Transmit data based on member information when inputting food.

❷ Tap the top right corner of the screen 5 times to convert your user account/administrator account to log in.

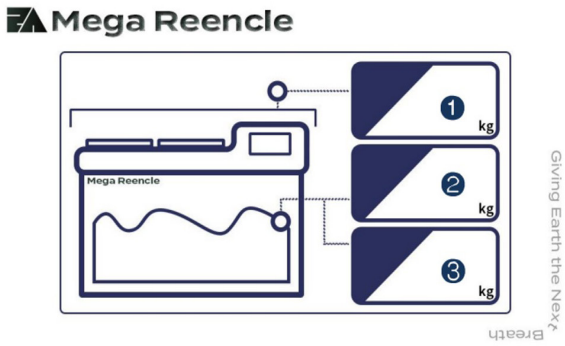



## 2 User screen

❶ Display the amount of food you can add.

❷ Displays 24 hours of cumulative inputs based on first inputs.

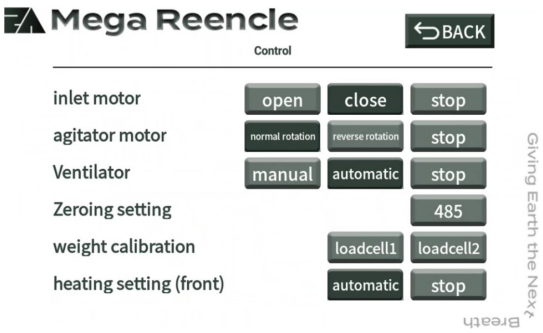
❸ Display food inputs for the day.

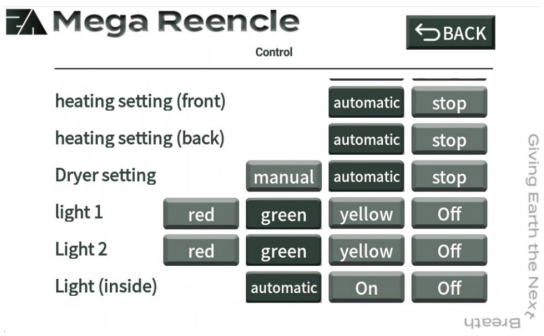



## 3 Manual operation screen

❶ Manual control over whether or not each component works.

❷ Used for A/S and component testing.



# Ⅷ. Administrator manual

Turn off the device and unplug it from the power source **during repair, replacement, cleaning, and maintenance.**

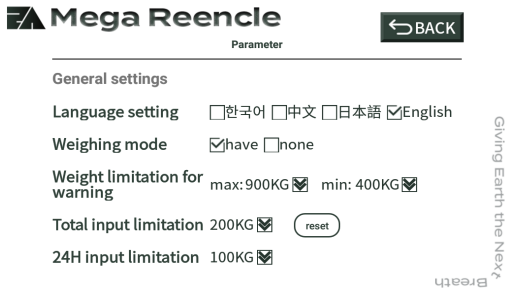
## 4 Parameter screen

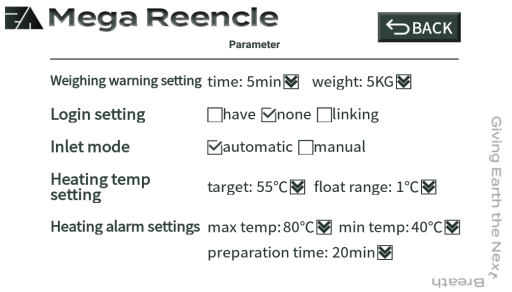
❶ Language selection by country.

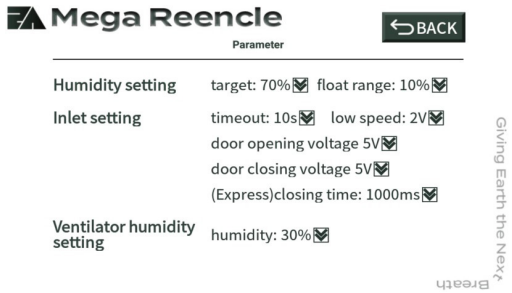
❷ Automatically turn on red light in sequence when an error occurs.

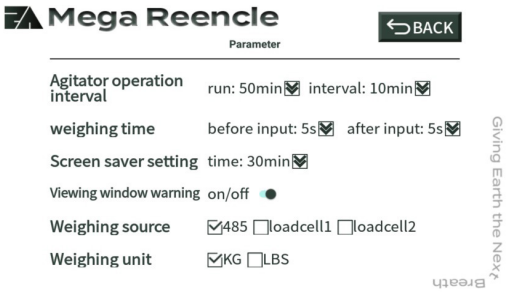
❸ General settings

- ▶ Language setting : ☐ 한국어 / ☐ 中文 / ☐ 日本語 / ☑ English
- ▶ Weighing mode : ☑ Have ☐ None
- ▶ Total input limitation : 1,000kg ☑
- ▶ 24H Input limitation : 100 kg ☑
- ▶ Login setting : ☑ None ☐ linking
- ▶ Inlet mode : ☐ Automatic ☑ Manual
- ▶ Heating temp setting(Front) : Target 55℃ ☑ Flot range 1℃ ☑
- ▶ Heating temp setting(Back) : Target 55℃ ☑ Flot range 1℃ ☑
- ▶ Heating alarm settings : Max temp 80℃ ☑ Min temp 15℃ ☑ Preparation time 120mins ☑
- ▶ Ventilator humidity setting : Humidity 20% ☑
- ▶ Humidity alarm setting : Time : 360min ☑ Humidity 100% ☑
- ▶ Forward running interval : Run : 50min ☑ Interval : 10min ☑
- ▶ Reverse running interval : Run : 0min ☑ Interval : 1min ☑
- ▶ Sterilization mode setting : Temperature 70℃ ☑ Time 60min ☑
- ▶ Weighing time : Before input 2s ☑ After input 5s ☑
- ▶ Screen saver setting : Time 120min ☑
- ▶ Viewing window warning : On
- ▶ Weighing source : ☐ 485 ☐ Loadcell1 ☐ Loadcell2
- ▶ Weight decimal display : ☑ Yes ☐ No
- ▶ Weight unit : ☑ KG ☐ LBS
- ▶ Power saving mode setting : 48h ☑
- ▶ Forward running interval : Run : 30min ☑ Interval : 10min ☑
- ▶ Reverse running interval : Run : 0min ☑ Interval : 1min ☑
- ▶ Heating temp setting(Front) : Target 50℃ ☑ Flot range 1℃ ☑
- ▶ Heating temp setting(Back) : Target 50℃ ☑ Flot range 1℃ ☑
- ▶ Ventilator operation term : Run : 30min ☑ Interval : 10min ☑



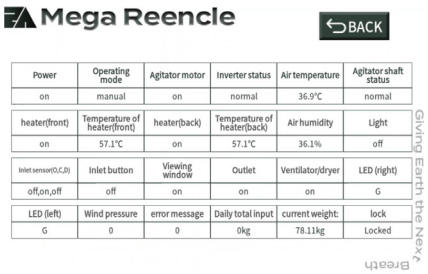



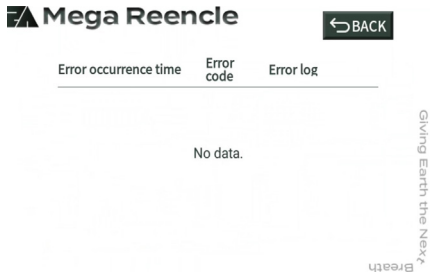
# Ⅷ. Administrator manual

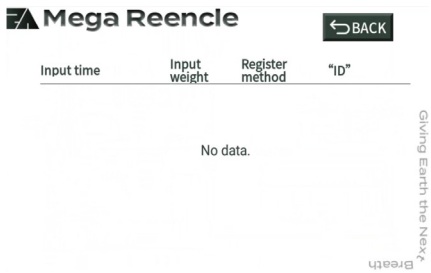
Turn off the device and unplug it from the power source **during repair, replacement, cleaning, and maintenance.**

## 5 Status confirmation / Error records / Inlet record screen

1. It is possible to check the real-time status of temperature, humidity, operation, etc.
2. It is possible to check when the error occurred and what happened.
3. It is possible to check the contents of inlet such as inlet time, weight, etc.

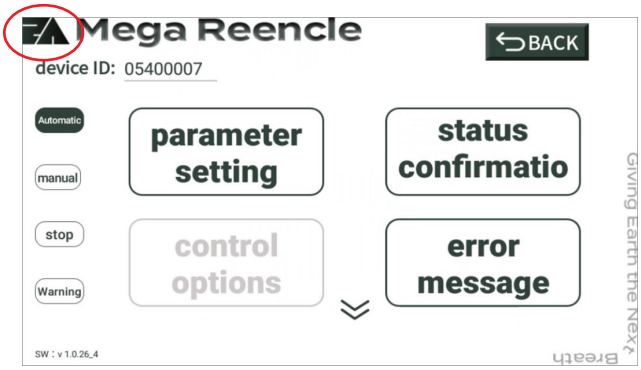



## 6 WiFi connection

1. Tap the upper left corner of the screen 5 times to exit the application
2. Connect the Wi-Fi in the Settings window
3. Re-run the MegaReencle application




## 7 Administrator webpage

1. Transmit real-time data to the administrator's website when food is added.
2. It is possible to check the current status of installed product remotely.
3. Grant a price on each Kg of installed product

# Ⅸ. Warranties and compensation on each type

## 1 Warranty and specification

### Quality warranty

| Name of product | Food Composter (Large-capacity resource recovery device) | Warranty Period |
|---|---|---|
| Model name | RSV2D | 1 year from the purchase date of product |
| Manufacturing serial No. | | |
| Purchase date | Month Date Year | |
| Purchase location | | |
| Client address | | |
| Client name | | |
| Tel. No. | | By Mon. Year |

※ This product is warranted as follows in accordance with the standards notified by the Fair Trade Commission under the consumer damage compensation regulations, and will be provided by the customer center at the head office and designated A/S center upon request for service.

※ This product has a one-year free warranty, which is calculated from the date of purchase, so please be sure to specify the date of purchase. (Provided that, if it is unmarked, the warranty period is counted as 6 months from the manufacturing date.)

※ This product is warranted in accordance with consumer damage compensation regulations.

※ Please keep your warranty card with your user manual as it will not be reissued.

※ Quality warranty period: 1 year

### Product specification

Labeling under the Electrical Appliances Safety Control Act

# Ⅸ. Warranties and compensation on each type

## 2 Compensation on each type

| Consumer damage types | | Within warranty period | After warrant period |
|---|---|---|---|
| **In case of a performance, functional failure under normal circumstances** | In the event of a failure due to a natural disaster (fire, gas, earthquake, etc.) | Paid repairs | Paid repairs |
| | In case of repair or modification by a repairman other than A/S staff or by the consumer in person | Paid repairs | Paid repairs |
| | Consumable components and normal wear and tear | Paid repairs | Paid repairs |
| | Failure due to other external factors | Paid repairs | Paid repairs |
| **In cases of willful, negligent behavior by the consumer** | If you used the wrong electricity capacity | Paid repairs | Paid repairs |
| | Failure due to dropping, such as moving after installation | Paid repairs | Paid repairs |
| | When it is used with parts other than those designated by us (including software) | Paid repairs | Paid repairs |
| | If repair is not possible | Product exchange after collecting the amount relevant to the paid repair | Product exchange after collecting the amount relevant to the paid repair |
| | If repair is possible | Paid repairs | Paid repairs |
| | In case of microbial culture failure | Paid sale | Paid sale |

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