

Commercial Kitchen Waste Disposal Equipment Instruction Manual (V1.3)

Applicable Models: CR-10、CR-30、CR-50、CR-100

Product Manual (V1.3)

To Users

Thank you very much for choosing our kitchen waste disposal equipment! This manual helps operators quickly master equipment installation, operation, maintenance and safety specifications, to ensure long-term stable, safe and compliant operation of the equipment.

This manual applies to the full-range commercial kitchen waste disposal equipment of CR-10, CR-30, CR-50 and CR-100. Models with identical structure and working principle can also refer to this manual.

Be sure to read this manual in full and watch official operation videos before using the equipment. Install, feed materials and perform operation & maintenance strictly in accordance with specifications. Equipment damage, faults and personal injury caused by improper operation or non-compliant use are not covered under product warranty, and our company shall not bear relevant liabilities.

Pictures in this manual are for illustration only. The final structure and configuration of the equipment shall be subject to the actual product. Product technologies, parameters and specifications are subject to continuous optimization and update without prior notice.

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Disclaimer

This manual is compiled to be accurate and complete. Our company reserves the right of interpretation for minor omissions. Due to technical iteration, product appearance, parameters and configuration may be optimized and adjusted without prior notice. Our company shall not be liable for any consequences arising from unauthorized manual modification or equipment refitting. Our company does not guarantee the accuracy and validity of third-party supporting contents.

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1. Preface

1.1 Product Overview

The equipment is developed based on microbial complete aerobic fermentation degradation technology. It is suitable for on-site kitchen waste treatment in small restaurants, canteens and large households. It features energy-saving, environmental-friendly, high-efficiency, pollution-free performance and low operating cost. After microbial inoculant and auxiliary materials are added once into the kitchen waste processor, kitchen waste can be continuously fed every day for stable operation for more than 2 months. Frequent off-site transportation and dumping of kitchen waste are avoided. Only a small amount of degradate usable as organic fertilizer base material is produced. Kitchen waste can achieve about 85% volume reduction, fundamentally solving the problems of kitchen waste collection, storage and off-site disposal.

1.2 Safety Precautions

To avoid personal injury, equipment fault, fire, electric shock and other risks, all operators must strictly comply with the following specifications:

1. Only personnel with formal training are allowed to operate the equipment. Untrained personnel are forbidden to operate it. Unauthorized disassembly, modification or repair of the equipment is prohibited. Equipment faults must be inspected and repaired by professional after-sales personnel.
2. Do not feed or place gasoline, alcohol, thinners, light oils or garbage contaminated with such substances near the equipment to eliminate explosion and fire hazards.
3. Do not use damaged power cords, loose sockets or non-standard power supply equipment to prevent short-circuit, electric shock and fire.
4. Do not apply heavy pressure, impact or sit on the equipment to avoid fuselage deformation, structural damage and seal failure.
5. Fully insert the power plug into a compatible socket to prevent overheating and fire caused by poor contact. Do not pull, twist or cut the power cord; prevent the cable from being pressed or scratched by sharp objects.
6. Do not block the equipment exhaust port. Install exhaust pipelines as specified to guarantee ventilation, heat dissipation and normal exhaust emission.

7. Do not touch power plugs, switches or electric control cabinet with wet hands to prevent electric shock accidents.
8. Place the equipment away from balcony handrails and children's activity zones to prevent climbing and falling accidents.
9. Cut off power supply and unplug the power cord before moving, cleaning or inspecting the equipment.
10. Do not immerse, soak or apply high-pressure water washing to the whole unit. Only wipe the fuselage surface with a damp cloth.
11. Supply power strictly in accordance with voltage, frequency and power marked on the equipment nameplate. Non-standard voltage input is forbidden.
12. Do not open the feeding door or discharging door during equipment operation. Never put hands, heads or tools into the fermentation bin or shredder cavity to prevent crush injury and high-temperature scald.
13. Wear protective goggles and gloves during feeding, discharging and routine inspection.
14. In case of equipment alarm, do not forcibly reset, disable safety protection or force-start the equipment. Restart only after faults are fully eliminated.
15. Discharging operation shall only be performed when fermentation is completed, the equipment is in standby mode, bin temperature $<45^{\circ}\text{C}$ and humidity $<50\%$. Do not open doors under high-temperature and high-humidity conditions.

1.3 Product Features

1. Elegant appearance, ready-to-use upon startup
2. Energy-saving and eco-friendly, zero wastewater discharge
3. Kitchen waste degradation via microorganism
4. Microcomputer automatic operation control
5. Small footprint, flexible deployment
6. Integrated fuselage, durable structure



1.4 Product Advantages

1. Adopt non-toxic and eco-friendly active microbial strains
2. Zero pollution generated during degradation treatment
3. Fermented by-product can be used as organic fertilizer base material
4. Perfect odor elimination during fermentation
5. No complex installation; plug-and-play
6. Stylish appearance, ideal match for modern kitchens and restaurants
7. Long service cycle for bacterial strains: add strains only once every 2-3 months
8. Winner of Gold Award of 2025 Canton Fair Design Innovation Award (CF-Award)
9. Bronze Award Winner of 2023 Italy A' Design Award & Competition

2. Equipment Receiving & Inspection

2.1 Product Inspection

Upon equipment arrival, unpack and inspect overall appearance, structure, door opening-closing performance and completeness of accessories. Confirm no collision damage, deformation, breakage or missing parts. Contact the supplier immediately for filing and handling in case of abnormalities.

2.2 Product Packaging Information

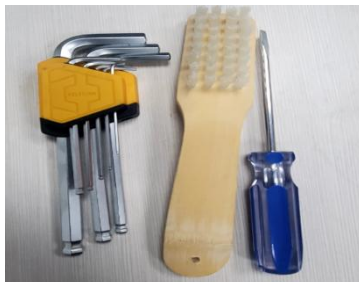
(Delivered-with-goods Checklist)



1 set of main composting unit



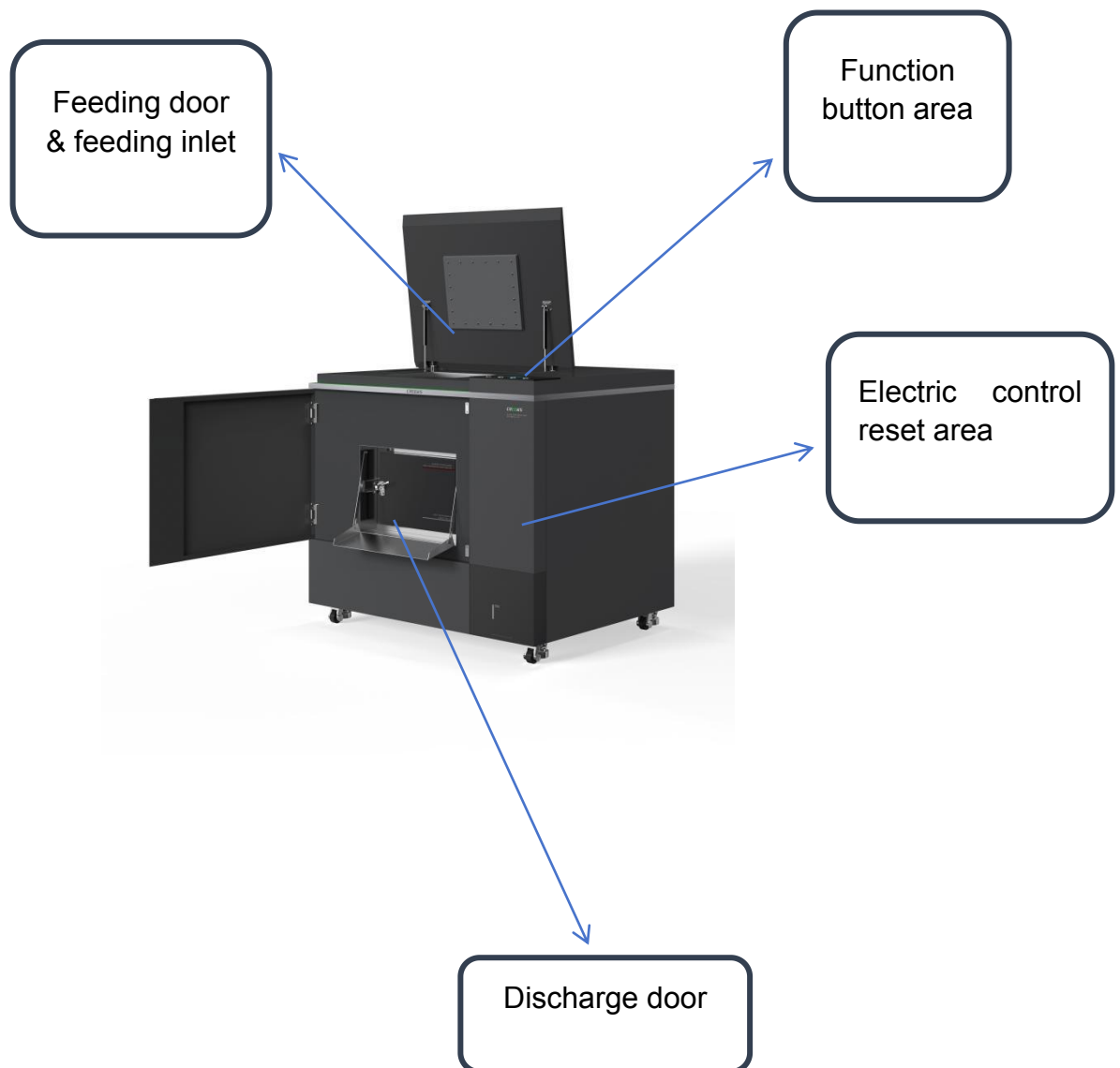
Exhaust duct and UV lamp



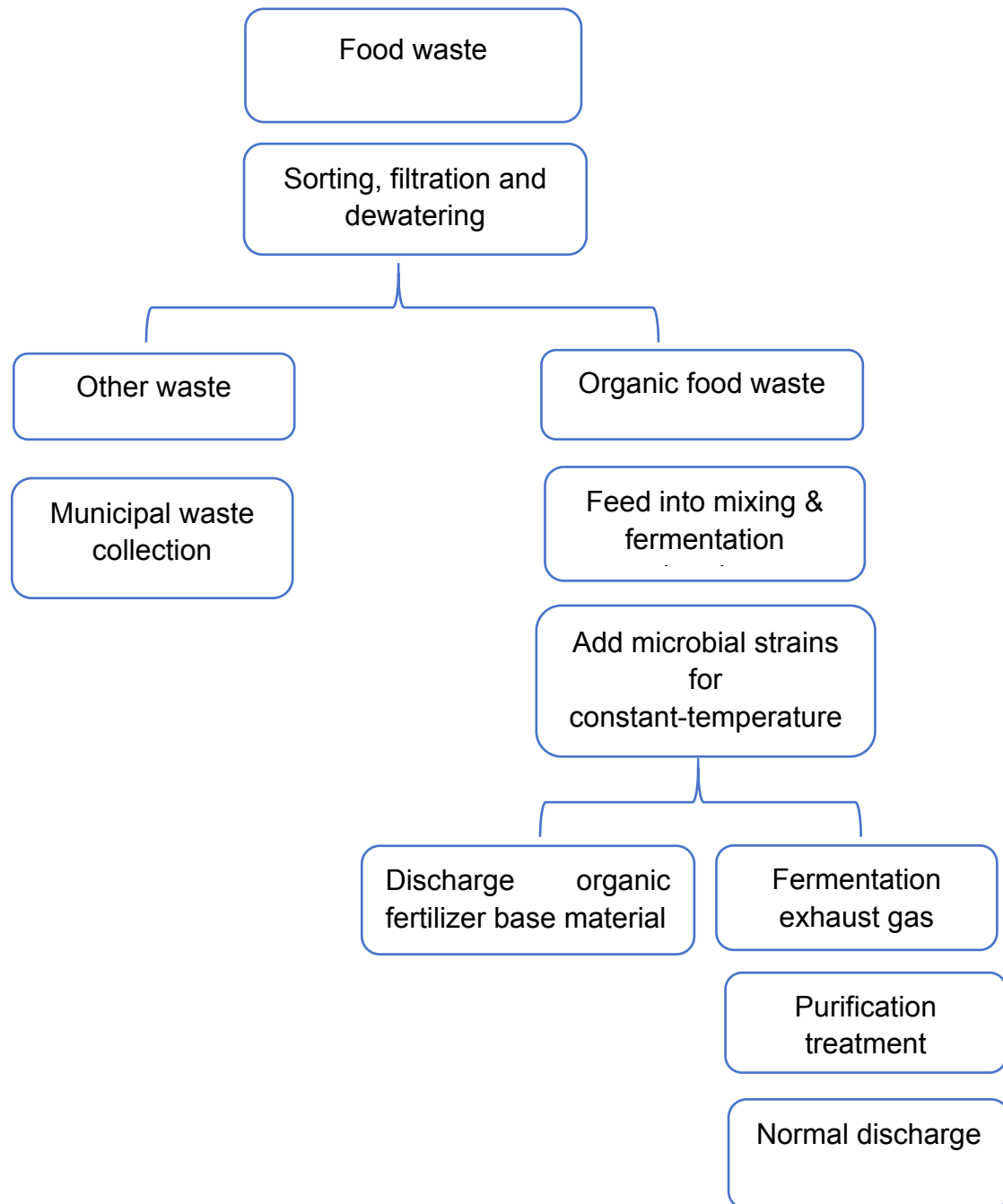
Supplied hand tools and cleaning brush

3. Product Introduction

3.1 Product Schematic and Component Information



3.2 Working Principle



4.Product Specifications & Parameters

4.1 Model 1 (CR-10)

Model: CR-10

Power Supply (customizable): 220 V 50 Hz

Rated Power: 1 kW

Working Mode: Intermittent electric heating

Control System: PLC automatic control

Operating Noise: ≤ 60 dB

Daily Processing Capacity: 10 kg/day

Treatment Method: Microbial fermentation degradation

Net Weight: 153 kg

Dimensions: 750 × 600 × 810 mm

Application Environment: Indoor or outdoor with rain shelter

Ambient Temperature: -20 °C ~ 50 °C

Main Material: 304 stainless steel

4.2 Model 2 (CR-30)

Model: CR-30

Power Supply (customizable): 220 V 50 Hz

Rated Power: 2 kW

Working Mode: Intermittent electric heating

Control System: PLC automatic control

Operating Noise: ≤ 60 dB

Daily Processing Capacity: 30 kg/day

Treatment Method: Microbial fermentation degradation

Net Weight: 260 kg

Dimensions: 1050 × 700 × 930 mm

Application Environment: Indoor or outdoor with rain shelter

Ambient Temperature: -20 °C ~ 50 °C

Main Material: 304 stainless steel

4.3 Model 3 (CR-50)

Model: CR-50

Power Supply (customizable): 220 V 50 Hz
Rated Power: 2.5 kW
Working Mode: Intermittent electric heating
Control System: Microcomputer automatic control
Operating Noise: ≤ 60 dB
Daily Processing Capacity: 50 kg/day
Treatment Method: Microbial fermentation degradation
Net Weight: 300 kg
Dimensions: 1200 × 800 × 1050 mm
Application Environment: Indoor or outdoor with rain shelter
Ambient Temperature: -20 °C ~ 50 °C
Main Material: 304 stainless steel

4.4 Model 4 (CR-100)

Model: CR-100
Power Supply (customizable): 220 V 50 Hz
Rated Power: 4.5 kW
Working Mode: Intermittent electric heating
Control System: Microcomputer automatic control
Operating Noise: ≤ 60 dB
Daily Processing Capacity: 100 kg/day
Treatment Method: Microbial fermentation degradation
Net Weight: 530 kg
Dimensions: 1650 × 1000 × 1150 mm
Application Environment: Indoor or outdoor with rain shelter
Ambient Temperature: -20 °C ~ 50 °C
Main Material: 304 stainless steel

5. Pre-operation Preparation

5.1 Equipment Installation

- Before installation, verify that the equipment model matches the ordered model. Inspect the machine and accessories for damage or missing parts.
- Read the operation manual prior to installation to fully understand relevant requirements.
- Install the unit on a flat indoor area. If outdoor installation is required, a waterproof rain shelter must be built. When placed against a wall, maintain a minimum clearance of 20 cm between the unit and wall. Insufficient gap will impair heat dissipation and cause equipment damage.
- Reserve access space between the unit and wall during installation for future inspection, maintenance and relocation.
- Power supply requirements: For models with capacity of 50 kg and below, use cables $\geq 2.5 \text{ mm}^2$ and a 10A 3-pin socket. For the 100 kg model, use cables $\geq 4.0 \text{ mm}^2$ and a 30A 3-pin socket. Reliable earthing of the equipment is mandatory.
- **Connect the exhaust outlet using the supplied pipe fittings, and discharge the treated exhaust gas to the reserved outlet (refer to internal pipe installation diagram).**



Once equipment is in place, press down as red arrow shows to lock casters. Lock at least 2 casters.



Route straight or downward. No upward U-bend (risk of condensate blockage). Max extension length: 3m. Extended pipe ID $\geq$ supplied duct ID, otherwise performance drops.

5.2 Usage Notes

- New equipment comes with degradation auxiliary materials inside bin. If missing, add auxiliary materials (wood chips, wood powder etc.) no less than 30 % of rated daily processing capacity to guarantee fermentation efficiency and odor suppression. For first-time startup, add 3-5 kg water into bin, run fermentation for 5 hours to activate bacterial strains, then kitchen waste feeding can start.
- Feed kitchen waste every day afterwards, but do not exceed rated daily processing capacity. Overfeeding may cause abnormal operation, poor degradation and odor. Equipment damage caused by overfeeding is not covered under free after-sales service.
- Close discharging door after feeding and start fermentation. Fermentation cycle lasts approx. 16-22 hours, then the equipment automatically enters energy-saving standby mode.
- Bacterial strains can sustain degradation for 2-3 months. Kitchen waste can be continuously fed during this period without adding new strains. Every 3-6 days, when fermented output covers stirring blades, trigger discharging to remove about two-thirds of fermented material, keep residual material level below stirring shaft. **Do not empty all materials**, otherwise auxiliary materials and bacterial strains must be re-added. After discharging, new kitchen waste can be fed; residual material inside bin contains active microorganism for continuous use.
- After approx. 3 months of continuous operation, when degradation performance declines, odor occurs or processing cycle prolongs (indicating strain expiration), empty bin materials, refill auxiliary materials (wood chips, sawdust, grain powder etc.) with dosage no less than 30 % of rated processing capacity (3 kg for CR-10; 10 kg for CR-30; 15 kg for CR-50; 30 kg for CR-100). Add 30 g degradation bacterial strains mixed with 20 % water relative to processing capacity, run for 5 hours, then feed kitchen waste.

5.3 Feeding and Discharging Notes

- Each feeding quantity shall not exceed rated processing capacity. Overfeeding may cause equipment damage, incomplete fermentation, poor degradation and odor.
- Check for alarm signals and discharging requirement before each feeding.

Complete discharging before feeding if needed.

- Pre-filter excessive oil and water from kitchen waste before feeding. High water-oil content will extend processing cycle and degrade treatment performance. Contact us if draining equipment is required.
- Discharging or opening discharging door is only allowed under standby state after fermentation completion, with bin humidity $< 50\%$ and bin temperature $< 45^{\circ}\text{C}$. Never open discharging door under high temperature & humidity to prevent liquid overflow and scald. Before opening, touch the stainless-steel discharging door lightly to double-check temperature. Open door slowly after confirmation.
- Never put head or hands into fermentation bin during discharging. The stirring assembly will reverse during discharging. To observe residual material, press discharging button again to stop rotation, and inspect residual material level via discharging opening. Do not touch internal materials.

5.4 Shutdown Notes

- For short-term idle period: No power cut required. The equipment will auto-stop when low material humidity is detected.
- For long-term idle period: Cut off power supply, clean fermentation bin thoroughly to avoid deteriorated residual waste sticking to bin wall or stirring shaft. Removed residues can be disposed as general waste.

6. Equipment Operation Instructions

6.1 Acceptable and Unacceptable Feed Materials



CAN be put in

People eat substances that can be digested and can be put in. Microbes are also living creatures.



FRUIT
FRUIT



COOKIES
COOKIES



MEAT, FISH



CEREALS, NOODLES



PICKLE



FISH BONES



CAN NOT be put in

Hard and non-decomposable material inputs can lead to reduced microbial decomposition and agitation failure.



LARGE BONES SUCH AS
BEEF BONES,
PORK BONES,
CHICKEN BONES, ETC.



SHELLS, CRAB SHELLS,
CRUSTACEAN
AND OTHER SHELLS



SEED



CIGARETTE



RESIDUES OF TEA BAGS
AND TRADITIONAL
CHINESE MEDICINE



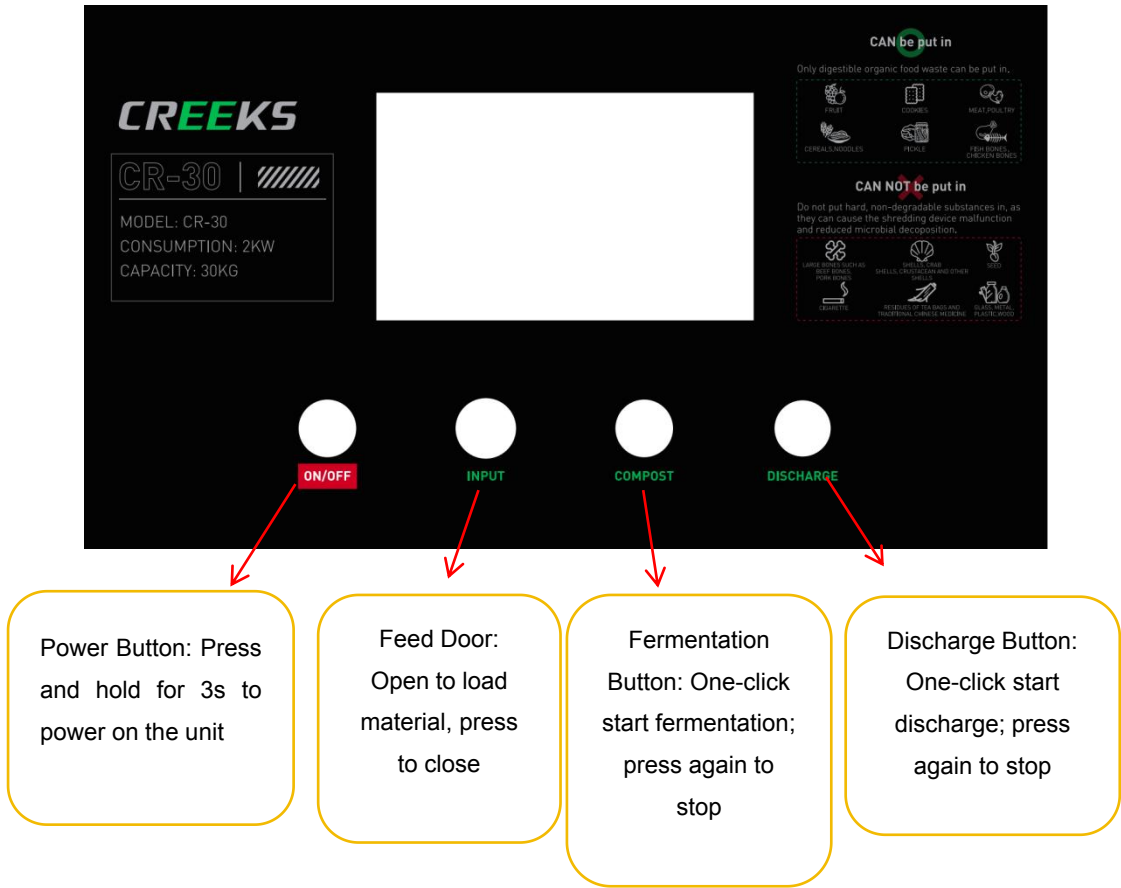
GLASS, METAL, PLASTIC

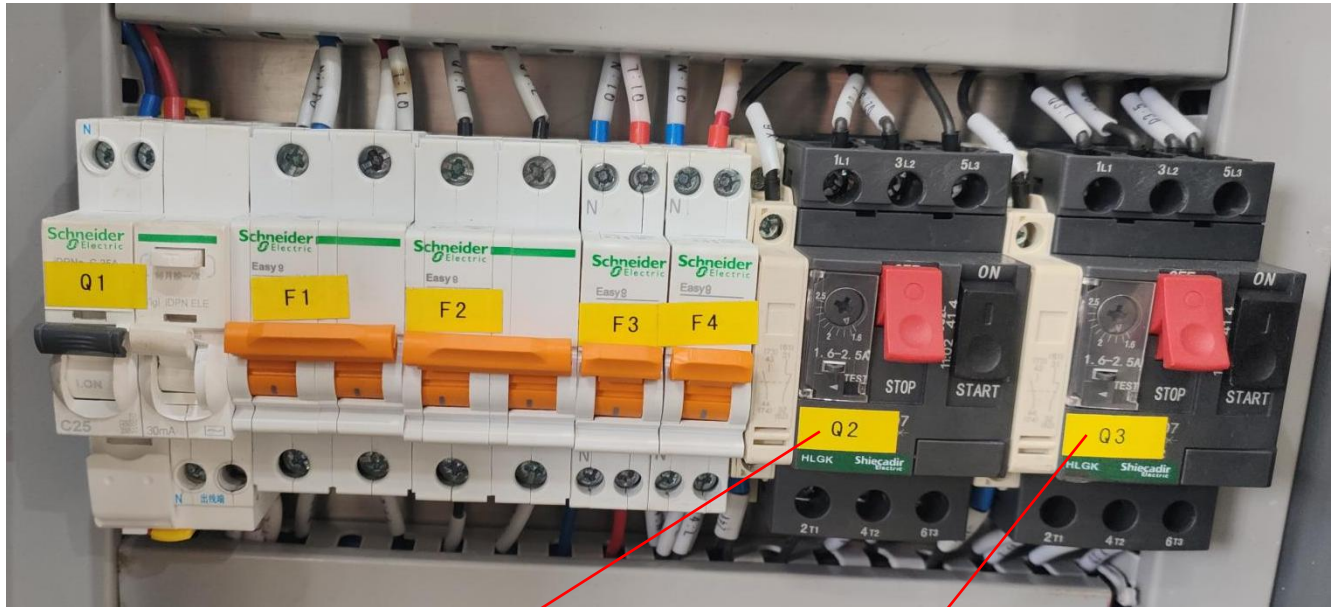
6.2 Equipment Function Description

Simple operation. Control panel retains four buttons: Power, Fermentation, Discharge, Feed. Real-time working status is displayed on screen. Energy-saving standby mode activates upon processing completion. Intermittent or continuous feeding is allowed during operation, but total daily feeding shall not exceed rated processing capacity.

16

6.3 Operation Button Description

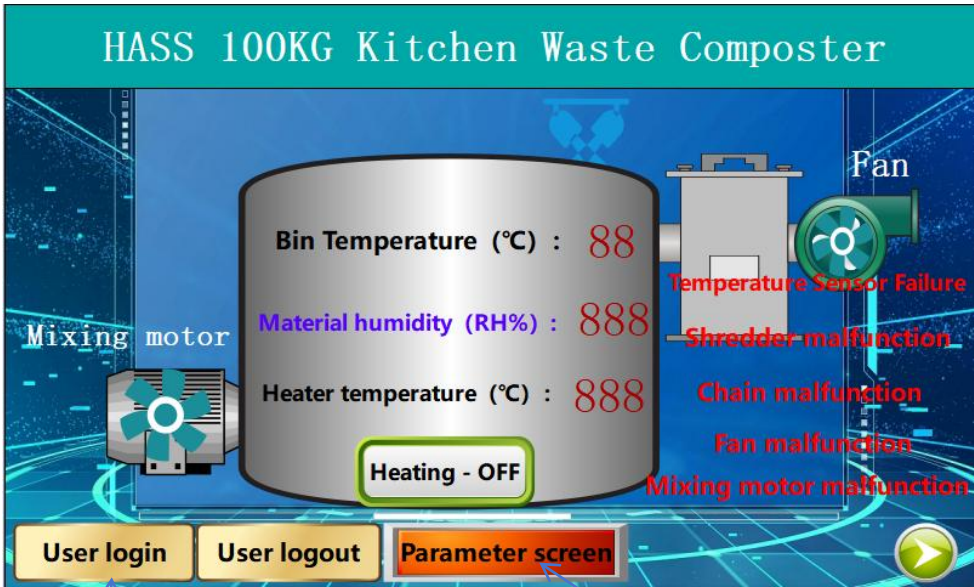




Fan Protection Switch:
When fan fault shows on
LCD, clear fault then press
the black button to reset.

Stirring Motor Protection Switch: When
Stirring motor fault shows on LCD,
clear fault then press the black button
to reset.

6.4 Advanced Parameter Setting



1. Tap login icon, enter password "2222"

The parameter will appear. Click it to enter the parameter screen.



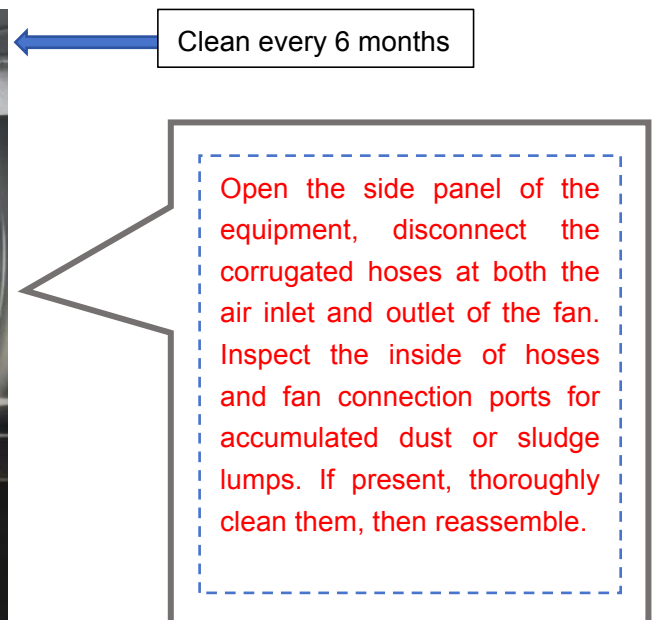
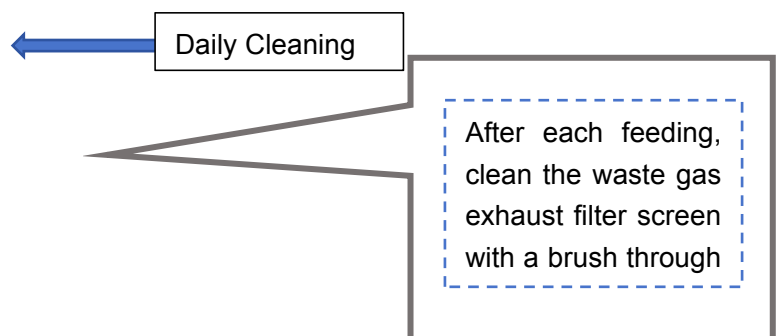
Adjust the target temperature of heating plate. Target range: 90–140°C

Adjust target humidity value. When target humidity is reached, the equipment enters standby sleep mode.

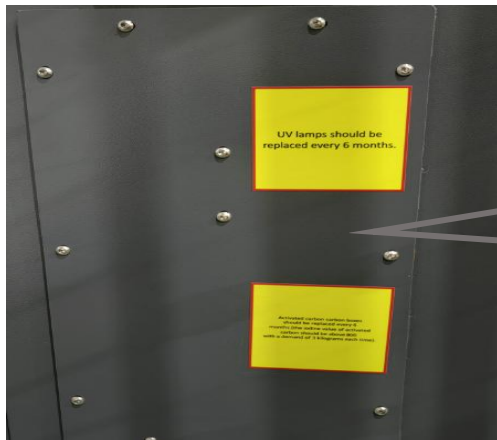
Click this button to switch parameter

7. Equipment Cleaning & Maintenance

- Clean the feeding platform after each feeding to prevent residual waste from affecting the sealing of the feeding door.
- Keep the equipment surface clean and free of foreign objects.
- Clean the stirring & fermentation tank before long-time shutdown.
- Check for oil or water leakage around the equipment before and after each feeding. If leakage is found, stop the machine for further inspection.
- Listen for abnormal noise during equipment operation every use. If abnormal noise occurs, stop the machine for further inspection.
- An exhaust filter screen is installed at the upper right corner inside the fermentation tank. Clean dust and foreign matter on it with a soft brush or damp cloth before and after each discharging to ensure smooth exhaust.
- The filter cloth bag inside the sealed door of waste gas filter under the small rear cover plate shall be removed every 10 days to clean accumulated dust.



UV Lamp & Activated Carbon Replacement



Step 1: Remove the rear backplate of the equipment using the supplied tools.



Step 2: After removing the backplate, pour out the old activated carbon and fill with new activated carbon.

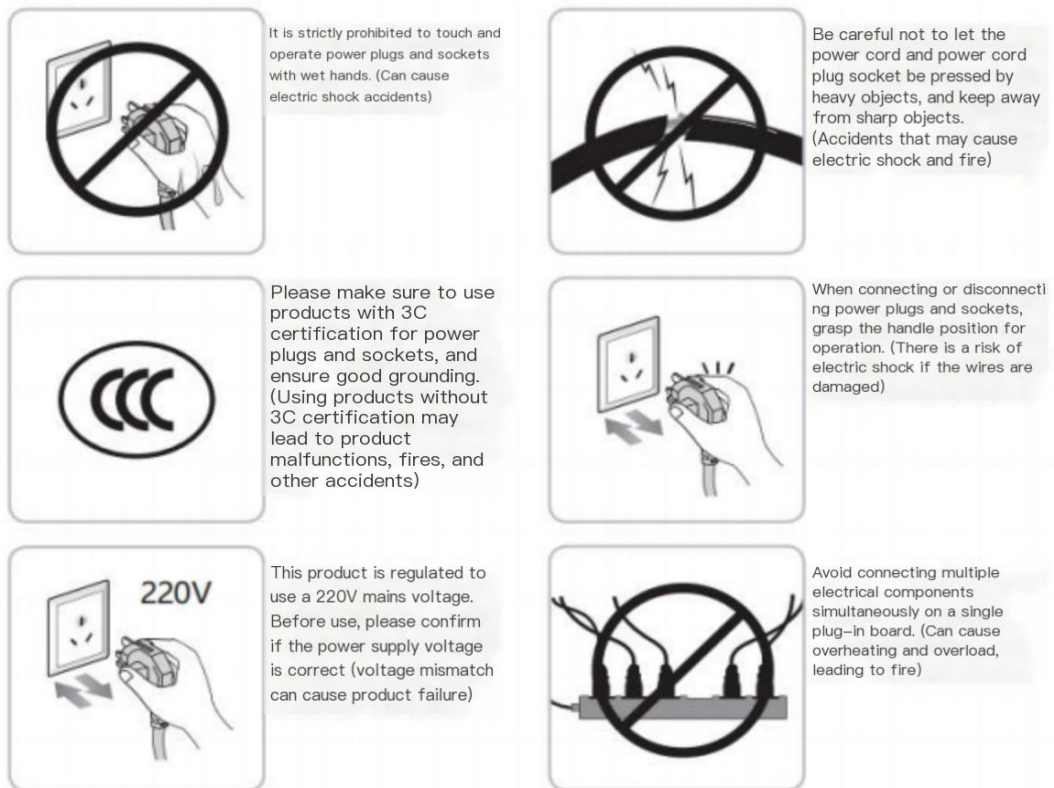


Step 3: Use the supplied tools to unscrew the fixing screws of the UV lamp, take out the old lamp, install the new UV lamp in place.

Step 4: Remove the photo-oxidation plate, clean the attached dust, then install it back in place.

8. Safety Precautions

Safety Precautions for Electrical Use



- Untrained personnel are prohibited from operating the equipment.
- Non-professional personnel are prohibited from inspecting, disassembling or repairing the equipment.
- Shut down the machine, cut off power and unplug the power cable before opening the rear cover of the equipment.
- Discharging and feeding are forbidden while the equipment is running for stirring and fermentation.
- Do not open the feeding door or discharging door during stirring and fermentation. Never put hands or other tools into the tank. Observation can only be carried out after shutdown.
- Do not splash or directly flush the equipment with water. Wiping with a damp cloth is allowed.
- Cut off power and unplug the power cable before cleaning the stirring tank.
- It is forbidden to put metals, plastics and other foreign waste into the tank.
- Opening the discharge tank door must follow Clause 5.3 of this manual.

9. Troubleshooting

Common Equipment Troubleshooting & Maintenance

Fault phenomenon	Inspection items	Troubleshooting
The device cannot start	Is the device connected to a power source	Connecting the power supply
	Is the main switch of the equipment turned on	Turn on the switch
Mixing does not work	Overload of mixing motor	Check if the motor protection current setting is normal and reset it
	Chain wheel chain breakage	Contact the manufacturer and replace the parts
	Excessive and solid material addition in the warehouse	Clean the discharge material
	Large blocks of material stuck in the warehouse	Clean the discharge material
The device is not heated	Heating current protector tripped	Reset and readjust the protector current
	Heating plate damaged	Contact the manufacturer and replace the parts
	Abnormal temperature sensor	Contact the manufacturer and replace the parts
The exhaust fan is not working or the air volume is low	The air outlet or inlet is blocked	Clean up debris
	Fan overload protector tripped	Reset and reset the current protector
	Fan damage	Contact the manufacturer and replace the parts

10. Product Warranty Statement

- This product has passed strict quality inspection.
- If a fault cannot be resolved by the methods described in this manual, please unplug the power supply, stop using the equipment, and contact your distributor for after-sales technical support.
- Within the warranty period, our company provides free maintenance for performance or functional failures occurring under normal operation. Maintenance will be charged in the following cases:
 - 1) Performance degradation or equipment faults occurring after expiry of the warranty period;
 - 2) Equipment failures caused by user's intent or negligence;
 - 3) Failures resulting from unauthorized maintenance performed at service centers or agents not designated by our company;
 - 4) Failures caused by non-compliant power supply or poor-quality power sockets (applies regardless of warranty status);
 - 5) Product failures or defects caused by natural disasters;
 - 6) Failures caused by equipment modification or unauthorized excessive disassembly.
- For faults occurring after the warranty period expires, please contact your distributor for after-sales service.

11. Quality Guarantee Statement

- Product quality warranty shall be implemented in accordance with the contents specified in the warranty certificate.
- This product comes with a 1-year warranty. The start date of free after-sales maintenance shall be based on the date of shipment.
- If spare parts replacement is required, our company will provide parts free of charge, but shall not bear the corresponding costs of courier, transportation, customs declaration and other related expenses.
- After-sales service of this product is the responsibility of the manufacturer.
- This Quality Warranty Certificate serves as a valid document for product after-sales service, please keep it properly.
- Our company shall not be liable for any consequences if personnel other than our official after-sales technicians carry out unauthorized maintenance or modification on the product, or use non-original spare parts supplied by our company.

Suzhou Creeks Environmental Protection Technology Co., Ltd.

Address: Northwest Gate, Building 88, Italy Industrial Park, Wutaishan Road, Suzhou High-tech Zone

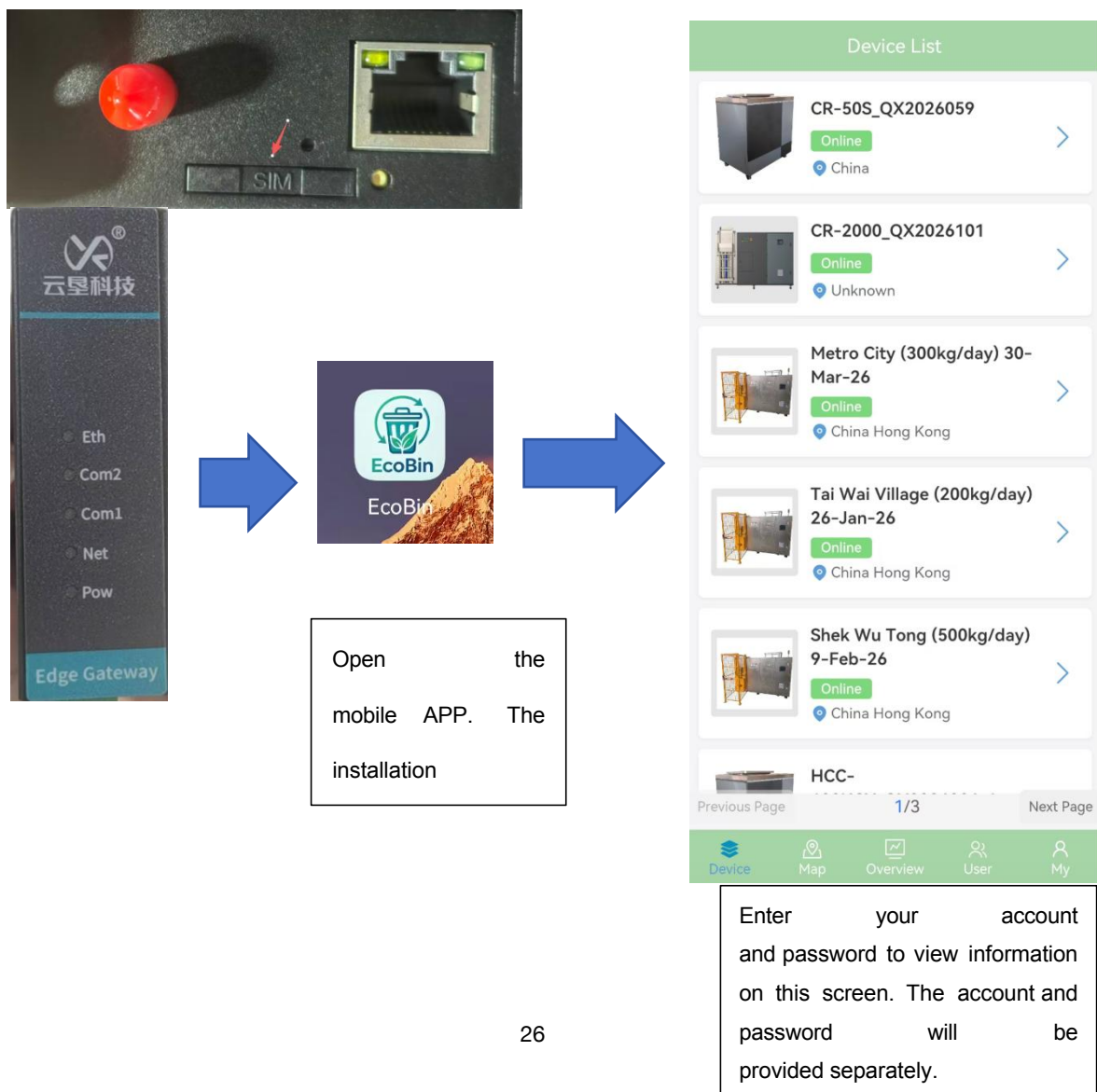
After-sales Service Tel: 0512-68057698

& Optional Function: IOT Operation Instructions

- This function is not standard equipment. If required, please inform the manufacturer in advance and pay extra fees.
- Our company only provides the corresponding hardware and platform (Android only). The IOT SIM card and data usage fees shall be borne by the customer.
- Due to regional and national security review differences, there may be delayed data transmission, failure to download or launch the software platform, abnormal operation, etc. Our company makes no guarantee and assumes no liability for such issues.

Instructions for Use:

Step 1: Open the electric control cabinet, locate the module shown in the figure, and insert the IoT SIM card.



& Optional Function: Weighing Module

Operation Instructions

- This function is not standard equipment. If required, please inform the manufacturer in advance and pay extra fees.
- When using this function, the equipment must be placed on level ground and properly calibrated before operation.
- Retract the support feet before moving the unit to avoid damaging the weighing sensor. Our company will not provide free replacement for damage caused in this way.

Instructions for Use:



After placing the equipment in the proper working position, use the supplied wrench to turn the equipment support feet until they touch the ground, and confirm that the wheels are lifted off the ground. Weight sensors are built into the support feet. The weighing function can only be used when the support feet are grounded. Keep the four support feet at a relatively horizontal level; the equipment must not be tilted. Retract the support feet in reverse order when moving the equipment.



1. Click the zero button on the equipment screen, check whether the real-time weight reading returns to zero to verify successful operation.
2. After finishing the above steps, place an object of known weight on the equipment. The calibration weight shall be at least 25KG, e.g. a 30KG calibration weight. Enter 300 in the input box of Step 2, then click the confirm button, repeat 5 times.
3. If all operations are completed correctly, the real-time weight on the screen shall show around 30, indicating successful weight calibration. Remove the calibration weight, and the operation is finished.
4. Place other calibration weights to verify the accuracy of measured values.