skaza
Bokashi Organko 2®

Bokashi Organko 2

Next Generation Kitchen Composter




skaza
Exceeding Expectations.
1
Go to you app store
and download ZAPPAR.
2
Scan the zapcode then
aim at the whole image.
3
Watch it come
to life and enjoy!

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Bokashi Organko 2®

FOR LIVING WITH NATURE AT HOME

- Skaza's solutions for the convenient disposal of domestic organic waste help users save money.
- Urban gardeners can make first-rate compost anywhere with our sustainable composters.
- The fermentation liquid ensures an excellent fertilizer for their plants.
- Bokashi Organko 2 supports responsible waste management. We use what we bring home. Do it for the Earth if not for yourself. Instead of waste, we create sources for new circles of life.

Skaza's sustainable kitchen composter has long been a favourite among urban gardeners. Now it is joined by the new Bokashi Organko 2, the next generation kitchen composter.

NEW!
BOKASHI ORGANKO 2

The next generation kitchen composter is more than just another kitchen utensil. Its form enables and enriches sustainable waste management in every household.

This exquisitely designed composter compliments the interior of any kitchen. We use it where it is most convenient - on the kitchen counter!



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Bokashi Organko 2®



STYLE ON YOUR KITCHEN COUNTER

Bokashi Organko 2 is the star of the next generation products for the responsible management of the environment. It surprises with its superior form.
It impresses with its usefulness. Instead of hiding it in the corners of your home, you will want to place in the centre of attention on the kitchen counter.

We thought about every little detail during the design process.

- There is no unpleasant odour and it does not attract insects.
- We can use it with just one hand.
- With its help, we can make the basis for first-rate compost.
- The fermentation liquid can be used as a fertilizer or a bio drain cleaner.
- It can be cleaned very easily.
- It is made from recycled materials.




NO ODOUR
EASY TO CLEAN
PLACE IT IN THE CENTRE OF YOUR KITCHEN
EXQUISITE DESIGN ON YOUR KITCHEN COUNTER
EASY TO USE WITH ONE HAND


CREATE YOUR OWN
COMPOST
THE FERMENTATION LIQUID
CAN BE USED AS A FERTILIZER
OR A BIO DRAIN CLEANER

HOW DOES IT WORK?

In the next generation kitchen composter Bokashi Organko 2, the organic waste does not rot and, consequently, there is no unpleasant odour. We can collect waste in it for up to a month, so you will spend less time taking out the trash. The use of bran ensures efficient fermentation.

NO UNPLEASANT ODOUR

Bokashi Organko 2 solves numerous inconveniences that often occur when collecting organic waste in a household.

We store the waste in an airtight container. As the inflow of air is smaller, so is the probability of rotting. There is no unpleasant odour even when opening the container, as we put bran with effective micro-organisms on the organic waste. They ensure that a fermentation process occurs instead of rotting. The waste preserves all the important nutrients, which would otherwise be lost.

If we close a filled composter and leave it for 14 days at a room temperature, we get an excellently fermented mixture for storing as compost, for digging into garden soil or for disposing of composted waste in the brown organic waste bins. Such fermented waste is the basis for first-rate compost.



WITH EFFECTIVE BRAN AND A DRAIN TAP

Bokashi bran is completely natural. It consists of bran meal, molasses and useful micro-organisms (lactic acid bacteria, yeasts, photosynthetic organisms, actinomycetes and enzymatically active fungi). The first batch of bran is included with the composter, while additional quantities can be purchased subsequently.
Every Bokashi Organko 2 has a built-in drain tap. Using it is the simplest way of pouring out the fermentation liquid, which we can use for fertilizing house, balcony and garden plants. The liquid is also an excellent activator of micro-organisms in domestic septic-tanks and small treatment plants. We can pour it into the drain to clean it in a completely natural way.

FOR ALMOST ALL ORGANIC WASTE

In Bokashi Organko 2, we can dispose of the remains of fruit, vegetables, prepared foods, small bones, bread, coffee sediments, tea bags, withered flowers and other remains of house and other plants and the like. Larger chunks should be cut into smaller pieces in order to ensure more efficient fermentation. We do not dispose of vinegar, juice, milk, oil, water, large bones, ashes, animal faeces or paper in the composter.



USAGE

1. Prepare the waste

Appropriate organic waste is added to the Bokashi Organko 2. Cut large chunks into smaller pieces in order to ensure a faster decomposition.
Use a levelling trowel to level the waste in the composter.

2. Add bran

Add 20ml of bran before adding a new layer of waste. Completely natural bran activates the fermentation process.

3. Compress the waste

Use the presser to press down the waste and squeeze out the air, then cover the composter with the lid.

4. Pour out the fermentation liquid

Regularly pour out the fermentation liquid. Use the diluted liquid for watering plants whereas undiluted it is suitable for the maintenance of drains.

5. Compost the waste mass

Once Bokashi Organko 2 is full, close it for 14 days and do not reopen it. Keep regularly pouring out the fermentation liquid.

Lay the base for first-rate compost to the compost heap in the garden or dispose it in the container for biological waste.


SWEET HOME
ONION

BOKASHI ORGANKO 2
Choose it for its beauty and efficiency.

With the help of bran with beneficial micro-organisms, this next generation kitchen composter will effortlessly turn your small pieces of fruit, vegetables and other organic material into:

› a base for a first-rate compost for your garden and potted plants, as well as fermentation liquid for watering the plants;
› a natural drain cleaner.

It facilitates thinking about the environment.

Bokashi Organko 2 is made from recycled materials. With it, you take care of the waste in the best and most convenient way, right where it is generated. In your home!



Meet the exquisite form of the next generation kitchen composter BOKASHI ORGANKO 2

COMPOSTER



BIO BRAN



LID

PRESSER

INNER CONTAINER

EXTERNAL CONTAINER

CARRYING BAND

CAP





Choose it because it is in harmony with your home lifestyle

- Choose it because it is celebrated for its excellent design!
- Choose it because you like to surprise with food you prepare yourself. It conveniently helps you take care of peel and other organic waste, exactly where it is generated.
- Choose it, because you do not need a special space to hide it. Put it on the counter. With 9.6 L of volume, it beautifies every kitchen.
- Choose it, because you realize that your kitchen is the space for green thinking!

WE WORK BY INSPIRING

We are driven by values that are the source of our alternative shine and our power to exceed expectations.

- We **RESPONSIBLY** fulfil our promises.
- **HIGH GOALS** are our way to fulfil our customers' dreams.
- **COURAGE** is the cornerstone for our inspiring solutions.
- An **EXPERIENCE** with our products impresses.
- We prove **SUSTAINABILITY** by respectfully using natural resources.

TOGETHER WE REACH HIGHER

- We explore the possibilities of using new materials and technologies.
- We contribute to the development of green technologies.
- With our own products, we encourage low carbon footprint practices.
- We associate our success with socially responsible projects.



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