



## APPLICATION FOR GREEN CONE (RESIDENTIAL PROPERTIES ONLY)

Please deliver a Green Cone to the following address:

Resident name: \_\_\_\_\_

Address: \_\_\_\_\_

Home contact number: \_\_\_\_\_ (mobile) \_\_\_\_\_

I \_\_\_\_\_ (*name*) understand that there will be a fee of \$10.00 (Inc. GST) which is payable prior to delivery of the Green Cone.

Signature \_\_\_\_\_ Date \_\_\_\_\_

<b>Credit Card Details</b>	Mastercard <input type="checkbox"/>	Visa <input type="checkbox"/>
Card number: _____	Expiry: ____/____	
Name on card: _____	Amount: \$10.00 (Inc. GST)	
Signature: _____		

**Please note:**

- A fee of \$10.00 (Inc. GST) is to be paid on application.
- Payments can be made by cheque (made payable to 'City of Fremantle') and posted to PO Box 807, Fremantle WA 6959 or in person at the Customer Service Centre, Town Hall Centre, 8 William Street Fremantle.
- Credit card payments can also be accepted by completing the required details above.
- All credit card payments incur a 0.5% transaction fee. American Express is not accepted.
- The Green Cone is only for residents and ratepayers of the City of Fremantle. It comes with an instruction manual and a 400g sample pack of accelerator.

**Internal use only**

Cashier code ( <b>Green Cones</b> )	
Receipt number	
Property address	
Waste Management: Date delivered	

Last modified July 2016



## THE GREEN CONE EXPLAINED

The green cone is a solar powered aerobic digester. This means that it uses natural processes, air and warmth from the sun, to rapidly break down your food scraps. In a well operating green cone, very little waste residue will be produced.

Unlike a compost bin or a worm farm, the green cone accepts all kitchen waste including fish, meat, poultry, bones, bread, pasta, soup, curry, fruit, vegetables, dairy products, cooked food scraps, crushed egg shells, tea bags and coffee grinds. Simply place scraps in the unit and pop on the lid. No turning is required as naturally occurring bacteria, warmth, and the flow of air does the work for you.

After depositing your food waste, take care to ensure the lid of the green cone is closed and that food waste doesn't spill on the external surface of the green cone, as this may attract vermin. This also ensures that the environment within the green cone is optimum for the breakdown of waste.

To help encourage a healthy bacteria population within your green cone, it is recommended that you sprinkle some accelerator powder onto the food waste in the green cone for the first 5 - 6 uses.

Choosing somewhere to put your green cone is easy. Pick a sunny spot in the garden - the sunnier the better and ensure the area has really good drainage.

The green cone is designed to only accept food waste. Garden material should be placed in a compost bin, or in your green kerbside bin for collection.

There are many fundamental differences between a Green Cone and a garden composter. These include:

The Green Cone takes all types of food waste including meat, bones, dairy products and cooked food. If these were disposed of in traditional garden composters, they would attract vermin and compost very slowly; whereas in Green Cones, they are ignored by vermin and disappear rapidly.

The Green Cone digestion chamber is below ground level and thus worms are able to migrate in and out more easily, minimising the amount of residue from the degradation process. The soil between the decaying waste and the atmosphere acts as a very efficient barrier to prevent smells escaping and vermin being attracted.

Feedback received from residents who have had a Green Cone for a long time, some for as long as 5 years, have never needed to empty them. If they are installed correctly, they can easily handle the waste food from a family of 4 to 6 people.

The design of the Green Cone ensures that aerobic conditions are maintained without any intervention by the user, unlike a garden composter which may need stirring or turning the waste to ensure that there is sufficient oxygen to make certain the composting process continues.