



## Welcome to **HOTBIN** composting

A **HOT** composting **BIN** that lets you put more food & garden waste **IN**

Please use this guide and the many resources available online to get your **HOTBIN** started.

The **HOTBIN** was designed to provide a solution to composting household food waste more efficiently to allow it to be diverted from landfill. We want **HOTBIN** composting to be easy for everyone so there are few rules and little fuss. However if you are interested in the science and technology you will find lots of useful articles, hints and tips on our website.

you can put more **IN** your **HOTBIN**

[www.hotbincomposting.com](http://www.hotbincomposting.com)

# WHAT MAKES THE HOTBIN HOT?

The **HOTBIN** has been designed to make hot composting easy by maximising what nature does naturally.

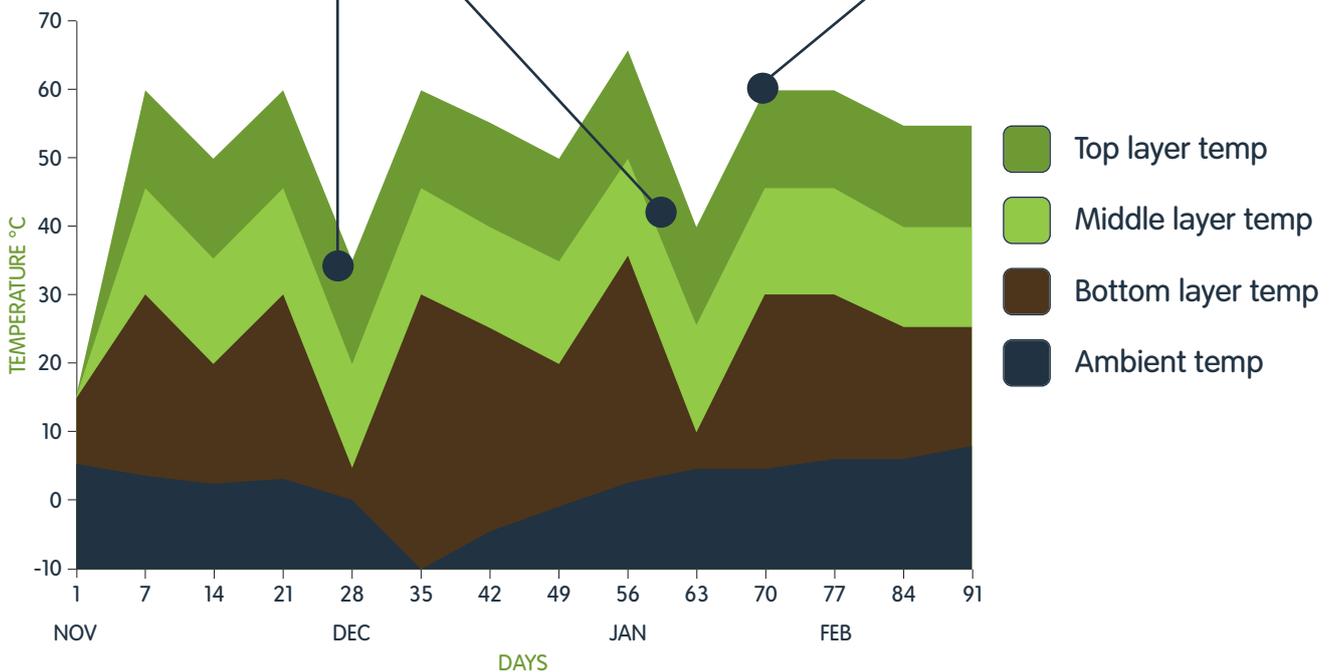


The **HOTBIN** does have thick insulated walls but it is the bacteria that generate the heat. They need regular feeding to keep the **HOTBIN** hot – their favourite food is easy to digest and cut up into small pieces so there is plenty of surface area.

The diagram below explains what happens to the temperature inside your **HOTBIN**.

**Feed Me** – The temperature rises as bacteria consume waste and release heat. It falls a few degrees when new 'cold' waste is added, rising again as soon as bacteria start to consume the new waste. The **HOTBIN** needs regular addition of food and waste to achieve between 40 – 60°C.

**Working Well** – With 'like for like' waste and other conditions, composting is 32 times faster at 60°C than it is at 10°C. Roughly if it takes 18 months in an open heap (average 10°C) it would take 18 days at 60°C.



## The top layer

In the **HOTBIN** the upper 10-20cm of waste is the hottest, typically 40-60°C.

## The bottom layer

As the maturing phase sets in and lignin decomposition starts, less heat is produced and the temperature is typically 10-20°C.

# WHAT GOES IN?

Your **HOTBIN** can be located on all even surfaces, in the sun or shade.

We suggest you try keeping it close to your kitchen door to help your new food waste recycling regime.



**Compost kitchen peelings** – Add IN your fruit and vegetable peelings.



**Compost all food waste** – Add IN left over meals, scrapings, meat, fish, small bones and things like mouldy bread and cakes. Mix food waste together with bulking agent in an easy recipe.



**Compost garden waste** – Add IN grass cuttings, autumn leaves and garden pruning.

## Remember to help keep the air flowing

All composting needs aeration and the **HOTBIN** uses the simple but effective air inlet Fig 9 and air outlet Fig 3 system to create a chimney effect. However when you are composting food waste in the **HOTBIN**, you do need to mix it with a 'bulking agent' (composted wood chip) to help maintain this airflow. Your **HOTBIN** comes with a bag to get you started. You can make your own by 'chipping' garden branches, alternatively purchase from garden centres or [www.hotbincomposting.com](http://www.hotbincomposting.com). Some local recycling centres do have wood chips to give away.

## It's an easy recipe

As the **HOTBIN** can handle virtually all UK domestic food and garden waste it allows us to simplify the traditional and complex green/brown mixes into a simple recipe. Add 1-part bulking agent to 10-parts food waste. This equates to 2 handfuls of bulking agent per 5-litre small caddy of food waste. For the best results, chop all waste into small pieces, preferably to less than < 4cm pieces.

# WHAT COMES OUT?

The **HOTBIN** is the smart way to compost more food and garden waste **as quite simply you can put more IN your HOTBIN**. Due to what can go in the **HOTBIN** you are guaranteed fantastically rich compost quickly.

For best results wait for 30 days for 'mulching' compost and 90 days for 'mature' compost.

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# WHAT GOES WHERE?

The **HOTBIN** is a 200 Litre hot composting bin that can achieve temperatures of 60°C which can make compost up to 32 times faster. The **HOTBIN** composts all food waste including meat and fish, not just fruit and vegetable peelings; there is less odour and fewer flies to worry about and the clever design makes it less attractive\* to rats too.



**Fig 1** Thermometer to keep an eye on the temperature

**Fig 2** Airtight lid to reduce smells and unwanted visitors

**Fig 3** Rotating aeration valve (air outlet) to moderate temperature

**Fig 4** Fixture plate

**Fig 5** Biofilter unit to stop any unfriendly smells

**Fig 6** Insulated walls to keep it hot to aid rapid composting

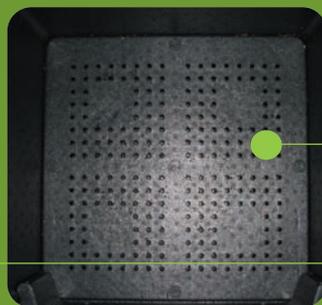
**Fig 7** Manufacture seal

**Fig 8** Easy to remove hatch door panel to take out mature compost

**Fig 9** Aeration mesh plate (air inlet)

**Fig 10** Internal base plate with holes in

**Fig 4b** Fixture plate close up with rotating aeration valve set to minimum



**Fig 11** Long Stemmed Thermometer



**Fig 12** Waste Raking Stick



**Fig 13** Winter Kick-Start Heater (aka Hot Water Bottle)



**Fig 14** Bulking Agent to mix with food waste

All compost heaps have the potential to attract rats however \*99.5% of **HOTBIN** users have not reported any issues with vermin. (March 2012)

# IS IT THIS SIMPLE?

Users of the **HOTBIN** rate it as easy to use.

Once you are up and running the **HOTBIN** is simple to control and manage. Get yourself into a routine of emptying your caddy regularly e.g. on Sunday after the roast, and again mid-week. If your **HOTBIN** is not getting hot, please check the document available online called 'How to get the **HOTBIN** hot' which should help you resolve why. Again the key tip is to ensure you start with enough waste.

## QUICK TROUBLESHOOTING

### Odour

**Ammonia/urine** – The **HOTBIN** bio-filter will remove ammonia odour caused by excess nitrogen. However if you fill the **HOTBIN** with lots of grass, the filter can be overwhelmed for a couple of days. Use the online FAQ to find out more about composting grass.

**Putrid/acrid** – These odours are created when the **HOTBIN** has insufficient oxygen. As soon as you notice this odour, add several handfuls of bulking agent and diced cardboard to enhance aeration, do not leave it.

**Cabbage** – All hot compost heaps produce 'cooked cabbage' odours. The **HOTBIN** bio-filter will remove these below noticeable levels when the **HOTBIN** lid is closed but you will get a quick waft each time you open the lid.

**Earthy** – The mature compost in the base of the **HOTBIN** will have an earthy smell.

### Texture

**Too wet** – The waste in the top of the **HOTBIN** will always look wet and steamy. You only need to worry about excess water if you smell a putrid odour. One of the great features of the **HOTBIN** is how easy it is to fix a bin that is turning anaerobic - just add 5 handfuls of chopped up cardboard and 5 handfuls of bulking agent. Do not leave it to go fully anaerobic and water-logged as a two minute job will become a stinky 'dig out' and a restart!

**Too dry** – Occasionally, the waste in the centre of the bin might appear 'dry' and not composted. Do not add water (or other liquids). Mix the dry area with the top layer and gently push it all down into bin. Add new waste on top. If you have a large amount of really dry waste (e.g. straw) refer to our online FAQ for tips.

### Avoid

Adding frozen food items (leave them to thaw). Adding sheet materials such as newspaper, cardboard and compostable bags – chop these into small pieces as sheets will lay over the waste and reduce the airflow.

# HEALTH AND SAFETY

Remember composting is a natural biochemical process involving bacteria and fungi, humans have been composting safely for thousands of years. A full review of published H&S advice is available on our website within the online FAQ.

## In summary:

- Always wear gloves, cover cuts and wash hands after composting.
- Do not leave your kitchen caddy, gloves or other compost equipment on or near food preparation surfaces.
- If you suffer from asthma or related respiratory conditions, take specific precautions to avoid inhalation of dusts e.g. wear a dusk mask.
- Your **HOTBIN** gets HOT! The maximum temperature the **HOTBIN** reaches is 75°C, and the normal operating temperature is 40-60°C. This is not a scalding risk to most people (60°C is the temperature of very hot tap water), but do wear gloves and do not immerse bare hands into the top layer of waste.

# HELP

Our online help in the form of frequently asked questions (FAQ) is extensive and will quickly help you troubleshoot queries. However, if you can't find what you need please drop us a line or contact our customer service team.

T: 0845 621 0095

E: [help@hotbincomposting.com](mailto:help@hotbincomposting.com)

W: [www.hotbincomposting.com](http://www.hotbincomposting.com)



Made in **UK**  
100% recyclable  
Invented in **Morpeth**

Once you have got your **HOTBIN** started please remember to complete our online survey. Keep in touch with us and other **HOTBIN** composters via twitter @HOTBINcompost and on our Facebook page HotBin composting.

Your **HOTBIN** should last a lifetime unless accidentally damaged. There is a 3-year warranty. **Your HOTBIN is made from a robust engineering material called expanded polypropylene bead that is also used on car bumpers.** Chosen for its hardy and insulating properties it is 100% recyclable and is collected at most recycling centres.



**HOTBIN** composting was designed by AC Innovations Ltd.

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