

Traditional Home Composter (plastic dalek)

- Compact, no maintenance. The 220 litre composter has a 740mm diameter and a height of 900mm.
- Limited turning needed – compost ready at bottom as newer items are added to the top.
- To access compost, dig from hatch at bottom OR overturn to remove the bin from the spot and sort the compost nearer the bottom from the still-to-decompose material nearer the top, and then consider re-siting the bin.

It takes between 6 and 18 months to make compost, depending on the conditions and what you put in the composter.

Can be used to compost uncooked food, green garden waste and

A 50:50 ratio of green material to brown material is needed.

Traditional Wooden Composter (2-bay system)

- More space is required and you may need to preserve the wood at some stage. Each slot-together 564 litre compost bin is 78cm in height and measures 93cm square.
- The outside of the heap may dry out if it is not mixed in regularly. The inside of the compost heap will be warmer.
- The lid helps to retain the heat of the compost heap but you may need to add some water if the heap becomes too dry.
- With a 2-bay system, fill one side at a time. As the heap decomposes into compost, access the compost by turning it and transferring any un-ready materials into the second bay.
- The removable slats of this composter make turning of the heap and removal of the compost much easier.
- Good for a high volume of material, and in some cases this provides easier access than a dalek.

It takes between 6 and 18 months to make compost, depending on the conditions and what you put in the composter.



Can be used to compost uncooked food, green garden waste and brown waste.

A 50:50 ratio of green material to brown material is needed.

Green Johanna

- Compact, no maintenance but it does need to be assembled at home and is best sited in a shady area. It is 90cm (36 inches) across the base, the lid is 52cm (21 inches) wide and its overall height is 95cm (38 inches). It weighs 10 kilos and has a vermin-proof base.
- Limited turning needed – compost accumulates at the bottom as newer items are added to the top. Depending on the conditions, the compost will be ready after 4 to 6 months.
- Overturning is more difficult although there are two sliding doors to easily access the compost. The composter is heavy and cannot be lifted off the compost because of the rodent-proof base plate at the bottom - so two people would be needed to overturn the container when the compost is ready and re-site it if desired. It is therefore perhaps better to dig out the compost from the access holes.
- A 'winter jacket' can be used if the average outdoor temperature consistently falls below 5°C, but must not be used if the average

Choose if you want to treat cooked food OR if vermin are a problem and you want a sturdier compost bin.



Can be used to compost cooked and uncooked food, green garden waste and brown waste.



Ideally compost two parts of food waste to one part of garden waste.

Green Cone – a food waste digester



- Compact, but needs work to install it -The Green Cone needs to first be assembled and then 'planted' in a hole of minimum size 80cm (32") wide and 60cm (24") deep (larger if you live in an area of heavy clay or chalk and other materials need to be added to create drainage). This means the digester is fairly fixed in position (not easy to move regularly). The Green Cone has a height above-ground of just under 70cm, base diameter of 59cm and lid diameter of 28cm.
- No access required - the waste rots into the ground and nutrients soak away in to the surrounding soil.
- An **Accelerator Powder** is required for the first few weeks after installation and also during long periods of cold weather. Very little residue is produced though.
- If correctly installed, a Green Cone will not attract vermin but a special 'wire wrap' will be provided with each Green Cone for householders to fit - to prevent any chance of rats creating a rat-run across the Green Cone.

Can be used to compost cooked and uncooked food.

Choose a Green Cone if you want to divert cooked and raw food from landfill - but you must not add garden waste to this system. Remember also that the Green Cone will not create any compost.

The Green Cone must be sited in a sunny position and in an area of good drainage.

Pair of Indoor Bokashi Units

- For indoor use, two containers (each 18 litres) are supplied, each of size 320mm wide x 260mm depth x 380mm height.
- Compact and no maintenance.
- Suitable if you have limited indoor waste and no garden waste.
- No turning needed but special **Bokashi Bran** must be purchased and scattered over each layer of food waste as it is added to the unit to help with the composting process.
- Liquid needs to be run-off fairly frequently and can either be used as a diluted plant food or poured down the drain (including into a septic tank).
- There will also be a small amount of solid waste left over.



Can be used to compost cooked and uncooked food.

Use the second unit as the first composts down.

After a minimum of 2 weeks, the solid contents of the fullest (least recently used) Bokashi unit can be emptied one of four ways:

- ✓ The contents can be added to a garden flower bed or to soil that needs fertilising - but if you bury the material, ensure that it is covered with at least 4 to 8 inches of soil.
- ✓ Add the contents to a wormery - if you or a friend have one already.
- ✓ If wheat Bokashi Bran is used, the solid end-product can be used as a supplement to animal feed such as chicken feed.
- ✓ Add the contents to an outdoor compost bin and cover with existing composting material (such as vegetable peelings, teabags, shredded paper and toilet roll tubes).

Or the solid waste can be disposed of in the general waste - but sending waste to landfill is not ideal.



If you are producing **food waste**, (apart from the inevitable meat bones, fish bones, and vegetable peelings, etc) then consider visiting the **Love Food Hate Waste** website, <http://scotland.lovefoodhatewaste.com/>, to find new recipes, as well as hints and tips for planning and preparing meals, portion sizes and storage ideas.

An essential...Kitchen Caddy

Unless you are using a Bokashi unit, you will probably want to have a container (or caddy) in the kitchen so that you can collect food waste whilst cooking. This can then be taken out to the composter when full, (instead of taking individual items out every time).

