

## Manchester University - Salford University On Site Food Waste Composting Using Rocket

### In Vessel Composter



The University of Salford, already very keen recyclers have recently had their first in vessel A500 'Rocket' composter installed, this as many others, being used to compost catering waste, helping the University to further reduce the amount of waste they send to landfill. The University Estates staff along with staff from the University's Catering partner Scholarest are working very hard to ensure that this initiative is successful.

This installation is the first of what is planned to be many, individual campus based composters. The food waste is initially processed through a macerator and dewatering system situated in the kitchens and then taken to the dedicated composting area for treatment.

The pictures here show the Rocket housed in a very imaginative, specially created, ABP compliant area, Salford University working with the state veterinary service (SVS) wanted from the very start, to have an operation capable of allowing them to have as much flexibility as possible for the transport of waste and end product, whilst showing to others the exact way a city based university can implement food waste composting projects.

The end product is destined for use on and around the University campus's grounds, another perfect example of on-site closed loop recycling.



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#### RECYCLING RESULTS ROCKET AT SALFORD UNIVERSITY

The University of Salford has seen recycling rates increase dramatically since beginning trials of the A500 Rocket® in-vessel composting system purchased in February 2007 from Macclesfield based manufacturers Accelerated Compost.

Already recycling many materials such as plastics, cardboard, metals, timber and paper, Graeme Holland, Facilities Manager at the University, wanted to find a safe and hygienic solution to their food waste problem. "The landfill escalator was a major factor in our decision to look for more recycling routes. Waste collection costs were rising and we wanted to keep these costs down. Food waste was becoming more and more of an issue. It was a blot on our landscape and the smell was attracting vermin to the skips in between collections," he commented. However, the Rocket® composter is solving this issue and is saving the University money too. "This was the final link in our recycling chain and has provided us with a completely closed loop recycling system for all our food waste. Previously we would be paying for the collection of food waste and buying in compost for our own landscaping needs. Now all food waste is safely treated on-site, cutting our waste collection costs and we are saving money on buying in compost due to the excellent product the Rocket® produces."

It hasn't been easy convincing everyone of the benefits of recycling, as Graeme says. "There are so many negative associations with composting, especially regarding the smell. We are finding this is a huge learning curve to change these perceptions at the University but with the huge assistance of Scholarest, who are the providers of one of the major catering facilities here, we are managing to do this. When we show people the finished product they are amazed by the consistency and viability of it."

Along with Peter Camilleri, Zone Manager at the University who runs the Rocket® processes, Graeme experimented to get the very best out of his Rocket® in-vessel composting system. Peter commented, "It's so well contained it provides the perfect controlled environment for us to maintain temperatures of 65-75°C for weeks on end and easily surpasses the 48 hours needed to comply with ABPR regulations." Indeed, it is such an efficient system that the first results back from the State Veterinary Service (SVS) are clear of pathogens and passed with flying colours at the Preston laboratory.

[http://www.quickcompost.co.uk/images/composters\\_in\\_use/university\\_of\\_salford/salford\\_university\\_compost.jpg](http://www.quickcompost.co.uk/images/composters_in_use/university_of_salford/salford_university_compost.jpg)

Following the initial learning period Peter and Graeme have found that "little and often" is the most efficient way of feeding the Rocket® system. Using a ratio of 1:1, food waste and wood chippings, maintains the high temperatures, prevents clogging and produces a fine, quality compost at the end of the process. "I think it's brilliant," Graeme enthused, "The best thing is there is no segregation of food waste. All food waste can be treated on-site which is fantastic for solving our problems. We are so impressed with the Rocket® system we are looking at expanding food waste recycling across the whole University. We have nine food outlets and are currently recycling food waste from only one of these and the University Catering Department is as keen as Scholarest to become involved. As our plans come to fruition we will be needing another Rocket®!"

#### A500 ROCKET® IN-VESSEL COMPOSTER

The A500 is the smallest in the range of Rocket® composters. Fully automatic and measuring 2000mm long by 700mm wide and 1400mm high, it has a capacity of 600litres of mixed waste per week. Rocket® fuel dosing system and temperature reader are also included and with running costs of around 50p per week, it is proving to be a cheaper alternative to traditional food waste disposal routes.

The Rocket® in-vessel composter is manufactured and distributed through Accelerated Compost Ltd. Offices in Macclesfield, Perthshire, East Sussex, County Wexford and Worcester ensure UK-wide distribution and prompt after sales service. The Rocket® is currently being used as a solution to the food waste disposal problem for small scale commercial and industrial applications throughout the UK from Community Composters to Schools and Colleges, Hotels, Restaurants and Estates.

