

Hot Bin Composting

Hot composting operates at a temperature between 104 °-140° F (40-60°C), breaking down all food and garden waste into compost in just 30-90 days. Hot composting breaks down the widest variety of materials. The obvious difference between hot and cold composting is the temperature, which affects the rate of compost production, the ability to compost difficult food waste such as bones, meat, and cheese, and the ability to kill off weed seeds and pathogens.

What to Feed Your Hot Bin:

Ratio: Balance easy-to-digest and slow-to-digest types of waste, adding bulking material (like small wood chips) to promote airflow

Greens (Nitrogen - Provides Moisture & Nutrients):

- Fruit and vegetable scraps/peels -chop into small pieces and remove labels for best results
- Cooked foods
- Meat, fish, and small bones
- Coffee grounds, paper filters, and tea bags
- Fresh grass clippings and green garden waste

Browns (Carbon - Provides Air & Structure):

- Dry leaves, Wood chips, twigs, and small branches
- Shredded cardboard, corrugated cardboard, and paper (no wax/gloss)
- Dry grass clippings and hay/straw

What NOT to Compost

- Plastics
- Frozen foods
- Yogurt, milk, soft dairy
- Coal, ash
- Dryer lint
- Labels, stickers, twist ties, staples

Best Practices:

Most things from a domestic garden can be composted in a hot bin. Woody items are very beneficial but take longer to decompose; shredding and chopping help. Items labeled Commercially Compostable may not decompose in your Hot Bin; always check materials before adding.

Reference: 170 Things You Can Hot Compost