

# NAVY

TODAY

FIRST WORLD WAR CENTENARY



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**NZDF TO THE AID  
OF VANUATU AFTER  
CYCLONE PAM**

**BIG HANNA  
COMPOSTER  
OPENS AT  
NAVAL BASE**

**WW100 PAVILION  
OPENS AT  
TORPEDO BAY  
MUSEUM**

TE TAUA MOANA - WARRIORS OF THE SEA



# BIG HANNA MAKING A BIG GREEN MARK ON DEVONPORT NAVAL BASE

The Navy became the proud official owner of one of only two Big Hanna T240 composting machines in the Southern Hemisphere in a handover ceremony at Vince McGlone Galley at Devonport Naval Base on 9 March.

Big Hanna can compost up to 62 tonnes of food waste a year. The Navy serves around 2700 meals a week. Our chefs don't waste much in preparation and Navy personnel are hearty eaters but there are still leftovers, which were previously sent to the tip.

Our Big Hanna was ordered in June last year from maker Susteco AB in Sweden. It arrived in November and was set up outside the galley's back door and was gradually brought to life pending the official handover ceremony.

The Navy is using the compost to care for the gardens and other green spaces on Devonport Naval Base to ensure the shores and base are as environmentally friendly as possible.

As a Government agency the Navy is tasked with protecting New Zealand's maritime environment and New Zealand's pristine outlying islands.

"We take our role as an environmental guardian seriously and are always looking to do things more sustainably," says Chief of Navy RADM Jack Steer.

"We've been trialling Big Hanna on base for a few months now and it's been making a big difference to the amount of waste going into landfills. We have much work still to do on creating a sustainable Navy, but this project is a big step in the right direction."

The unit is only the second Big Hanna in service in the Southern Hemisphere (the other is on Grand Terre, in the sub-Antarctic Kerguelen Islands). There are 46 operating in the Northern Hemisphere in schools, universities, prisons, offices, apartment blocks and hospitality businesses.

The project was made possible through a grant from the Ministry for the Environment's Waste Minimisation Fund.

The New Zealand distributor of Big Hanna is Bluefin Ltd. Its managing director is Shaun Bowler, who explained to New Zealand Engineering News how the composter works.





“On start-up it was loaded with 600 litres of horse manure as bacteria starter, 600 litres of mature compost and 50 kilograms of wood pellets as the food source for the bacteria to induce the composting process,” Mr Bowler said. “It was quite an exercise getting hold of all that horse poo. In the end the Rosedale Pony Club horses did their duty to their country and obliged in time, but it was touch and go.”

Mr Bowler told NZ Engineering News that Big Hanna’s operation is based on in-vessel composting technology, which differs from the open windrow technique commonly used in large-scale industrial composting sites. “Pests cannot get into it and odours are contained and managed, so it can process all food waste, including meat, fish, dairy, eggs, and citrus, working quietly and unobtrusively even if installed indoors.”

A handful of wood pellets are put in with each load of macerated food scraps—eggshells and bones are not included—which go through a three-stage, eight week heat cycle in a revolving drum that slowly empties the near-dry compost into a bag or bin at the end of the cycle.

At present Big Hanna is producing some 10kg of compost a day, an amount likely to increase over time as food scraps from the Wardroom, the Torpedo Bay museum and other Navy facilities are progressively included. ■



Opposite, top: Big Hanna’s home at the back of the Vince McGlone galley Bottom, left to right: In one end—LCH Zylen Thomas holds open Big Hanna’s in-feed hopper, watched by ACH Logan McKay; CO HMNZS PHILOMEL pushes the button to officially switch Big Hanna on

Above, from top: PAE Big Hanna project team engineer Craig Robertson, LCH Zylen Thomas and ACH Logan McKay; Shaun Bowler of Bluefin (right) speaks at the handover ceremony