MyGug Micro Scale Anaerobic Digesters Specification Sheet

Figure 1: MyGug Micro Scale Digester Range

MyGug Microscale **A**naerobic **D**igesters are a complete disposal system for all types of food waste, cooked and uncooked. Through the process of Anaerobic Digestion food waste is turned into biogas and liquid bio-fertiliser.

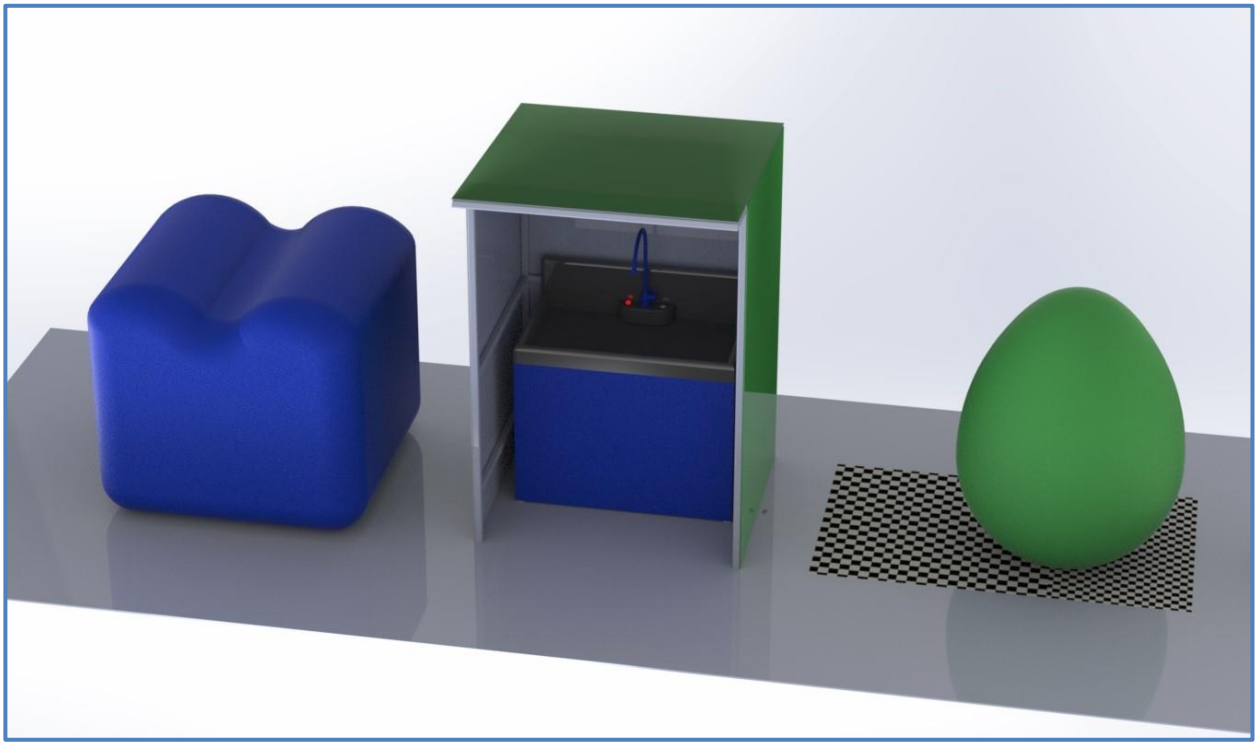
MyGug Commercial Models							
Model	Food Waste Per day Kg	Liquid fertiliser per day L	Food Waste Per Year Kg	Biogas production per day (up to) L	Biogas energy produced per day (up to) kW.Hrs	Power Rating kW	Power* consumption per day kW.Hr
Mini	5.5	11	2000	1000	6	0.5	0.5 – 1.5
Midi	11	22	4000	2050	12	0.8	1 - 3
Maxi	18	36	6750	3300	20	1.5	2 - 6
Mega	33	66	12200	6000	36	2.5	4 - 12

** Lower power consumption in summer and increased consumption in winter*

Each digester is provided with:

1. Cabinet incorporating a sink, tap and macerator
2. Balance tank and mixer for storage and mixing of food waste
3. Dosing pump and recirculation pump
4. Digester heating system
5. Biogas storage bag and biogas pump
6. Microcontroller with IoT capabilities.

All MyGug Digesters are CE Certified.



MyGug Midi, Maxi & Mega General Layout: Biogas bag, Kiosk with Macerator & Sink, MyGug Midi

MyGug can be used to dispose of nearly any food waste produced in Cafés, restaurants, hotels, canteens, nursing homes etc[1]. This includes cooked and uncooked food waste as well as all types of liquid and semi liquid wastes including stews, porridge, breads, cheeses, sauces, eggs, cornflakes, yogurt, beans, peelings, soups, fruit, vegetables, sugar, preserves, oils fats and grease etc…

Food waste is macerated in a sink along with water and flows to the balance tank. **MyGug's** automated controls will take care of everything else! Every couple of hours some of this food waste is dosed into the egg digester where it is digested by anaerobic bacteria. These bacteria turn the food waste into biogas and liquid bio-fertiliser. Anaerobic bacteria work best when they are warm (about body temperature) so all MyGug digesters are insulated and heated so will operate in all climates. There is also a recirculation pump that operates every so often to mix the contents of the digester providing optimal digestion conditions.

[1] Hard bones and large stones such as mango and avocado cannot be digested. Citrus peels have antibacterial properties so only minimal amounts should be macerated or they will reduce digestion efficiencies.

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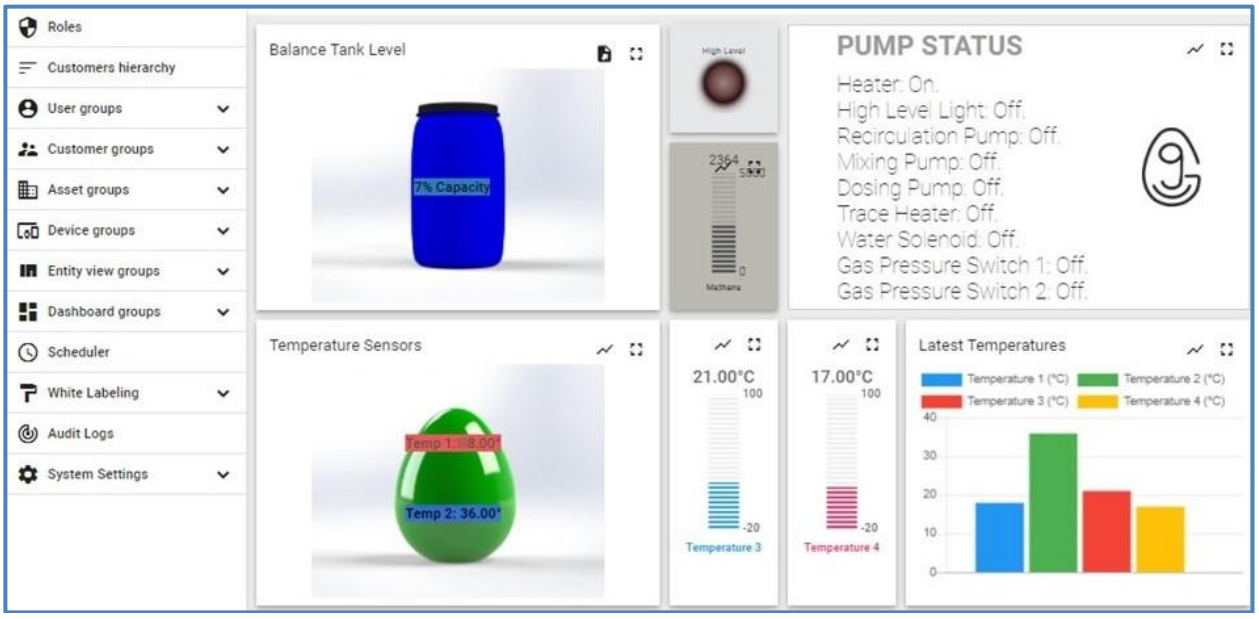
MyGugs Integrated Technology:
MyGug digesters are supplied with Internet of Things capability. We use a micro controller to automate the digestion process and monitor the digester health on an ongoing basis. This operational data is sent via the cloud to our MyGug Dashboard which allows us to monitor each unit remotely. We can assist our customers and optimise the performance of your digester from afar. It is important to us to minimise our transport emissions while at the same time supporting the efficient treatment of your food waste. The data from our system will help you to document the amount of energy you are producing from your food waste along with the carbon savings you have made.



Screen from MyGug Dashboard

Start today and save money on waste charges and create energy from your food waste. This is a win, win for any business.

***MyGug** is* *a bin that never fills*
a gas cylinder that never empties
and an unlimited source of liquid bio-fertiliser.

Please visit us at: ***www.mygug.eu***

The ethos of MyGug is to be environmentally friendly, contributing significantly to the reduction of greenhouse gases and creating food waste solutions that work to support consumers and a healthier global natural environment.

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