

MyGug Micro (Manual Version) The complete food waste solution for your home

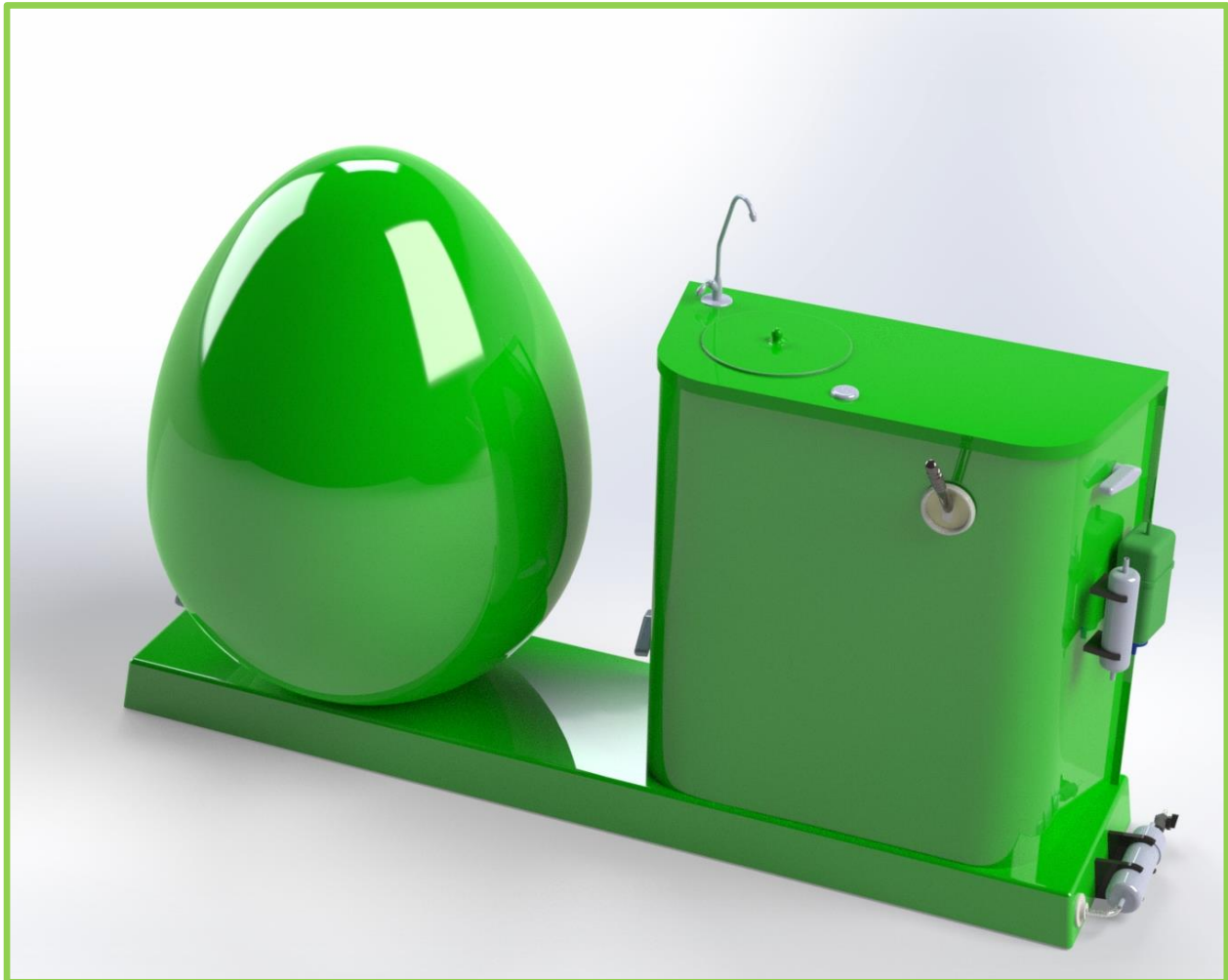


Figure 1: MyGug Micro Domestic Digester (manual version)

MyGug Microscale Anaerobic Digesters 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.

HOW IT WORKS: MyGug can be used to dispose of 99.9% of all your food waste from your kitchen¹. This includes cooked and uncooked food waste as well as all types of liquid and semi liquid wastes including stews, porridge, toast, bread, cheese, eggs, cornflakes, yogurt, beans, peelings, soups, fruit, vegetables, sugar, preserves, oils fats and grease etc... Collect your food waste in a bowl and bring it over to **MyGug**. Remove the cover from the sink and turn on the macerator, turn on the tap and then deposit your food waste in the sink. After the food waste is macerated it flows to a balance tank.

¹ Hard bones and large stones such as mango and avocado cannot be digested are not suitable for use with the macerator. Citrus peels have antibacterial properties so only minimal amounts should be macerated or they will affect digestion efficiencies.

Specification Sheet

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When you are finished macerating the food waste, some of this food waste can be dosed into the egg by turning the valve to the dose setting and using the manual pump. After dosing is complete the valve is turned back to mixing again and the contents of the digester are mixed with the same pump. The bacteria in the digester will take care of everything else. 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.

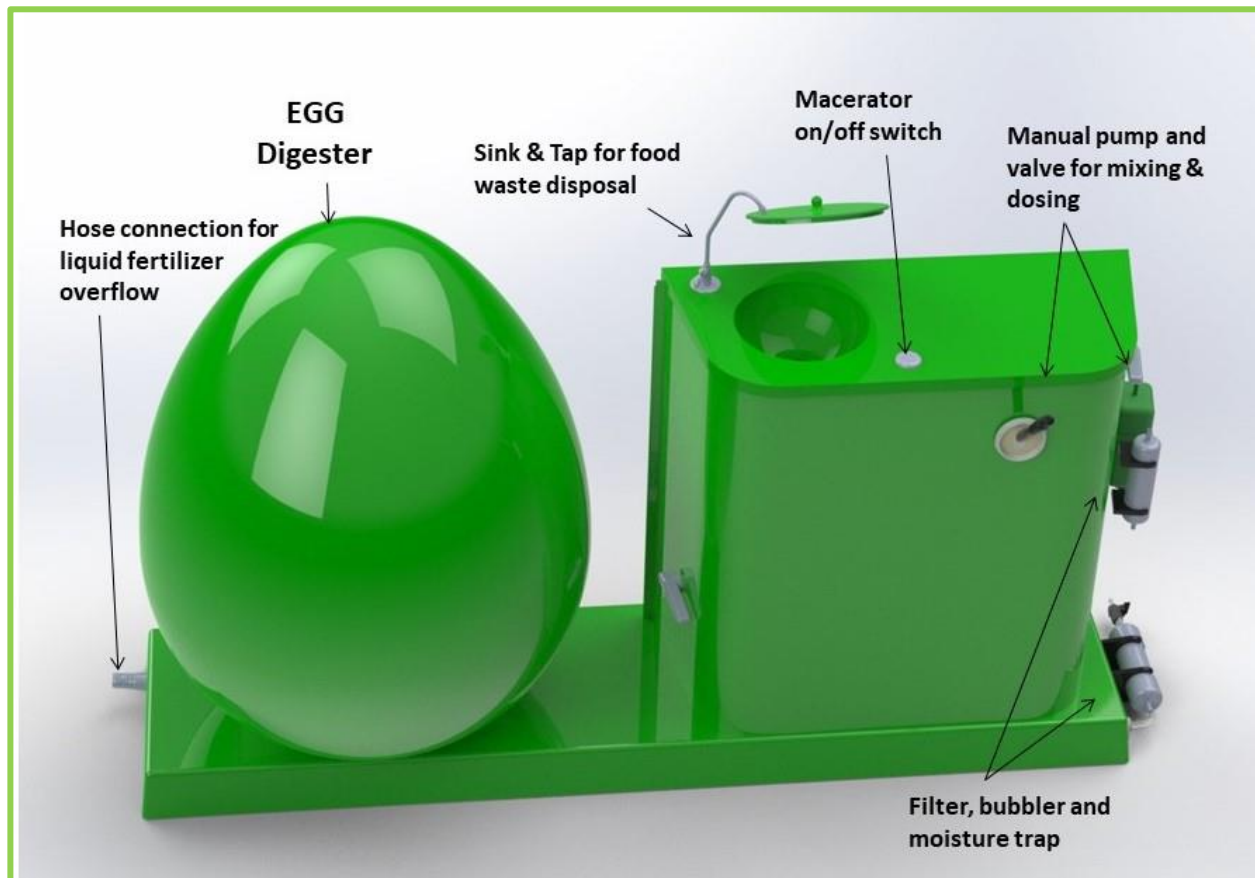


Figure 2: MyGug Domestic Digester

Technical Details:

MyGug Domestic							
MyGug Model	Food Waste Per day Kg	Liquid Fertiliser per day L	Food Waste Per Year Kg	Biogas production per day (up to) L	Compressed gas equivalent per year Kg	Power Rating kW	* Power consumption per day kW.Hr
Micro	1.5	3	550	300	50	0.5	0.5 – 1.5

[§]Biogas production will vary depending on type of food wastes.

*Power requirements reduce in summer when it is warmer and increase in winter when it is colder

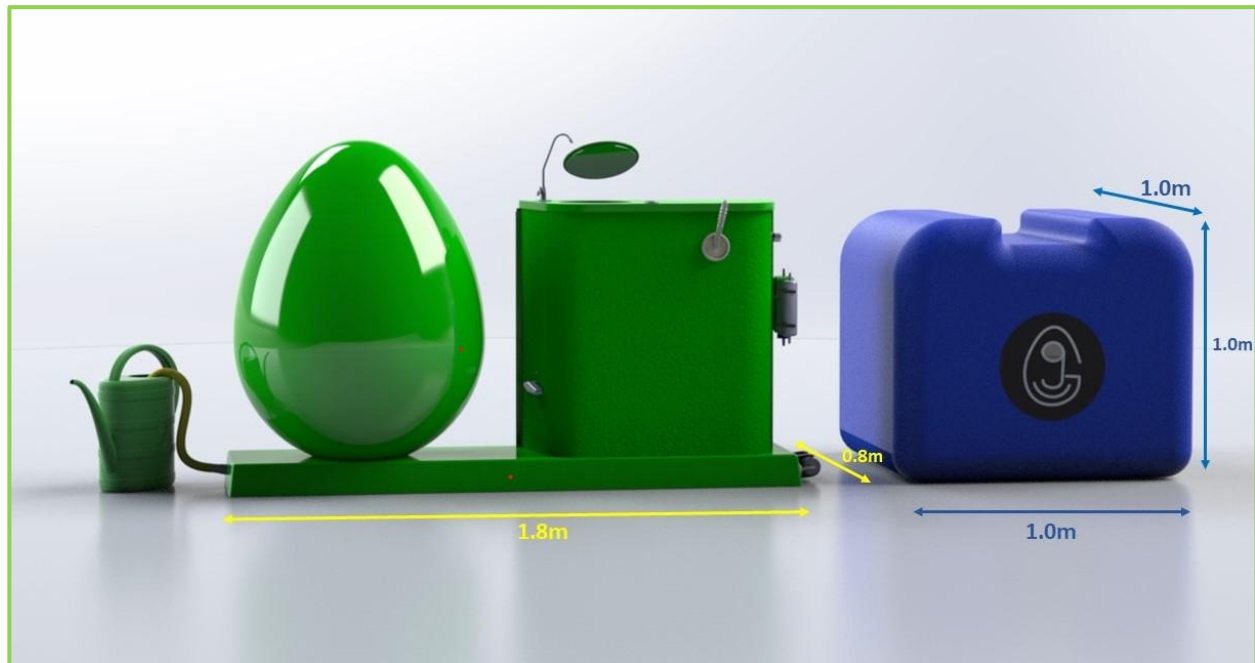
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What is supplied with Each Unit:

1. Cabinet and Egg Digester you see in the diagram.
2. 1000L MyGug Biogas storage bag (about enough for 3 days gas storage)
3. Single ring biogas stove along with a 20w biogas pump and 20m of gas pipeline.



Sample Layout (Note: Gas bag can be positioned away from the unit).

Each unit can be delivered and setup in 1 to 2 hours. You will need power and hose points to connect to the unit. We will provide a bacterial inoculum to get your digester started. Each unit is installed outside, near the house or up to 60m away from the house. A minimum footprint of 1m x 3m is required and a solid base is recommended for the unit. Once the unit is operating you will never have to worry about food waste again!

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MyGug Anaerobic Digestion Vs Composting		
	MyGug Anaerobic Digester	Composting
Accepts cooked and uncooked food waste including meat and dairy	✓	✗
Does not require an additional carbon source to work properly	✓	✗
Will create energy from the food waste in the form of biogas	✓	✗
Is fully enclosed so will not attract vermin and flies	✓	✗
Is fully insulated	✓	✗
Will produce a constant supply of fertiliser	✓	✗
Will treat liquid wastes such as yogurt, soups, milk etc	✓	✗

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.

Visit us at: www.mygug.eu

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