

MyGug Midi

The complete food waste solution!

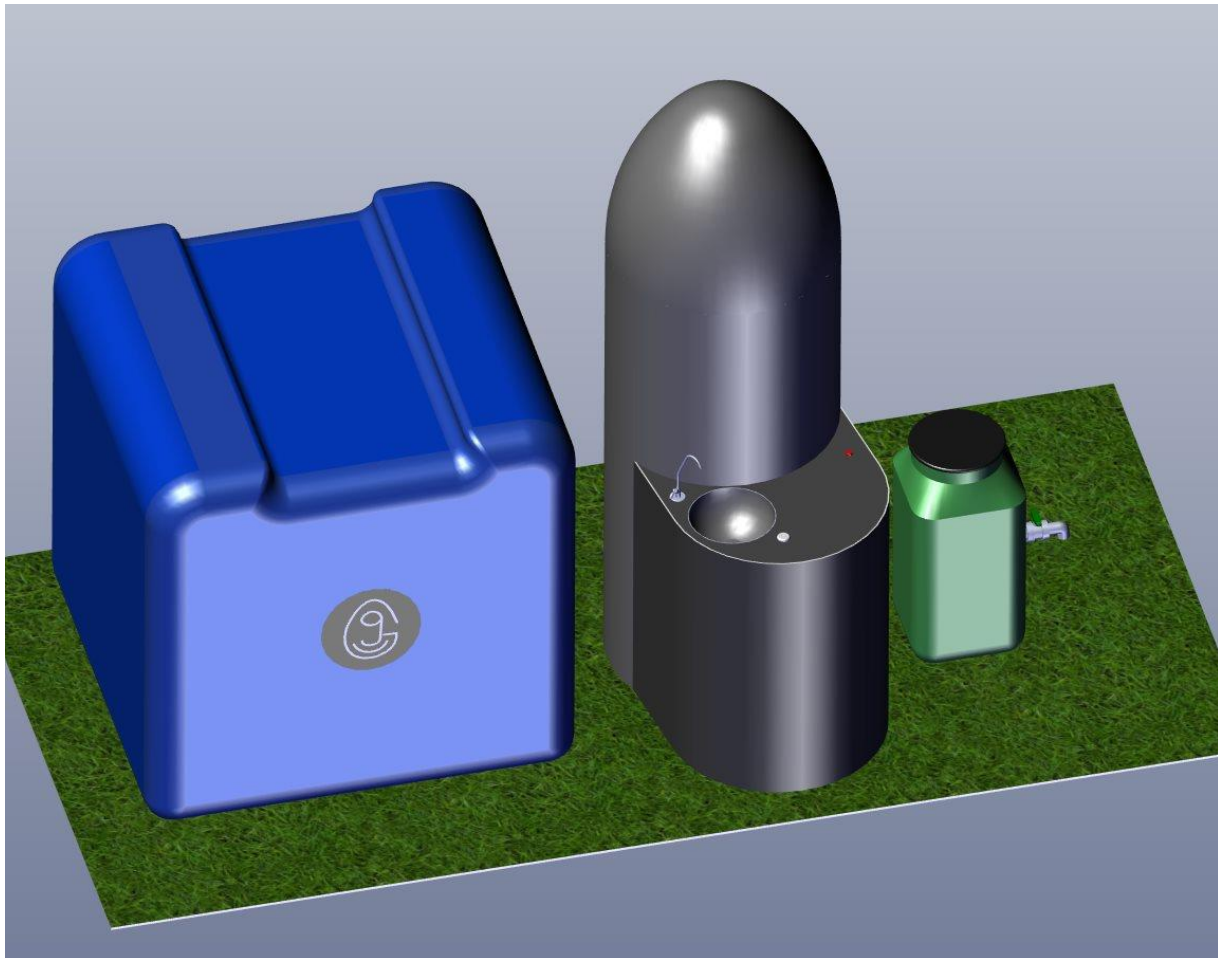


Figure 1: MyGug Midi SLIM, 1No. 3m³ Biogas Bag, MyGug Midi slim, Overflow tank

MyGug : Small Scale 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 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, yogurt, beans, peelings, soups, fruit, vegetables, cakes, sugar, preserves, oils fats and grease etc.

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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Food waste is digested by anaerobic bacteria. These bacteria turn the food waste into biogas and liquid bio-fertiliser. Anaerobic bacteria work best at 37-39 degrees C. MyGug digesters are designed to keep this optimum temperature so will operate in all climates and in all seasons predictably and reliably. The technology provides all necessary mixing to allow for excellent efficiency.

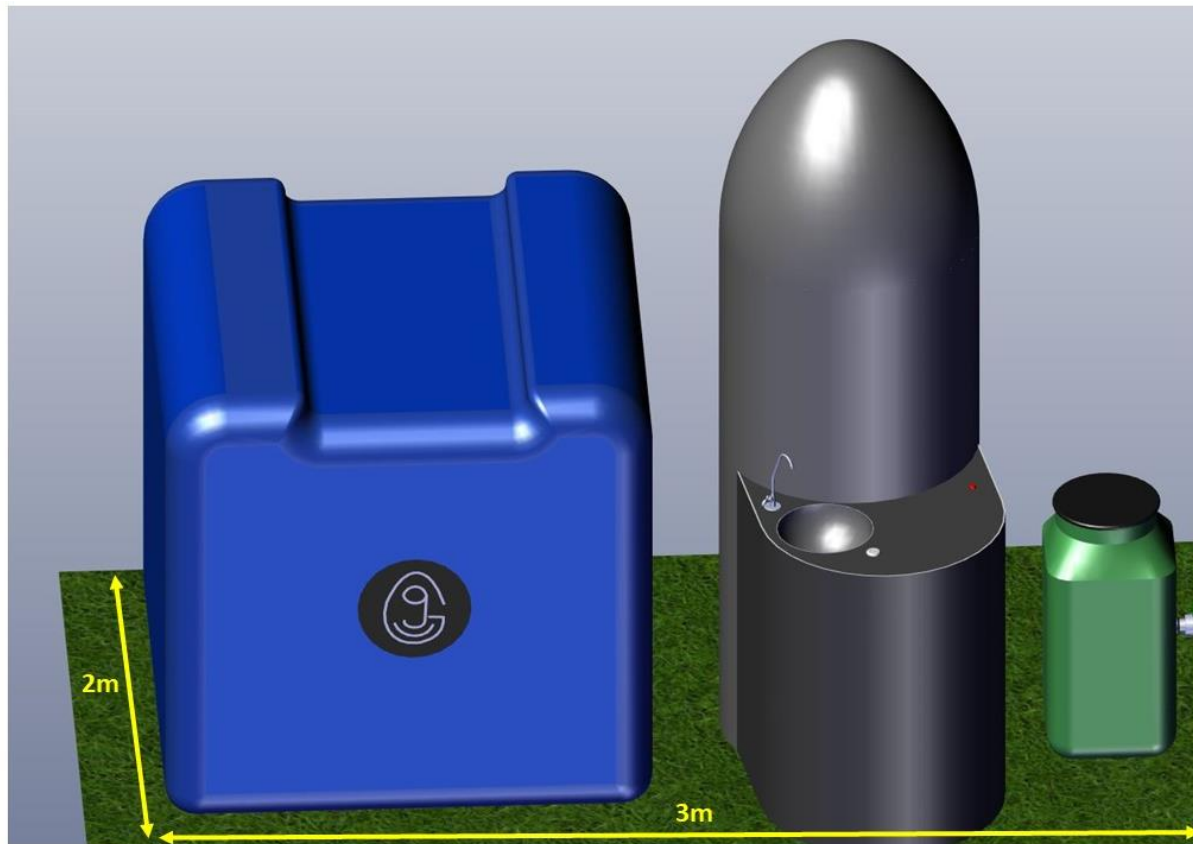


Figure 2: MyGug Midi SLIM with 3m³ Gasbag, Digester with macerator, high level light and automated controls, overflow tank

Technical Details:

MyGug Midi SLIM							
Model	Food Waste Per day	Liquid fertiliser per day	Food Waste Per Year	Biogas production per day	Cooking time per day	Power Rating	Power* consumption per day
	Up to Kg	Up to L	Up to Kg	(up to) L	(up to) hr	kW	kW.Hr
Midi SLIM	11	20	4000	2000	4	0.8	1 - 4

[§]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

Each digester is provided with:

All MyGug Digesters are CE Certified.



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1. Cabinet incorporating a sink, tap and macerator
2. Balance tank and mixer for storage and mixing of food waste
3. Feed pump and recirculation pump
4. Insulated digester with automated heating system
5. Biogas storage bag and biogas pump

A MyGug Midi is delivered and setup in 1 day. You will need outside power and hose points to connect to the unit. We provide a bacterial inoculum to get your digester started. Each unit is installed outside, near your home or business or up to 50m away from the kitchen. A footprint of 2m x 3m is required and a solid base is recommended for the unit.

MyGug Anaerobic Digestion Vs Composting		
	<i>MyGug Anaerobic Digester</i>	<i>Composting</i>
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	✓	✗

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Will treat liquid wastes such as yogurt, soups, milk etc	✓	✗
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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