

## MyGug Maxi The complete food waste solution

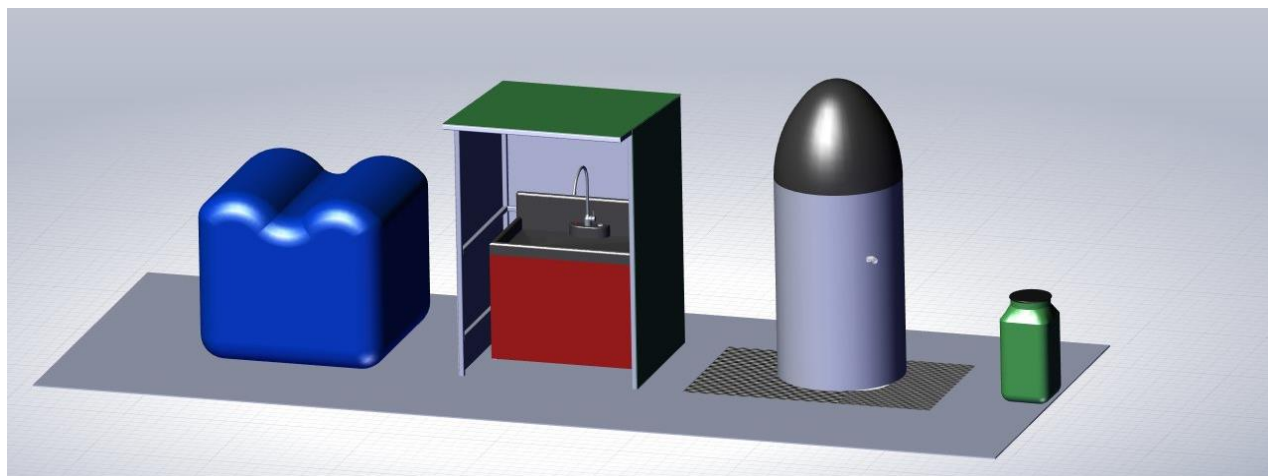


Figure 1: MyGug MAXI SLIM, 1No. 3m<sup>3</sup> Biogas Bag and sink, MyGug Maxi slim, Overflow tank

**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 99.9% of all your food waste from your kitchen<sup>1</sup>. 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.

<sup>1</sup> 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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Anaerobic 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 and will operate in all climates. There is also a recirculation pump that operates regularly to mix the contents of the digester providing optimal digestion conditions.



Figure 2: MyGug Maxi sink with macerator and sensors.

## Technical Details:

MyGug MODELS							
<i>Model</i>	<i>Food Waste Per day</i>	<i>Liquid fertiliser per day</i>	<i>Food Waste Per Year</i>	<i>Biogas production per day</i>	<i>Cooking time per day</i>	<i>Power Rating</i>	<i>Power* consumption per day</i>
	<i>Kg</i>	<i>L</i>	<i>Kg</i>	<i>(up to) L</i>	<i>aa (up to) hr</i>	<i>kW</i>	<i>kW.Hr</i>
MAXI	18	30	6500	3000	6	1.2	2 - 6

<sup>§</sup>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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## 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.

A MyGug MAXI can be delivered and setup in 1 to 2 days. You will need power and hose points to connect to the unit. We can provide a bacterial inoculum to get your digester started. Each unit is installed outside, near your setting or up to 80m away from the kitchen. A footprint of 2m x 5m is required and a solid base is recommended for the unit.

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

All MyGug Digesters are CE Certified.



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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.*

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