

RecInScan

MANUAL

Getting Started with RecInScan

The information and features provided by RecInScan are intended for general informational purposes only and are designed to enhance your cooking experience. While the application strives for accuracy in detecting ingredients and providing recipe recommendations, it is not guaranteed to be error-free.



RECIPE
RECOMMENDATION
SYSTEM

Carlos Ivan Famisaran

James Clark Periña

Edward Salonga

Authors

About this Manual

- This user manual provides an overview of RecInScan's features and functions to help users maximize its capabilities.
- Please read this manual before using the application to ensure proper usage and a seamless experience. The content may vary depending on the version of RecInScan, operating system, or device specifications.
- Descriptions in this manual are based on the default settings of Windows 11. Some features and services may differ depending on your system configuration.
- Images and screenshots included are for reference purposes and may not exactly match the final product. Features, functionality, and design are subject to change without prior notice.

Overview

OVERVIEW OF THE APPLICATION

Welcome, at magandang pagdating! **RecInScan** is a web application designed to scan for ingredients, and provides kapampangan recipe recommendations based on the input. Utilizing the YOLOv9 Object Detection Algorithm, it offers healthy and delicious kapampangan meals that is catered to home cooks and chefs alike. You may also use RecInScan on your phone in a web browser, so you can use it at your convenience!

Key Features

The **RecInScan** application is catered to home cooks and chefs, to give them healthy kapampangan dishes to be cooked with available ingredients. The application is also designed so these available ingredients are not put to waste.

KEY FEATURES

- YOLOv9 Algorithm - Uses YOLOv9 Algorithm to detect ingredients.
- Scanning of Ingredients - Scans for ingredients using the camera.
- Ingredient detection - Detects ingredients based on your image.
- Recipe Recommendations - Recommends recipes to users based on their ingredients.
- User-friendly Interface - The application is designed to have a user-friendly interface for clarity.

System Requirements

RecInScan requires the following system requirements:

- At least 1920 x 1080 minimum screen resolution (for scanning)
- At least 1 GHz Dual-core processor
- 2 GB RAM
- 8GB internal storage
- Camera: At least 1080p resolution or Higher

Intended Users

RecInScan is designed to cater to a diverse range of users who are passionate about cooking and discovering new kapampangan recipes, such as:

Home cooks, who may want to use available ingredients in their household to cook and minimize waste of food

Chefs, who may want to discover kapampangan dishes to add to their culinary expertise.

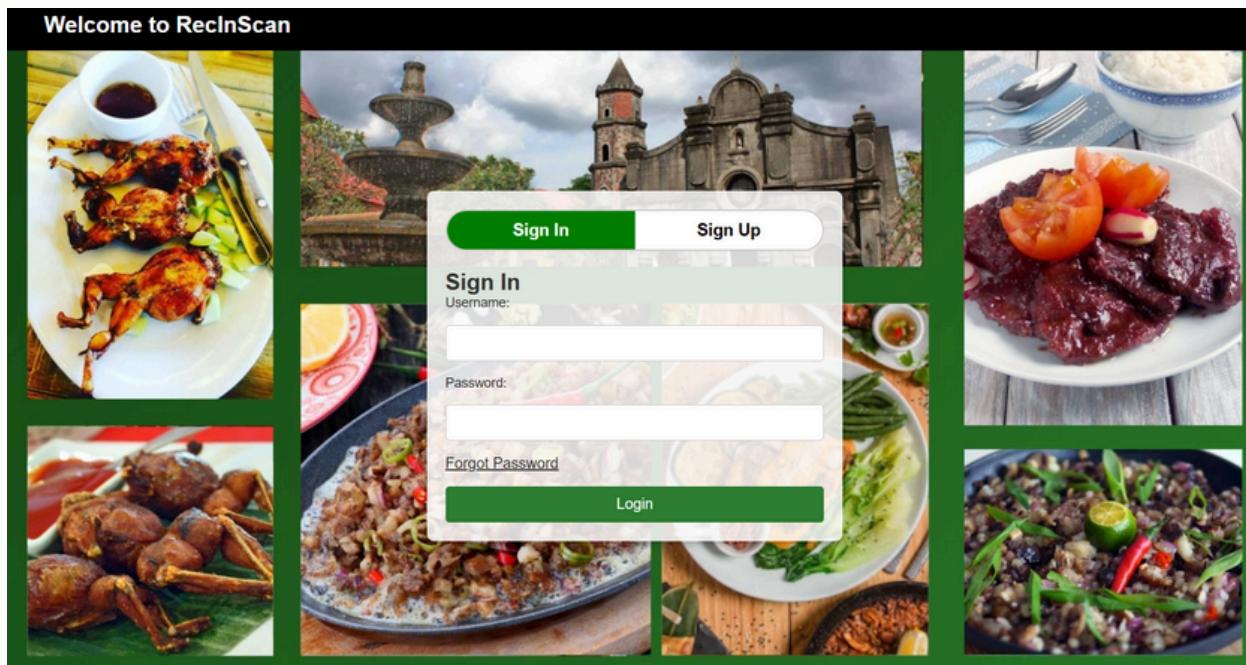
Getting Started

To access RecInScan, please go into the link below:

<https://recinscan.site>

Features (PC, MOBILE)

SIGN IN AND SIGN UP PAGE



Welcome to RecInScan! The first page you will encounter when you open the page is the Log In and Sign up page, where you can log in an account or sign up.

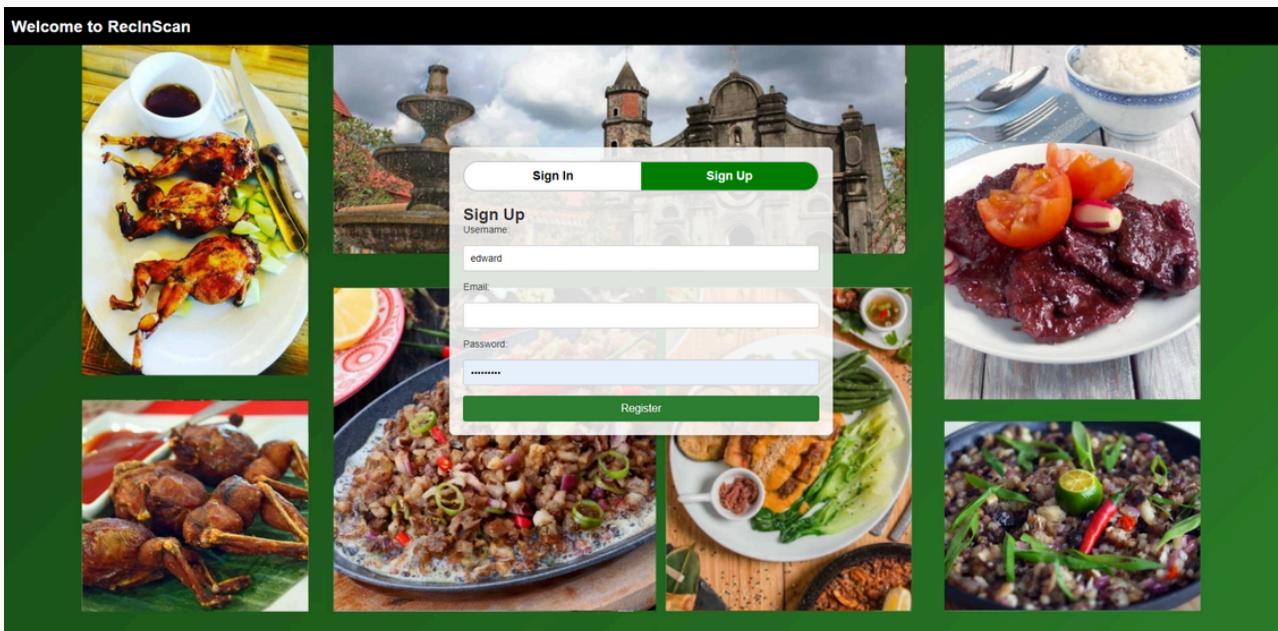
The default tab you will land on is on the “Sign in” page, where you can log in using your credentials.

When you click on the “Sign up” button, you are directed to the Sign Up tab, where you can create an account to use for the application.

You are required to create an account so the system will remember your preferences.

Features

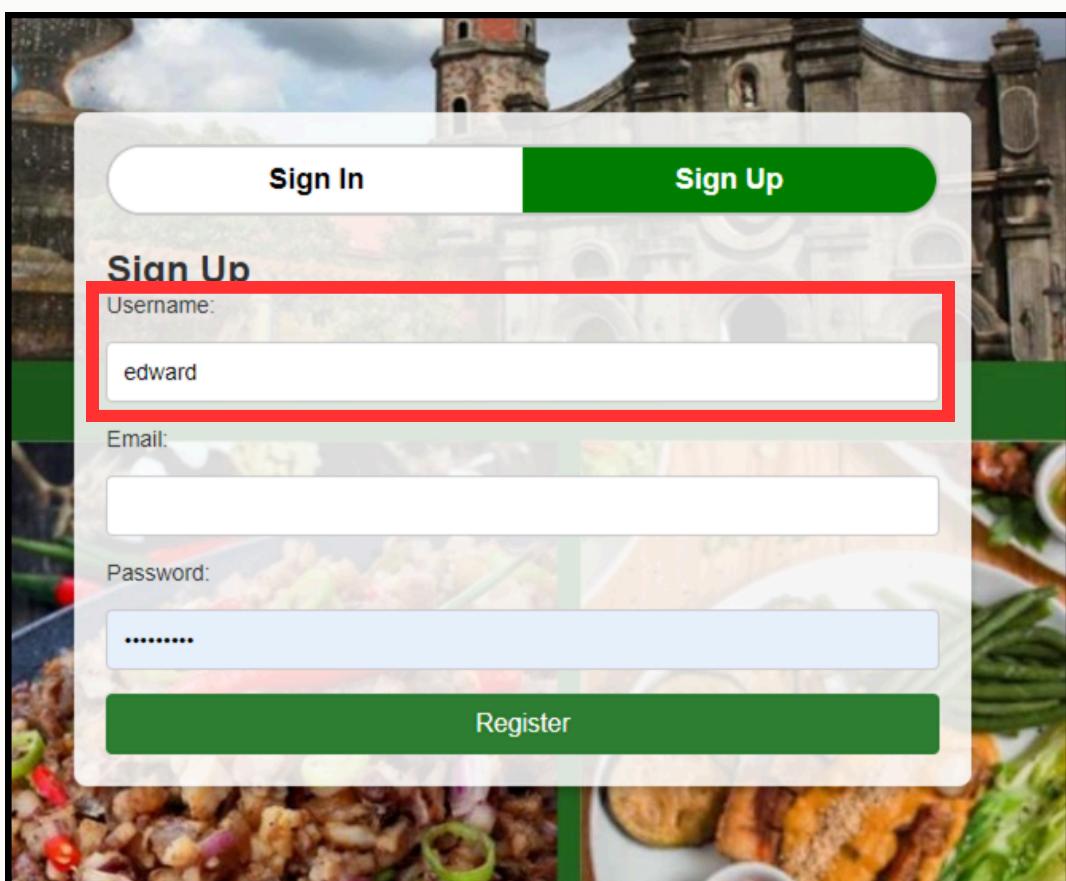
SIGN IN AND SIGN UP PAGE



When you click on the “Sign up” button, you are directed to the Sign Up page, where you can create an account to use for the application. You are required to create an account so the system will remember your preferences.

Features (PC, MOBILE)

SIGN IN AND SIGN UP PAGE

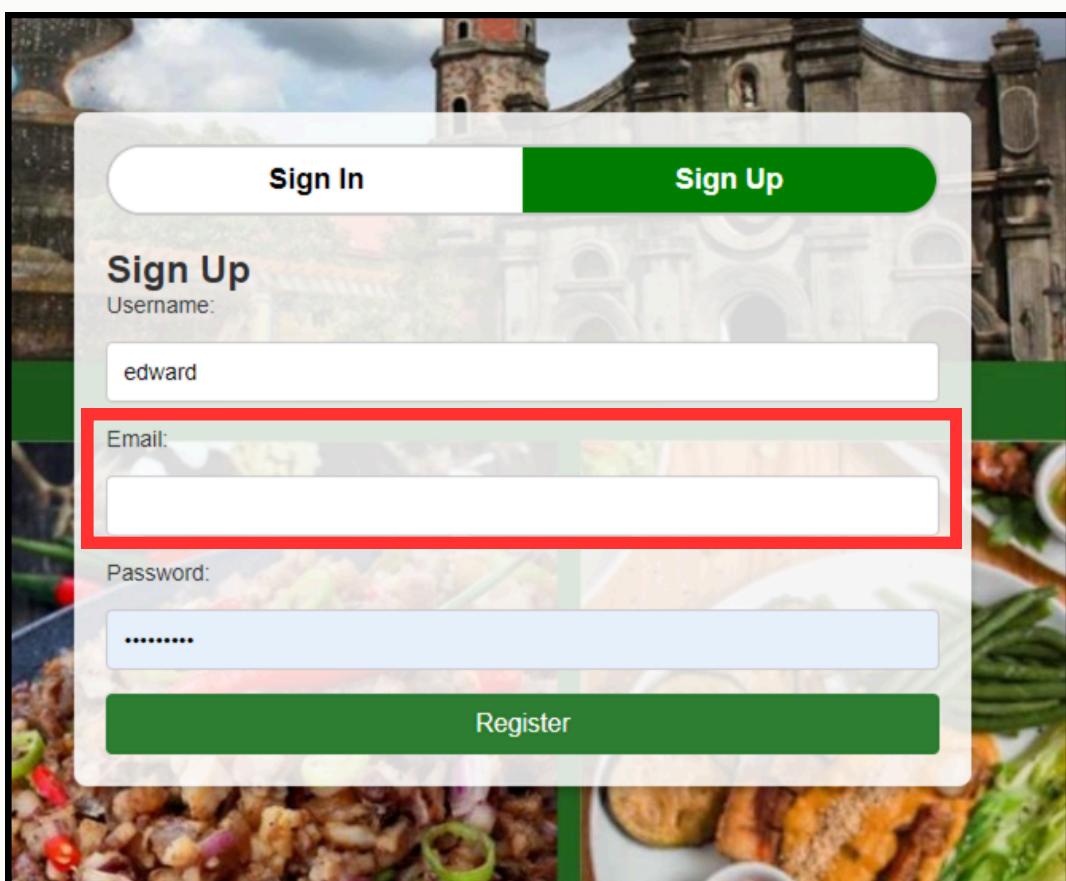


Steps in creating an account:

Step 1: Type your username.

Features (PC, MOBILE)

SIGN IN AND SIGN UP PAGE

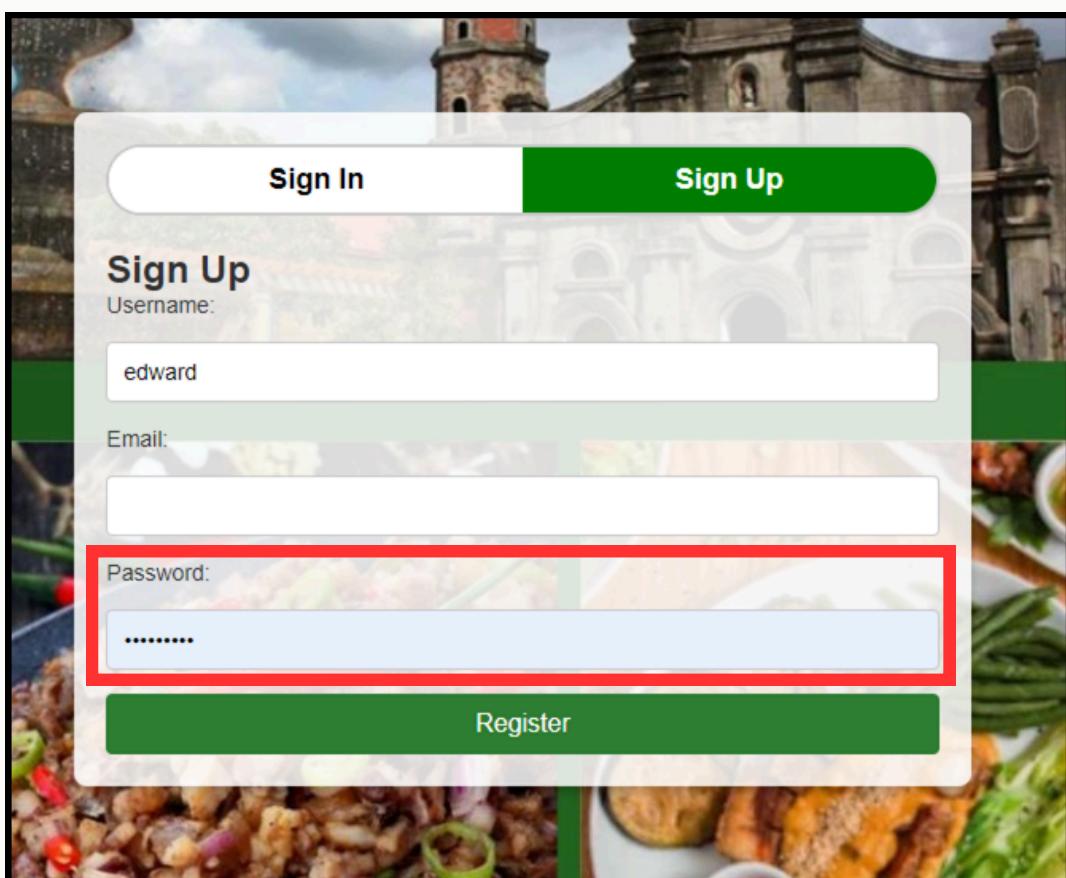


Steps in creating an account:

Step 2: Type in your E-mail address.

Features (PC, MOBILE)

SIGN IN AND SIGN UP PAGE

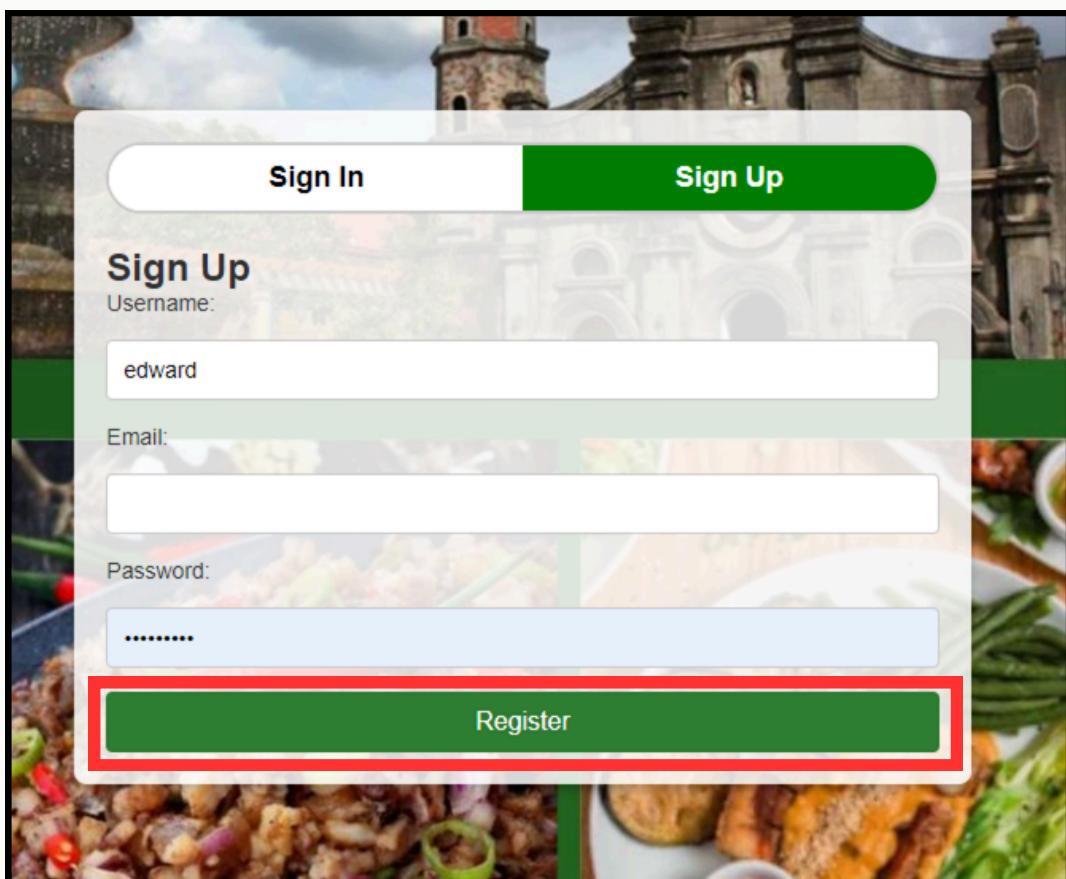


Steps in creating an account:

Step 3: Type in your E-mail address.

Features (PC, MOBILE)

SIGN IN AND SIGN UP PAGE



Steps in creating an account:

Step 4: Click on the “Register” Button.

Features (PC)

INDEX PAGE (PC)

Welcome to RecinScan,
Edward!

Maligayang Pagdating mga Kabayan!

Discover the bold and rich flavors of Kapampangan cuisine, renowned for its intricate cooking techniques and vibrant blend of indigenous and international influences. Originating from the Pampanga province in the Philippines, this culinary tradition brings you iconic dishes like sisig, tocino, and bringhe—each crafted with a balance of savory, sweet, and slightly sour flavors.

With our app, it's easy to dive into the world of Kapampangan cooking. Simply scan your ingredients, and we'll suggest delicious dishes you can make. Explore step-by-step instructions, gather everything you need, and bring these mouthwatering meals to life.

Ready to cook up something amazing? Let's get started!

[Start Scanning Ingredients →](#)

Start here

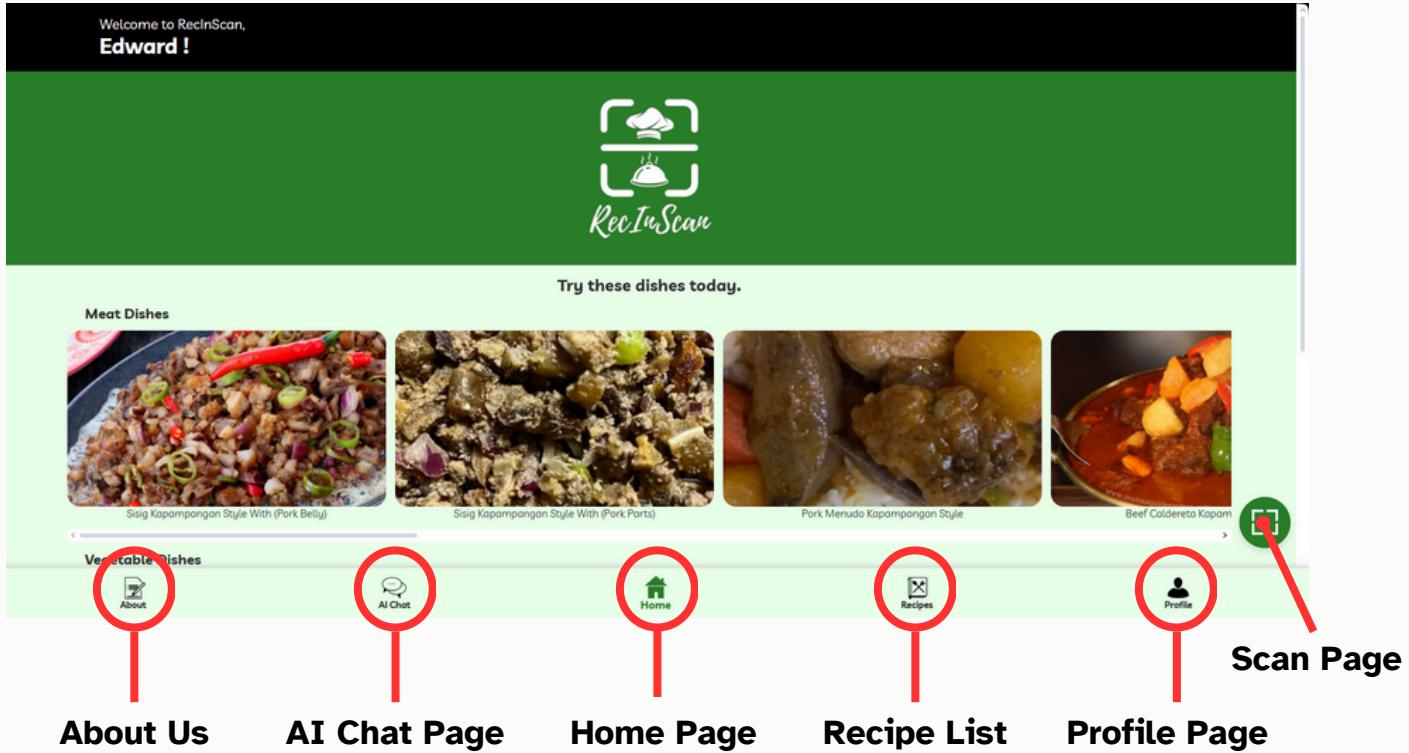
The page features three images: a fountain and church facade, a variety of dishes on a table, and a close-up of a dish.

After successfully logging in, you will be greeted by the index page, showing the ins and outs of the application. The index page is designed so that users cater to their hunger and prepare themselves for cooking recipes.

To access the main features of the application, click on the “Start Scanning Ingredients link.

Features (PC)

HOME PAGE (PC)

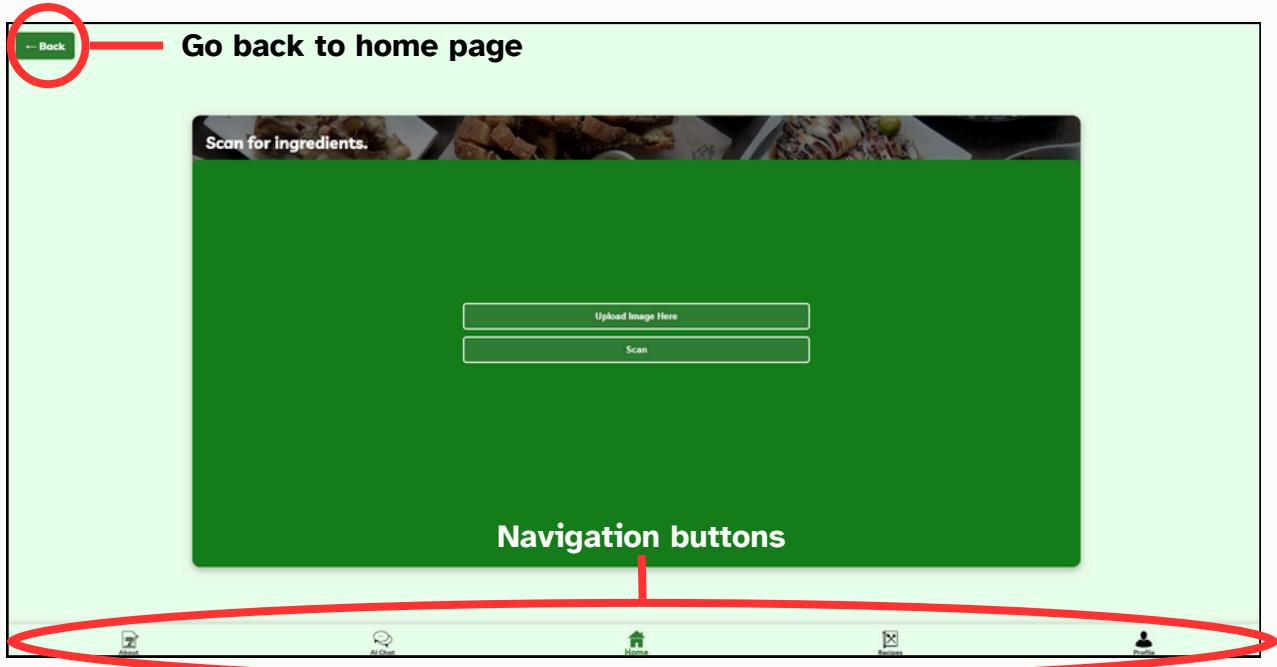


After clicking on the “Start Scanning Ingredients” button, you can now access the main home page of the application. From here, you can look for different kinds of recipes, and the page will recommend you dishes that you could try for that day. To access other pages, you may click on the links at the bottom of the page, which will redirect you to other parts of the system.

From here, you can also access the scanning page, which is the scan button located at the bottom right of the screen.

Features (PC)

INGREDIENT SCANNER (PC)



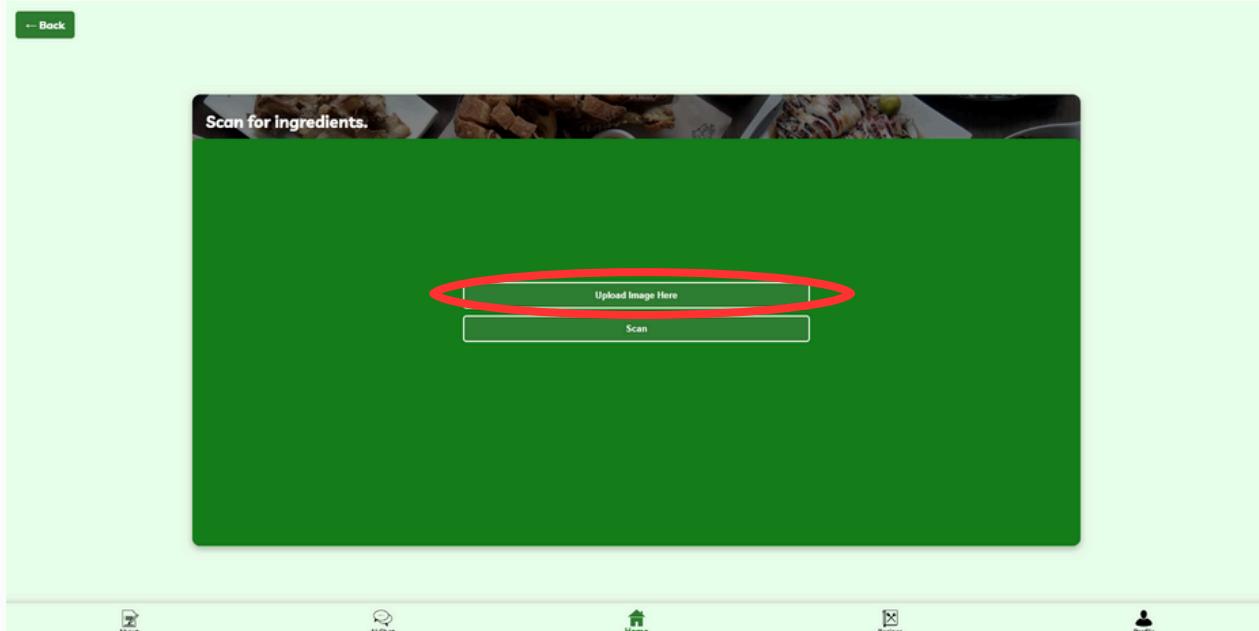
When you click on the scan button on the bottom right, you are given access to the scanner page. You may go back to the home page by clicking on the “Back” button.

Error messages appear depending on if the application detects an error:

- No ingredients detected
- Invalid image type
- No file selected

Features (PC)

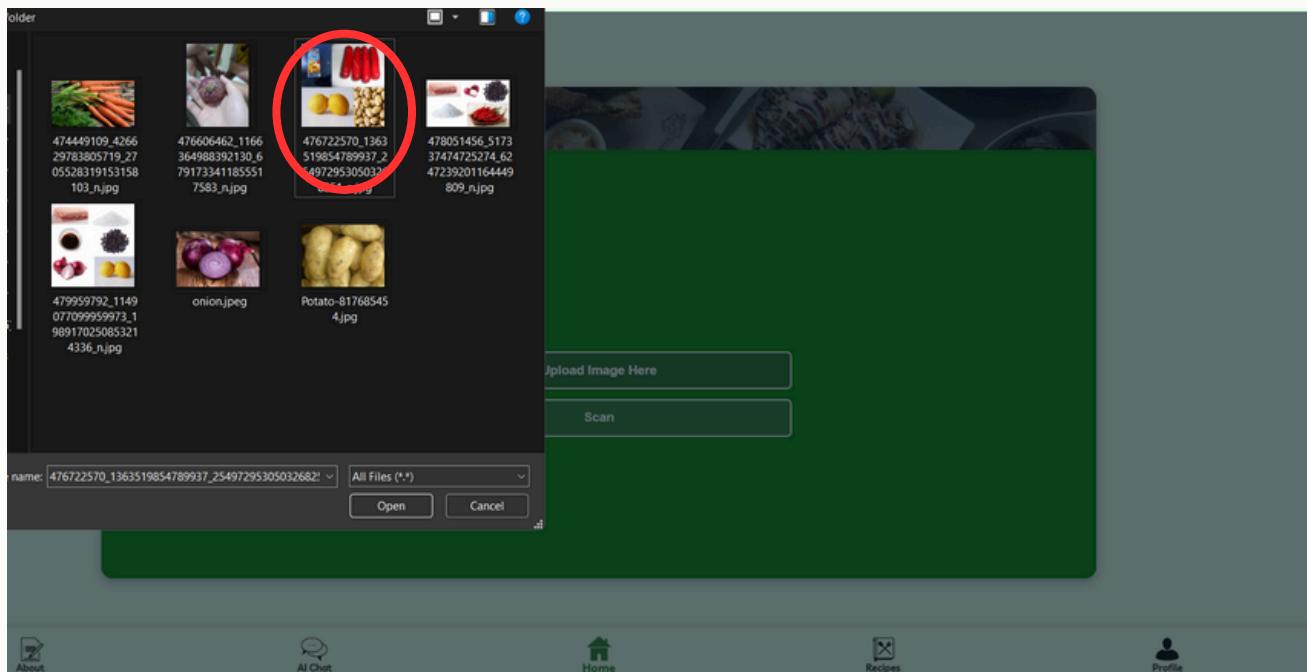
STEPS IN SCANNING AN INGREDIENT FOR DETECTION



Step 1: Click on “Upload Image Here”.

Features (PC)

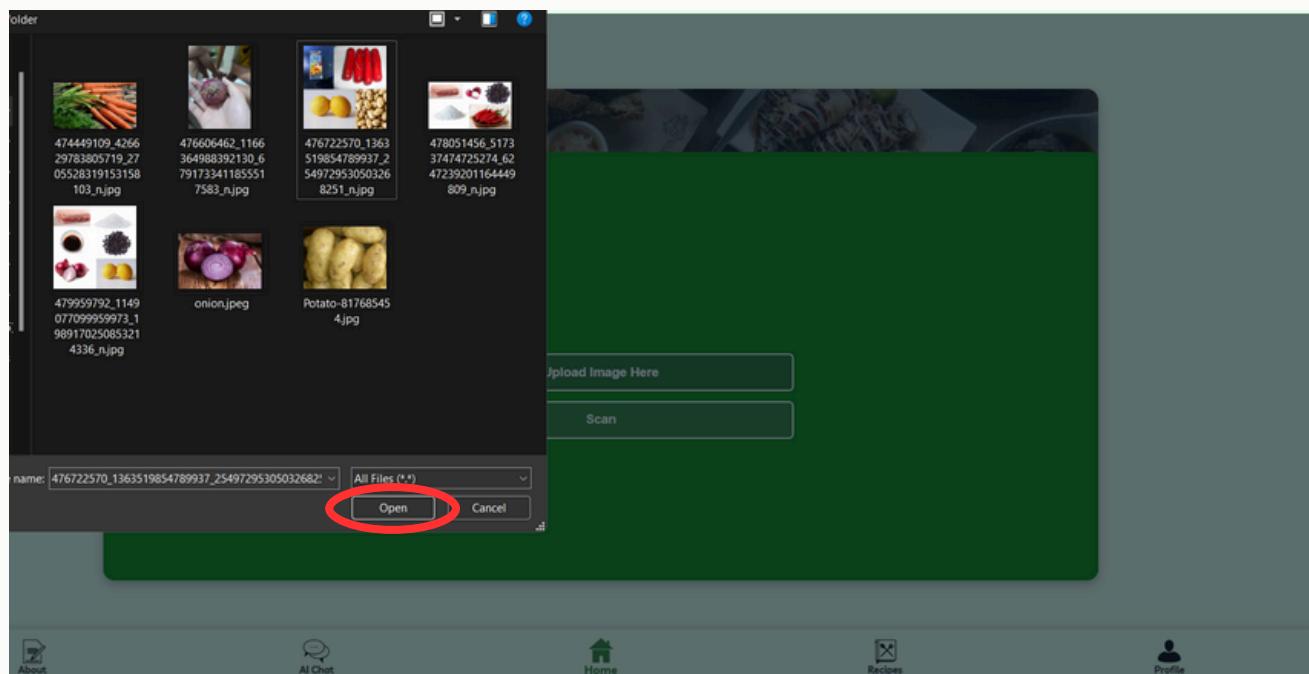
STEPS IN SCANNING AN INGREDIENT FOR DETECTION



Step 2: Your file picker should appear. Select the ingredient image that you want to scan.

Features (PC)

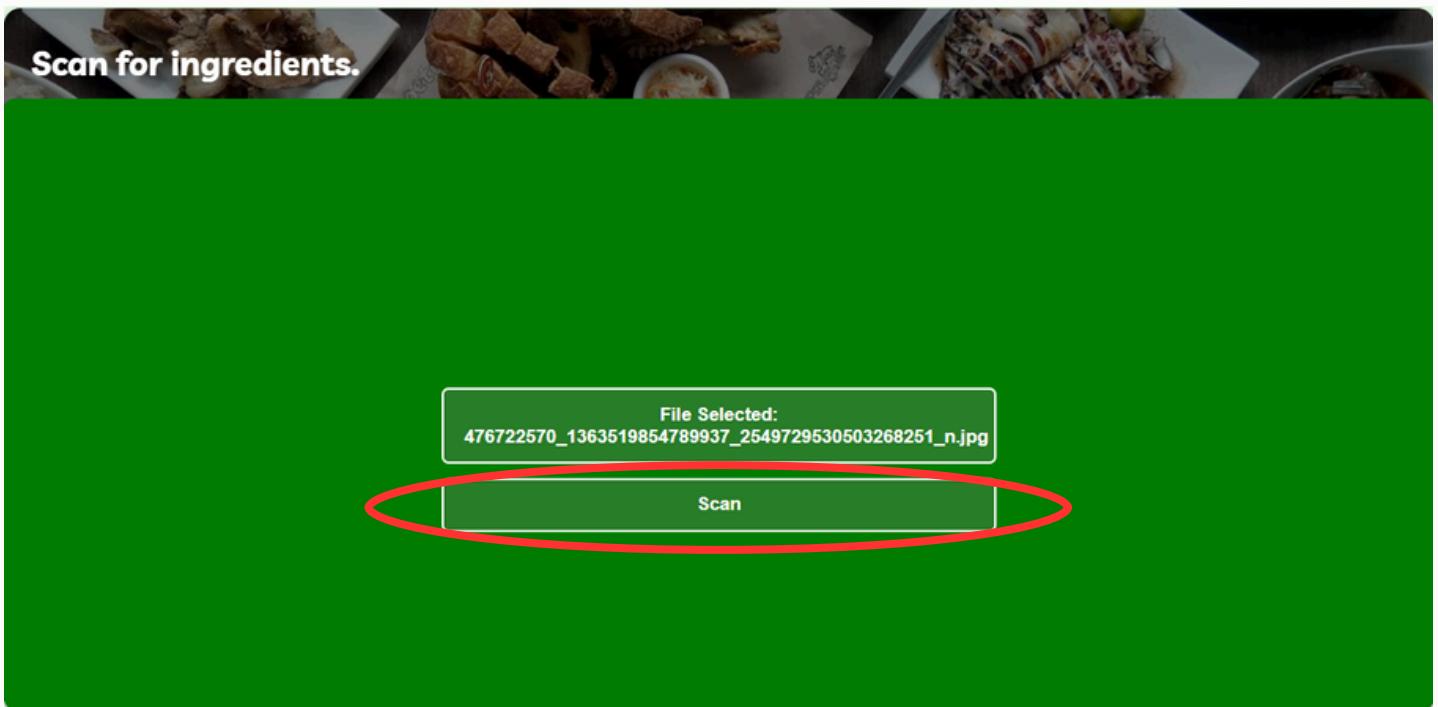
STEPS IN SCANNING AN INGREDIENT FOR DETECTION



Step 3: Click on “Open”.

Features (PC)

STEPS IN SCANNING AN INGREDIENT FOR DETECTION



Step 4: The image will be appended to the site. Click on “Scan” to continue. The image will then be processed by the model.

Features (PC)

DETECTED INGREDIENTS PAGE (PC)

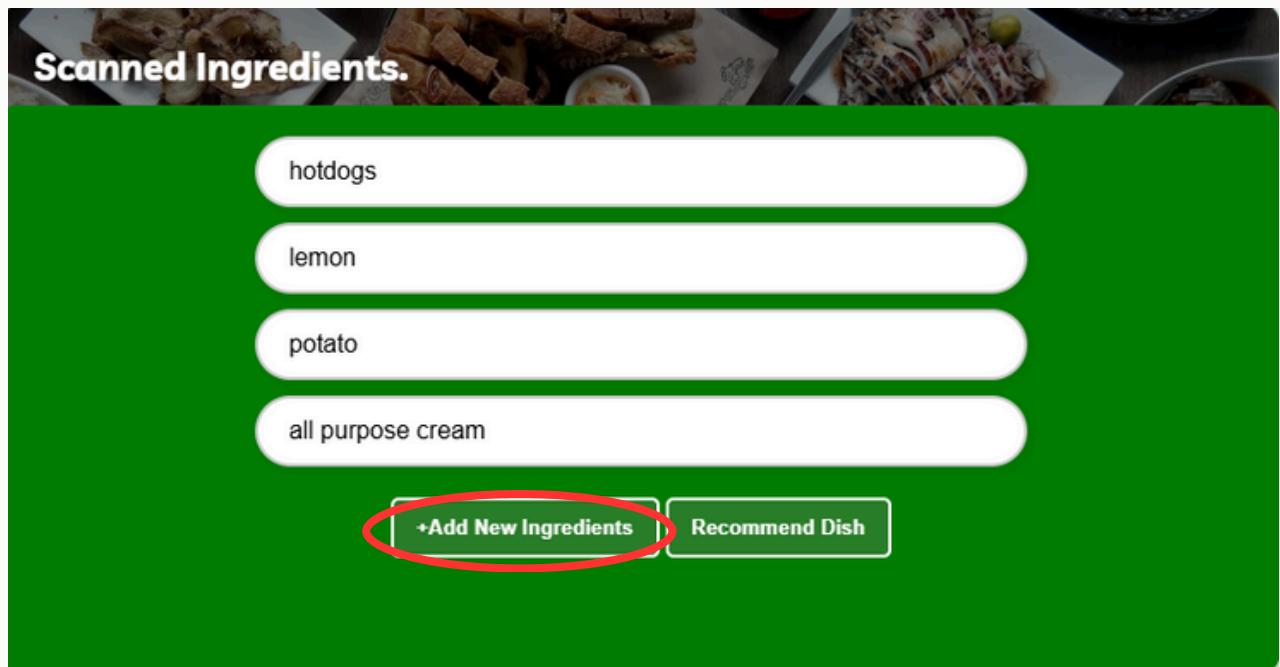


This page will appear after you have selected and scanned an image containing ingredients for the application. You have three main items in this page:

- 1. Scanned Ingredients**
- 2. Add Images**
- 3. Images Scanned**

Features (PC)

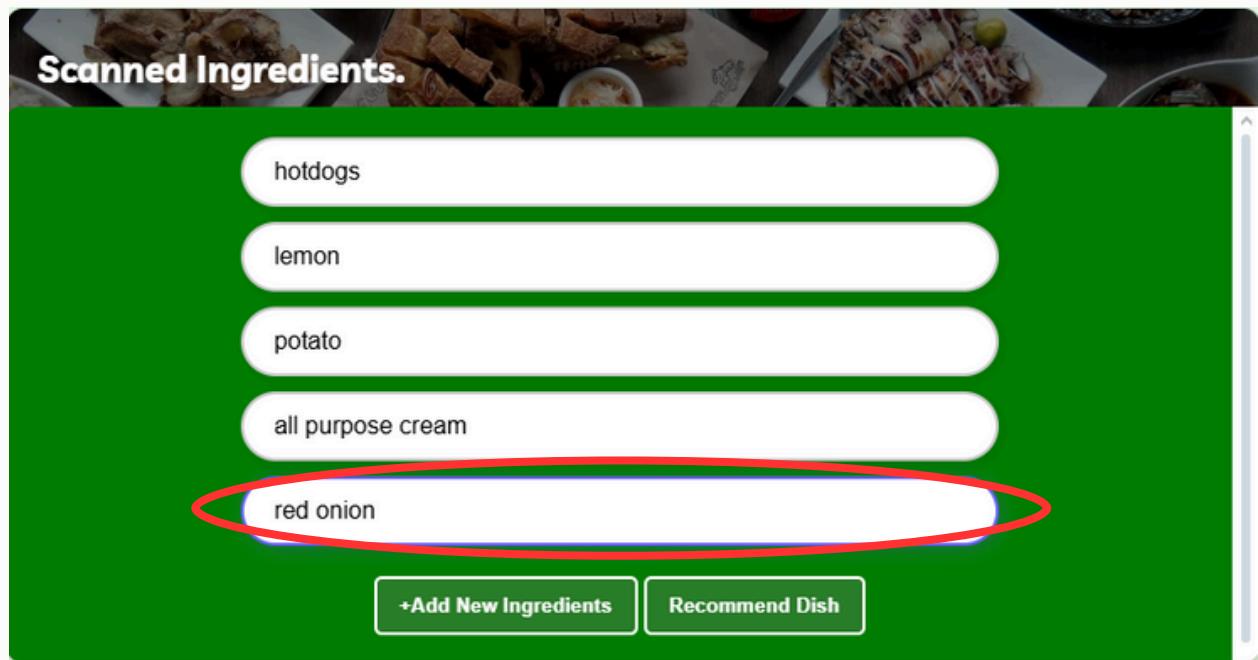
STEPS TO MANUALLY ADD INGREDIENTS



Step 1: In the Scanned Ingredients card, Click on “+Add New Ingredients”

Features (PC)

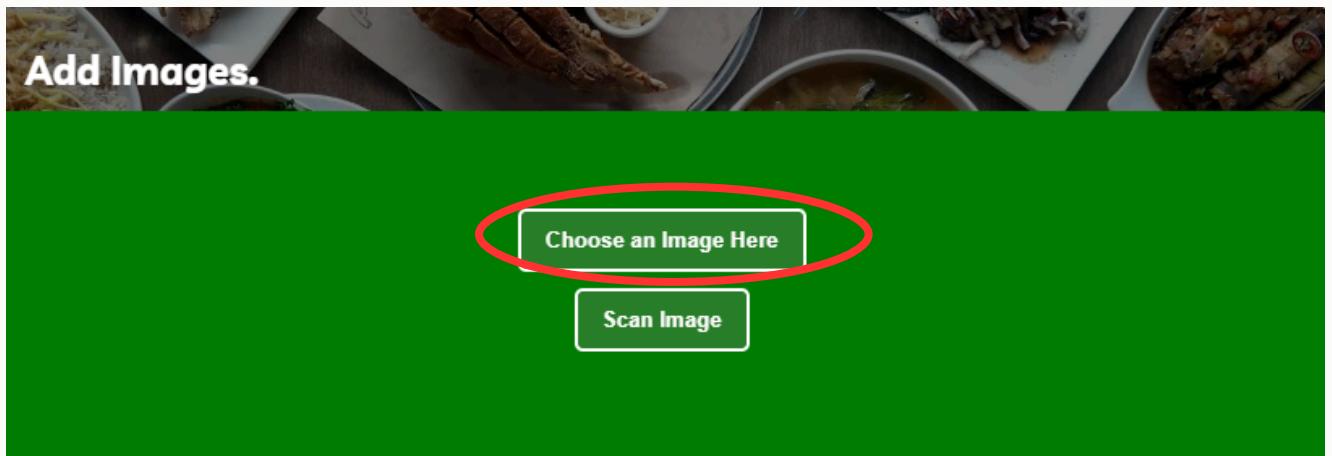
STEPS TO MANUALLY ADD INGREDIENTS



Step 2: Type the name of the ingredient you want to add.

Features (PC)

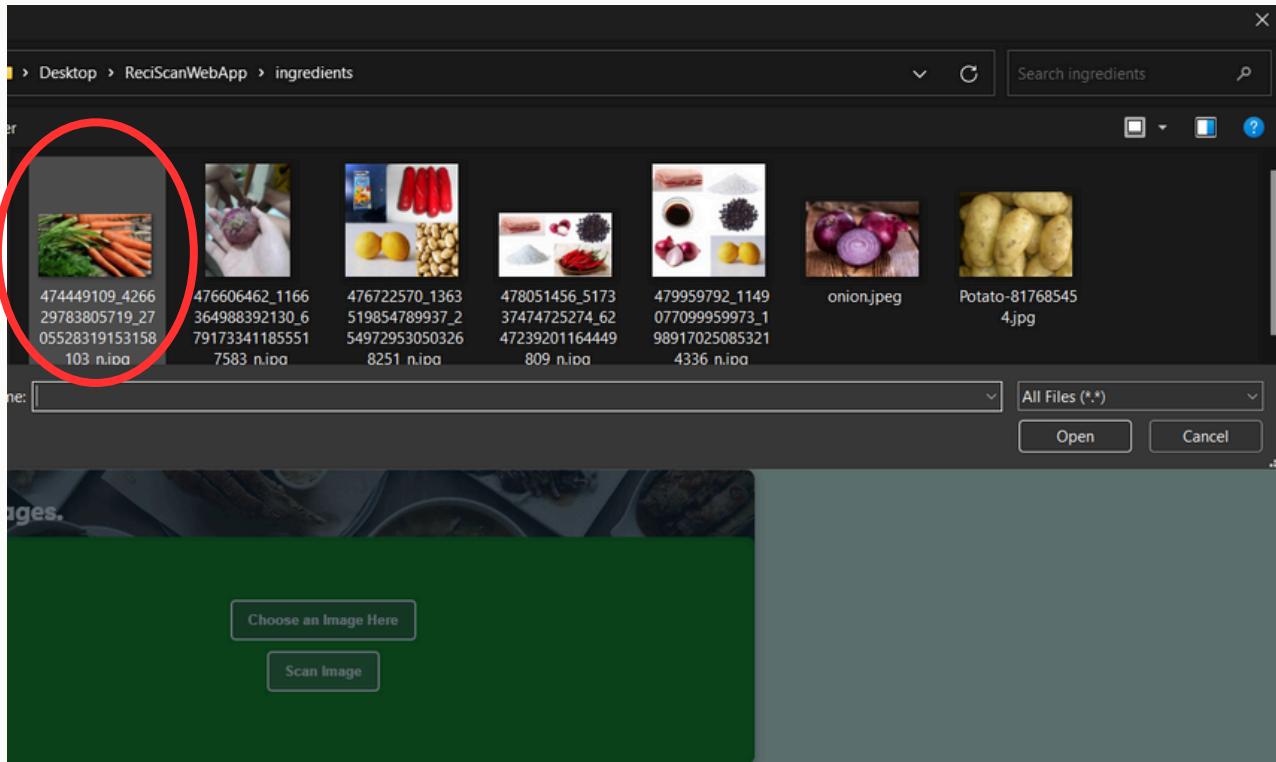
STEPS TO ADD ANOTHER IMAGE FOR DETECTION:



Step 1: In the Add Images card, click on “Choose an Image Here”

Features (PC)

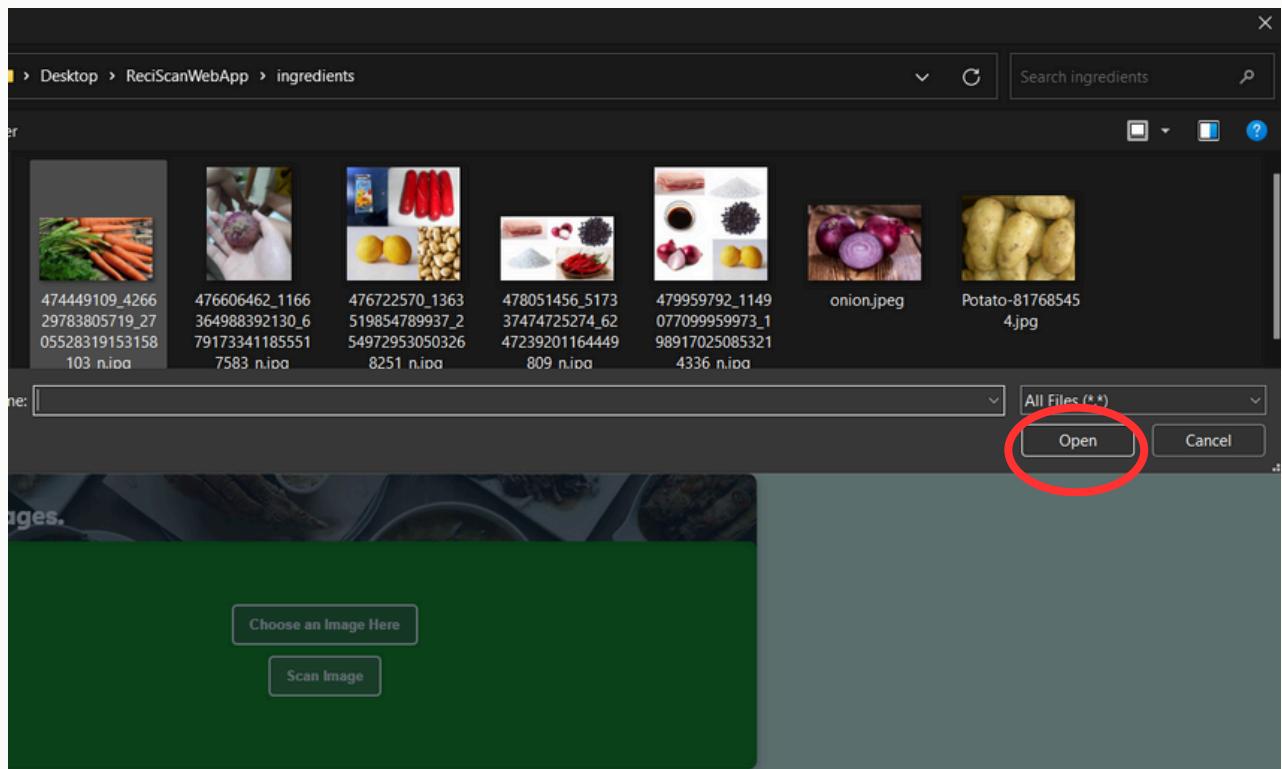
STEPS TO ADD ANOTHER IMAGE FOR DETECTION:



Step 2: Your file picker should appear. Select the ingredient image that you want to scan.

Features (PC)

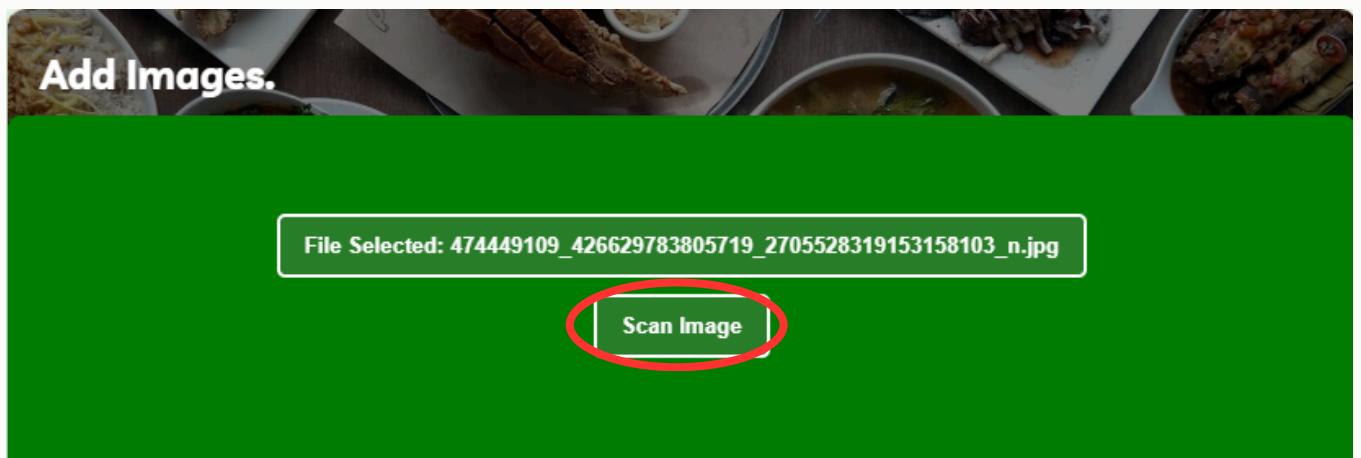
STEPS TO ADD ANOTHER IMAGE FOR DETECTION:



Step 3: Click Open.

Features (PC)

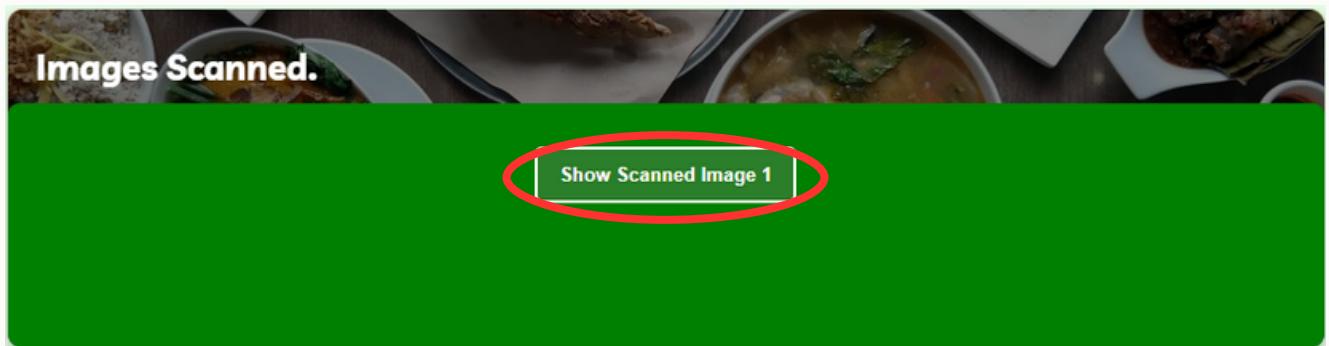
STEPS TO ADD ANOTHER IMAGE FOR DETECTION:



Step 4: Click on Scan Image. The image will be appended and scanned by the model.

Features (PC)

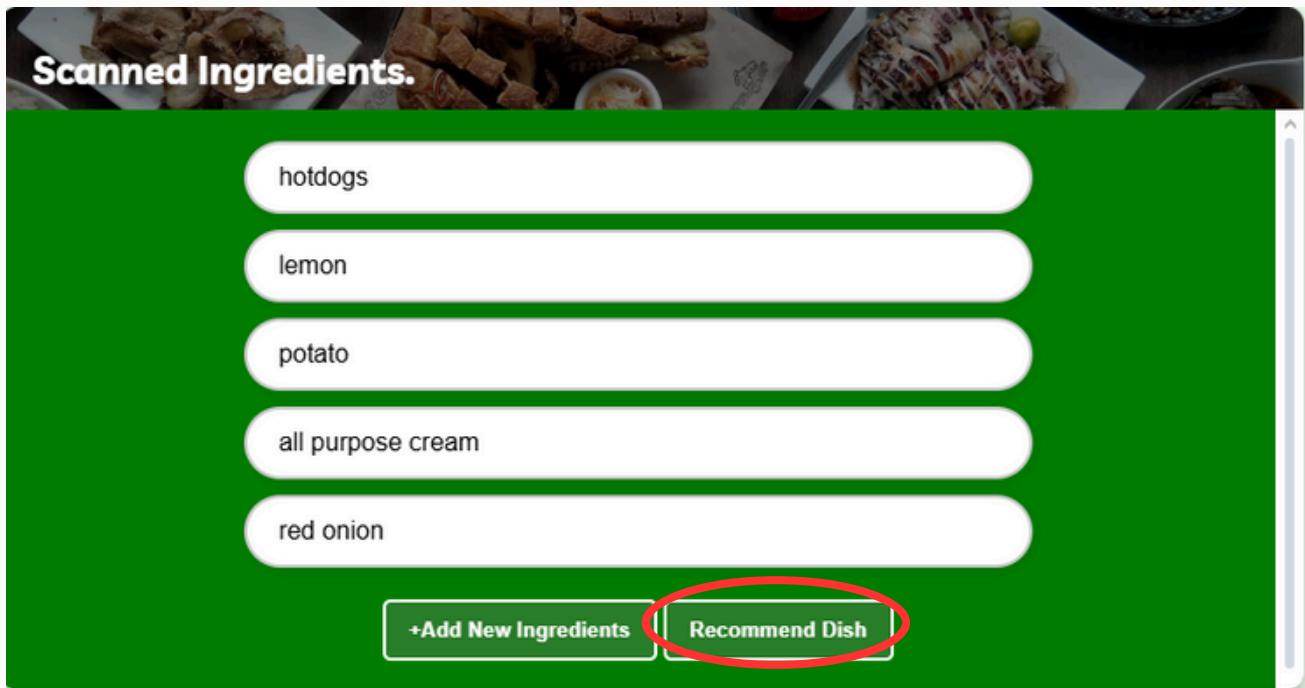
STEPS TO CHECK THE SCANNED IMAGE



Step 1: In the “Images Scanned” card, click on Show scanned image. The image you have scanned should appear.

Features (PC)

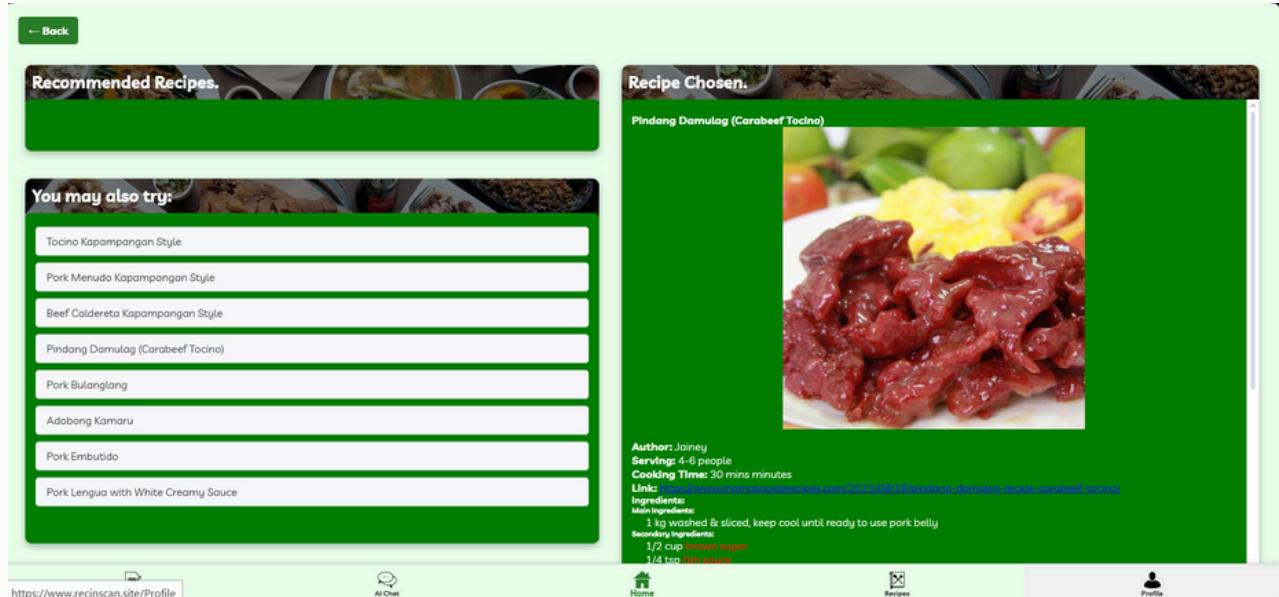
STEPS TO RECOMMEND DISH



Step 1: In the Scanned Ingredients card, click on “Recommend Dish”. The recommendation system will recommend you dishes that are suited to your ingredients.

Features (PC)

RECOMMENDATION PAGE (PC)



In the recommendation page, you will be shown various dishes based on the ingredients detected in the detect page. The best dish recommended to you will be shown at the topmost.

The recipe page on the right will show you various information about the recipe, including:

Features (PC)

RECOMMENDATION PAGE (PC)

Recipe Chosen.



1 → **Author:** Jaineyp
2 → **Serving:** 4-6 people
3 → **Cooking Time:** 30 mins minutes
4 → **Link:** <https://www.mamasguiderecipes.com/2023/08/19/pindang-domulag-recipe-carabeef-tocino/>
Ingredients:
Main Ingredients:
1 kg washed & sliced, keep cool until ready to use pork belly
Secondary Ingredients:
1/2 cup brown sugar
1/4 tsp fish sauce
3 Tbsp garlic
1/2 cup glutinous rice
2 tbsp Tusino curing powder
Common Ingredients:
1/2 tsp black pepper
1 tsp salt
Procedure:
Step 1: You should clean and dry all of your bowls and utensils. You might want to wear gloves.
Step 2: Combine the curing powder, glutinous rice flour, pepper, salt, sugar, and garlic in a bowl.
Step 3: Add the carabao meat and massage all the ingredients to the meat for 5 minutes, or until everything is well combined.
Step 4: For three days, leave the plastic at room temperature. The interior will begin to bubble, as you can see. You should smell the vinegar and not decaying foul odor. By the third day, a lot of air will start to build up inside the plastic bag.
Step 5: Note: The fermented carabeef meat should not turn green and the bag of meat should smell fermented and not bad.
How to Cook: Step 1: In a pan, boil a little bit of water, and add the carabeef.
Step 2: Just add about 1/4 cup water or depending on the amount of meat. Avoid putting in too much water so it doesn't boil over.
Step 3: Bring it to a boil and let it cook until all the water gets dry or evaporates for about 5 minutes.
Step 4: Once the pan is dry, add some oil and continue to fry the meat until it caramelized or cooked through.
Step 5: Serve it with fried rice, egg, sliced cucumber, tomatoes, and spiced vinegar dippings. Serve and enjoy!

Try This Dish

- 1. Author** - This is the author of the recipe.
- 2. Serving** - This will show the amount of servings the recipe provides.
- 3. Cooking Time** - This is an approximation of the time it will take to cook the recipe.
- 4. Link** - The original source will be shown in this link, crediting the original.
- 5. Ingredients** - This will show the list of ingredients that the recipe requires, and is filtered based on the ingredients you have and the ingredients you do not have. It will flash green if you have it, while red if you do not have it.
- 6. Procedure** - This will show how to cook the recipe in a step-by-step format.

Features (PC)

RECOMMENDATION PAGE (PC)

Recipe Chosen.



Author: Jainey
Serving: 4-6 people
Cooking Time: 30 mins minutes
Link: <https://www.mamasguiderecipes.com/2023/08/19/pindang-damulog-recipe-carabeef-tocino/>
Ingredients:
Main Ingredients:
1 kg washed & sliced, keep cool until ready to use pork belly
Secondary Ingredients:
1/2 cup brown sugar
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Procedure:
Step 1: You should clean and dry all of your bowls and utensils. You might want to wear gloves.
Step 2: Combine the curing powder, glutinous rice flour, pepper, salt, sugar, and garlic in a bowl.
Step 3: Add the carabao meat and massage all the ingredients to the meat for 5 minutes, or until everything is well combined.
Step 4: For three days, leave the plastic at room temperature. The interior will begin to bubble, as you can see. You should smell Vinegar and not decaying foul odor. By the third day, a lot of air will start to build up inside the plastic bag.
Step 5: Note: The fermented carabeef meat should not turn green and the bag of meat should smell fermented and not rotten.
How to Cook: Step 1: In a pan, boil a little bit of water, and add the carabeef.
Step 2: Just add about $\frac{1}{4}$ cup water or depending on the amount of meat. Avoid putting in too much water so it doesn't lose its flavor.
Step 3: Bring it to a boil and let it cook until all the water gets dry or evaporates for about 5 minutes.
Step 4: Once the pan is dry, add some oil and continue to fry the meat until it caramelized or cooked through.
Step 5: Serve it with fried rice, egg, sliced cucumber, tomatoes, and spiced vinegar dippings. Serve and enjoy!

Try This Dish

When you have finally selected and decided on a dish, you may click on **“Try this dish”** on the bottom of the card to set it on your profile history.

Features (PC)

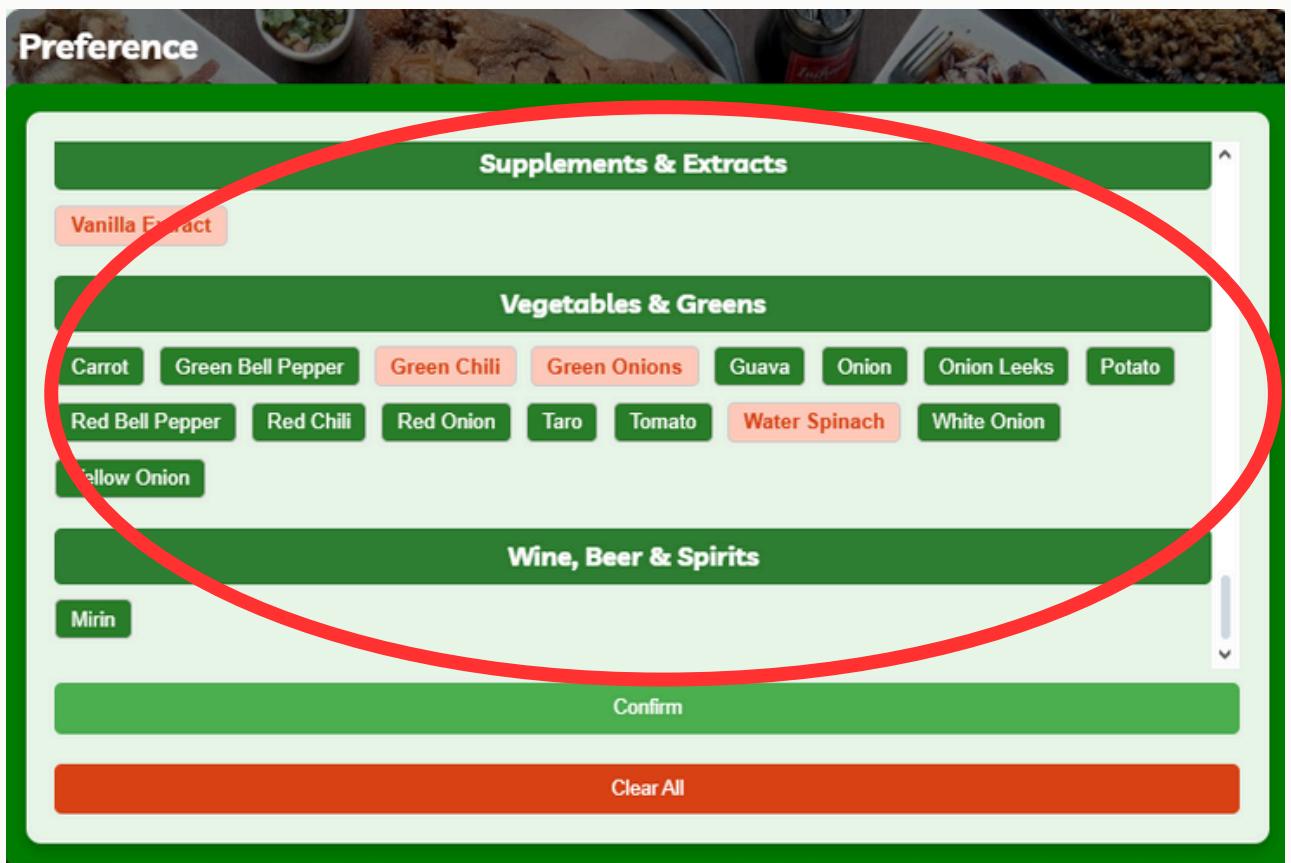
PROFILE PAGE (PC)

The screenshot displays the Profile Page (PC) interface. At the top, a black header bar contains the word "Profile" and a sub-instruction: "Learn about your dish history and set your preferences here.". Below this is a green navigation bar with a user icon labeled "Edward" on the left and a "Log Out" button on the right. The main content area is divided into two sections: "Preference" on the left and "Dish History" on the right. The "Preference" section features a large image of a dish at the top, followed by four categories: "Baking", "Beverages", "Canned Food", and "Cheeses". Each category has a list of items: Baking includes All Purpose Flour, Baking Powder, Bread Crumbs, Cake Flour, Cornstarch, Flour, Rice Flour, Vanilla, and Vanilla Extract; Beverages includes Calamansi Juice, Lemon Juice, Pineapple Juice, and Water; Canned Food includes Corn Kernel, Tomato Paste, and Tomato Sauce; Cheeses is currently empty. The "Dish History" section also features a large dish image at the top. It lists three entries: "Sisig Kapampangan Style With (Pork Belly)" (2025-02-24), "Tocino Kapampangan Style" (2025-02-16), and "Pork Menudo Kapampangan Style" (2025-02-16). Each entry includes a brief description of the ingredients. At the bottom of the page are five navigation icons: "About" (person icon), "AI Chat" (chat bubble icon), "Home" (house icon), "Recipes" (book icon), and "Profile" (user icon).

In the Profile Page, you may set your preferences, in the case that you have allergic reactions to the dishes, log out of the system or view your dish history.

Features (PC)

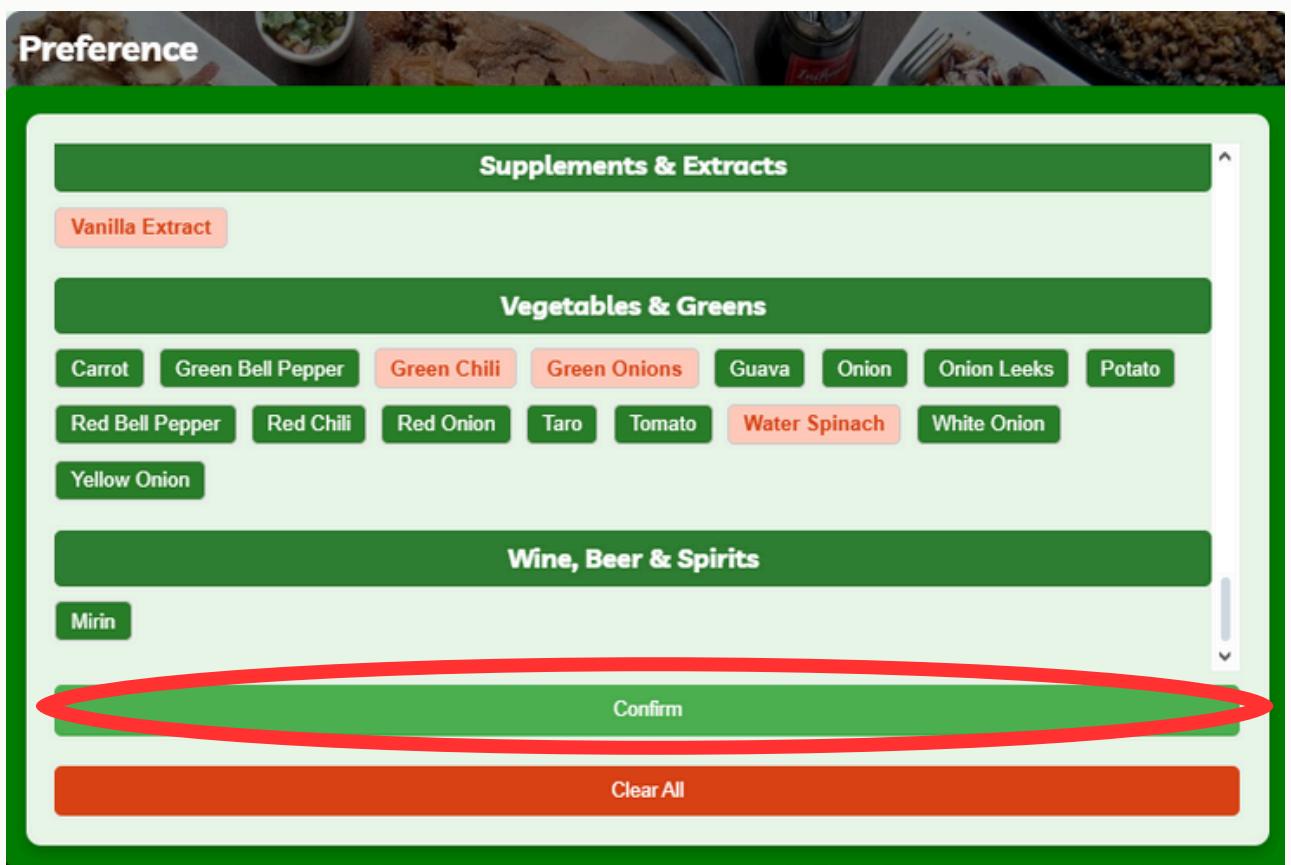
STEPS IN SETTING PREFERENCES



Step 1: On the left of the screen, click the ingredients that you want to exclude from your searches.

Features (PC)

STEPS IN SETTING PREFERENCES



Step 2: Click on the “Confirm” Button. The system will now detect if the ingredients you detect has the options, and will exclude the dish from your preferences.

Features (PC)

RECIPE LIST (PC)

Recipes
Here are the finest kapampangan recipes you should try!

Sisig Kapampangan Style With (Pork Belly)
A sizzling Kapampangan dish made from pork parts, usually served with calamansi and chili.

Sisig Kapampangan Style With (Pork Parts)
A sizzling Kapampangan dish made from pork parts, usually served with calamansi and chili.

Tocino Kapampangan Style
A sweet cured pork dish, popular as a breakfast staple in the Philippines.

Pork Menudo Kapampangan Style
A tomato-based pork stew with liver, potatoes, and vegetables.

Beef Caldereta Kapampangan Style
A rich, spicy beef stew with liver spread and vegetables.

Bringhe
Kapampangan-style paella made with glutinous rice, coconut milk, and turmeric.

Morcon
A beef roulade stuffed with eggs, sausages, and pickles.

Pindang Damulag (Carabeef Tocino)
A sweet cured pork dish, popular as a breakfast staple in the Philippines.

About AI Chat Home Recipes Profile

In this page, the user will be shown the list of recipes that the database offers. It works similarly to the recommendation page.

The user may see information such as author, servings, cooking time, ingredients, and procedure. The user may access the original links of these recipes, by clicking on the respective recipe's link.

Features (PC)

STEPS IN VIEWING A RECIPE

Recipes
Here are the finest kapampangan recipes you should try!

Sisig Kapampangan Style With (Pork Belly)
A sizzling Kapampangan dish made from pork parts, usually served with calamansi and chili.

Sisig Kapampangan Style With (Pork Parts)
A sizzling Kapampangan dish made from pork parts, usually served with calamansi and chili.

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A sweet cured pork dish, popular as a breakfast staple in the Philippines.

Pork Menudo Kapampangan Style
A tomato-based pork stew with liver, potatoes, and vegetables.

Beef Caldereta Kapampangan Style
A rich, spicy beef stew with liver spread and vegetables.

Bringhe
Kapampangan-style paella made with glutinous rice, coconut milk, and turmeric.

Morcon
A beef roulade stuffed with eggs, sausages, and pickles.

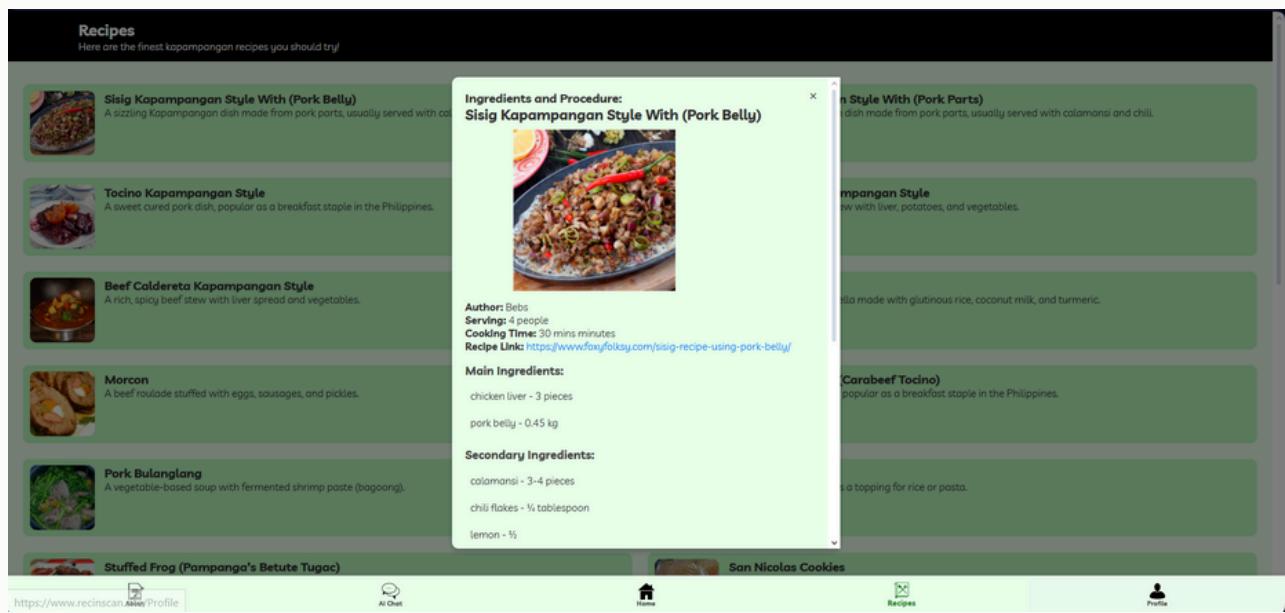
Pindang Damulag (Carabeef Tocino)
A sweet cured pork dish, popular as a breakfast staple in the Philippines.

About AI Chat Home Recipes Profile

Step 1: Click on any recipe you would like to view.

Features (PC)

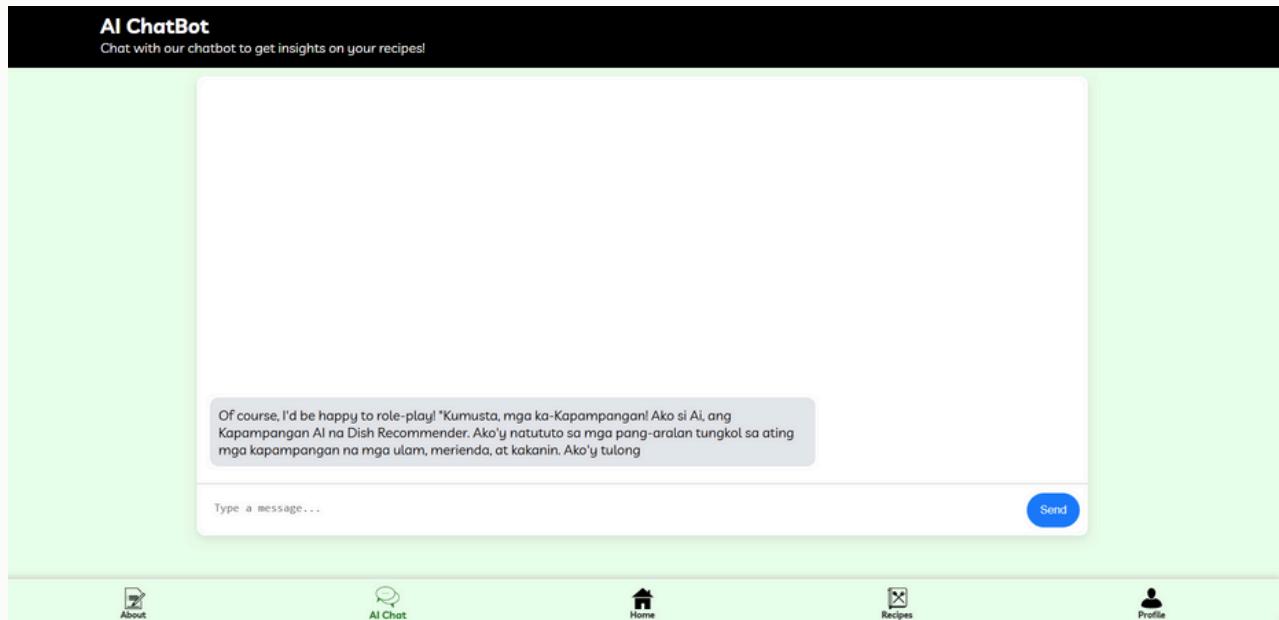
STEPS IN VIEWING A RECIPE



Step 2: The recipe you have chosen will appear in the middle of the page, showing its contents.

Features (PC)

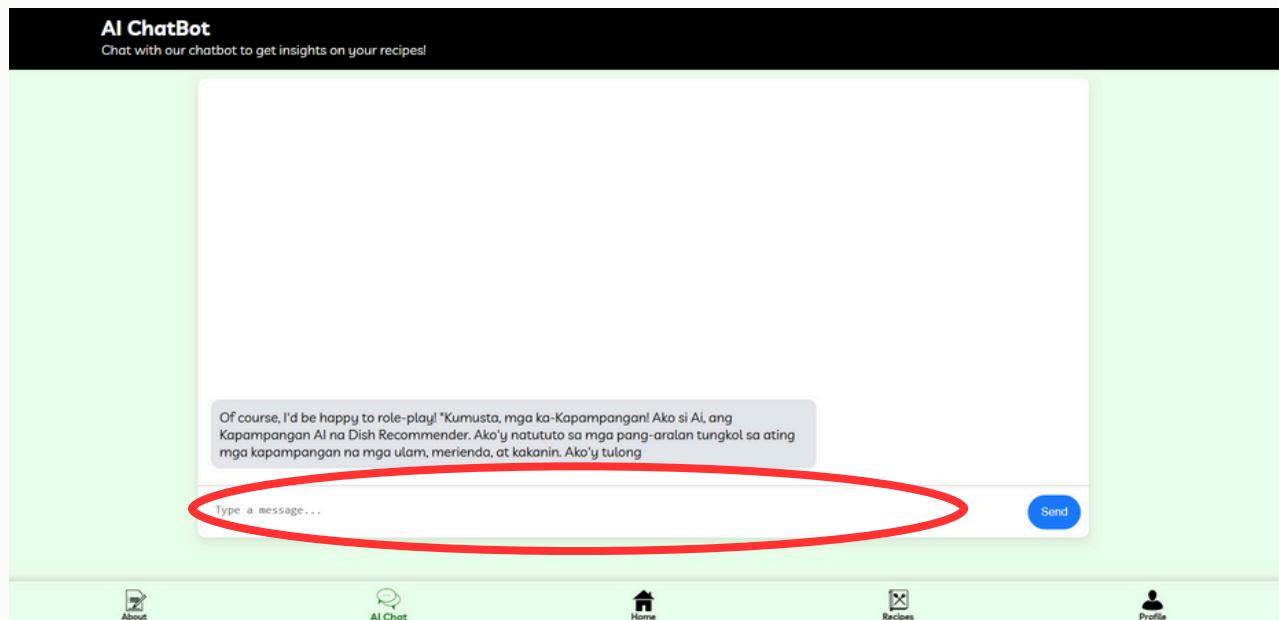
AI CHAT PAGE (PC)



The AI Chat page allows you to interact with an AI-powered chatbot that provides recommendations on Kapampangan dishes. You can type messages in the chatbox, and the AI will respond with relevant dish suggestions based on the conversation. The interface includes navigation buttons for easy access to other sections like Home, Recipes, About, and Profile.

Features (PC)

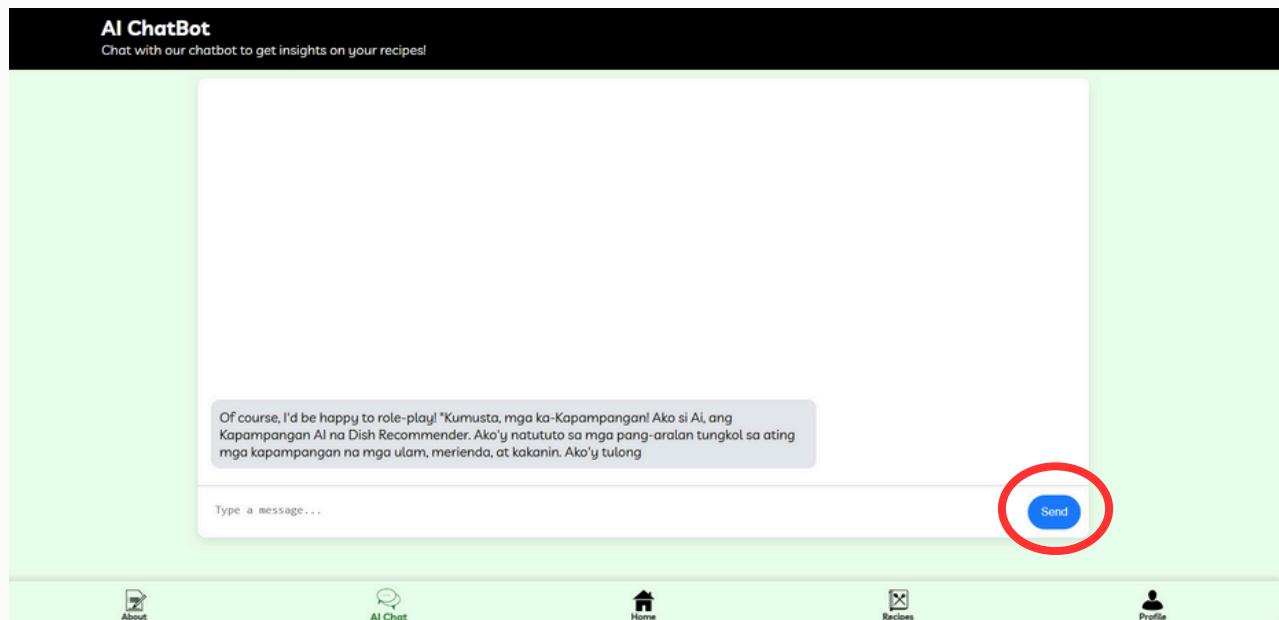
STEPS ON SENDING A MESSAGE ON THE AI CHATBOT



Step 1. Type a message on the chatbox.

Features (PC)

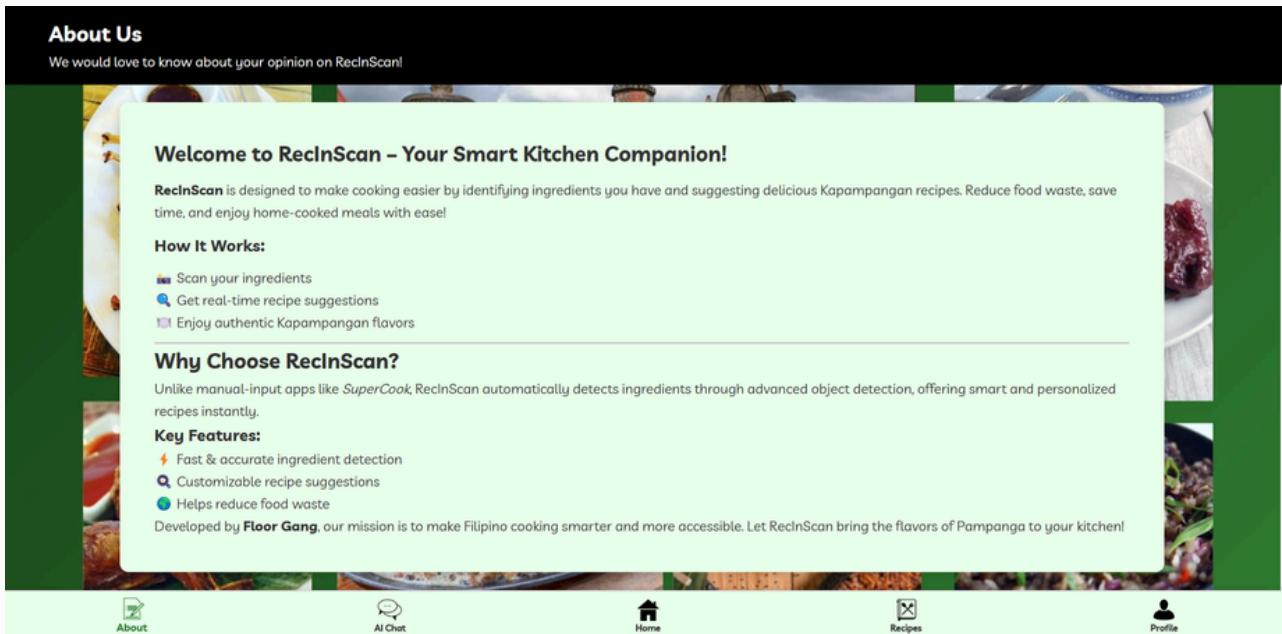
STEPS ON SENDING A MESSAGE ON THE AI CHATBOT



Step 2. Click on “Send.” The AI Chatbot will respond with an appropriate message to you based on your prompt.

Features (PC)

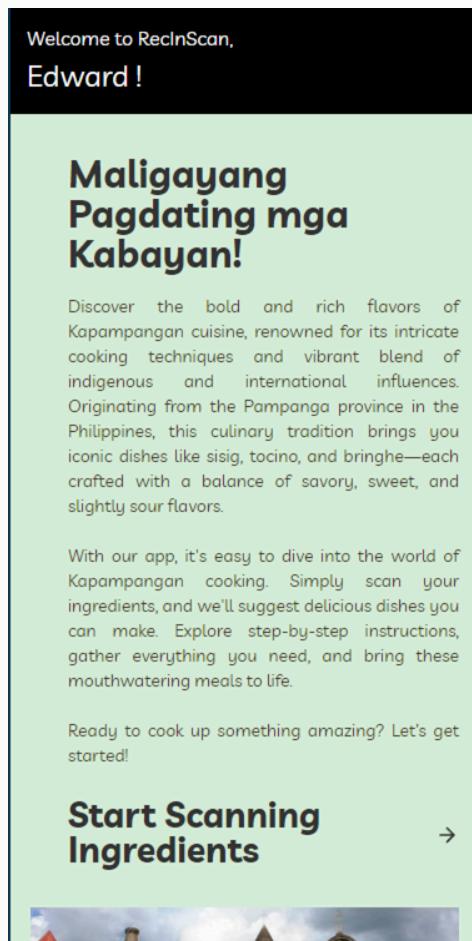
ABOUT PAGE (PC)



The About Us page introduces RecInScan as a smart kitchen companion that detects ingredients and suggests Kapampangan recipes. It highlights key features such as real-time ingredient scanning, customizable recipe suggestions, and food waste reduction. The page also emphasizes RecInScan's advantage over manual-input apps by using advanced object detection for instant recommendations.

Features (Mobile)

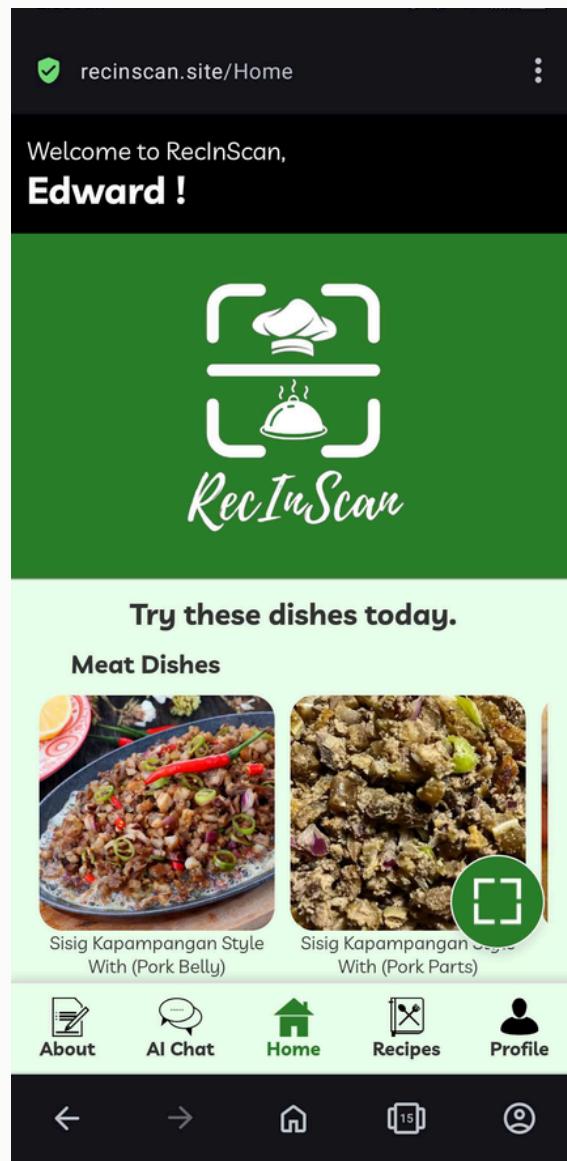
INDEX PAGE (MOBILE)



In the mobile version, the Index Page serves as the main entry point for users upon launching RecInScan. Similarly to the PC version, it offers a personalized welcome message, greeting users by name for a more engaging experience. The page introduces users to Kapampangan cuisine.

Features (Mobile)

HOME PAGE (MOBILE)

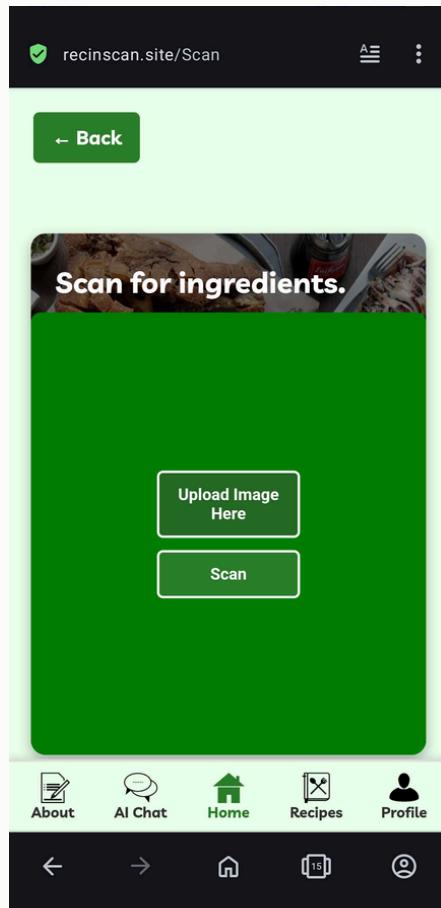


The home page of RecInScan is displayed in a mobile format. This is where you will land after you have successfully signed in the application.

To begin, click on the “Start Scanning Ingredients” link, so that you may start using RecInScan Mobile.

Features (Mobile)

INGREDIENT SCANNER (MOBILE)



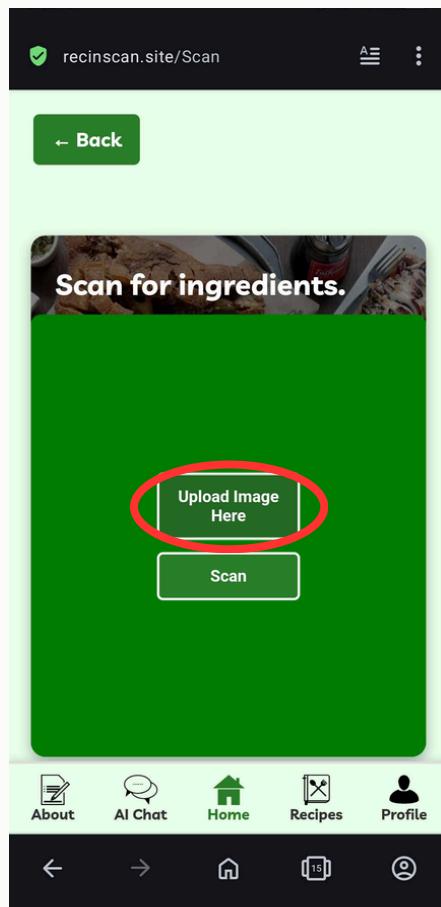
In the mobile version, the same process follows, except that the user may choose to use the camera to scan for ingredients instead of manually adding the ingredients through a file.

To scan using your camera in your phone:

1. Click on “Upload Image here”. A popup will appear on your screen to choose from your album or on your phone camera.
2. If you choose the camera, snap a photo of your ingredients.
3. Check if the photo is correct, then click on the checkmark to append.
4. Click on “Scan” to scan the image you have chosen.

Features (Mobile)

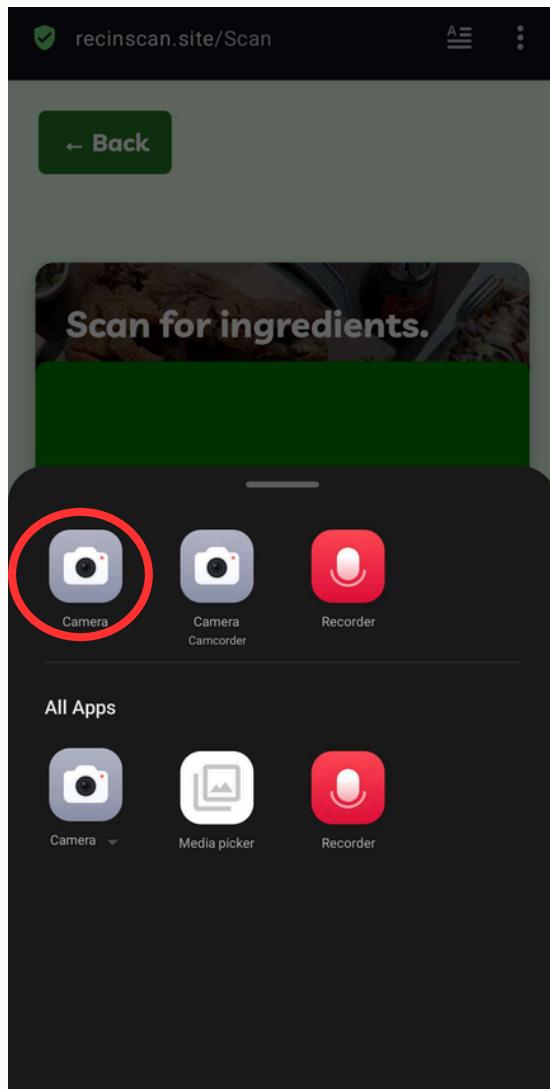
STEPS IN USING CAMERA FOR INGREDIENT DETECTION



Step 1: Click on “Upload Image here”. A popup will appear on your screen to choose from your album or on your phone camera.

Features (Mobile)

STEPS IN USING CAMERA FOR INGREDIENT DETECTION



Step 2: Choose the camera app on your mobile phone.

Features (Mobile)

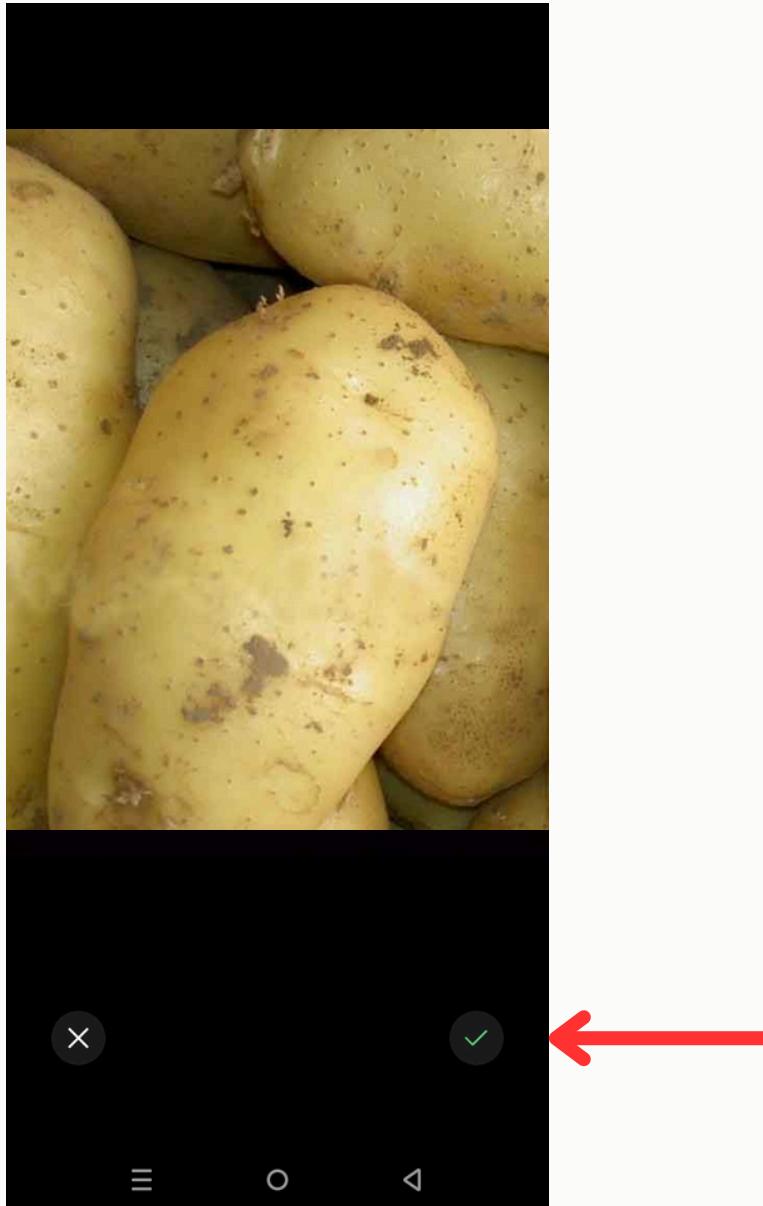
STEPS IN USING CAMERA FOR INGREDIENT DETECTION



Step 3: Snap a photo.

Features (Mobile)

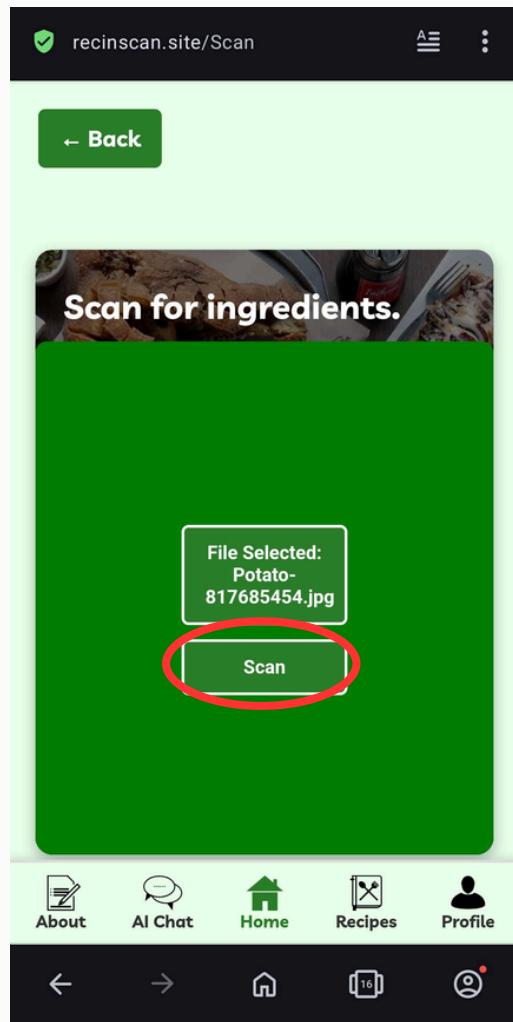
STEPS IN USING CAMERA FOR INGREDIENT DETECTION



Step 4: Check if the photo you have taken is correct, then click on the checkmark to continue.

Features (Mobile)

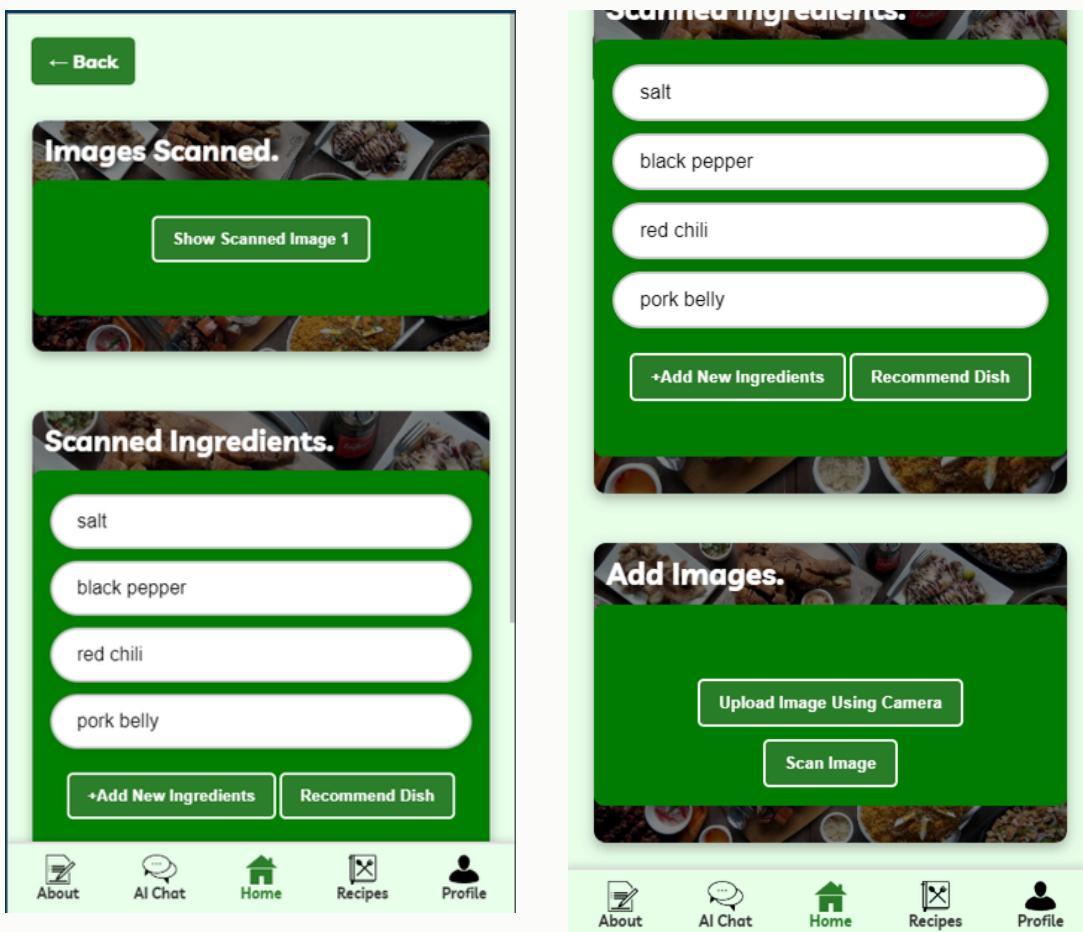
STEPS IN USING CAMERA FOR INGREDIENT DETECTION



Step 5: Click on “Scan” to scan the image you have chosen.

Features (Mobile)

DETECTED INGREDIENTS PAGE (MOBILE)

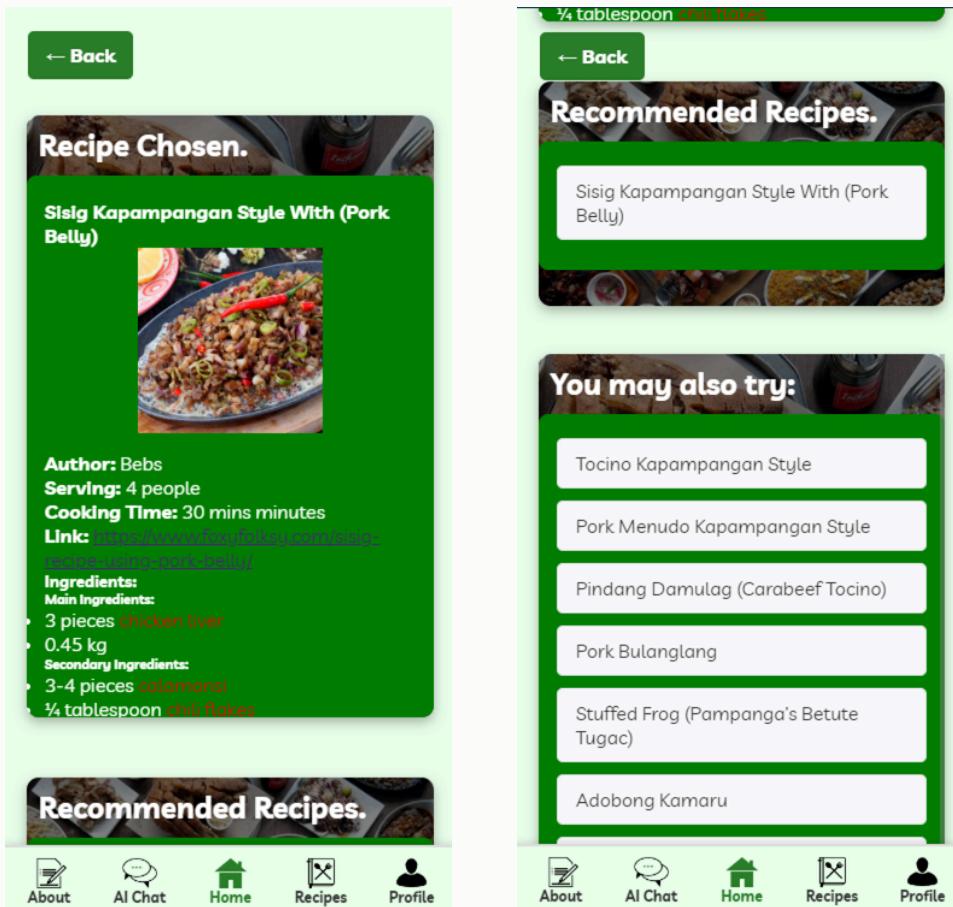


In the mobile version, the Detect page is displayed in a mobile format, from top to bottom. It contains the same cards, **Images scanned**, **Scanned Ingredients** and **Add Images**.

NOTE: To see steps on each card, please refer to the page “**DETECTED INGREDIENTS PAGE (PC)**”

Features (Mobile)

RECOMMENDATION PAGE (MOBILE)



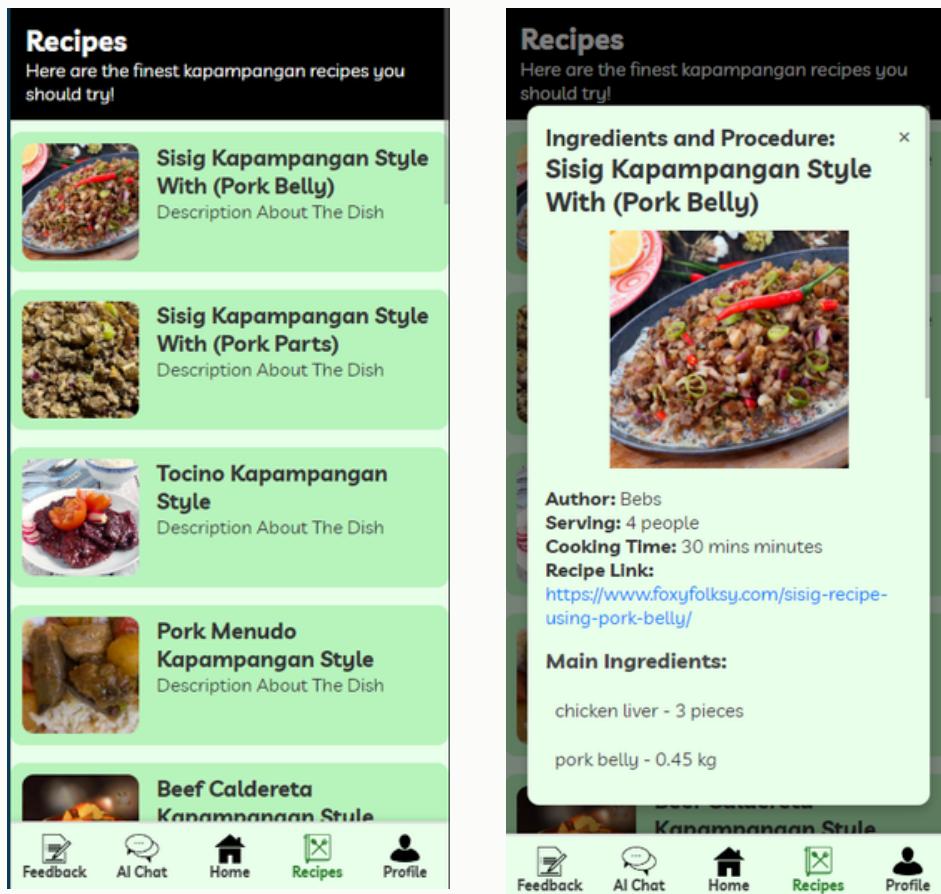
The recommendation page in mobile will show various dishes based on the ingredients detected in the detect page in a mobile format. It contains the details of the recipes.

NOTE: To see the details of each classification, please refer to the page “RECOMMENDATION PAGE (PC)”

When you have selected a dish, you may click on “**Try this dish**” on the right to set it on your profile history.

Features (Mobile)

RECIPE LIST (MOBILE)



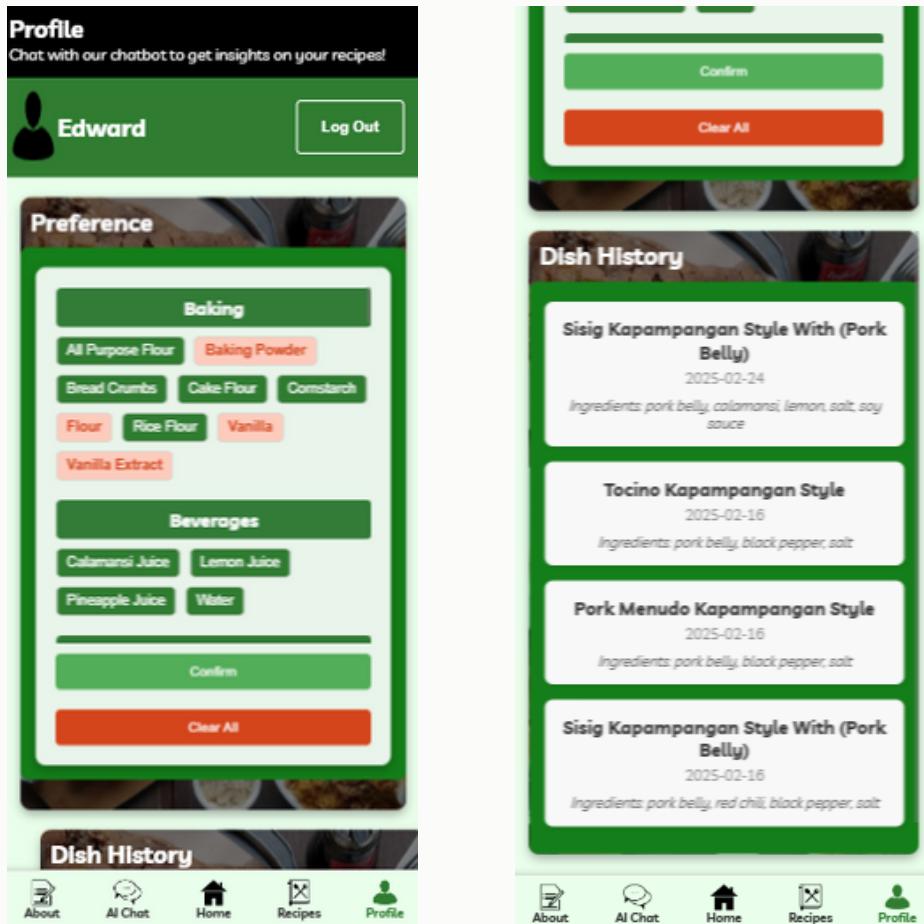
You will be shown the list of recipes that the database offers. It works similarly to the recommendation page.

The user may see information such as author, servings, cooking time, ingredients, and procedure. The user may access the original links of these recipes, by clicking on the respective recipe's link.

NOTE: To view a dish, refer to “STEPS IN VIEWING A RECIPE”.

Features (Mobile)

PROFILE PAGE (MOBILE)

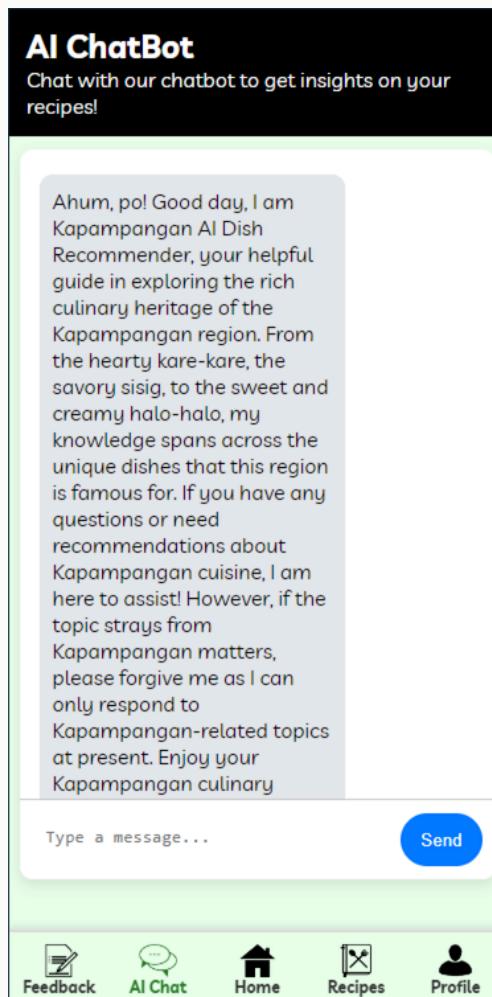


In the Profile page, you may set your preferences; in the case that you have allergic reactions to the dishes, log out of the system or view your dish history.

Note: To set preferences, refer to the page “STEPS IN SETTING PREFERENCES”.

Features (Mobile)

AI CHAT PAGE (MOBILE)



The AI Chat page allows you to interact with an AI-powered chatbot that provides recommendations on Kapampangan dishes. You can type messages in the chatbox, and the AI will respond with relevant dish suggestions based on the conversation.

NOTE: To see steps, refer to “STEPS IN SENDING A MESSAGE TO THE AI CHATBOT” page.

Features (Mobile)

ABOUT US PAGE (MOBILE)

The screenshot shows the 'About Us' page of the RecInScan mobile application. At the top, there is a dark header bar with the text 'About Us' and a subtext 'We would love to know about your opinion on RecInScan!'. Below this is a light blue header section with the title 'Welcome to RecInScan – Your Smart Kitchen Companion!'. Underneath the title, there is a paragraph of text explaining the app's purpose: 'RecInScan is designed to make cooking easier by identifying ingredients you have and suggesting delicious Kapampangan recipes. Reduce food waste, save time, and enjoy home-cooked meals with ease!' Following this is a section titled 'How It Works:' with three bullet points: 'Scan your ingredients', 'Get real-time recipe suggestions', and 'Enjoy authentic Kapampangan flavors'. Another section titled 'Why Choose RecInScan?' explains that unlike manual-input apps like SuperCook, RecInScan automatically detects ingredients through advanced object detection, offering smart and personalized recipes instantly. A 'Key Features:' section lists three features with icons: 'Fast & accurate ingredient detection' (orange arrow), 'Customizable recipe suggestions' (blue magnifying glass), and 'Helps reduce food waste' (green circle). Below this, a note states: 'Developed by Floor Gang, our mission is to make Filipino cooking smarter and more accessible. Let RecInScan bring the flavors of Pampanga to your kitchen!' At the bottom of the page is a navigation bar with five items: 'About' (selected), 'AI Chat', 'Home', 'Recipes', and 'Profile'.

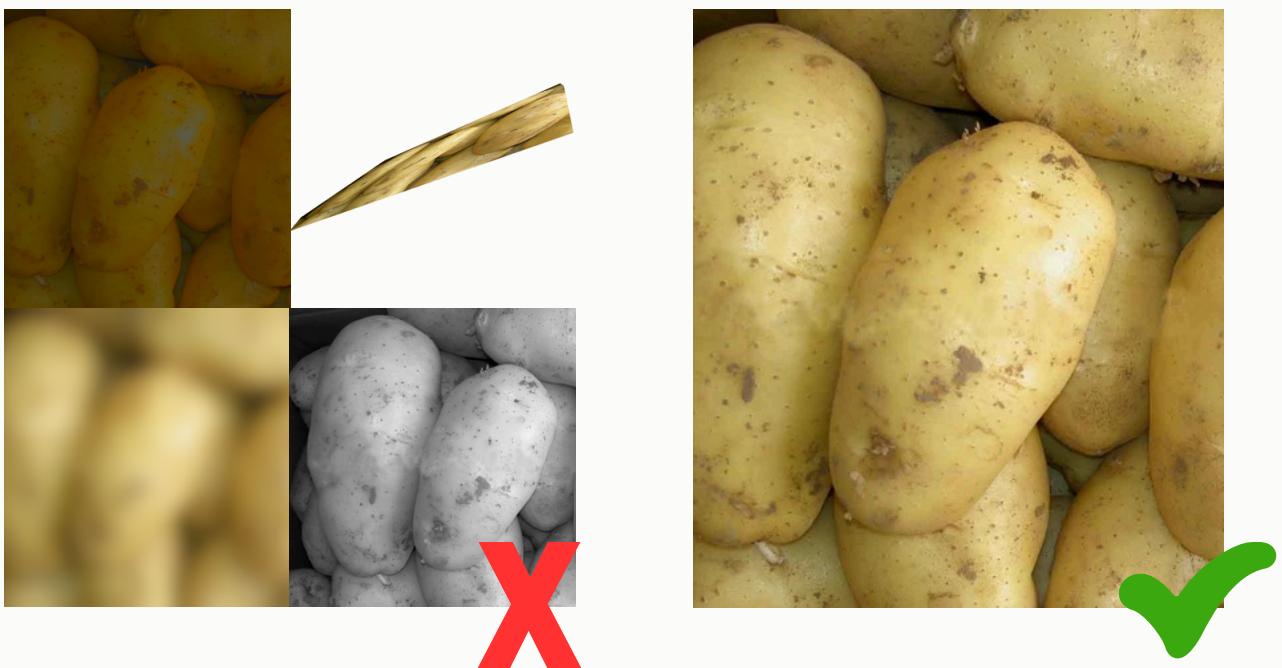
The About Us page introduces RecInScan as a smart kitchen companion that detects ingredients and suggests Kapampangan recipes. It highlights key features such as real-time ingredient scanning, customizable recipe suggestions, and food waste reduction.

Troubleshooting and FAQ

Q: Why can't the scanner detect the ingredient I have in the image I have given?

A: The application has an approximate 80% to 95% chance of detecting the ingredient you have in your image. Here are some are several factors affecting the detection:

- 1. Camera lighting** - Check if the lighting is enough, and try again.
- 2. Camera angle** - Check if the angle can show the ingredient in full, and try again.
- 3. Camera saturation** - The model may not detect if the image is not saturated enough.
- 4. Camera blurriness** - Adjust the camera for blurriness, and try again.



- 5. Ingredient not in the database** - The ingredient you have chosen may not be in the ingredient list.

Troubleshooting and FAQ

Q: The recipe I wanted isn't shown. Where is it?

A: The application will be updated with more dishes as time goes on.

Note that the application is only limited to kapampangan dishes.

Q: Can the application detect multiple ingredients?

A: The application may detect up to 2-3 ingredients at a time. We are working on a way to detect more ingredients.

Q: What happens to the images after scanning?

A: We prioritize user privacy. The images will be deleted after the prompted scan. Additionally, the content outside of ingredients is filtered.

Q: The pages won't load/I cannot access the website.

A: There are several factors as to why this may occur:

1. Your internet connection is currently unavailable.
2. The server may be down. If so, contact the authors. Contact information may be found at the last page of the User Manual.
3. The model may be processing the image you are scanning for currently. It takes a long time. Please be patient.
4. The link <https://recinscan.site> may be incorrect. Please check the spelling.

Contact Information

Carlos Ivan Famisaran



09666974510



cfamisaran.k11936222@umak.edu.ph

James Clark Periña



09551251784



jperina.a12137283@umak.edu.ph

Edward Salonga



09761507363



esalonga.k11941622@umak.edu.ph



TEAM FLOOR GANG



RecInScan