Please read the information inside this Instruction Booklet carefully and keep it as a reference manual.

These symbols are used to highlight important information:

⚠️ Warnings

ℹ️ Information and best practices

🌱 Environmental information

If you are unclear about any aspect of information in this manual please contact Urban Cultivator using support@urbancultivator.net or telephone our toll free number 1-877-352-0490, available seven days a week.
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Safety Precautions

Urban Cultivator cares about your plants and your safety. We want you to be familiar with the following safety instructions.

It is important that this instruction manual remains with the Urban Cultivator Residential appliance so that new owners can also learn about the product and relevant safety precautions.

You must carefully read through this instruction manual before installing and using the Urban Cultivator Residential.

If you are unclear about any aspect of information within please contact Urban Cultivator using support@urbancultivator.net or telephone our toll free number 1-877-352-0490, available seven days a week.

The appliance is not to be used by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

Child safety

- This appliance is designed to be operated by adults.
- Keep all packaging materials away from children and please dispose of them in a responsible manner.
- The water from your Urban Cultivator Residential is not for drinking. Biological residues may still be present and could be harmful.
- Keep your seeds, nutrients, and growing mediums in a safe, dry storage area that is well away from children.
- The Cultivator’s control panel has a child safety lock. Refer to the control panel table for more information.

Safety precautions in daily use

- Always keep the door closed.
- Do not sit or stand on the open door.
- Contaminated items and/or garbage must not be present in the Urban Cultivator Residential.
- Do not remove the grow trays or lighting shelf when the machine is watering or providing light. Refer to the control panel table for instructions on controlling the watering and lighting schedules.
- Only use products that have been designed to be used with the Urban Cultivator Residential.
- Ensure that the Urban Cultivator Residential door is always closed to avoid injury.
- Always unplug the power cord from the outlet and disconnect the water mains when not in use.
- The Urban Cultivator Residential must be serviced by a licensed professional.
- Only use genuine spare parts from Urban Cultivator or that have been CSA, UL, or CE approved. Using unauthorized components voids your warranty.
- Any attempts to fix the Urban Cultivator Residential without an authorised professional can be dangerous.
Whenever you take a grow drawer out be careful of water that may not have drained completely after a watering cycle. It can take up to ten minutes for the grow drawer to drain.

Please secure the Cultivator to the building structure using the strap and fixing provided. See below:

Vacuum breaker installation

- Install the vacuum breaker according to CSA standards.
- Install directly after the city valve for ease of access and maintenance.
- Warning: the vacuum breaker could leak in the event of a pressure drop in city water.

Disposal

- All packaging, cardboard or otherwise, can be recycled.
- The unit must be taken to a recycling centre for disposal should you cease to use your Urban Cultivator Residential, as many of its components can be recycled.
Unpacking Your Cultivator

Carefully open the product packaging and remove the Urban Cultivator Residential. We recommend that two people should remove the unit.

**Hardware and accessories**

Please check that all of the components for your Urban Cultivator Residential are accounted for, and that none have been damaged in shipping. Please refer to the checklist below:

**Component Names**

1. Counter Top (optional)
2. Door
3. Humidity Domes (x4)
4. Top & Bottom Grow Drawers & Grow Trays (x4)
5. Consumables (seeds, nutrients, measuring syringe)
6. Reservoir Access
7. Front Grill
8. Control Panel
9. Safety Wall Straps

**Fragile Components**

Grow Lights (x6)
Glass Panel & Thumb Screws (2)
*Refer to Installing The Lights And Glass Panels section.

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Check the Urban Cultivator Residential for any shipping damage. Never connect or start growing with a damaged machine. Please contact us on our toll free number 1-877-352-0490 or email support@urbancultivator.net if your Urban Cultivator Residential is damaged.
Before You Install...

Your environment

The Urban Cultivator Residential has been designed to work inside your home. Ideally, the ambient room temperature should be 55 to 90°F (13 to 32°C), and relative humidity between 30% to 60%.

Built-in

The Urban Cultivator Residential has been designed to fit under a North American kitchen counter top or work surface as a single cupboard unit. It can slide between other cupboards and only requires one opening at the front.

While no vent openings are required, you need to allow the water fill and drain hose, as well as the power supply cable, to pass through from the rear of the unit.

Ensure that your Urban Cultivator Residential is levelled. Refer to the external dimensions and installation manual diagram.

- The Urban Cultivator Residential is available with lockable castor wheels or adjustable feet so you can adjust its height.

City hook-up option

The Urban Cultivator Residential should be connected to cold water from your city main’s supply located within five feet from the Cultivator.

The unit also needs to be connected to your city drain that should be no higher than two feet from ground level. The unit is intended to be permanently connected to the city mains supply and not connected by a hose-set.

The water hose is located at the rear of the unit and comes with a 3/8” hose connection. Connect the valve from your Urban Cultivator Residential to your city water line and vacuum breaker which should supply a water pressure of around 90psi for the Urban Cultivator Residential to be able to fill and drain its reservoir effectively. Once everything is connected, switch to city mode (under menu options).

- Pipes that have not been in regular use should be cleaned with running water before connecting the Urban Cultivator Residential.

- Make sure that the water inlet and drain hoses are free of debris or dirt and are not twisted, crushed, entangled, or leaking in any way. Do not use connection hoses that have been used previously by other appliances.

- The water intake connection is equipped with a vacuum breaker that must be installed on Canadian models directly after the city valve to prevent any water from entering the drinking water supply.
Stand alone option

When the button is flashing green, it’s time to change the water in your reservoir. In stand alone mode, this is done manually.

To drain the reservoir manually:

- Place the clear drain hose from the back of the machine into a bucket or tub.
- Press from the menu on your machine.
- Select Y and press Enter.
- Discard the water.

To fill the reservoir manually:

- Remove the bottom grow drawer to expose the water reservoir.
- Use a bucket, tub or hose to slowly fill reservoir with water until you see it full.

Electrical connection

The Urban Cultivator Residential must be grounded (earthed). Urban Cultivator does not accept any responsibility should this safety measure not be followed.

Electricity can be dangerous and an unsafe plug inserted into a power socket could result in a serious safety hazard. Do not connect the Urban Cultivator Residential via an extension cable.

Ensure that the plug is still accessible after the Urban Cultivator Residential has been installed. If you need to replace the electrical cable call us toll free on 1-877-352-0490 or email support@urbancultivator.net.

Securing grow lights

1. Thumb screw: turn clockwise to tighten and anti-clockwise to loosen and release the glass light cover.
2. Twist and pull to release: turn bulb clockwise or anti-clockwise a 1/4 turn to release or lock grow light.
Connecting the power, water, and electricity

Numbered Items

1. City Water In Connection
Use the vacuum breaker & braided City Hose to connect to your city water connection. The hose comes with a standard ⅜” compression fitting.

2. City Drain Out Connection
Connect the City Drain Hose (1/2” to 3/4” hose connection) to your city drain which should be no further than 6’ from the Cultivator and 2’ up from the floor. *

3. Power Connection
Connect the Cultivator to a standard 110/240V power outlet. The electricity plug should be no further than 2’ away from the unit and should run out on the same side as the water and drain hose. The wall receptacle is non-replaceable.

4. Hole Size For All Connections
Use a 4” hole saw and remove part of the bottom shelf of the cabinet adjacent to the Cultivator where all the connections run from.

5. Adjustable Feet
Twist the Cultivators feet to adjust its overall height from 34¼” to 34 ½”

⚠️ Leave 1½” clearance gap for the door swing and handle when installing the Urban Cultivator Residential adjacent to a wall.

⚠️ Water In, City Drain Out & Electricity connections run out from one side only, the left or the right. Please contact Urban Cultivator using support@urbancultivator.net or call us toll-free: +1 877 352 0490 available seven days a week.

*DISCLAIMER: Please make sure the length of the drain line does not exceed 6 ft. In the event that a pump is used, make sure it has capacity exceeding 425GPH. Urban Cultivator will not be responsible for any losses arising from usage or failure of any additional devices connected to the unit for facilitation of plumbing or drainage. Please refer to the applicable local codes for electrical and plumbing for installation.
Technical Specifications

External dimensions

[Diagram with dimensions: 24" x 25" x 34 1/2" x 36 1/2" x 46" x 3 1/2" - 4"]
Enclosure specification

Allow an extra 1.5” (38mm) of clearance space if you are installing your Cultivator into a corner enclosure. The additional space is clearance for the Cultivator’s door handle. The door must be able to open a minimum of 90 degrees to the cabinet so that the grow drawers may slide in and out.
Installation Instructions

All plumbing work required to install the Urban Cultivator Residential should be done by a certified professional (applicable for city water hook-up only).

Remove all the product packaging before positioning the Urban Cultivator Residential.

The city hook-up version needs to be five feet from the city water connection and the drain pipe should be no higher than two feet from ground level. Both versions—the city hook-up and stand alone—need a 110V/240V power outlet to plug into.

The wall receptacle is non-replaceable.

Installing castor wheels (stand-alone model)

To install castor wheels:
1. Remove the three bolts and one rubber foot from each corner on the bottom of your Urban Cultivator Residential.
2. Tip Cultivator on its back so you can access the feet and bolts.
3. Secure castor wheels to the unit using the bolts (note: 4 extra bolts are provided with your Urban Cultivator for wheel installation).

Installing countertop (stand-alone model)

To install the countertop piece:
1. Remove the four black plastic filler pegs from the four holes in the top of the machine
2. Screw in the four stainless steel studs that were provided with your Urban Cultivator Residential counter top.
3. Position the counter top piece onto the studs and slide towards the back of the machine to lock the counter top into place.
How Your Urban Cultivator Residential Works

The grow drawers

Your Urban Cultivator Residential comes with two growing levels referred to as the top and bottom grow drawers. Both drawers are removable to provide easy access for cultivating crops, cleaning, and maintenance.

Be careful when removing the drawers as they may be heavy and unevenly balanced. We recommend putting them on your kitchen counter with the back of the drawer towards the sink where they can be safely and easily accessed when you are working with your plants.

To continue growing herbs and greens, the drawers must be returned into their original position.

Ensure that the top grow drawer is placed back into the top rails and the bottom grow drawer into the bottom rails. You can do this by sliding the uppermost edge of the grow drawer in-between the drawer guide rails.

Make sure that the drawer handle is facing towards you so that the coupler valves at the rear align themselves correctly, and that the grow drawers are pushed all the way into the machine.

Please be careful when removing the drawers as they could be unbalanced, heavy, and contain some residual water.

- If you remove a grow drawer for more than one day, turn off its watering schedule (refer to the Control Panel table).
- The bottom grow drawer receives water an hour after the top grow drawer.
- Filters located at the back of the grow drawers catch sediment and should be rinsed out with clean water every week.
- The Cultivator will continue to water according to the watering cycle. If the drawers are removed when watering, ensure that the plants receive the water that they have missed.
The control panel

The control panel controls the automated function of your Urban Cultivator Residential. You can customize the program using the menu outlined below:

Safety Lock
Hold both buttons together for 3 seconds to unlock the Control Panel. The Control Panel will lock after 60 seconds of inactivity.

LED Status Indicators
Time
Factory default is 8am

Temperature

Reservoir Water Level or Date

Relative Humidity

On / Off
Turns the Urban Cultivator Residential on and off.

Lighting Cycles
Match a lighting cycle to a list of herbs, micro-greens and lettuces.

Menu
Menu Headings
Keep pressing the menu button and scroll through all the menu options.

A city water connection fully automates plant watering and reservoir water levels.

Scrolling
Select between sub-menus.

Enter
Confirm Selection
For all available options, press enter to confirm your selection.

Set Date & Clock
Set Temp C/F
Select temperature for fan control.

Set Lights Time
Select what time to turn on the lights.

Set Water On Time
Control how long to water your plants for. Factory default is 5 minutes.

Set Recycle Rate
Control how often to drain & fill the reservoir. Factory default is 7 days.

Top Up Reservoir
*If connected to city water

Air Pump on/off/cycle
Cycle runs air pump on for 2 hours per day. Factory default is cycle. Turning off not recommended.

Set Mode
Select between standalone & city water setups. Refer to Installation Instruction for details.

Urban Cultivator
This displays your program version number.

Top Watering Cycle
Select when you would like to water your plants in the top grow tray.

Bottom Watering Cycle
Select when you would like to water your plants in the bottom grow tray.

Recycle Reservoir
Select when you want to drain & fill your reservoir.

Add Nutrients
This is a 7 day countdown.

The LED light turns on once the countdown has ended. You can set the countdown for a maximum of 7 days.
Your First Grow

Setting up your growing preferences

Now that you have installed the Cultivator, understand how it works, and are able to control it, you’ll want to set up the Cultivator’s computer system using the control panel before growing herbs and greens.

1. Release the Safety Lock -> Press and hold \( \) + \( \) for 3 seconds.

2. Press the Power button \( \) and turn your Cultivator on

3. Press the Menu button \( \) and scroll through each of the menu headings setting your preferences as you go along (see previous page “Menu Headings”)

The Cultivator waters when the lights come on.
The bottom grow drawer waters one hour after the top grow drawer.

Mixing nutrients

1. Remove the bottom grow drawer to access the reservoir.

2. Add 15ml of plant food nutrients into the reservoir.

3. Insert the lower grow drawer back into position ensuring that all the grow tray have clicked into place before closing the door.

4. The Urban Cultivator Residential will automatically mix the nutrients and draw the water along with the added nutrients from the Reservoir during its next scheduled water cycle.

Add your chosen grow nutrients into the reservoir. Make sure to follow the directions on the back of your chosen product. The Urban Cultivator Residential holds 17 L of water inside its reservoir.

Add nutrients to fresh water only.
Planting your first herbs and microgreens

1. INSERT SCREEN INTO TRAY*

*Screen not needed for Residential OR soil free grow mat

2. CHOOSE YOUR SOIL (if using)

- Sunshine #4
- Premier HP Soil
- Soil-Free Grow Mat

3. PUT SOIL IN TRAY AND SMOOTH

- Fill from ⅛ to ⅜ full if using soil

4. SEED EVENLY WITH SHAKER

- Use the applicator provided to spread seeds evenly over growing medium.

5. SECURE HUMIDITY DOME

- Ensure Vents Are Tightly Closed

6. PLACE TRAY ON SHELF IN CULTIVATOR

7. MANUAL WATERING & PROGRAM TRAYS

- Top Water Schd: Manual Water

8. LEAVE FOR 48 HOURS

- Leave dome on tray according to the Planting Guide (page 18) or until seeds germinate

9. REMOVE HUMIDITY DOME FOR REMAINING GROWING PROCESS

10. TWO WAYS TO HARVEST

- Harvest all greens
- Thin out greens and use as they grow

Use the humidity domes and their adjustable air vents for germinating seeds. The domes increase temperature and humidity levels inside to help germinate the seeds.
Top growing tips

Do Keep the Right Room Temperature and Humidity Levels

Keep your room temperature between 55°F and 90°F (13°C and 32°C), and humidity levels between 30% and 60%.

Do Keep Everything Clean

Keep your growing environment clean. Clean your reservoir, reservoir filter, and grow drawers every month, and rinse out the filter inside the grow drawers every week or two.

Don’t Overwater

Don’t overwater your plants, especially at the beginning of their lives, as it may bring on mould and mildew. We have factory set the watering levels for once every four days, but this will vary depending on what your ambient temperature and humidity is.

Do Use the Humidity Domes During Germination

Use the humidity domes to increase temperature and humidity in the grow trays when germinating seeds. Keep the domes on for the first two or three days after the seeds have been planted with the air vents closed.

Do Use Proper Soil or Pads

We highly recommend the soil brands Sunshine #4 or Premiere HP. You can use other mediums, such as our Versapak fabric sheets, but we have found better results with soil.

Don’t Add Too Much Nutrients

Overfeeding can cause damage to the plants listed in our Planting, Growing, and Cultivation Table. For best results, follow the Nutrient Feeding Table. Most quick-growing microgreens (one to two weeks) do not require any nutrients. Only longer growing greens (herbs, arugula, etc) require nutrients, and should only be added after week one or two at the earliest.

Do Sow Seeds a Little Heavy and Thin Out Young Plants

Pluck out young plants to allow others to grow and fill out.

Do Use Hydrogen Peroxide

If you accidentally keep your humidity domes on too long or overwater your plants, and your plants develop powdery mildew, you can spray them with Hydrogen Peroxide and water (1 tbsp of 17%-35% food-grade hydrogen peroxide to 1L of water). Only spray the soil, though, as this can cause your plants to rot in on themselves.

Do Love Your Plants

Take time and care with your plants. Give them the proper attention by checking for mold or signs of stress.
## Planting, Growing, and Cultivation Guide

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<th>Planting Amounts</th>
<th>Dome On Length</th>
<th>Grow Time</th>
<th>Watering Schedule</th>
<th>Weight Per Flat</th>
</tr>
</thead>
<tbody>
<tr>
<td>Malt Amaranth</td>
<td>2 tsp</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>95g</td>
</tr>
<tr>
<td>Pepper Arugula</td>
<td>1 tsp</td>
<td>2-3 days</td>
<td>3 weeks</td>
<td>1 every 4 days</td>
<td>145g</td>
</tr>
<tr>
<td>Bright Basil</td>
<td>1 tsp</td>
<td>2-3 days</td>
<td>4-5 weeks</td>
<td>1 every 5 days</td>
<td>235g</td>
</tr>
<tr>
<td>Crimson Beet Tops</td>
<td>½ cup</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>135g</td>
</tr>
<tr>
<td>Mighty Broccoli</td>
<td>1 tbsp</td>
<td>2-3 days</td>
<td>1 week</td>
<td>1 every 4 days</td>
<td>260g</td>
</tr>
<tr>
<td>Rustic Buckwheat</td>
<td>½ cup</td>
<td>2-3 days</td>
<td>1 week</td>
<td>1 every 3 days*</td>
<td>415g</td>
</tr>
<tr>
<td>Crunchy Cabbage</td>
<td>1 tbsp</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>160g</td>
</tr>
<tr>
<td>Delicate Chervil</td>
<td>2 tbsp</td>
<td>8-10 days</td>
<td>3 weeks</td>
<td>1 every 4 days</td>
<td>140g</td>
</tr>
<tr>
<td>Mild Chives</td>
<td>2 tbsp</td>
<td>4-7 days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>80g</td>
</tr>
<tr>
<td>Fragrant Cilantro</td>
<td>¼ cup</td>
<td>8-10 days</td>
<td>3 weeks</td>
<td>1 every 4 days</td>
<td>135g</td>
</tr>
<tr>
<td>Citrus Dill</td>
<td>1 tbsp</td>
<td>4-7 days</td>
<td>3 weeks</td>
<td>1 every 4 days</td>
<td>110g</td>
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<tr>
<td>Maple Fenugreek</td>
<td>½ cup</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days*</td>
<td>200g</td>
</tr>
<tr>
<td>Nutty Flax</td>
<td>1 tbsp</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>85g</td>
</tr>
<tr>
<td>Power Kale</td>
<td>1 tbsp</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>200g</td>
</tr>
<tr>
<td>Earthy Komatsuna</td>
<td>2 tsp</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>200g</td>
</tr>
<tr>
<td>Tangy Lemon Balm</td>
<td>2 tsp</td>
<td>8-10 days</td>
<td>4 weeks</td>
<td>1 every 4 days</td>
<td>95g</td>
</tr>
<tr>
<td>Robust Lentils</td>
<td>½ cup</td>
<td>2-3 days</td>
<td>1 week</td>
<td>1 every 4 days*</td>
<td>180g</td>
</tr>
<tr>
<td>Crisp Lettuce</td>
<td>1 tbsp</td>
<td>4-7 days</td>
<td>3 weeks</td>
<td>1 every 4 days*</td>
<td>65g</td>
</tr>
<tr>
<td>Aromatic Marjoram</td>
<td>1 tsp</td>
<td>4-7 days</td>
<td>4 weeks</td>
<td>1 every 4 days</td>
<td>40g</td>
</tr>
<tr>
<td>Piquant Mizuna</td>
<td>1 tbsp</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>124g</td>
</tr>
<tr>
<td>Sharp Mustard</td>
<td>1 tbsp</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>200g</td>
</tr>
<tr>
<td>Wasabi Nasturtium</td>
<td>½ cup</td>
<td>4-7 days</td>
<td>1-2 weeks</td>
<td>1 every 4 days*</td>
<td>290g</td>
</tr>
<tr>
<td>Wild Oregano</td>
<td>1 tsp</td>
<td>4-7 days</td>
<td>4 weeks</td>
<td>1 every 5 days</td>
<td>30g</td>
</tr>
<tr>
<td>Fresh Parsley</td>
<td>1 tbsp</td>
<td>4-7 days</td>
<td>3 weeks</td>
<td>1 every 4 days</td>
<td>165g</td>
</tr>
<tr>
<td>Sugar Pea</td>
<td>1 cup</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days*</td>
<td>300g</td>
</tr>
<tr>
<td>Amber Pea</td>
<td>1 cup</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>300g</td>
</tr>
<tr>
<td>Zesty Peppercress</td>
<td>1 tbsp</td>
<td>2-days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>140g</td>
</tr>
<tr>
<td>Indigo Radish</td>
<td>3 tbsp</td>
<td>2-3 days</td>
<td>1 week</td>
<td>1 every 4 days*</td>
<td>340g</td>
</tr>
<tr>
<td>Spicy Radish</td>
<td>2 tbsp</td>
<td>2-3 days</td>
<td>1 week</td>
<td>1 every 4 days*</td>
<td>300g</td>
</tr>
<tr>
<td>Woody Sage</td>
<td>2 tbsp</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>85g</td>
</tr>
<tr>
<td>Umami Savory</td>
<td>1 tsp</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 5 days</td>
<td>35g</td>
</tr>
<tr>
<td>Licorice Shiso</td>
<td>2 tsp</td>
<td>2-3 days</td>
<td>2-3 weeks</td>
<td>1 every 4 days</td>
<td>128g</td>
</tr>
<tr>
<td>Tart Sorrel</td>
<td>2 tsp</td>
<td>2-3 days</td>
<td>2 weeks</td>
<td>1 every 4 days</td>
<td>92g</td>
</tr>
<tr>
<td>Ruby Veined Sorrel</td>
<td>1 tsp</td>
<td>4-7 days</td>
<td>2-3 weeks</td>
<td>1 every 4 days</td>
<td>165g</td>
</tr>
<tr>
<td>Hearty Sunflower</td>
<td>1 cup</td>
<td>2-3 days</td>
<td>1 week</td>
<td>1 every 4 days*</td>
<td>380g</td>
</tr>
<tr>
<td>Bold Swiss Chard</td>
<td>½ cup</td>
<td>4-7 days</td>
<td>3 weeks</td>
<td>1 every 4 days</td>
<td>134g</td>
</tr>
<tr>
<td>Bangkok Basil</td>
<td>1 tsp</td>
<td>2-3 days</td>
<td>4-5 weeks</td>
<td>1 every 5 days</td>
<td>235g</td>
</tr>
<tr>
<td>Minty Thyme</td>
<td>2 tsp</td>
<td>4-7 days</td>
<td>4 weeks</td>
<td>1 every 5 days</td>
<td>50g</td>
</tr>
<tr>
<td>Sweet Wheatgrass</td>
<td>1 cup</td>
<td>2-3 days</td>
<td>1 week</td>
<td>1 every 4 days*</td>
<td>258g</td>
</tr>
</tbody>
</table>

*Soil-free option: When using soil-free grow mats, change the watering cycle to “once per day.”

Note: if planting multiple varieties on the same level, set watering to “once per four days.”
**Maintenance**

**Cleaning the grow drawer**

Clean your grow drawers between each harvest. Note that it is imperative for you to immediately clean mould or unwanted organic matter.

Do not use any chemically damaging or unhealthy cleaning products such as bleach. Using chemical cleaning products may be toxic and could potentially erode the grow drawers. You can use 30% Hydrogen Peroxide to clean the reservoir and water lines (5 tsp per gallon). Read all warning labels on the Hydrogen Peroxide labels.

Always dilute Hydrogen Peroxide and use extreme caution. Hyrdogen Peroxide is highly corrosive.

You should rinse out the filter at the rear of your grow drawers on a weekly basis.

**Cleaning the reservoir and internal water pipes**

- Drain the reservoir using the instructions on page 10.
- Re-fill the Reservoir with clean water and add your preferred cleaning agent (please follow the guidelines on the rear of the agent’s packaging. The Cultivator’s reservoir holds 17 L of water).
- Make sure the grow drawers are inserted.
- Water the top and bottom grow drawers and wait for the water to drain.
- Drain the reservoir again using the instructions on page 10.
- Re-fill the Reservoir with clean water and drain one more time ensuring that there is no residual cleaning product.

If you wipe clean the reservoir do not knock the pumps, misalign the pipes and in particular the pressure sensor that detects the water level located at the top towards the front of the Cultivator.

We recommend using a food-grade Hydrogen Peroxide. Please follow the quantity guidelines on its packaging.

Draining the reservoir sends water down and out from the Drain Hose. Ensure that drained water from the hose goes into an appropriate vessel such as a bucket. Water from your Urban Cultivator Residential is not for drinking. Biological residues may still be present and could be harmful.

**Cleaning the counter top**

Use soapy water or commonly available kitchen counter top cleaners. Do not let moisture stand on the surface.
Maintenance Procedure and Tips

A-B: Inside the reservoir

A. DRAIN AND CLEAN RESERVOIR  
(every month)
1. Use a clean cloth with warm soapy water or hyrdogen peroxide solution wipe down the interior of the reservoir.  
2. Rinse out the reservoir and drain as necessary to wash away any residual cleaning solution.

B. CHECK WATER AIR STONE / AERATOR  
(every month)
1. Locate the water mover/aerator (it is six inches long and located at the front of the reservoir).  
2. Check to see if it is clear of debris.

C-D: Inside the grow levels

C. CLEAN DRAWERS  
(every month)
1. Remove the grow drawer from the Cultivator.  
2. Use a clean cloth with warm soapy water or hydrogen peroxide solution to wipe down the grow drawer.  
3. Rinse off the drawer to wash away any residual cleaning solution.

D. CLEAN DRAWER FILTERS  
(every month)
1. Remove the sponge and wash in clean soapy water.  
2. Rinse the soap out and replace in the grow drawer.

Additional cleaning tips/options

Clean out the pipes and tubes inside the unit once a year. The best time to do this is immediately after you have cleaned your reservoir. Once the reservoir has been filled with fresh water, follow the below steps:

1. Add 2 Tbsp of 29% - 35% food grade hydrogen peroxide to your reservoir and wait approximately 15 minutes for it to disperse evenly.  
2. Run a complete manual water cycle on each level, and allow time for all of the water from each level to drain back into the reservoir.  
3. Once that’s complete, press recycle to drain and fill the reservoir with fresh new water.
Sanitation and Food Safety Recommendations

At Urban Cultivator your health and safety is our number one concern. We want to ensure that a healthy lifestyle is available for everyone. Please read the information below regarding sanitation, growing, and food safety.

People have been concerned about food safety—and naturally so, considering recent reports of food poisoning in Europe. Many people are hesitant to eat uncooked sprouts as they seem to have been the source of the outbreak. You will be happy to know that microgreens are a safe alternative to sprouts.

Microgreens are not sprouts, but rather, baby plants that are intensely flavorful and loaded with nutrients. There are differences in growing and harvesting microgreens that make them much safer than sprouts.

Starting with Seeds

Make sure that all seeds you buy have been handled as a food crop and not a farm planting seed crop. Seeds that have been in contact with animals or animal waste could be contaminated with salmonella or E. coli O157 H7, leading to food poisoning. Reputable sprouting seed suppliers test all lots of seed for contamination.

At Urban Cultivator, we follow the steps for all of our seed, as recommended by the CFIA’s Code of Practice for the Hygienic Production of Sprouted Seeds:

“We insist that our seed producers adopt GAP (Good Agricultural Practice) and provide evidence that the product was grown according to section 3 of this Code.”

We have obtained certificates of analysis for microbial pathogens of concern from our seed producers or distributors for each incoming lot.

We maintain a documented history of our seed suppliers’ adherence to specifications (e.g. analytical results, GAP records, etc.)

Each bag of seed is labelled with the name of the seed producer or distributor, the lot number, and the country of origin.

Records are kept to facilitate trace-back and recall procedures.

Sanitation

Always use clean seed (as stated above) and soil, tested for salmonella and E. coli contamination.

Sanitize equipment; regularly clean and sanitize all trays, machine and reservoir with the hydrogen peroxide rate recommended below. We recommend a thorough cleaning/disinfecting weekly, or when new trays are planted.

Don’t let sprouts or seed come in contact with manure, etc. that may have bacterial contamination.

Hands and equipment must be clean at all times for handling microgreens.

Water in your reservoir should be clean, potable water, tested for bacterial contamination.

CFIA has approved 2% chlorine from Calcium Hypochlorite as a seed sanitation method before sprouting; this is not necessary for microgreens, but can be done as an extra precaution. Ensure that there are no residual remains on finished sprouts or greens.

Rate; 85 mL Calcium Hypochlorite in 3.75 L of warm water. Mix thoroughly, and soak the seed for 20 minutes. Rinse seed thoroughly in clean water, then finish soaking time in clean water. Avoid breathing the fumes of chlorine. Masks should be worn to filter out the fumes if you choose this method. This method is extensive for the home owner growing microgreens and not necessary; it is instead recommended for sprout growers.

Alternative to using Calcium Hypochlorite:

Soak seeds in hydrogen peroxide. Add 140 mL of 5% hydrogen peroxide (20 mL if using 35% peroxide) and 20 mL of vinegar to 1L of room temperature water. Pour the solution over the seed, and let stand for 5 minutes. Make sure all of the seed is in contact with the solution. Drain and rinse the seeds several times to ensure that all of the solution has been removed. Next, plant seed as usual. This again is recommended for sanitizing seed before sprouting, and not necessary for microgreens.

Growing Conditions

The environment in which the E. coli and salmonella pathogens thrive is warm and moist. Most commercial sprouts are grown in large tanks of water, which tumble the seeds much like a washing machine tumbles clothes. In these conditions, if one sprout becomes contaminated, it will be spread to all the other sprouts in the water bath.

Microgreens are not grown in water. We recommend growing them in sterile soil or another sterile media. While a sprout bath spreads pathogens from one sprout to another, soil acts like a filter, actually removing the source of contamination.

Harvesting

While a sprout is consumed with the whole root system, seed and all, microgreens are new, small plants, just like you would find in your garden very early after seed germination. All microgreens should be harvested with clean hands, clipped at least 4 cm away from the root system and away from soil using clean, disinfected scissors (a simple wipe with hydrogen peroxide will disinfect them). Ensure all visible debris is removed from microgreens and cleaned thoroughly before consumption.

Refrigerate cut microgreens. Treat microgreens and foods containing them as you would any nutritious food.

If you love sprouts, consider microgreens. Their bright and intense flavor profiles will be much more enjoyable now that you have confidence over the fact that they are also safe to enjoy.
Frequently asked questions

Is my Cultivator pre-programmed?
Yes, it comes pre-programmed for an average growing environment and an average for all plants needs. To set it to your environment or specific plant’s needs check the manual, call our support line or check urbancultivator.net/videomanual

How many flats will I get out of one of my seed containers?
You will get 3-6 flats out of every Urban Cultivator seed containers. You can plant heavy and thin out young plants and use as you go or plant more flats thinner and let them grow out before you harvest. Try using the shaker to sow seeds evenly.

How much soil should I put in my flats?
You should fill each flat ½ to ¾ with our recommended potting soil (Sunshine #4 and Premier HP). ½ full for shorter life cycle (1-2 weeks) plants, such as peashoots, wheatgrass, sunflower, and broccoli. Fill your flat ¾ full when planting longer life cycle (2-14 weeks) plants, such as basil, oregano, arugula, beet tops, etc.

Do I mix in my seeds or cover them with dirt?
We have found great results by covering the newly sown seeds with a light dusting of soil that’s been shifted through a regular strainer. The finer soil spreads nicely and makes a protective blanket during germination. Sow your seeds over the dirt, then give them a good spray of water from a spray bottle, next cover with the sifted dirt and then another light spraying of water just to moisten the top blanket. Be careful not to spray too much or too close and wash off the thin dirt blanket.

Does my water reservoir keep itself filled?
Yes, if you received your Cultivator with City Hook-up capabilities and have it plumbed in, then it is pre-programmed to exchange the water in the reservoir once a week. If you have received your Cultivator as a Stand alone please refill as needed and recycle when required.

How often should I do maintenance on my cultivator?
Wet/dry shop vacuum or wipe down reservoir and levels every 6-8 weeks. Ensure to check filters and pumps for seed and soil build up.

What do I do if my reservoir won’t exchange?
Check to insure the connection on your city drain is open and free of blockage. If the cultivator is new it may not be primed and may need 2 to 3 minutes to prime. If it is still not draining, remove the bottom grow tray to access your reservoir. Insure there is more then 50% water inside, then reach in and make sure the pump is on and vibrating. If is, take it off the outtake hose and insure the water is running.

What do I do if my level won’t water?
Ensure the reservoir is at least 50% full of water. Ensure that the level is not set to Always Off. Ensure that the grow drawer is pushed all the way into the UC-R. If still no watering, get access to your reservoir and ensure the pump is on and primed, as listed above.

What should my lighting schedule be?
We have pre-programmed our lighting schedules for most herbs, micro greens, lettuces, etc, which is 18 hours light and 6 hours dark.
Service and Spare Parts

Please call our toll-free number 1-877-352-0490 or email support@urbancultivator.net if you think there is a problem with your Urban Cultivator Residential.

Customer Care

In the event that your Urban Cultivator Residential requires service, or you wish to purchase plant supplies and spare parts please call us toll-free on 1-877-352-0490 or email support@urbancultivator.net.

Please provide the following information when you are calling to arrange for an engineer or return of goods:

- Your name, address, zip number or postal code.
- Your contact telephone number and best time to be reached.
- Clear and concise details of the problem.
- The model and serial number of the appliance can be found on the back of the product and by scrolling to the last menu option.
- The purchase date and name of the sales representative who sold you the Urban Cultivator Residential.

Standard Guarantee Conditions

Urban Cultivator Limited guarantee that if within 12 months (labour) or within 3 years (parts) of the date of purchase this Urban Cultivator Residential appliance or any part thereof is proved to be defective due to faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials, or carriage on condition that:

- The Urban Cultivator Residential has been correctly installed and used only on the electricity supply stated on the rating plate.
- The Urban Cultivator Residential has been used in accordance to the manufacturer’s instructions.
- The Urban Cultivator Residential has not been tampered with by any person not authorised by us.
- All service work under this guarantee must be authorised by Urban Cultivator.
- Any appliance or defective component shall become the property of Urban Cultivator.
- This guarantee is in addition to your statutory and other legal rights.

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