



Waste to Fungi

Instruction Manual



Introduction

This manual will guide you through our different products, recommendations of use and disclaimers.

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The Bucket

Made with coffee grounds
and *Pleurotus Ostreatus*
spawn

Contains fully colonized
Mycelium

Ready to grow mushrooms

Cultivate up to 4 flushes

Reusable bucket



Instructions

- The bucket must not be placed in a well lit area, but never in direct sunlight.
- Temperature where the bucket is stored should remain between 18°C and 24°C for optimal results, temperature must never exceed 28°C with risks of killing the culture.
- Spray the bucket once a day to maintain good humidity levels (85% to 90%). You must not spray directly on the mushroom.
- Once the bucket doesn't fruit anymore, bring it back to Waste to Fungi or your local supplier.

Disclaimers

If there is any signs of discoloration or contamination, contact us using informations on the contact page of this instruction manual for more information and a possible exchange.

Contaminated mushrooms must not be eaten.

Contamination examples



The chamber

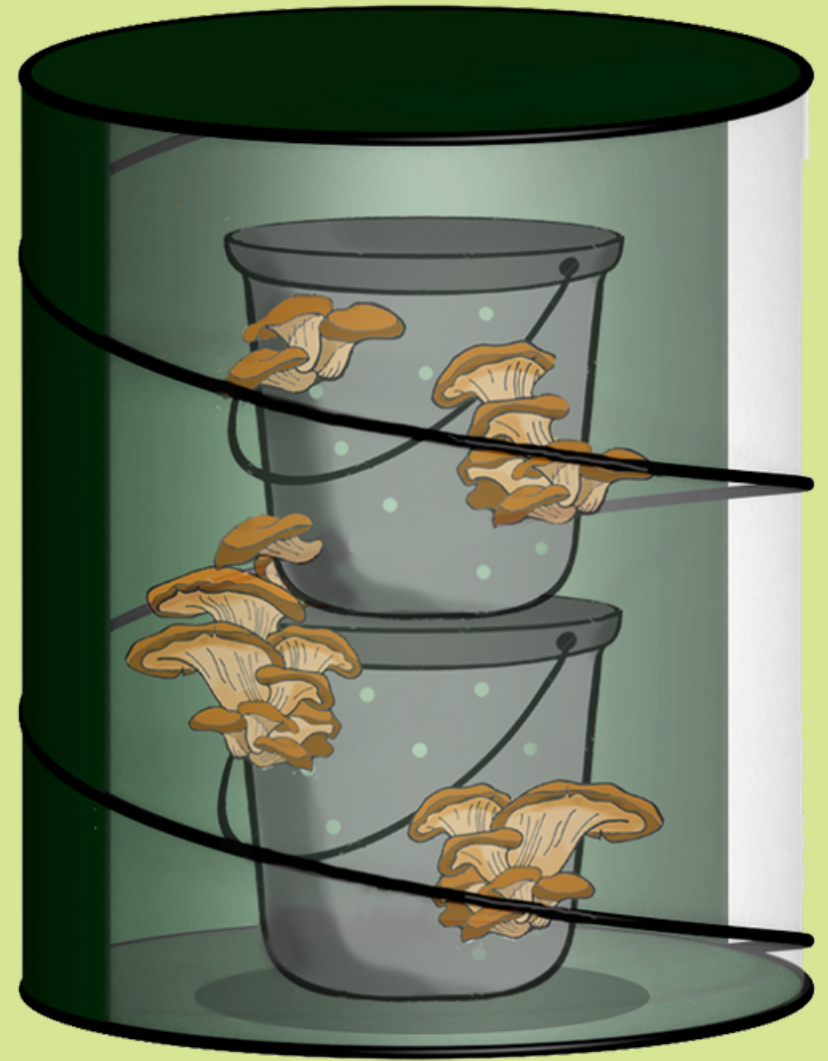
Automatically regulates
your cultivation growing
medium.

Allows you to fruit
mushrooms effortlessly.

Stack up to 3 buckets.

Controls humidity and
temperature.

Regulates airflow.





Instructions

Place the opaque side towards windows, to avoid direct sunlight on the mushrooms.

Plug-in and connect it using our application.

Keep track and follow your cultivation on the application.

Disclaimers

- The temperature of the room where you put the mushrooms must not exceed 24°C for optimal results.
- The transparent side must not be affected by direct sunlight.
- If the application notifies you of system malfunction, please contact us using our contact informations displayed on the contact information page of this manual.



*Waste
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