



GUIDA

MUSHROOM GROW BOX

It's not easy to start growing mushrooms from scratch. With this guide, we want to try to help you get the best fruiting from your substrates.

Are you ready? Let's begin...

2024



“
“Let food be the medicine
and medicine be the food.”
(Hippocrates)
”





1. Machine Preparation

Place the box in an environment not exposed to sunlight or high temperatures. Connect the sensor located near the water compartment to the magnetic cables. Fill the water compartment. Connect the machine to the power supply using a USB adapter.

2. Preparation and placement of the substrate

Check which side has already developed small primordia to decide on which side to make the incisions.

Make a Z-shaped cut on the bag without cutting into the substrate with the blade.

Place everything in the appropriate basket.



3. Ignition

Press the power button located above the display, the fan will turn on.

Turn on the lights using the button located below the display to check that they are working correctly.

If the temperature is above 25°C, press the button several times until the LED lights turn off.



5. Primordial

The inserted block, completely white, will start to grow the first primordia, the first small fruiting bodies of the mushroom, small white growths initially appearing as tiny dots after a few days. At this stage, carefully check that the first molds do not appear.

4. Monitoring of temperature and humidity

Check the display. The temperature should remain around 20-25°C and the humidity at 60-70% unless otherwise specified. In a suitable environment, the mushrooms begin to fruit without any intervention; if the humidity falls below 50%, check the environment.



6. Growth of the primordia

A few days after the ridges appear, the first mushrooms will start to take shape and structure.

The stem will begin to be distinguishable from the cap, which will take on a pin-like shape.

The strain starts to strengthen and resist molds more effectively, and growth will be faster.





7. Birth of the mushroom

Check that the humidity and temperature parameters remain constant, and monitor the water level in the tray. If the environment is suitable, the mushrooms will begin to grow and fruit without intervention; if the humidity drops below 45%, moisten the bale with a spray bottle.

8. The coral structure

At a certain point, a wonderful coral structure will develop: this is the moment when it can be said that we are approaching the harvest! The gills under the cap will also start to become distinguishable. The mushrooms will continue to develop more and more.



9. Strain development

Depending on the species, in this case we report in the manual a *Pleurotus Ostreatus*, the cap may expand, taking on a conical or button-like shape. The stem could grow taller or become particularly robust, as in the *Eringii* variety.



ENVIRONMENT MANAGEMENT FOR VARIOUS SPECIES

Edible mushrooms (e.g., Pleurotus, Agrocybe)

Light: keep the lamps on when the mushrooms are fruiting.
Ventilation: it must be working to prevent mold.



Medicinal mushrooms (e.g., Reishi, Cordyceps, Shiitake)

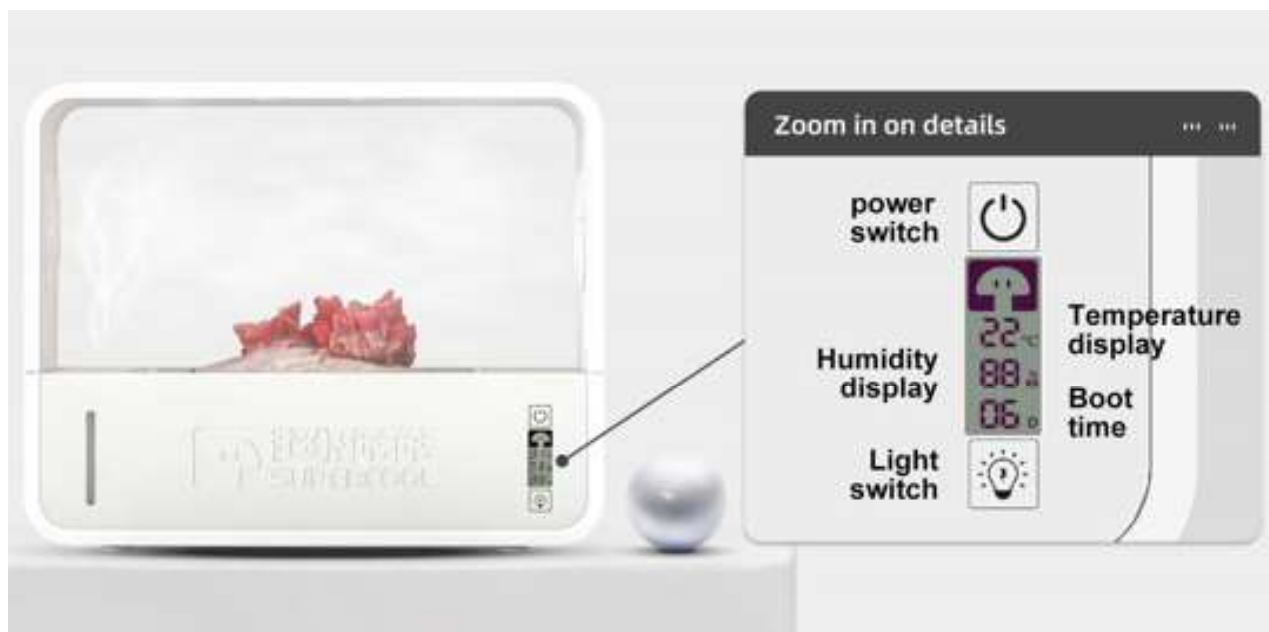
Light: they require less light, it is not necessary to turn on the LEDs. Ventilation: avoid excessive temperature fluctuations and drafts as the mycelium is very delicate.



MUSHROOMS ARE NOT FRUITING: WHAT TO DO?

Check the environmental parameters

Check that the temperature and humidity are within the optimal ranges. Make sure that the bale is not too dry or too wet.



Inspect the bale

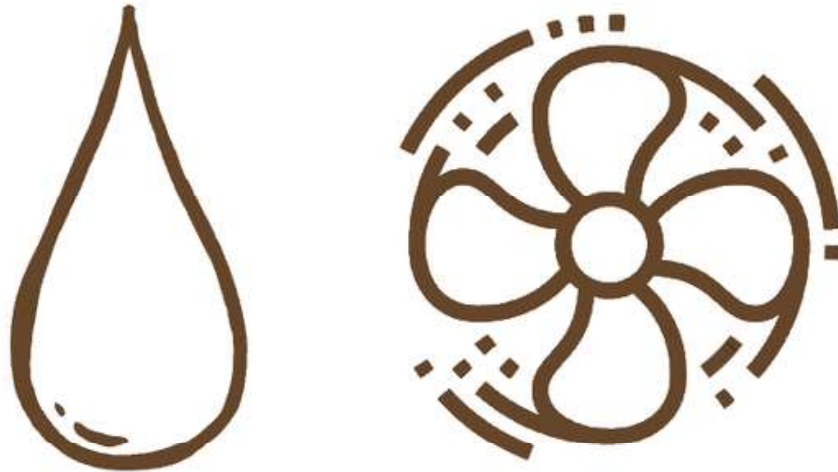
Look for signs of contamination such as yellow stains, mold, or unpleasant odors. If necessary, replace the bale with a new one.



THE MYCELIUM TURNS YELLOW

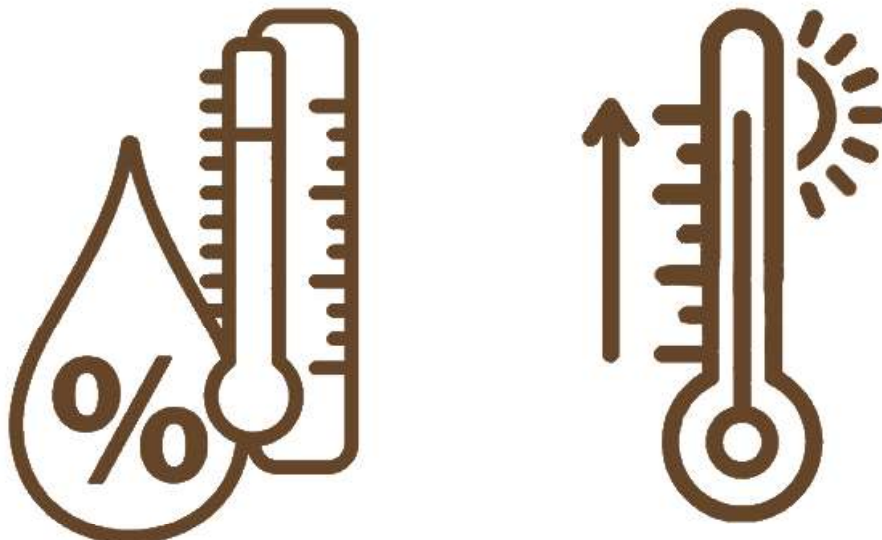
Common causes

Excess humidity or insufficient ventilation. Contamination by bacteria or mold.



Corrective actions

Reduce the humidity, place the box in a warmer environment. If the problem persists and the substrate continues to yellow, replace the bale.



GENERAL MAINTENANCE

Cleaning

Keep the grow box clean and disinfected with alcohol.



Monitoring

Regularly check the environmental parameters and the condition of the bale.

Documentation

Keep a cultivation diary to note any problems and solutions adopted to identify any issues and difficulties encountered.

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**NaturNext
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