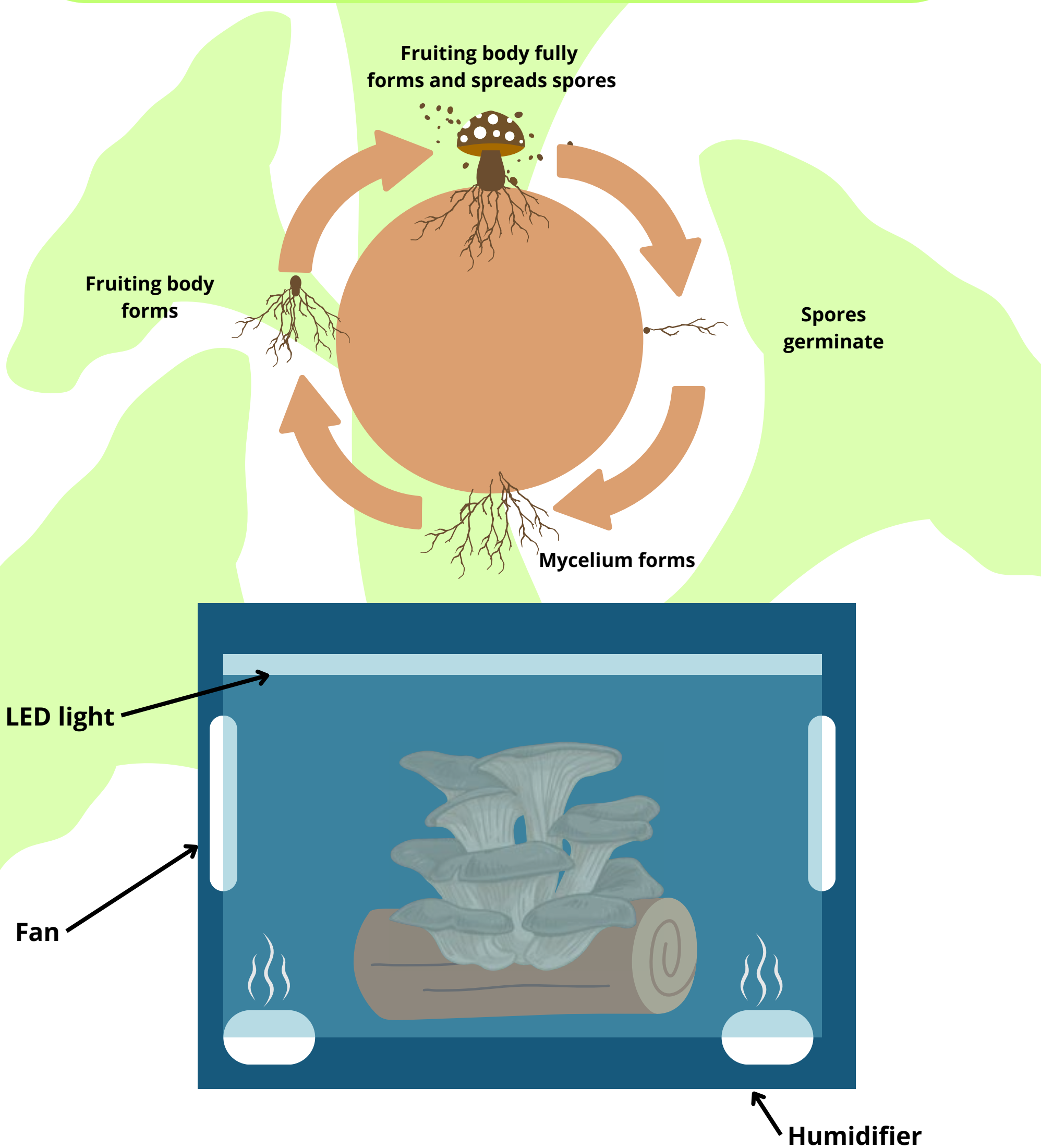


Mushroom Fruiting Chamber

While mushrooms are abundant in nature, the specific conditions they require make them somewhat difficult to grow. Mushrooms need humid, fresh and warm air. A fruiting chamber controls all of those conditions, making them ideal for mushroom growth.





- **Smart Control System:** The intelligent control system automatically detects temperature and humidity levels, creating a closed and comfortable environment that optimizes mushroom growth.
- **Humidity Maintenance:** Equipped with a humidification function to ensure that the humidity inside the box remains at a suitable level, promoting mushroom growth. Equipped with an advanced system that effectively prevents spore dispersal, ensuring a bountiful harvest every time.
- **English Version Interface:** Easy to operate and manage the growing box. This practical design allows you to easily grow mushrooms at home. With it, you can fully enjoy the fun of growing and harvesting mushrooms.
- **Multifunctional:** Suitable for cultivating various types of mushrooms, such as shiitake mushrooms. It is a wise choice for home research, mushroom cultivation, or mushroom enthusiasts.
- **Automated Features:** Time saving and effortless, suitable for both novice and experienced growers. Provides mushrooms with the right amount of humidity on a regular basis to ensure good growth and delicious taste. Well designed and made of ABS material, it is reusable, has a long service life, and provides you with a better user experience.

Setup Instructions



1. Placement

- Place the grow box on a flat, stable surface indoors.
- Avoid direct sunlight or drafts (near windows/vents).

2. Add Water

- Open the water tank or tray (usually at top or back).
- Fill with clean water up to the marked level. Do not overfill.

3. Insert Grow Medium / Mushroom Bag

- If using a ready-to-fruit mushroom bag:
 - Make a small cross cut (~10 cm) in the bag where indicated.
 - Place it inside the chamber with the opening facing up or per product design.
- If using a tray with substrate/spores:
 - Place the tray in the referenced slot/area inside the box.
 - Some mushrooms have special requirements; follow the instructions provided by the producer

4. Connect Power

- Plug the USB-C power cable into the box.
- Connect to a 5 V / 3 A power adapter (not always included).

How to Use Mushroom Grow Box?

01



Soak the mushroom growing kit for about 5 hours

02



Opening the magnet lid and the water sink of the humidifier

03



Add water to scale line on the sink

04



Place the fully exposed mushroom growing kit into the planting pot

05



Use the 5V 3A plug to energize mushroom grow box

06



Press the "start" button and "light" button to plant.

Daily Use & Care



Check Water Level

- It may be hard to see the water level on the box. So check every other to ensure water levels are high enough

Monitor Display

- Review temperature & humidity to ensure within recommended mushroom species range (usually ~21-24 °C & high humidity ~85-95%). If the humidity is too high, open the box lid. If it's too low, make sure there are no gaps for humidity to escape.

Cleaning

- After harvest or use cycle:
- Turn off and unplug the device.
- Clean the water tray and chamber with mild soap and water — do not immerse electronics. Make sure to check and clean the filters and vents with water.

Replace Consumables

- If your unit has filters or sponge inserts, replace according to manufacturer guidelines.

Species Choices: Oyster, Shiitake, Enoki, and Reishi are often suitable for indoor boxes.

Sterility Matters: Always wash hands before handling bags/trays — this reduces contamination.

Document Growth: Use display and photos to track humidity conditions & outcomes.



Example of Mushroom Kits that can be purchased from Amazon and other websites and used in the chamber



Grow Your Own Organic Mushroom Kit - Oyster Mushrooms - Indoor Growing Kit - by Happy Caps Mushroom Farm, Harvest Gourmet Mushrooms in 10-14 Days

Visit the Happy Caps Mushroom Farm Store

3.0 ★★★★★ (174) | Search this page

50+ bought in past month

\$26⁹⁹

✓prime

Save up to 16% with business pricing. Sign up for a free Amazon Business account

Colour Name: **Oyster**



- Start growing your own Shiitake mushrooms on your kitchen counter or a shelf in your home today! We recommend this kit is for experienced growers. Easy and fun to grow for the entire family!
- **EASY TO USE:** Mushrooms are one of the easiest to grow indoors! Our mushroom kits are designed for amateur growers, simply remove the block from the bag, mist daily and harvest your fresh gourmet mushrooms within two weeks.



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✓prime Two-Day

With Amazon Business, you would have saved \$846.36 in the last year. Create a free account and save up to 7% today.

Colour Name: **Shiitake**



- Start growing your own Oyster mushrooms on your kitchen counter or a shelf in your home today! We recommend this kit is for experienced growers. Easy and fun to grow for the entire family!
- **EASY TO USE:** Mushrooms are one of the easiest to grow indoors! Our mushroom kits are designed for amateur growers, simply remove the block from the bag, mist daily and harvest your fresh gourmet mushrooms within two weeks.

Growing Mushrooms

Happy Cap website



— SHIITAKE —

GROWING INSTRUCTIONS

Step 1
Cold Shock
Open the box and remove the humidity bag, spray bottle & mushroom block from the box. Put the new mushroom block in the fridge for at least 24-hours before setting it up.

Step 2
Drop Shock & Open
Remove the block from the fridge and drop it from a height of 12" onto a hard surface, to send a shock through the block. Remove the entire block from the bag and place directly onto damp paper towel onto a plate.



Step 3
Setup
Using the provided humidity tent, roll the opening of the tent up and stand it loosely over the block. Mist the block and the inside of the humidity tent 3 times per day. Find a good spot for your block to live. An ideal spot would be on a counter-top, out of direct sunlight and away from drafts or heaters.

Step 4
Harvest
Within 5 -10 days, you should see mushroom pins starting to grow all over the block. Harvest when the caps start to open up and the gills on the underside of the cap are visible, and before the caps fully flatten out. Harvest the mushrooms by cutting the stems 1/2" above the block.

Step 5
Prep for multiple harvests
Preparation for additional harvest
Remove the humidity tent and stop misting the block. Let the block rest & dry out for 1 week before attempting the next flush. Once all of the mushrooms has been harvested from the block, you need to remove all of the roots from the block gently and carefully with a small clean knife or scissors.

Step 6
Soak and Repeat
Soak the block in a pot of cold water for at least 4 hours. Set something heavy on top of the block to ensure it is fully submerged in water. Follow Steps 3-6 to begin the next flush. This block should give 2-4 harvests of mushrooms. Throw the block in the compost when it starts to fall apart or if it develops green mold.

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— OYSTER —

GROWING INSTRUCTIONS

Step 1
Open
Open the box and remove the provided humidity tent, spray bottle & mushroom block. Leave the tape on the bag. With scissors, cut a slit across one side of the plastic bag, from corner to corner. **KEEP THE BLOCK INSIDE OF THE PLASTIC BAG**



Step 2
Place
Place a damp paper towel on a plate, then set the mushroom block on top of the paper towel. Using the provided humidity tent, roll the opening of the tent up and stand it loosely over your block. Mist the block and the inside of the tent 3 times per day. Find a good spot for your block to live for the next few weeks. An ideal spot would be in the most humid part of your house on a counter-top or shelf (not inside a cupboard or closed off room). Keep out of direct sunlight and away from drafts or heaters. Stand the block up and the mushrooms will grow from the slit.

Step 3
Care
Once you see the oysters starting to pin, switch to only misting inside the bag to keep the humidity high. Avoid spray mushrooms directly.

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Step 4
Harvest
Within 10-14 days you should start seeing little mushroom pins poking out of the slit on your block. Mist inside the humidity tent multiple times a day to ensure the mushrooms are not drying out. In 5-7 days after the pins appear you will have full sized Oyster mushrooms that are ready to be harvested. Harvest when the caps are big and open, before they fully flatten out and the edges start to crack.

Step 5
Rehydrate
After you have harvested the mushrooms, clean off all of the stems from the block with a small clean knife or scissors. Continue misting the block 3 times daily and within 3 weeks you should get an additional flush of mushrooms. You can get 2 - 4 flushes of mushrooms from this block. Repeat steps 2-4. Do NOT submerge and soak the block in water.





LION'S MANE GROWING INSTRUCTIONS

Step 1

Open

Open the box and remove the provided humidity tent, spray bottle & mushroom block. With clean scissors or a small knife, make two X-shaped cuts on the black bag directly in front of the block. **KEEP THE BLOCK INSIDE OF THE PLASTIC BAG**



Step 2

Place

Place a damp paper towel on a plate, then set the mushroom block on top of the paper towel. Using the provided humidity tent, roll the opening of the tent up and stand it loosely over your block. Mist the block and the inside of the humidity tent 3 times per day. Find a good spot for your block to live. An ideal spot would be on a counter-top, out of direct sunlight and away from drafts or heaters.

Step 3

Care

Using the provided spray bottle, mist around the slits on your block and the inside of the humidity tent. Misting 3 times daily should be plenty.

Step 4

Harvest

After 7-10 days, small mushroom pins should be starting to poke out of the cuts on the block. The mushrooms will take about 7-10 days to mature. During this time, continue to mist 3-5 times a day to ensure the mushrooms do not dry out. Harvest when the mushroom begins to resemble the Mane of a Lion. White and fluffy!

Step 5

Rehydrate

After you have harvested the mushrooms, clean off all of the stems from the block with a small clean knife or scissors. Continue misting the block 3 times daily and within 3 weeks you should get an additional flush of mushrooms. You can get 2 - 4 flushes of mushrooms from this block. Repeat steps 2-4. Do NOT submerge and soak the block in water.

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**Please follow instructions provided with the
Mushroom Bag, Log or Box**

Growing Mushrooms

Recording from our Community Night

