



plantui 

*Growing plants in the
Plantui indoor garden*

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Plantui – Because everyone deserves their own garden

Growing plants in the Plantui indoor garden takes your gardening to the next level. The super intelligent technology and the lighting and watering systems give the plant everything it needs to fully develop. Thanks to the carefully designed cultivation process, the plants are far tastier and more nutritious than plants bought in the supermarket. It's fair to say that Plantui helps every plant reach its full potential.

It's easy to grow plants in the Plantui – all you need are plant capsules, water and electricity, and the Plantui device will take care of the rest. This guide contains all the essential information about our plant capsules, how to grow plants in the Plantui device and generally how to take care of the plants.

Enjoy gardening with Plantui!



Plantui plants grow from our plant capsules

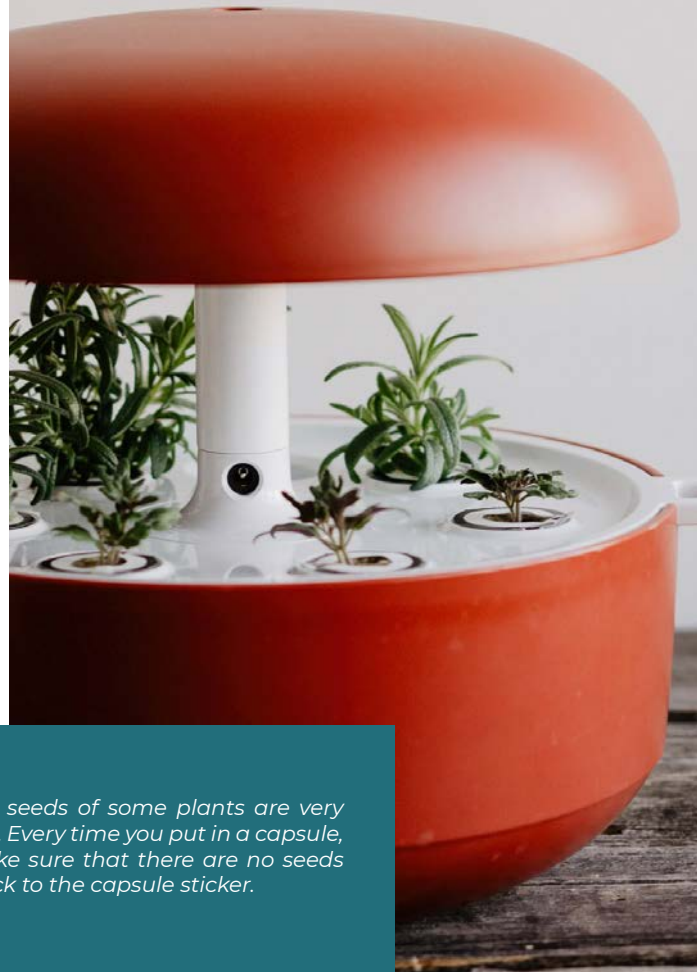
One of the main secrets of a smart Plantui indoor garden is that you don't need to use any soil for growing plants, as a Plantui uses a hydroponic process. The seeds are delivered in small ecological plant capsules made with rock-wool and the capsules are inserted in the Plantui indoor garden in the designated slots. We have selected the best, natural and GMO-free seeds for the capsules.

Included in each capsule package are three plant capsules and plant nutrient that contains all the minerals and salts that a plant needs. The Plantui plant nutrient is suitable for all plants in our range. One bag of nutrient is normally enough for the whole growing season.

PLANT CAPSULE STORAGE

The Plantui plant capsules can be kept for two years if unopened. The best way to maintain germination capacity is to store the plant capsules in their own airtight packages, protected from light in a cool place. Any normal refrigerator is ideal for this purpose.

The seeds of some plants are very tiny. Every time you put in a capsule, make sure that there are no seeds stuck to the capsule sticker.



What can you grow in a Plantui garden?

You can grow a variety of plants in the Plantui indoor garden. Starting with Plantui's plant capsules is an easy alternative for taking your first steps with growing plants. If you feel more experimental, you can grow plants from your own seeds with the Plantui Experimental Kit. We encourage you to experiment to find your favoured choice of delicious plants to grow in your Plantui garden.

The Plantui plant selection contains more than 50 varieties, so there's plenty to choose from. Our plant capsules are divided into four category groups based on their growth rate. You will get the best results if you combine plants from the same or adjacent growth groups. This will ensure your plants thrive and produce the best crops. When the plants grow at the same rate, they do not steal space from one-another - there is enough space and light for every plant.

You can also use the Plantui indoor garden to cultivate seedlings for outside, either with the original setup of the device or by adding a pre-grow tray to expand to twelve seedlings (available as a separate accessory).

SMALL DIFFERENCES BETWEEN PLANTS

Keep in mind that each individual seed will grow at their own rate, so, for example, when planting basil, one seed can sprout quickly whilst another lies dormant for a while longer. Likewise, some plants in the same growth category will also start to grow sooner than others. Don't worry, as during a growing season the differences will even out.

If some of your plants won't grow at all, please contact our customer service and we will send you a new capsule.



Plantui growth -category groups

Fast: 3-5 weeks

Various salad greens and leafy vegetables are the fastest growing plants.

Average: 5-8 weeks

Many herbs are in this group.

Slow & long-lasting: 8-12 weeks

Violets and snapdragon as well as herbs with a longer growing season are in this category.

Tomatoes and chili peppers: 12+ weeks

These plants take a long time to grow, but they are also the most long-lasting.

You can also grow superfast microgreens which only take 7-14 days to grow. For growing microgreens, you will need a Plantui with six capsule slots and the microgreens tray which is sold as a separate accessory. All accessories are available from our online store: Plantui.com

You can also experiment with growing your own seeds. For this you'll require the Experimental Kit that contains three empty plant capsules and a bag of plant nutrient. Place each seed in the empty plant capsules and they will grow from there.

Tip! We have a Facebook group called *Plantui Owners* where you can find a lot of ideas for growing experiments. You can also follow us on Instagram [@plantuiofficial](https://www.instagram.com/plantuiofficial/), [#plantui](https://www.instagram.com/plantui), [#plantuiexperimentclub](https://www.instagram.com/plantuiexperimentclub/), and [#sharemyplantui](https://www.instagram.com/sharemyplantui)





How to care for and use the plants

All plants love good care and harvesting. Some garden experts go as far as to say the healthiest plants like to be talked to. Plantui plants are guaranteed to get loving care without the need for conversation, but of course nothing stops you from sharing a word or two with your plants – they're great at keeping secrets! However, following their development is an important part of growing.

The Plantui smart garden takes care to give the plants just the right amount of water, light and nutrients, but the plants will grow better, produce better crops and thrive if you prune and use them frequently. Either keep pruning the plants before they reach the light hat or remember to add a new height block.

CARE INSTRUCTIONS

Follows these easy steps to look after the Plantui plants:

1. About every two weeks, add water + the plant nutrient that came with the plants. Check the water level every week.
2. Add a height block when the plants get close to the light hat
3. Prune and use the plants as they grow. Cut also the roots when they grow too long.
4. Wash the bowl, pump and tray after every growth cycle.

Read more about maintaining your Plantui indoor garden below.

Adding water

You can check the water level by lifting the plant tray and plants and peeking inside the water bowl. If needed, top up with water to the water mark. Remember when you add water to also add plant nutrient – one spoonful per litre of water. A measuring spoon of 1.5 ml is delivered with the device and is roughly the size of half a teaspoon.

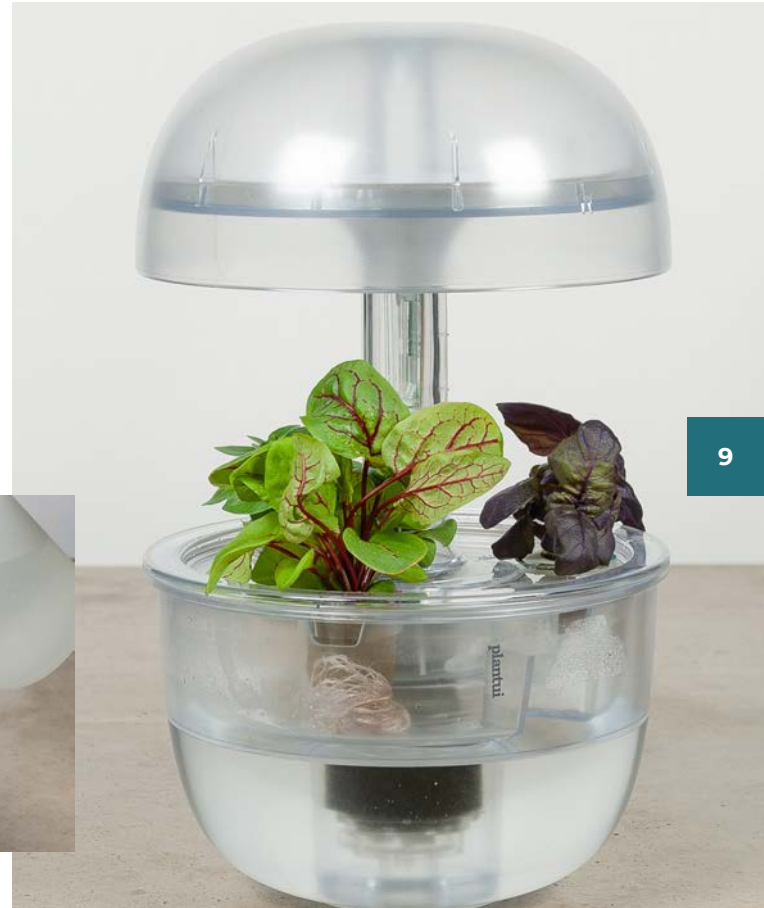
If the device is completely out of water, it will blink a blue or violet light depending on the model of your device. The water pump is also louder when there's not enough water. If water is not added in a few days, the device will eventually shut down completely. This prevents the device from breaking or overheating even when the water runs out.

When you add water, check if the roots have grown too long. It's fine to cut short any roots that reach the water bowl. This prevents them growing into the pump and causing it to break.

PLANT NUTRIENT

The secret behind the delicious taste and fast growth rate of Plantui's plants is a carefully selected, naturally balanced plant nutrient, in addition to the optimal lighting and hydroponic technology.

Plantui's plant nutrient consists of all the substances that the plants need, such as nitrogen, calcium and magnesium. In hydroponic gardening, the nutrients are readily available for the plant in the nutrient solution, which makes it easier for the plants to use them. Plantui's plant nutrient is designed in cooperation with Finnish hydroponics professionals and it is suitable for all Plantui plants.





Adding height blocks

When the plant has germinated and the first leaves have appeared on top of the plant capsule, it's time to add the first height block that came with your indoor garden. Either use the first height block that came with the device or add a boosting light block, available as an accessory.

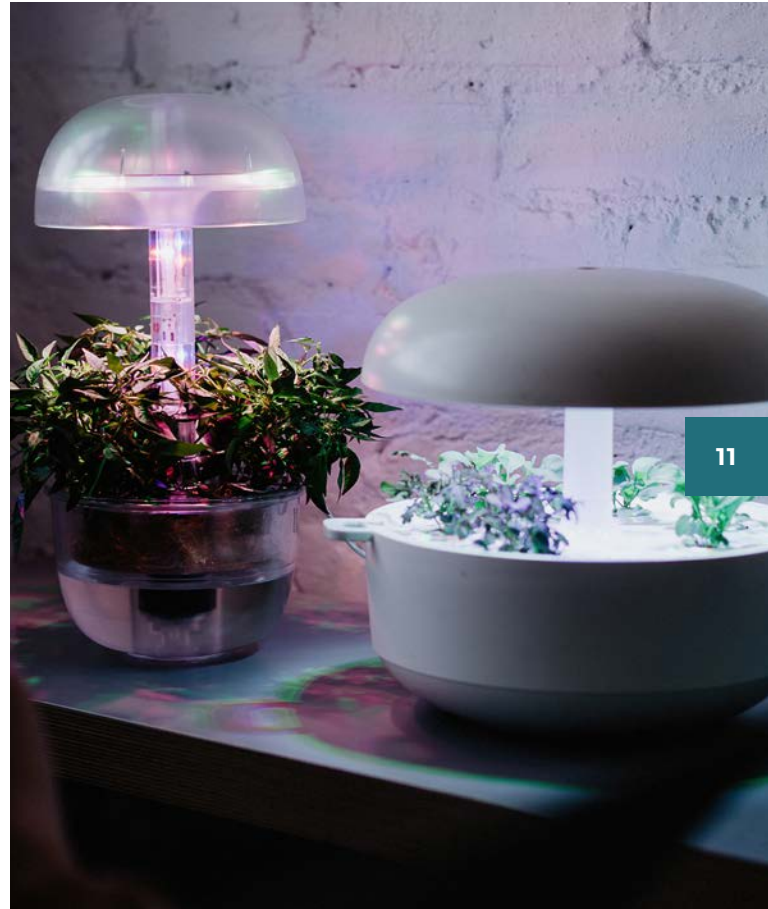
When the plants get close to the light hat, you need to add another height block. If the plants have already grown big, this could be the right time to harvest and trim the plants down to size. Then you won't always need to add another height block.

HEIGHT BLOCKS AUTOMATE LIGHT AND WATER

Depending on the height and boosting light blocks, the smart Plantui indoor garden changes the lights and the watering frequency automatically to suit each stage of growth. Without a height block the smart garden emits red light suitable for germination. The height blocks change the light settings automatically so the plants receive more green and blue light.

Even the watering frequency changes as height blocks are added. Without a height block the smart garden waters the germinating plants once a day for two minutes. With one height block, the plants get water twice a day for one minute at a time. With three or more height blocks the pump starts seven times a day for one minute at a time.

HOW THE HEIGHT BLOCKS AFFECT THE WATERING FREQUENCY





Pruning the plants for use

When the plants begin to produce crops, it's time for them to be pruned. The plants can be divided into two main groups depending on how they are pruned: i) plants that are pruned from the top, and ii) plants that are pruned from the base.

Plants that are pruned from the top, i.e. cut, include plants with stems and pairs of leaves. These are harvested by cutting the plant from the top; either one or more of the topmost pairs of leaves.

Plants that are pruned from the base include plants that grow as rosettes, they are pruned by cutting off the outermost leaves close to the stem. See which category your herbs belong to on [Plantui.com](https://www.plantui.com) or the table at the end of this guide.

PLANTS THAT ARE PRUNED FROM THE TOP

For plants such as basil, mint, thyme, rosemary, stevia, shiso, marjoram, and summer savory:

- Cut the plant when it's small, about 4-8 cm in height. Use the topmost pair of leaves.
- After that, enjoy the crop by cutting at the top. Don't let the plants grow too tall.
- New leaves and stem branches will grow by the remaining pair of leaves. The plant becomes bushier each time.

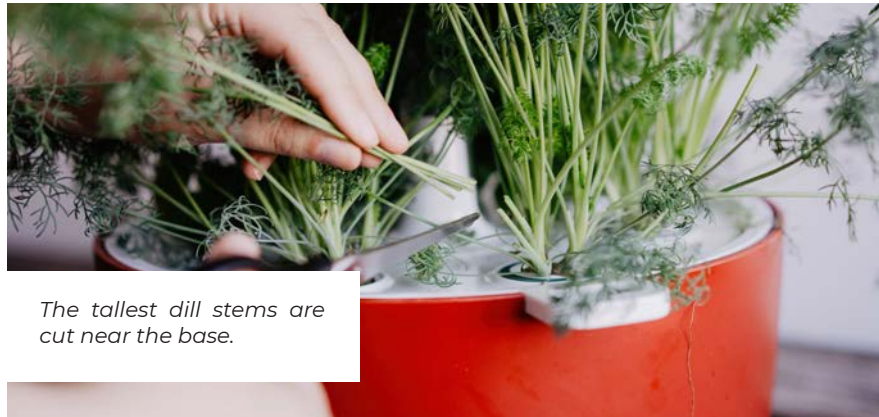


Have no worries about harvesting basil, it will keep growing. Cut basil will branch below the cutting point.

PLANTS THAT GROW AS ROSETTES

For plants such as salad greens, rocket, tatsoi, pak choi, dill, parsley, chervil, cresses, bloody sorrel, and coriander:

- These plants grow new leaves and stems from the middle of the plant and are harvested by cutting the outermost leaves near the base.



The tallest dill stems are cut near the base.



When the plant forms a flower, it is time to change the capsule

As salads and herbs grown older, they can start to grow flowers. The developing flowers can make the plant taste bitter but the plant is, of course, still usable, as all you need to do is cut off the flowers.

We at Plantui see flowering as signally it's time to finish using the plant, change the plant capsules and start the cultivation process all over again. It can also be an opportunity to try something completely new?





Leave only one tomato seedling and pull out the other stems.

Tomatoes, chili peppers and microgreens

CARING FOR TOMATOES

- Let only one seedling grow after the tomato has sprouted. Carefully pull out the other seedlings from the capsule.
- Pollinate the flowering tomatoes by gently shaking the branches every other day.
- The blooming light block, available as an accessory, will increase the growth and flowering of the tomato, as it enhances the ripening of the fruits. Set the additional light block at the same height as the buds and flowers, then later the tomatoes.
- The tomato branches can be cut if needed after the first time the plant has flowered. You can cut the lowest branches.
- When growing venus tomatoes, insert capsules in every other slot and cover the remaining holes as this variety needs space to grow.
- You can also start growing tomatoes indoors with the help of the pre-grow tray. In the summer, the tomato can be transplanted outside, to a greenhouse or potting shed.

CARING FOR CHILI PEPPERS

- Pollinate the flowering chili peppers by gently shaking the stems every other day.
- The boosting and blooming light blocks, available as accessories, help the plant grow bushier. Install the boosting light block to provide light in the lower parts of the plant. The best place for the blooming light block is where the buds and flowers and later the chili fruits develop.
- Chili peppers can be pre-grown in the Plantui device and then transplanted in summer to continue growing in a bright area.

CARING FOR MICROGREENS

- Microgreens are superfood! The crop is ready in 7-14 days.
- Microgreens are grown in the Plantui P6 device on the microgreens tray that is available as an accessory. The microgreens seeds are delivered in bags instead of capsules.
- Microgreens are seedlings of herbs and vegetables with only one pair of leaves, stem and roots.
- Microgreens produce only one crop. Use both the stems and the leaves. The crop is harvested by cutting the stem one centimetre from the tray. Cutting is easiest with scissors or a sharp knife.
- After cutting, clean the tray and other parts if needed and start growing new greens.





Plantui plants

Plantui's collection includes a wide selection of herbs, salad greens, chili peppers and tomatoes from near and far. We also have the immensely popular micro-greens. Everyone is sure to find their favourite plants in our continuously expanding selection. And you can of course always experiment with growing your own seeds.

When you grow Plantui's plants, please consider the different growth rates. If the plants grow at very different rates, they will not grow optimally when grown at the same time. That's why it is important to select plants from the same or adjacent growth-categories.

Check the growing times on [Plantui.com](https://www.plantui.com) or in the table at the end of this guide.



HERBS

- Basil
- Basil Minette
- Basil Spicy
- Basil Lemon
- Basil Thai
- Basil Dark
- Coriander
- Summer Savory
- Leaf Radish
- Lovage
- Chervil
- Marjoram
- Mint
- Oregano
- Rosemary
- Sage
- Shiso
- Stevia
- Dill
- Thyme
- Bloody Sorrel



MICROGREENS

- Microgreen Radish
- Microgreen Broccoli
- Microgreen Pak choi
- Microgreen Salad Rocket
- Microgreen Red Cabbage



SALAD GREENS

- Garden Rocket
- Wild Rocket
- Leaf Radish
- Sweet Blond
- Garden Cress
- Watercress
- Kale Curly Green
- Kale Lacy
- Pak Choi
- Pak Choi Red
- Komatsuna
- Mizuna
- Tatsoi
- Mustard Fringed Red
- Mustard Red Giant
- Mustard Wasabina



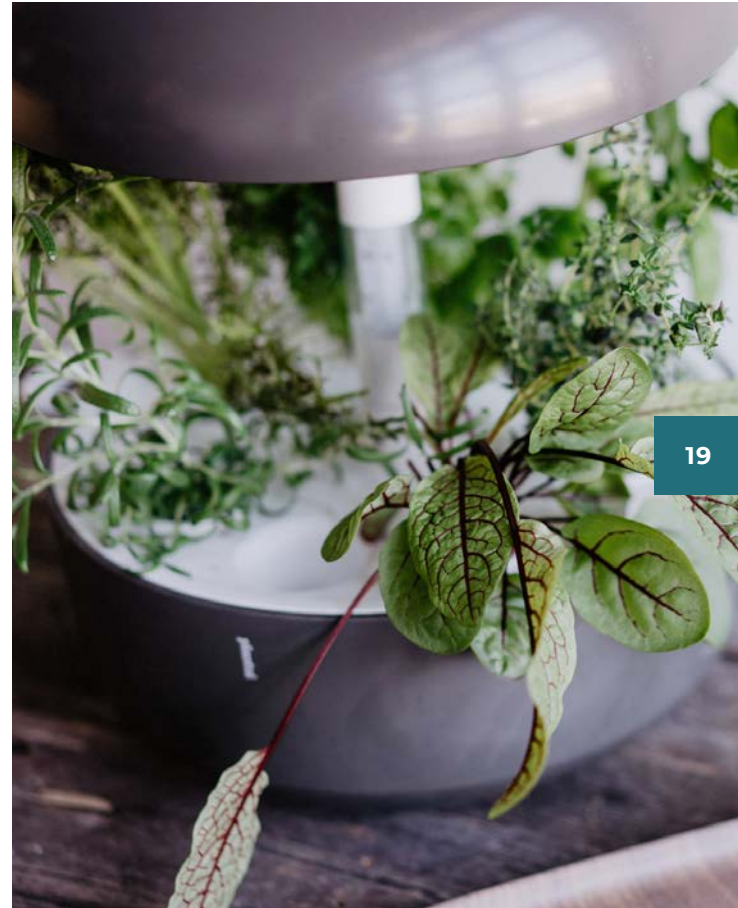
CHILI PEPPERS AND TOMATOES

- Chili Demon Red
- Cherry Tomatoes Red
- Cherry Tomatoes Venus



FLOWERS

- Horned Violet
- Snapdragon



Herbs

Our selection includes herbs for many uses.

Basil

This classic herb has many uses, not just in pesto but also as a complement for strawberries and peaches, for example.

Basil Minette

This basil variety has small, cute leaves which are deceptive as this little fellow really packs a strong taste!

Spicy Basil

An extra strong basil!

Basil Lemon

Basil with a soft hint of lemon.

Basil Thai

A sweet flavour with a hint of aniseed and liquorice.

Basil Dark

A basil with beautiful dark purple leaves.

Coriander

Coriander is an essential herb especially in Asian, Mediterranean, Mexican and French cuisine.

Summer Savory

A delicious herb, familiar from the Provence herb mix. Goes well in soups, marinades and salads for example.

Leaf Radish

A fresh herb packed with vitamins and iron, goes with everything.

Lovage

A herb that can be used in dishes as a substitute for salt.

Chervil

A classic herb for French cuisine. Chervil has a sophisticated flavour that resembles aniseed and parsley with a hint of liquorice.



Add colour with the beautiful dark basil or use lovage in place of salt.



Marjoram

As mild as oregano but with a sweet and more sophisticated taste.

Mint

A herb with a lovely scent, that can be used in desserts, fruit salads, cakes, savoury foods and also as decoration.

Oregano

The cornerstone in Greek and Italian cuisine. Goes well with beans and vegetables.

Rosemary

Try rosemary with roasted vegetables and meat.

Sage

A herb with a deep, strong and spicy flavour. The sage leaves can be fried in butter to create a lovely sauce for pasta.

Shiso

One of the most important herbs in Japanese cuisine. Use as you would basil or mint!

Stevia

A really sweet tasting herb that can be used in desserts and drinks.

Dill

Dill is a genuine classic. This tasty herb is worth growing all year round.

Thyme

A really tasty herb. Increase the flavour by gently crushing the leaves.

Bloody Sorrel

Spring-green leaves with red veins and a fresh taste. It is easy to fall in love with bloody sorrel!



Salads

Grow your own clean salads without any soil residue. There's no need to wash a Plantui salad – only the full flavour will come through in your cooking.

Garden Rocket

A fast-growing classic rocket. Sprinkle it on your pizza or add flavour to your salad!

Wild Rocket

Long decorative leaves and a peppery taste.

Leaf Radish

Our fastest growing salad.

Sweet Blond

A mild and sweet salad.

Garden Cress

A peppery herb packed with vitamins and iron. Add flavour to your sandwiches and salads!

Watercress

Superfood royalty.

Kale Curled Green

The young leaves of this nutritious kale are perfect for salads and smoothies.

Kale Lacy

A nutritious kale with beautiful decorative leaves.

Pak Choi

One of the most popular leafy vegetables in China.

Pak Choi Red

A Chinese leafy vegetable with beautiful red leaves. Packed with vitamins!

Komatsuna

The taste of Japan. A lovely fresh salad that can also be used when cooked.

Mitsuna

A mild salad green with fringed leaves, perfect in any salad.

Tatsoi

A fast growing, beautiful Asian salad.

Mustard Fringed Red

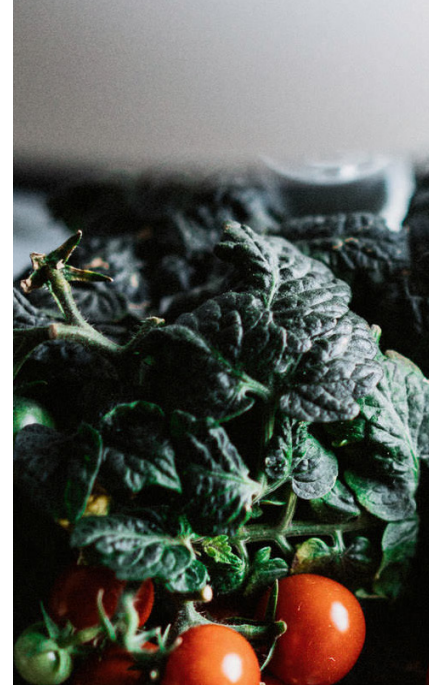
This mustard develops beautiful leaves that taste like Dijon.

Mustard Red Giant

A peppery mustard full of flavour, packed with vitamins A, B and C.

Mustard Wasabina

A mustard with wasabi flavoured leaves.





Flowers

Edible flowers are not just beautiful to look at – they also add flavour and the finishing touches to any meal.

Horned Violet

Edible violets for decorating pastries and salads. Also, give it a try in ice cubes!

Snapdragon

A lovely multi-coloured flower that decoratively crowns a pastry.

Chili peppers and tomatoes

Chili peppers and tomatoes are easy to grow at home so you'll always have them within reach. Both go well with a variety of dishes.

Chili Demon Red

Try this little devil at your own risk! This chili variety can also be pre-grown in the Plantui and later transplanted to your outdoor garden.

Cherry Tomatoes Red

A juicy home-grown cherry tomato is always full of flavour.

Cherry Tomatoes Venus

Bright as the sun!

Microgreens

Microgreens are one of our most popular products, and it's easy to see why. Not only are they a very nutritious superfood, but they also grow in just under two weeks. Our fastest microgreens can be seeded on a Monday and eaten the following Sunday.

Microgreen Radish

This is our fastest growing microgreen which will also help kickstart your digestive system.

Microgreen Broccoli

This microgreen helps you fight against cardiovascular disease and the vitamin A keeps your eyes healthy.

Microgreen Pak choi

Keep your muscles happy and your bones strong by chewing the mild pak choi.

Microgreen Salad Rocket

The potassium and iron in rocket helps you maintain a good blood pressure and strengthens your immune system.

Microgreen Red Cabbage

Red cabbage contains a lot of vitamin E, which is one of the most important antioxidants in your body; it protects your cells, slows down ageing and cares for your skin.





Experimental Kit: using empty capsules

You can experiment with growing your own seeds in a Plantui device by placing them in your empty capsules. The plant nutrient is included in the capsule package.



Plants that can be grown together

The plants are divided into different growth-category groups based on their growth rate. Select plants with the same growth rate to be grown at the same time, or from adjacent categories. This way all the plants thrive and get enough space and light.

Use your plants frequently, even every day. The plant produces the best crop when you prune regularly and correctly. Use the plants either by pruning from the top or by cutting the stem from the base. Check the table to see which group your plant belongs to.



FAST
3–5 weeks

Harvesting

Chervil Cut from base

Kales Cut from base

Komatsuna Cut from base

Leaf Radish Cut from base

Lovage Cut from base

Mizuna Cut from base

Mustards Cut from base

Pak Choi Cut from base

Pak Choi Red Cut from base

Sweet Blond salad Cut from base

Tatsoi Cut from base

Watercress Cut from base

AVERAGE 5–8 weeks	Harvesting
Basils	Cut at the top
Coriander	Cut from base
Dill	Cut from base
Flatleaf Parsley	Cut from base
Leaf Radish	Cut from base
Sage	Cut at the top
Salad	Cut from base
Stevia	Cut at the top
Summer Savory	Cut at the top
Tarragon	Cut at the top
Wild Rocket	Cut from base

SLOW & LONG-LASTING 8–12 weeks	Harvesting
Bloody Sorrel	Cut from base
Marjoram	Cut at the top
Mint	Cut at the top
Oregano	Cut at the top
Rosemary	Cut at the top
Shiso	Cut at the top
Thyme	Cut at the top
Violets	–

TOMATOES & CHILI PEPPERS 12+ weeks	Harvesting
Cherry Tomatoes Red	–
Cherry Tomatoes Venus	–
Chili Demon Red	–

Read more about pruning and using the plants on p. 12-13



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In order to minimize the carbon footprint, we also use Finnish paper in this guide

Thank you for downloading the guide. Using code HAPPYPLANTS you get -15% discount from your next purchase in plantui.com store.