



SORTIE

nutritower 
Food you can be proud of



INDOOR GARDENING SYSTEM

Imagine food that's never travelled further than from your kitchen to your plate. With the NutriTower, that's possible starting today. Our patented indoor gardening system lets you harvest fresh fruits and veggies in the comfort of your own home. At just over 5.5 feet tall and 2 feet wide, it produces plentiful food in less space than a fridge. And best of all, it does so without any soil. Which means your kitchen stays mess free, year round.



*Our proven hydroponic technology helps plants **grow 25% faster** than conventional methods. That means your tower yields enough for you to harvest something every week of the year.*

Key Features



ULTRA LOW POWER

The NutriTower was designed with your monthly utility bill in mind. Clocking in at just 200w, its ultra efficient lights and pump will lead to plentiful produce for roughly 10\$ of electricity a month.



AUTOMATIC WATERING

Not home? No sweat. Your tower comes with a cycle timer to control the pump so that your plants are always fed and happy.



SOIL FREE

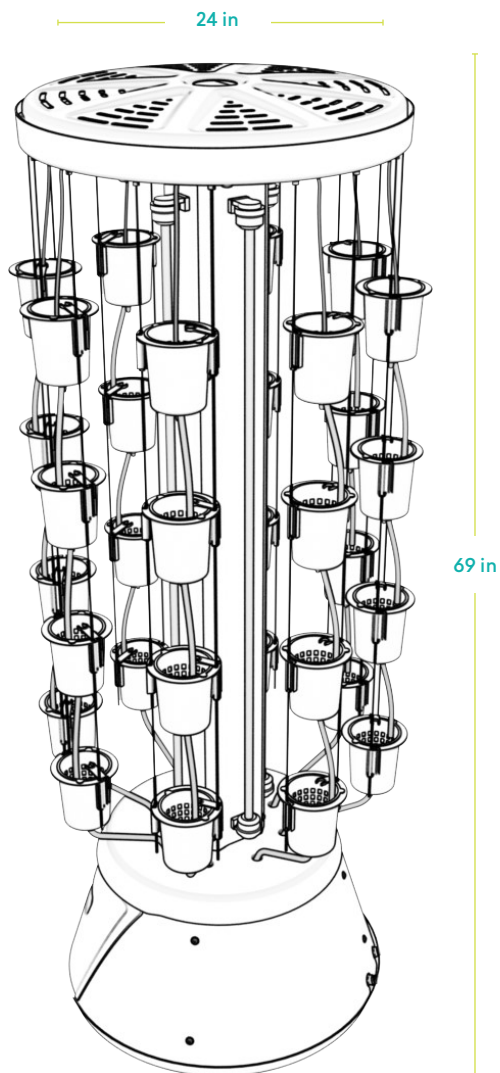
Built upon proven hydroponic technology, the NutriTower is entirely soil free. Your seedlings take root in our custom designed pots that are filled with clay pellets. They're then automatically watered by our hydration system that ensures a continuous flow of moisture and nutrients to your plants. This helps them grow up to 25% faster, all while keeping your kitchen completely mess free.



UPLIFTING LIGHTS

Proven to boost mood, our tower's full spectrum white lights have all the uplifting effects of the sun without the uv. 12h a day is all your plants need, but you may find yourself craving more.

Size and proportions



SIZE

Height: 69 in

Width: 24 in

MATERIALS

Base: Mild steel construction

Columns: Aluminum extrusions

Pots/Liners: injection molded food grade HDPE

Caps-Top and Base: vacuum formed Polypropylene

Door: Vacuum formed polypropylene

WEIGHT

Base: 50lbs

Columns: 14lbs

Full Unit: appx 68lbs

PLANTER POTS

The Nutritower comes with 32 pots standard

Small pots: 270 fl Oz – 0.8L

POWER

Ballasts: 2 lamp ballasts x 2 auto ranging 120V-240V

LAMPS

4x – T5 flourescent – 6500K-54W

PUMP

120V – 40W

Pump Lift: 1.7m Head Min

Water storage: 3.5 Gallons – 13.2L

Tested varieties

Here are all the varieties we've successfully grown:

From tomatoes to eggplants and fresh herbs to leafy greens, the Nutritower grows an astounding variety of produce that'll make your meals irresistible.



LETTUCE

Romaine
Boston Butter
Deer Tongue
Oak Leaf



GREENS

Swiss Chard
Kale
Spinach
Arugula



FRUITS / VEGGIES

Tomatoes
Eggplants
Peas
Beans
Peppers



HERBS

Basil, Cilantro, Oregano,
Mint, Rosemary, Parsley,
Thyme, Chives, Tarragon,
Lavender

Seeds, nutrients and accessories

We've worked with a team of the world's leading agronomists to develop a custom nutrient solution that'll help your plants bloom and grow. Adding a regular dose to your water helps keep your plants healthy and bright.

For just \$50 per quarter, we'll send a selection of seasonal vegetable seeds and nutritonic (liquid fertilizer) to your door.

\$50
/QUARTER
SHIPPING INCLUDED



Tips and tricks

WHERE TO PLACE YOUR TOWER

Your Nutritower can go virtually anywhere indoors, but we love having ours in the kitchen. Not only does it brighten up the space, it actually makes it easier to add fresh ingredients to each meal. With that being said, placing your tower by a window never hurts. While the Nutritower has built in lighting that, extra light will not hurt your plants.

HOW TO GET THE MOST OUT OF YOUR TOWER

The best gift you can give your plants is: consistency. Big shifts in temperature, watering, air quality or light can harm their growth. Keeping your plants as stress-free as possible is the best way to ensure great outcomes.

WHAT TO PLANT FIRST

The Nutritower can grow a wide variety of fruits and vegetables. Some are much easier to grow than others. We recommend you start with leafy greens and herbs, as they'll be the simplest and most rewarding to grow first. Lettuce will often go from seed to harvest in under 45 days. All fruiting plants (like strawberries, tomatoes, etc) are a little more time consuming, and are thus better suited for those that have gotten accustomed to their nutritowers.

BE PATIENT AND HAVE FUN!

Hydroponic gardening is pretty straight forward. But just like anything new, there is a bit of a learning curve. Having fun with it and being ok with making mistakes is all part of the experience. We will do our best to make sure you become a master as quickly as possible.

Q&A

How long does it take to grow food?

This depends on a few things. First of all, lettuce will be harvested much faster than tomatoes – 40 to 50 days versus 75 to 100 days. A little less obvious is that most cultivars are bred for different things. There are types of lettuce, for example, that are bred specifically for something like the Nutritower and can make a difference in yielding a crop in 25 days vs 60 days. We are constantly testing out new varieties for you to experiment with to help you maximize your yields.

How long does the Nutritower take to set up?

Setting up your Nutritower takes about 2.5 hours. It is best accomplished with a partner and is about as hard as assembling a piece of Ikea furniture. We've prepared a range of tutorial videos on our Youtube channel that'll help you figure out what to do in no time.

I'm leaving on vacation, will my plants survive?

Your plants can survive in the Nutritower for up to two weeks without any attendance. We recommend you set the timer for the watering mechanism to run for about a minute every 4 hours and set the night time function to turn the watering off while the lights are off. If you are leaving for longer, it may be a good idea to simply have someone come and top up the reservoir with fresh water.



Eggplant pesto sandwich

Here's just one of the any things you could make with produce from your nutritower.

FOR THE SANDWICHES

- 1 medium eggplant, sliced into ¼ inch slices
- drizzle of olive oil, for grilling the eggplant
- 4 ciabatta rolls, toasted if you like

FOR THE PESTO

- ⅓ cup toasted walnuts
- 1 clove of garlic
- big handful of arugula (keep a few sprigs for the sandwiches)
- big handful of basil (also reserve a few)
- juice of ½ a lemon
- sea salt & freshly ground pepper
- ¼ - ⅓ cup olive oil

1. Slice your eggplant and sprinkle generously with salt.
2. Combine the walnuts and garlic in a blender and pulse gently. Add the arugula, basil, lemon, salt & pepper. Pulse again. Add the olive oil and pulse one last time. Taste and adjust seasonings to your liking.
3. Preheat a grill or a pan. Once hot, drizzle eggplant with olive oil and place on the grill. Let each side cook for 3-4 minutes (until nice and seared).
4. Layer the eggplant slices on warm bread of your choice. Lather with pesto. And enjoy!

**YOUR TIME
IS NOW.**



GET A NUTRITOWER TODAY AT [NUTRITOWER.COM](https://www.nutritower.com)
OR GIVE US A CALL AT 1-800-721-8419