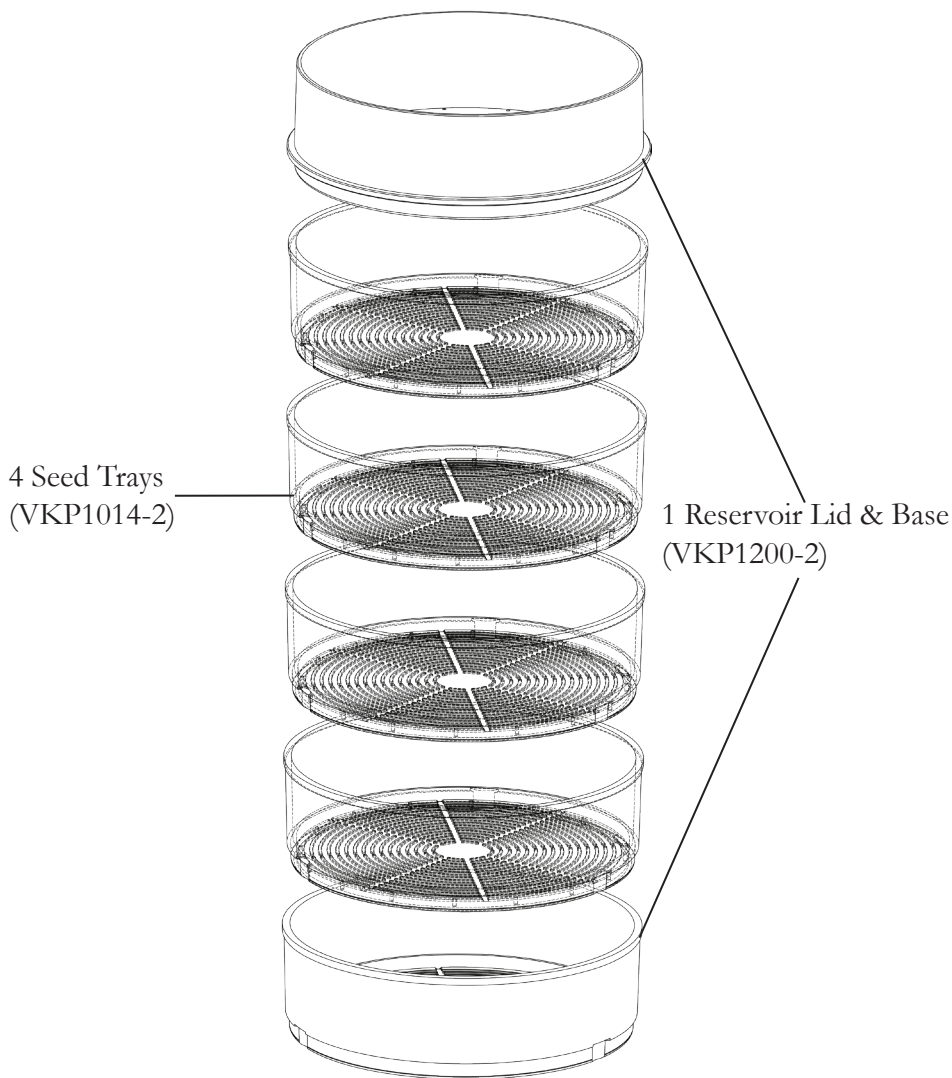


# Deluxe Kitchen Crop™ 4-Tray Seed Sprouter Model VKP1200

## Sprouter Diagram

Your complete Deluxe 4-Tray Seed Sprouter includes everything shown below.



\*Also included: (1) 1 oz. bag of Organic Alfalfa Seeds.

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## **Operating Precautions**

**Read and follow the instructions in all sections of the manual before using your sprouter.**

- DO NOT store any portion of the seed sprouter in direct sunlight.
- DO NOT use near hot surfaces.
- Empty the basin tray of water before each time you water the seeds.
- Dishwasher safe, top rack ONLY. Do not run the dry cycle.
- For household use only.

## **Product Overview**

Congratulations! You can now grow your own healthy sprouts at home with your new Kitchen Crop™ Seed Sprouter by VICTORIO®. It is simple to use and you will find it to be a wonderful addition to your kitchen. Your sprouter can grow a variety of sprouts for you to enjoy and its durable design means it will last for years to come.

Your Seed Sprouter can be used it in several ways:

- Start the same type of seeds in all trays to produce one large batch of sprouts.
- Start a different type of seeds in each tray to produce a variety of sprouts.
- Start sprouting seeds in a different tray every other day to produce a continuous supply of sprouts.
- Use it to grow seed starts for your garden.

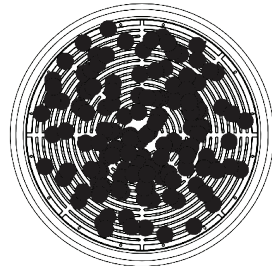
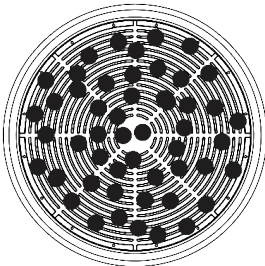
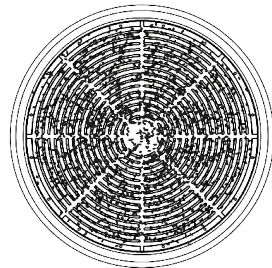
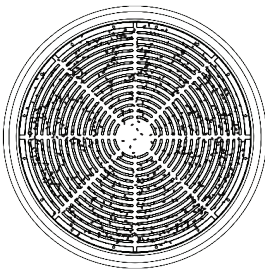
## **Care Instructions**

- Clean thoroughly before first use. Sprouter can be hand washed, using a soft cloth and warm, soapy water. Make sure you dry it thoroughly before storing.
- If desired, Sprouter can be washed in the dishwasher, but on the top rack only. DO NOT use the drying cycle.
- Sprouter may develop buildup due to hard water. Soak the trays in a vinegar and water solution (1/4 c. vinegar to 1 qt. water). Soak for 30 minutes, then rinse thoroughly. For tougher buildup, increase the soak time and/or add more vinegar in the solution.

## Helpful Tips

1. Always rotate the bottom tray to the top before each watering and replace the Reservoir Lid on top. This provides the opportunity for each tray to be watered first every other day which will help the sprouts grow better.
2. De-hulling the sprouts, though not required, removes the bitter flavor of the hulls. Also, de-hulling helps decrease mold growth if sprouts will be stored in the refrigerator for several days.
3. Some seeds may form fuzzy growth. This is not mildew, but actually tiny roots, growing on the sprouts, which are part of the plant.
4. Occasionally some genuine mildew occurs. To correct this problem, reduce the frequency of watering and move the Seed Sprouter to a cooler area.
5. Sprouting in cooler temperatures may take the sprouts longer to mature. It is best to keep the sprouter away from extreme temperatures. 70°F is the ideal growing temperature for the seeds.
6. When starting a new crop of seeds, it is common for the growing trays to not fully drain. This is by design. The extra water helps the seeds germinate. However, once the seeds start to germinate, they release organic compounds that break down the surface tension of the water and the trays will fully drain. The more the seeds grow, the quicker the water will drain from the trays.

## Proper Seed Amounts Per Tray



**CORRECT**

**OVERCROWDED**

## Use Instructions

**Make sure you have read all previous portions of the manual before you follow the steps below:**

1. Soak the seeds in a container of your choice (the trays do not hold water and cannot be used for soaking, but the base will work for soaking). Depending on the size of seed, soak for 3-8 hours. Usually, small seeds should soak for 3-4 hours, and large seeds should soak for 6-8 hours. However, you can soak any size of seed for as long as 12 hours, if desired. (Amount of seeds vary due to seed size, see diagram on page 4.)
2. Once your seeds have finished soaking, drain the soak water and rinse the seeds thoroughly.
3. Take the basin tray and set it on a level surface.
4. Spread the presoaked seeds with a spoon evenly into each seed tray you plan to use. Stack the prepared seed trays on top of the basin tray.
5. Place the Reservoir Lid on top of the stacked seed trays.
6. Pour 2 cups of room temperature water (16-fl oz.) in the reservoir lid. The water from the reservoir lid will siphon through automatically, from one tray to the next, and collect in the basin tray.
7. Remember to empty the basin tray when top trays are completely drained or before the next watering.
8. Be sure to water your seeds 2-3 times each day, making sure to rotate the bottom tray to the top of the stack and replace the reservoir lid before each watering. The reservoir lid will keep dust, insects, etc. from getting into the seed trays.
9. Keep in mind, the water may not completely drain from all trays during the first 2-3 days of sprouting (see #6 in Helpful Tips).
10. Do not set the sprouter in direct sunlight while sprouting. This can overheat the sprouts and possibly even cook them.
11. It takes approximately 3-5 days for the sprouts to mature. However, this is only an approximation and can vary. Cooler temperatures will slow the growing process, and warmer climates can speed it up.

## De-hulling/Storage Instructions

These are optional steps, but following them will change the taste and extend the life of your grown sprouts.

1. When your sprouts are ready to eat, remove them from the seed tray and place them in a large bowl of cool water. Break apart the clumps of sprouts under the water. As you do this, the hulls (seed husks) will float to the top, where they can be skimmed off. Continue breaking apart the sprout clumps and skimming the hulls off the top until you are satisfied with the results. The fewer hulls that remain, the better the sprouts will taste. For smaller seeds, this can be a 5-10 minute process per tray.
2. Rinse the sprouts well and drain thoroughly. You can use a clean cloth or paper towel to soak up excess water from the sprouts.
3. The sprouts are now ready to be eaten or stored.
4. For storing the sprouts in the refrigerator, put the sprouts in a storage bag and place them in the crisper section of your refrigerator.

## Using Sprouts

Sprouts are one of the best sources of nutrition available, offering high amounts of vitamins, protein and fiber. Use the simple ideas below to help you incorporate more sprouts into your diet.

- **Salads:** Blend sprouts with lettuce to boost the nutritional value of simple salads. Sprouts by themselves make a tasty side salad, or you can combine them with raw vegetables for dipping.
- **Sandwiches:** Dress up any sandwich with sprouts. Thin sprouts, such as alfalfa, broccoli or clover are ideal for cold meat and cheese sandwiches. For adding something extra to hot sandwiches, use larger sprouts, such as mung bean and lentil. Use sprouts instead of lettuce in tacos, burritos, pita sandwiches, and wraps. You'll love the taste and crunch.
- **Soups:** Use very young sprouts (2-3 days) as garnish for soups. Use large sprouts, like mung bean and garbanzo, for hot soups and small, delicate sprouts, such as alfalfa, in cold soups.

## TROUBLESHOOTING GUIDE

PROBLEM	SOLUTION
The seeds are not germinating well or at all.	Check the expiration date on your package of seed. For best results, do not use seeds older than one year. If your seeds are fresh, make sure you are soaking them for at least 6-8 hours. Proper soaking is when the seeds are fully immersed in cool or warm water, not hot water.
The sprouts are molding.	Sometimes, mold can appear on small clumps of non-germinated seeds. These clumps can easily be picked out and will not affect the sprouts. To cure other mold problems, do not water your sprouts as often and make sure each seed tray is draining properly
The seed trays are not draining well.	If you are sprouting small seeds they can plug the drain holes. Proper seed soaking usually prevents this, but you can easily clear the drain holes by taking a small straight pin and pushing it through the holes in each tray. This may have to be repeated several times until the seeds begin to sprout. If your seed trays are holding 1 tbsp of water or less, then this is normal.
My top tray of seeds dries out.	If you notice the seeds in the top tray get too dry between each watering it is possible the location is either too warm or has too much air blowing across the sprouter. Try a location which is slightly cooler and less drafty.

\*For the most up-to-date manual, or for more information regarding this product, visit our website: [www.VICTORIO.info](http://www.VICTORIO.info).

## **Product Warranty**

Model VKP1200 - Deluxe Seed Sprouter Warranty: 2 years

We are confident in the quality of our products and back up each one with a limited warranty for the length of time specified above. Should you experience any problems with your product, please contact our Customer Service Department.

All warranty claims must be accompanied by a proof of purchase and are only valid if the appliance has been operated for its intended purposes. This product is for household use only.

### **Items Not Covered:**

- Shipping costs or items lost in transit.
- Damages to the product due to accident, misuse, abuse, negligence, or if the appliance has been altered in any way.

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