

**The Horto²
of the
future?
You can
find it
in your
kitchen**



tomato⁺

Le servizi Internet intelligenti



All advantages for your family

- Production of the highest quality sprouts, herbs and vegetables in your home
- Produce available all year round
- Use of freshly picked herbs and salads for tasty and nutritious dishes
- Possibility of planning the availability for your family
- Reduced waste
- Concrete help in reducing environmental impact
- No use of pesticides, chemical additives or pesticides

Tomato+

We cultivate quality

Tomato+ is the revolutionary indoor greenhouse, designed for restaurants, which allows you to grow **vegetable sprouts, herbs** and **salads** of the highest quality all year round. It is fully **automatic** and very easy to use. Simply insert the pods with the natural seeds, add water with the nutrients * and select the cultivation from the display. In a short time, from a few days to a few weeks, the herbs and salads will be ready for picking.

Full of **natural goodness** because grown in ideal conditions. **Great taste** because freshly picked. Always **fresh, fragrant** and rich in **nutrients**. Available whenever you need them, with no waste due to deterioration.



(*) Pre-dosed nutrient solution, composed of naturally occurring elements already found in soil



The greenhouse

A clever combination of design and technology

Tomato+ includes **two or four, individually programmable independent shelves**, to guarantee the ideal conditions for the simultaneous growth of plants with different needs. The greenhouse ensures the **ideal microclimate** for every plant at all times: it recreates the natural cycle of day and night, provides the right amount of water and nutrients and maintains humidity and optimal temperature for their growth.



The greenhouse has limited water and energy **consumption** and it is very easy to **install**: just plug it in to a standard power supply with no water supply connection required.

Thanks to its size, Horto² can be recessed, or placed free where you like.





Herbs and Salads

Naturally good

The herbs and salads that grow in tomato+ are of the highest **quality**. They have intense **flavour**, high **vitamin** and **mineral** content and maintain all **nutritional** qualities intact. They grow in an ideal environment, free from air and water pollution. The seeds are strictly **non - GMO** and free from **pesticides**.

No earth, no heat stress, no long-distance transportation. Only the authentic taste of nature.

Taste, freshness and **aroma** are the result of the optimal plant growth, guaranteed by the **controlled microclimate**. The vegetable sprouts and plants are also very rich in naturally present **nutrients**, whose benefits are greatest when the plants are eaten freshly picked.

Hydroponics. What is it and what are the benefits?

It is a landless cultivation technique that allows plants to grow on an inert substrate to which is added water enriched with nutrients. Hydroponics has several benefits:

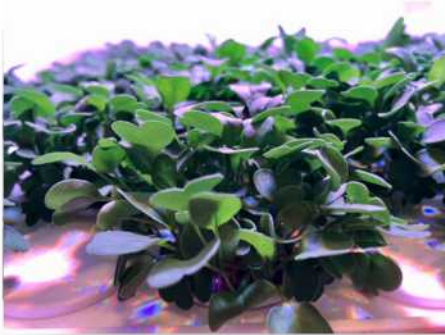
- The plants are healthy and safe, there is no need for pesticides.
- The quality of the products is high and consistent over time.
- The environmental impact is lower, because there is no use of insecticides, fungicides or herbicides and the quantities of water required are much lower than for traditional cultivation techniques.

The pods

Practical and 100% natural

The pods are made of **biodegradable** and **compostable** materials. They contain a **natural substrate** on which the **seeds** rest, which is high quality, GMO free and free from added chemicals and pesticides. They are packaged in **controlled environments** and maintain their freshness and germinability unaltered for **12 months**.

After picking the herbs and salads, the pods can be thrown out with the organic waste, together with the roots, to become a natural fertilizer or an ecological fuel. These unique pods, protected by **international patent**, are distinguished by type of plant, so that it is impossible to get them mixed up! And for maximum convenience, they can be ordered from the tomato+ **online shop**, straight from your pc or smartphone.





Available herbs and salads

A wide range of healthy and tasty ideas

With the tomato+ indoor greenhouse, you can grow **many types** of edible plants, for innovative **salads** or to make sauces, **preparations** and **decorations** that will enrich your dishes:

- Different types of **basil** (e.g. Italian, Rosie, cinnamon),
- A selection of tasty **aromatic herbs** (e.g. chives, rocket, parsley),
- A range of precious **vegetable sprouts** (e.g. red cabbage, radish, mustard),
- Fine quality **lettuces** (e.g. Batavia, tamarind, Cavendish),



Michele

Your personal farmer

Michele, the brain of tomato+. An **advanced** but easy to use **software**.

Michele tells you everything. He recommends **how many pods** to put in, depending on the type of plant you have chosen; he warns you when you need to **add water** and nutrients; he keeps you informed on the progress of the plants' **growth**. Once the production cycle is finished, he lets you know when the herbs and salads are ready to be picked. What if you don't need them right away? No problem: Michele will keep them perfect until you are ready to pick them and plant some more.



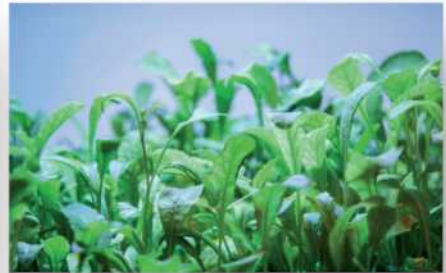
Zero food miles

Our commitment to the environment

The tomato+ greenhouse has been designed for those who want to do something **concrete** for environmental **sustainability**.

With tomato+, for example, we have eliminated the use of **pesticides**.

But that's not all. Tomato+ reduces **energy** and **water consumption**: just imagine, with **hydroponics**, you use up to 80-90% less water as compared to traditional land cultivation. The impact of **transport** and **storage** of products is reduced, and you have zero **waste**. Tomato+ also makes it possible for you to use products out of season without harming the environment, which would otherwise require thousands of miles of transportation to reach our kitchens.





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