

Nanofarm Pro™





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WWW.REPLANTABLE.COM

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WEEKS TO
WEEKS TO
BEST BY

SNOW
TO
BY



Ruwan Subasinghe & Alex Weiss, Founders

Hello!

Replantable was founded in 2015 by Ruwan Subasinghe and Alex Weiss after they realized the flaws in our industrialized food system. Produce is currently treated like any other manufactured good - optimized for production and distribution efficiency and not for flavor and freshness. Unfortunately for consumers, that means choosing to grow less-nutritious varieties (like Iceberg lettuce), shipping vast distances, and covering the produce in chemicals used to increase yields and shelf life.

We hope that by making growing your own food as easy as making a cup of coffee, we can encourage people to grow their own. **We're convinced that growing food right where it's going to be eaten will be good for taste, good for health, and good for the environment.**

Happy Growing!

The Future of Produce

It all begins in your kitchen.

Exotic greens are a great way to set your dishes apart. They can add a spark of creativity and uniqueness to your plate, and come with the added benefit of packing a nutrient punch that more people have come to appreciate.

However, it's not always easy to get a wide selection of greens from markets and suppliers. Often they are seasonal, come in limited quantity or availability, may be of inconsistent quality, and certainly tend to be expensive by volume.

That all changes here and now, with the Nanofarm Pro™ Restaurant System from Replantable.

Finally, a solution that makes it practical, easy, and affordable to grow your own greens in-house. With the Nanofarm Pro™ your establishment can provide patrons with the benefits of flavor, texture, appearance and nutrition that fresh grown greens add to any menu.

“ WE USE THE NANOFARM PRO FOR TWO REASONS: THE MICROGREENS WE GROW TASTE BETTER AND IT SAVES US MONEY. WHEN CREATING DISHES, WE USE THE INTENSE FLAVOR OF THE MICROGREENS WE GROW TO COMPLEMENT THE FLAVORS ON THE PLATE. ALSO, WHEN YOU SEE HOW MANY MICROGREENS WE GO THROUGH IN A WEEK, YOU CAN SEE HOW MUCH MONEY WE'RE SAVING. PLUS, IT'S GREAT TO SUPPORT A LOCAL STARTUP.

-ZACHARY LANIER,
SOUS CHEF, DOUBLE ZERO

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Introducing the Nanofarm Pro™

The future of produce starts now.

Nanofarm Pro™ is a low cost, low effort, grow-your-own system designed for restaurants and chefs who wish to take control of their greens supply and grow their own, on site.

The Nanofarm Pro™ helps your establishment:

- Save money,
- Reduce effort,
- Experience more choice, consistency, and quality of product over existing outsourced supply methods, and
- Embrace sustainability

At the heart of the Nanofarm Pro™ is the patent-pending Replantable Plant Pad system. It offers an inexpensive, consistent and easy method of growing a vast selection of common and exotic greens, all available at whatever quantity you desire. After choosing and installing the appropriate configuration of the Nanofarm Pro™ that suits your needs, all you have to do is choose which Plant Pads you want, and they arrive at your door or in your mailbox, ready to go whenever you need them.

IT SAVES YOU MONEY.



**STANDARD
GREENS**
1 Clamshell:
\$9.99-\$49.99



**NANOFARM PRO™
GREENS**
1 Plant Pad:
\$4.99-\$11.99



NANOFARM TO TABLE

Harvest greens minutes before plating.

GUARANTEED TO GROW

No green thumb required.



SET AND FORGET

Fill a tray with water, insert a plant pad, and harvest when ready.

UNLIMITED VARIETY

Grow 2.5 lbs/week of any type of microgreen you need.

ECO-FRIENDLY

Plant pads are pesticide free, GMO free, biodegradable and compostable.



CLEAN & SOIL FREE.

NO SEEDING,
NO WATERING,
NO FERTILIZING,
NO TRANSPLANTING.

Patent Pending Innovation

Redesigning how plants are grown.

At the heart of the Nanofarm Pro™ growing system is the patent pending Plant Pad, which is what sets it apart from every other DIY growth product on the planet.

The Plant Pad supports every component of what plants need to flourish throughout their lifespan, all the while eliminating the need to perform any maintenance or effort beyond adding the first tray of water.

Seeds, nutrients, and a capillary system of distribution across the planting medium comprise a unique and novel innovation that eliminates effort and guarantees consistent results. This is why when growing with Nanofarm Pro™ you can be sure there will be no surprises - just consistent, quality greens with little to no effort, week after week.

FILL TRAY WITH WATER.

PLACE PLANT PAD ON GRATE.

PUT GRATE+PAD ON TRAY.....DONE.





Set It and Forget It

It really couldn't be any simpler.

Plant Pads are the easiest way to grow your own food. The seeds and nutrients are already in the pad, so all you have to do is fill the tray with water, place the pad on the grate, set it atop the tray and you're done. Thanks to the patented nutrient delivery system and the daylight spectrum LED lights, you'll be ready to harvest in as little as one week.*

When you've harvested your greens you simply slide the pad off the grate into the trash or compost bin, throw the dishwasher safe tray and grate in for a wash, and start again with your next pad.

While you grow, there is

- NO watering,
- NO feeding,
- NO trimming, and
- NO light adjustments necessary.

Nanofarm Pro is truly a set-it-and-forget-it system designed for you.

* - Depending on which greens you are growing, grow time can take between 1-4wks.

NO WATERING
NO FEEDING
NO TRIMMING
NO LIGHT ADJUSTMENTS

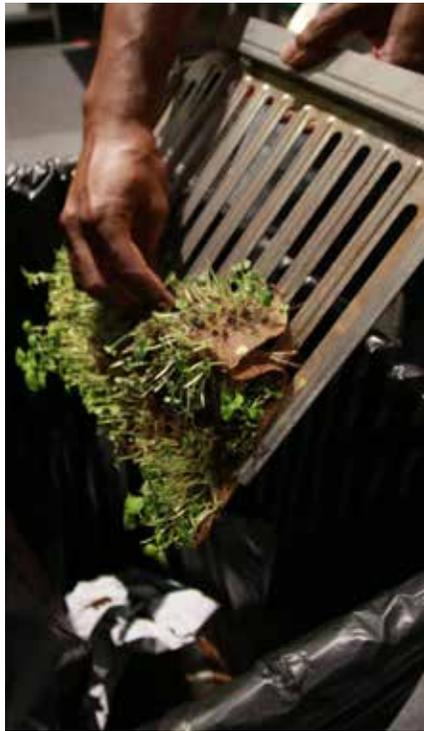
DISHWASHER SAFE
COMPONENTS

HARVEST IN AS LITTLE AS
1 WEEK*

PRO TIP:
STAGGER YOUR HARVESTS
FOR CONSTANT SUPPLY!



After harvest, pour out remaining water



Slide spent Pad into trash or compost bin



Components are dishwasher safe



Select Your Greens

Variety, quality, and consistency, all for less cost.

Having trouble getting what you want from your supplier? Can't find it at the supermarket? Now you can grow it yourself. From herbs like wasabi arugula to salad greens like tatsoi, grow produce from around the world right in your establishment. Harvest what you want, when you need it, and enjoy being in control of quality and supply while saving costs.

Replatable offers a growing catalog of greens, from the everyday to the exotic. These are ALWAYS available, whenever you want them. Simply place your order in your monthly subscription or order on our website whenever you need them.

Each Plant Pad yields consistent harvest volumes on a consistent schedule, so planning and purchasing for your greens inventory is as easy as replacing a Plant Pad and a tank of water every two weeks!

REORDER PLANT PADS BY
PHONE, EMAIL, FAX, OR
WEBSITE.

PADS DELIVERED TO
YOUR DOOR OR MAILBOX
WITHIN 2 DAYS, AND
KEEP FOR UP TO 6 MONTHS
WHEN STORED CORRECTLY.

Replantable's ever growing selection of greens include (top left across):

- Amaranth
- Anise Hyssop
- Arugula
- Curly Cress
- Daikon Radish
- Frisee
- Italian Basil
- Mizuna
- One Week Salad
- Purple Italian Basil
- Purple Mizuna
- Purple Mustard
- Purslane
- Summer Thyme
- Sweet Thai Basil
- Tatsoi
- Wasabi Arugula
- Wheatgrass



Configure Your System

Standard or custom to suit your needs.

The standard Nanofarm Pro™ Restaurant System is made from durable, stainless steel components. Relying on the proven quality of Metro Shelving systems for our exostructure, it's easy to assemble and is built to last. In addition, two finishes are available to choose from.

We know the importance decor plays in your establishment. For customers who need their Nanofarm Pro™ to blend in with a custom build-out, we can provide specifications of each component of our systems so that designers can work directly with you to create whatever exostructure best works with the decor of your establishment.





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76"

48"

18"



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WHAT SEEMS TO SET THIS GROWING UNIT APART FROM SOME OF THE OTHERS WE'VE SEEN IS ITS FOCUS ON SIMPLICITY.

-TREEHUGGER

ONE OF THE BIG ADVANCES IS THAT THE REPLANTABLE NANOFARM, UNLIKE SOME OTHER INDOOR GROWING SYSTEMS, REQUIRES VIRTUALLY NO MAINTENANCE.

-MARTHA STEWART

UNLIKE SOME SIMILAR INDOOR KITS FOR GROWING FOOD, THE NANOFARM DOESN'T REQUIRE ANY OTHER INTERACTION.

-FAST COMPANY

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Give us a call.

Please visit our website for more information, or call us at 678-744-8256 to speak with a Nanofarm Pro™ expert about how you can take the first step towards the future of farming, right in your own kitchen!

replantable.com



For more information about the Nanofarm Pro™ please visit

replantable.com

Contact us at
678-744-8256
grow@replantable.com

