

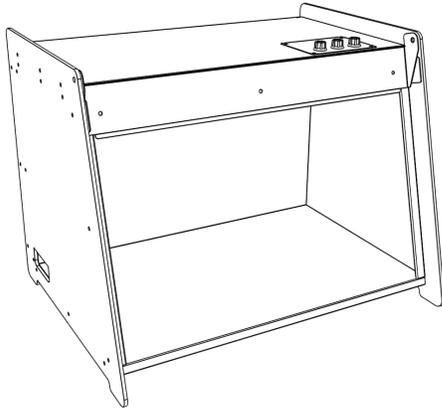


QUICK START

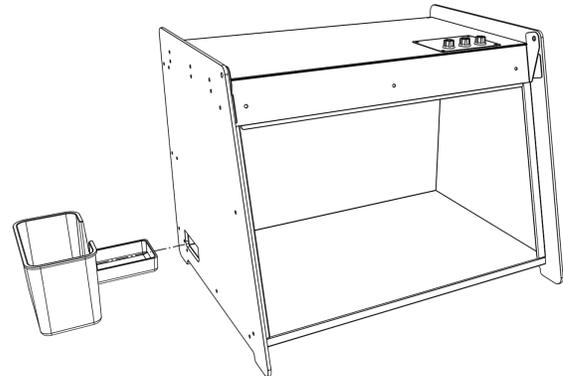


GETTING SET UP

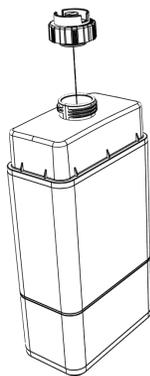
- 1 Place Mella on a flat, level surface, like a countertop or tabletop and plug in the power supply.



- 2 Slide the water tray into the unit through the opening on the left-side wall.

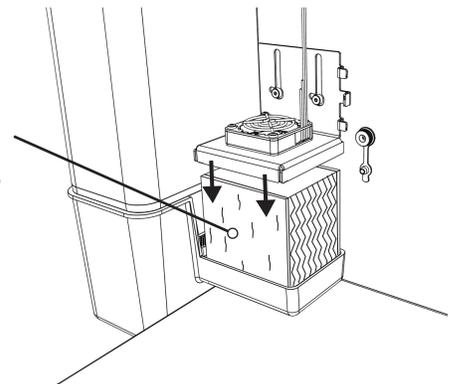


- 3 Twist off cap from the side tank, fill with water, and secure the cap back on the tank.

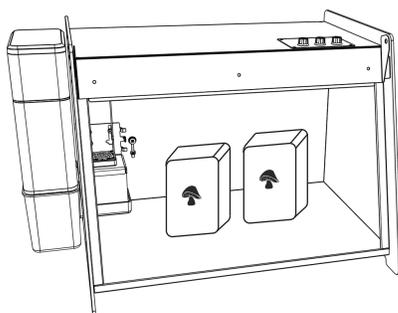


- 4 Open the chamber door, slide the fan bracket up, and place one (1) humidity filter inside the water tray. Lower the fan bracket over the filter.

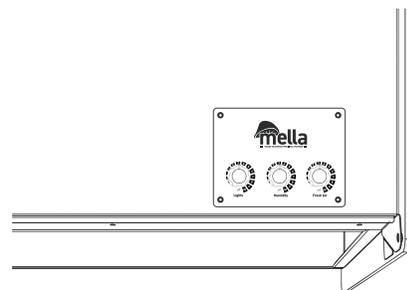
Make sure the filter sits all the way down into the water tray with felt facing forward.



- 5 Follow the manufacturer's instructions for preparation, then set fruiting blocks inside chamber.



- 6 Use the back side of this quick start guide to help set the right environmental conditions.





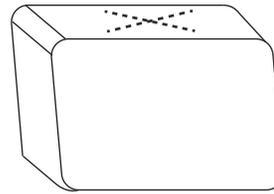
PREPARING A FRUITING BLOCK

- 1 Read manufacturer's instructions for how to best prepare your fruiting block for optimal growth.

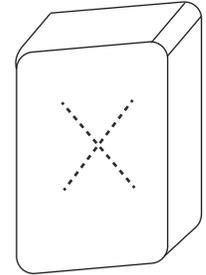
Some blocks may require cutting an "X" in the side of the bag or cutting the top off completely before fruiting.

If no directions are given, cut an "X" as shown in the image to the right and gently scrape the substrate underneath the flaps of the "X" with a clean fork before placing in Mella.

Spraying water on your fruiting blocks is not required when using Mella.



Case fruiting

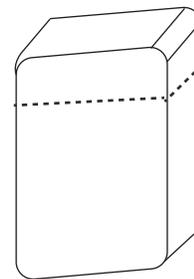


Side fruiting

- 2 Each species of mushroom prefers different environmental conditions to grow properly.

This may involve a bit of trial and error, but the information below includes a few starting points for you to begin growing mushrooms quickly!

Remember, the values below are for one (1) fruiting block. Multiple fruiting blocks may require a change to the settings.



Top fruiting



Lights

Starting point: Setting 5-7

Mushrooms need at least a small amount of light for proper growth and color development. We recommend that you have your lights on for at least 12 hours each day.



Humidity

Starting point: Setting 7-9

Mushrooms like humidity levels between 70-90%, though the specific level depends on the mushroom variety. Mella can maintain relative humidity levels between approximately 60% (setting 1) to approximately 90% (setting 10). Refer to the instructions from your fruiting block supplier for specific guidance. If your mushrooms are dry or cracking, increase the humidity and decrease the fresh air setting.



Fresh air

Starting point: Setting 4-6

Mella's fan will automatically cycle on to bring fresh air into the chamber. This decreases the CO2 concentration that naturally rises as mushrooms grow. If your mushrooms have skinny stems or fruiting bodies, or their growth resembles coral, increase the fresh air.



Questions? Join our community group
or email mushroom@FirstBuild.com



PRODUCT INFO



COMMUNITY GROUP