

## Product Warranty

Victorio Kitchen Products warrants this appliance from defects or failures in the material and workmanship for Two (2) years from the date of original purchase.

All warranty claims must be accompanied by a proof of purchase and are only valid if the appliance has been operated and maintained in conformity with the provided instruction manual.

Any failed part of the appliance will be repaired or replaced without charge at Victorio Kitchen Products' discretion. This warranty applies to household use only.

This warranty is null and void, as determined solely by Victorio Kitchen Products if the appliance is damaged through accident, misuse, abuse, negligence or if the appliance is altered in any way.

THIS WARRANTY IS IN LIEU OF IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL VICTORIO KITCHEN PRODUCTS BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORSEEABLE, CONSEQUENTIAL OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS APPLIANCE.

If you think this appliance has failed or requires service within its warranty period please contact:

### Victorio Kitchen Products Customer Service Department

[www.VictorioKitchenProducts.com](http://www.VictorioKitchenProducts.com)

Phone: 866-257-4741

E-mail: [Service@VictorioKitchenProducts.com](mailto:Service@VictorioKitchenProducts.com)

Return shipping fees are non-refundable. A receipt proving original purchase date will be required for all warranty claims. Handwritten receipts are not accepted. Victorio Kitchen Products is not responsible for returns lost in transit.

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## Grow Fresh Sprouts in 2 to 4 Days!

The Kitchen Seed Sprouter produces a variety of fresh, crispy sprouts in just a three easy steps:

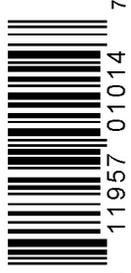
- 1** Spread seeds in the trays.
- 2** Add water.
- 3** Continue regular watering for 2 to 4 days.

**It really is that simple.**

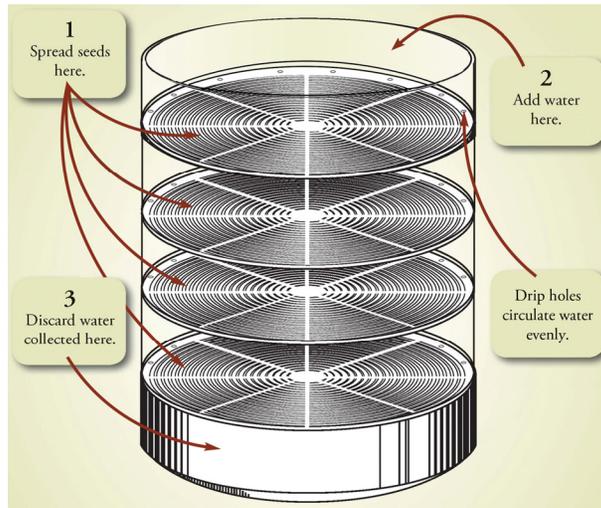
The Kitchen Seed Sprouter is reusable, so you can grow nutritious sprouts year round!

## 4-Tray Seed Sprouter

**VKPI014**  
VictorioKitchenProducts.com  
**Made in U.S.A.**



## 4-Tray Kitchen Seed Sprouter Owners Manual



The Victorio Kitchen Seed Sprouter comes with four clear growing trays, one white base tray (for collecting excess water) and a storage lid. NOTE lid not to be used when sprouting

Use your Kitchen Seed Sprouter several ways:

- Start the same type of seed in all trays to produce one large batch of sprouts.
- Start a different type of sprouting seed in each tray to produce a variety of sprouts.
- Start sprouting seed in a different tray every other day to produce a continuous supply of sprouts. Note: keep moving the tray with the most mature sprouts to the top to make “harvesting” more convenient.

### To use:

1. Wash all trays before use.
2. Set the white base tray on a level surface. Set the first clear growing tray in place on top of the white base tray. Be certain the tray is securely seated on the base tray.
3. Spread out the seeds evenly in the tray. (About 1/2 tablespoon of alfalfa seeds will produce a tray full of sprouts.) The quantity of seeds used depends upon your individual requirements and the variety of sprouting seeds being used. Remember, that the seeds will expand tremendously when wetted and will occupy approximately four times their initial volume.
4. Stack additional growing trays and repeat step-3 seeding instructions (as needed).
5. Add 2-Cups of water (16-fl oz.) to the top clear growing tray. The water from the top tray will flow down automatically from one tray to the next and collect in the white base tray.
6. Remember to empty the base tray when top trays are completely drained or before next watering. Repeat watering steps twice a day (or more if necessary).
7. Do NOT put the Kitchen Seed Sprouter in direct sunlight. Most seeds germinate best at room temperature away from direct sunlight.

**Seed presoaking:** Due to the unique tray design most seeds don't need to be presoaked. However presoaking may still be required on some larger seeds for best germination. When in doubt, we recommend you follow the soaking instructions that come with your seeds.

**Helpful Tips:** Rotating the trays bottom to top each day will help the sprouts grow better. Depending upon the temperature and the type of seeds being grown, the sprouts should be edible in 2 to 4 days. If fresh sprouts are not to be consumed the day they are picked, they can be kept for a few days in the refrigerator. Rinse sprouts well under running water before eating.

Some seeds may form fuzzy looking growth which resemble mildew. These are actually tiny roots growing on the sprouts and are a part of the sprout.

Occasionally some genuine mildew occurs. To correct this problem, reduce the frequency of watering and move the Kitchen Seed Sprouter to a cooler area.

As with anything used for preparation of food, your Victorio Kitchen Seed Sprouter should be cleaned thoroughly after each use. Use liquid dish washing soap and warm water, followed by rinsing with clean running water. Dry Kitchen Seed Sprouter thoroughly.

The Victorio Kitchen Seed Sprouter is top rack dishwasher safe. We recommend removing the Seed Sprouter components prior to the drying cycle. If the Seed Sprouter is in constant or frequent use and develops buildup due to hard water, it may be necessary when cleaning to soak the trays in a mixture of vinegar and water. When not in use store sprouter in a dark area. Never store the sprouter in direct sunlight.

### **HELP! The trays don't drain correctly!**

Do NOT use the storage lid when growing sprouts as this will prevent the trays from draining.

If the growing trays are still not fully draining, don't worry! The growing trays are a unique design that use the physics of water surface tension to keep the correct amount of water in the growing tray during all stages of seed germination.

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 breakdown 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 tray.

When sprouting smaller seeds such as broccoli or alfalfa it is possible to physically clog the drain holes if too many seeds are added to the tray. If you are experiencing this problem reduce the number of seeds in the tray. For small seeds, never use more than 1/2 tablespoon per tray.

### **Using Sprouts**

In addition to being nutritious, tasty and plain fun to eat, sprouts are one of the most versatile foods available.

- **Salads:** Blend sprouts with lettuce to boost the nutrition value of simple salads. Sprouts by themselves make a tasty side salad, or combine them with raw vegetables.
- **Sandwiches:** Dress up any sandwich with sprouts. Thin sprouts, such as alfalfa, broccoli, clover, etc., are ideal for cold meat and cheese sandwiches. For adding something extra to hot sandwiches, use larger sprouts, such as mung bean and lentil. Try sprouts instead of lettuce in tacos, burritos, pita sandwiches, and wraps. You'll love the taste and crunch.
- **Soups:** Use very young sprouts (1-2 days) as garnish for cream soups. Any of the sprouts are ideal— lentil, mung, ect. More delicate sprouts such as alfalfa, wheat, etc. should be used only in cold soups since they do not stand up to heat as well.