


Seeds	Amount of Seeds per Pod	Cultivation Cycle	Ideal Air Temperature for Planting
Mung Bean	1 seed	1 - 2 Days	64°F - 86°F
Peas	1 seed	1 - 2 Days	64°F - 86°F
Dwarf Red Cherry Tomatoes	2 - 3 seeds	3 - 5 Days	64°F - 86°F
Green Beans	1 - 2 seeds	3 - 5 Days	64°F - 86°F
Basil	2 - 3 seeds	4 - 6 Days	64°F - 86°F
Green Leaf Lettuce	3 - 5 seeds	4 - 7 Days	64°F - 86°F
Mint	5 - 7 seeds	4 - 7 Days	64°F - 86°F
Sunflower	3 - 5 seeds	4 - 7 Days	64°F - 86°F
Hot Peppers	3 - 5 seeds	4 - 7 Days	64°F - 86°F
Dichondra Repens Grass	4 - 6 seeds	4 - 7 Days	64°F - 86°F
Red Leaf Lettuce	3 - 5 seeds	5 - 7 Days	64°F - 86°F
Gypsophila	3 - 5 seeds	5 - 7 Days	64°F - 86°F
Spinach	3 - 5 seeds	5 - 7 Days	64°F - 86°F
Cilantro/Coriander	4 - 6 seeds	6 - 8 Days	64°F - 86°F
Thyme	4 - 6 seeds	6 - 8 Days	68°F - 77°F
Lemon Basil	4 - 6 seeds	6 - 8 Days	68°F - 77°F
Wood Forget-Me-Not	4 - 6 seeds	6 - 8 Days	68°F - 77°F
Curly Kale	4 - 6 seeds	6 - 8 Days	68°F - 77°F
Rosemary	2 - 3 seeds	6 - 8 Days	68°F - 77°F
Butterhead Lettuce	4 - 6 seeds	6 - 8 Days	68°F - 77°F
Cucumber	2 - 3 seeds	6 - 8 Days	68°F - 77°F
Mini Watermelon	2 - 3 seeds	7 - 10 Days	68°F - 77°F
Morning Glory	4 - 6 seeds	7 - 10 Days	68°F - 77°F
Italian Parsley	4 - 6 seeds	10 Days+	68°F - 77°F
Lavender	4 - 6 seeds	10 Days+	68°F - 77°F
Okra	4 - 6 seeds	10 Days+	68°F - 77°F

*The above data is shown for reference only. Your environment may have an impact on how your plants grow and thrive.

**WARNING**

1. Ensure your Dr Goodrow Home Garden is unplugged before making any adjustments.

2. Do not allow water to contact the LED Growth Lamps.

3. Parental supervision is advised. This growing system is not a toy.

4. Never operate your Dr Goodrow Home Garden if you find a damaged cord or plug, if it has been dropped/damaged, or if it has been dropped in water.

5. Only use the included power adapter to power the device.



CUSTOMER SERVICE

Thank you for purchasing Dr Goodrow!
If you have any inquiries, please visit:
<http://support.getdrgoodrow.com>
Our customer support team is happy to help!
Scan the QR code below for your convenience:



Home Garden
INSTRUCTION MANUAL



Congratulations on the exciting purchase of your new home garden grower, **Dr Goodrow**. This easy-to-use, space-saving countertop garden provides you with your favorite produce, herbs, and flowers all year long. It's 100% safe, organic, and GMO-free.

Developing your green thumb has never been easier. A few simple steps are all it takes to grow your own nutritious garden any time of year. Just fill the Planter Tank with some water and plant food. Insert seeds into the handy pods and place them in the device. Turn it on, leave it alone, and there it is, you're gardening!

There are so many things you can grow with **Dr Goodrow** that it's almost impossible to name them all. With this ingenious countertop garden grower, you can easily grow parsley, sage, rosemary, fennel, thyme, cilantro, tomatoes, and so much more.

Dr Goodrow is mess-free, with zero maintenance for effortless gardening right on your kitchen countertop! It provides the absolute best environment for seeds to germinate and it provides the ideal blend of LED lighting, water, and nutrients your plants need. They'll actually grow up to 25-30% faster than they would in regular soil!

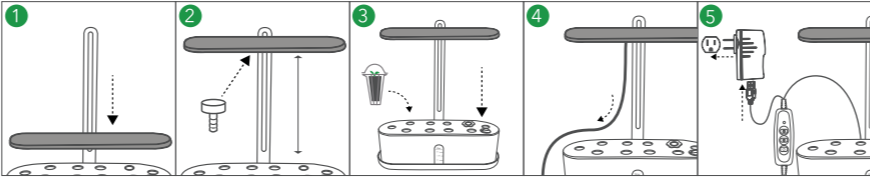
SPECIFICATIONS

DIMENSIONS	450*145*135mm	
PRODUCT WEIGHT	1400g	
ADAPTOR SPEC	INPUT	100V-240V / 50-60HZ
	OUTPUT	12V/1.5A
POWER	10W	
PLANTER TANK CAPACITY	2.5L	
NUMBER OF PODS	10 PODS	
LED LIGHT	SIMULATES SUNLIGHT	

GOOD TO KNOW

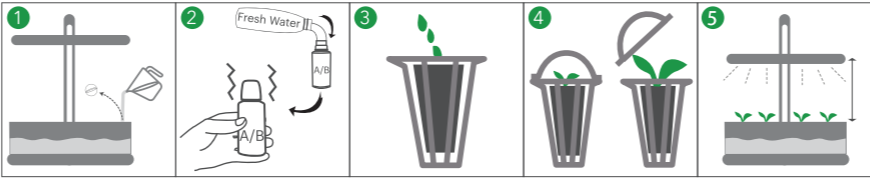
- Your Dr Goodrow Home Garden has a fixed working time that is optimized for your plants' growth.
- Your Dr Goodrow Home Garden will run for 16 hours a day, then will automatically turn off for the remaining 8. Along with the auto-dimming feature, this helps better simulate natural sunlight.
- The water pump will activate every 10 minutes while Dr Goodrow is on.

SETTING UP YOUR DR GOODROW



- 1 Insert the Light Post into the base. Make sure it's inserted firmly and not too loose.
- 2 Attach the LED Lamp on the Light Post with the screw and adjust it to your preferred height.
- 3 Put the Growth Deck Lid over the Planter Tank and insert the Growth Pods.
- 4 Connect the power cable through the Trench.
- 5 Connect the Power Adapter to an electrical outlet and connect both the Pump and the LED Lamp connectors.

USING DR GOODROW



- 1 Add cool tap water (or distilled water) into the Planter Tank. For the best results, keep the water between the 2L line and the MAX line. Overfilling the unit can drown your plants!
- 2 Fill the Nutrient Bottle with water, seal it, and shake to dissolve the fertilizer. The bottle cap can now be used to measure the amount of nutrients required.

1L water = 5ml nutrients	2L water = 10ml nutrients	3L water = 15ml nutrients
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- 3 Add 3-4 seeds (not included) per Growth Sponge to improve the germination rate and then choose the strongest one after they have sprouted. Discard the rest. Some seeds may take up to 7 days to germinate.
- 4 Place Growth Domes over each Growth Pod. Once your plant germinates and reaches the top of the dome, you may remove the dome.
- 5 As your plants grow, you can adjust the height of the LED Lamp for maximum results.

GENERAL TIPS FOR HARVESTING HERBS

Picking herbs isn't hard but there are definitely right and wrong ways to do it. Here are some excellent tips for harvesting your herbs for optimal flavor and nutrition.

- Harvest your leafy annual herbs (like basil) by pinching off leaves at the tips of their stems.
- Harvest leafy perennials (like sage, tarragon, thyme, oregano) by removing longer stems of leaves.
- Stemmed herbs (such as lavender, rosemary, parsley, cilantro) should be harvested by cutting off the stems at the base.
- When you're harvesting annual herbs, you can cut back to 3/4 of the plant at one time.
- When you're harvesting perennial herbs, you should never take more than 1/3 at a time.

You can harvest your herbs when they become large enough to support new growth. Timing is crucial for getting the peak flavor out of your herbs. You want to harvest when they are at their most tender and contain the highest amount of oil, which contributes to both taste and fragrance.