



homefarm



## Commercial Kitchen Operations Made Easy Leveraging indoor farming technology for success

Ideal for game lodges, restaurants, corporate cafeterias and catering kitchens

*"We have the freshest herbs now and we don't even need to step outside. It also saves us time because we used to experience inconsistent quality from external suppliers. Our corporate staff, our customers, are big fans and will even stand next to the system to pose for pictures."*  
- Pieter, Catering Manager at Liberty Life Cafè, a busy corporate cafeteria

## How's life on the inside?

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This quick quiz could reveal the key ingredient you didn't know your kitchen was missing.

How many of these apply to your kitchen?

- You use leafy green produce (herbs, microgreens and lettuces) in your dishes
- You depend on third party suppliers to deliver these ingredients to you
- You've found yourself occasionally wishing for better quality greens
- You don't have the time or resources to grow greens on-site

**Said yes to 3 or more? Then the Homefarm Commercial is worth a closer look.**

Our smart indoor farming systems automate the growth cycles of fresh, flavourful, nutrient-dense, aesthetically gorgeous leafy greens - the best quality produce at your fingertips, all the time!



## Hydroponics with a Twist – what's this all about?

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A **soil-based hydroponic system**, like the Homefarm Commercial, provides a **carefree method** for **consistently growing premium quality microgreens, herbs and lettuces**.

It's gaining popularity among **game lodges, corporate cafeterias and restaurants** because it's delivering **improved quality, higher yields and faster growth rates** than traditional hydroponic systems.

Essential minerals and nutrients for optimum crop health are delivered by the grow medium, removing dependency on soil or water reticulation. **The result is that you use less water** than in outdoor farming or traditional hydroponics.

**Place your sleek unit anywhere** in your lodge, restaurant dining room or commercial kitchen for **easy reach** of your outstanding quality produce. You and your patrons will love resting your eyes upon this gorgeous system.

## Why farm indoors?

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Homefarm's proprietary method of **indoor farming** sets a **new industry standard**, particularly for **commercial kitchens** run by passionate **environmentalists**.

The benefits far outweigh those of traditional soil-based gardening:

- **Reduced water consumption**
- **Increased yields due to vertical farming framework**
- **Improved food safety standards**
- **No single-use plastics involved**

Homefarm offers **two Commercial systems**, each **respectively yielding 5kg and 15kg** of leafy green produce per month.

**It's no wonder commercial kitchens are lining up for this technology!**

## A chef's best friend

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What's not to love?

- Consistent access to fresh organic greens
- Ideal for remotely located kitchens
- Harvest at peak readiness and plate in mere minutes
- Enhanced flavour and nutritional value
- Grow a range of 30+ crops
- Enquire after pre-planted trays for even easier operation\*
- Automatic grow lights and irrigation
- **Automatically adjusts around loadshedding**

\*Pre-planted trays form part of Homefarm's exclusive Farming as a Service offering, which is available to Gauteng and Western Cape clients.



## Homefarm on safari

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Game reserve, game lodge and safari camp **patrons want more** bang for the big bucks they spend on their holidays.

With a Homefarm on-site, your chefs can provide extraordinary culinary experiences, incorporating fresh produce that can now be grown on-site:

- **Without attracting vermin** and other wildlife
- **Without threatening indigenous species**
- **Without habitat destruction or harmful chemicals**
- **Without single-use plastics**
- With a **reduced carbon footprint**
- Using **less water and energy**
- In line with **ecotourism and sustainability** principles
- **Independent of inclement weather**

**Take pride in serving mouth-watering meals that match the pristine beauty of your lodge surroundings.**

## The bottom line — what's in it for you?

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The business case: you'll spend less money, time and labour sourcing premium quality leafy green produce.

The creative case: you'll never run out of the most delicious high-quality greens again.

*"I cater for both the ground floor and upstairs kitchen with what I harvest from our [single] system. The Homefarm system is helping us a lot because we now always have the freshest best quality herbs in our kitchen. We are harvesting as we need so we don't have much wastage anymore either."*

- Alfred, Executive Chef at Liberty Life Cafè, a busy corporate cafeteria

[Click here to watch the full interview with the Liberty Life Cafè team.](#)