

Hotel Composting & Growing Packages

Join the growing number of hotels that are growing and serving their own food.

Quickcrop have developed a number of hotel growing packs that can get you started and allow you to expand your garden at your own pace.

Quickcrop is the 'one stop shop' for the Irish vegetable grower and stocks all the supplies you need, from tonnes of nutrient rich soil to plants and seeds, all backed up by our professional help and advice.

Our Herb Garden or Salad & Herb Garden includes planters, soil, herbs or seeds, support and a setup site visit. Full instructions are provided meaning you can start production surprisingly quickly. Quickcrop will be available to support you on an ongoing basis with best practice advice and seeds or garden supplies.

You will be able to showcase to your customers your home grown items, improve the flavour of your offering and save money.



Quickcrop herb garden.

Pack Contents:

4 x 1.8m Vegtrug Planters Supplied (self assembly).

4 x Vegtrug Covers and frames to extend Growing season.

2 x Bulk Bags of Vegetable soil mix to fill the Vegtrugs.

Supply of 2 Boxes of Herbs to fill the Vegtrug - Select from over 20 Herb Varieties.

Planting plans and Quickcrop Visit to help with planting & advice.

Available for Delivery from February to October.

Total investment delivered anywhere in Ireland: €1,800 + vat.

Points of Note:

This system will allow your hotel grow your own Organic Herbs 10 months of the year. The taste difference is incredible.

With this pack, an annual saving of up to €750 can be made. This will depend on the mix of Herbs that you choose to grow. Add to this the Marketing benefits to using your own hotel produced Organic Herbs and the unmistakable freshly picked herb flavour.

Suggested Crops for the Biggest Savings: Soft herbs e.g. Basil (range of basil types) and fresh coriander.

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Quickcrop salad & herb garden.

Pack Contents:

10 x Quickcrop Premier 6ft x 4ft x 14 inch high Raised Beds.

10 x Quickcrop Supersoil Vegetable Mix to fill these beds.

5 x Mini Polytunnels covers & frames to cover 5 beds for year round growing.

Full Range of Vegetable/Herb plants of your choice to fill these beds included in the quoted price.

Planting Plans & Expert Advice on site with set up.

1 x Support/Advice site Visit by Quickcrop Growing Expert.

Total investment delivered anywhere in Ireland: €3,200 + vat.

Points of Note:

The above system will allow your hotel to grow your own Organic vegetables, herbs & salads 10 months of the year. All your crops will be packed with old fashioned homegrown flavour.

The Salad & Herb Garden can give an annual saving of up to €1,850 depending on the mix of plants that you choose to grow.

Add to this the Marketing benefits to using your own hotel produced organic herbs & salads and the additional 'farm to fork' flavour.

Suggested Crops for the Biggest Savings: Tomatoes, herbs, cut and come again salads, French beans, beets, spinach/chard, peppers, cucumbers, edible Flowers.



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JK 400 Hot Composter.

Create you own circular food system:

The Joraform JK400 is a manually operated food and garden waste composter which can handle 90 litres or 35kg of waste a week.

This may not be a lot for a busy restaurant but a great starting point for your own circular waste food system to produce high nutrient compost to go back in to your food producing garden.

The JK400 arrives fully assembled on a pallet and is ready for use. The system is an insulated, dual chamber composter that can process food and garden waste to finished compost in 6-8 weeks, 4 times faster than a traditional cold compost unit. The drum includes galvanised steel panels making the JK400 fully rodent proof.

Total investment delivered anywhere in Ireland: €1.050 + vat.

JK 5100 Commercial Food Waste Composting System.

Full Circle Food Waste System for Hotels:

The JK5100 processes 700 litres/350kg of food waste a week or 20 tonnes annually turned back into compost to use in your kitchen garden.

Annual running cost is €350 however the saving on disposing of 20 Tonnes of Food Waste annually over 5 years is €13,500 + vat.



Total Investment including Delivery: €35,950 + vat

(3 - year payback with financing available over a 5 - year period)

Re-conditioned Units Available Fully Guaranteed €17,950 + vat (Less than 2 - year payback period)





JK5100 Full Circle Food Waste System

The unit is fully automatic and includes a waste grinder, wood pellet feeder and fan aeration system to ensure waste is processed quickly and efficiently. The end product is a dry, high nutrient compost which can be used in landscaping or for growing food crops making the JK5100 a true closed loop food recycling system.

This capacity is sufficent for an apartment complex of 100 dwellings with 2-3 persons per household; it is also designed for commercial use in restaurants, schools, colleges, hospitals or other kitchens with a high food waste output. This is a tried and tested Swedish manufactured system that has been in use in Swedish commercial kitchens for 30 years.

This is a commercial unit running on 3 phase power. It is fully enclosed and has no smell and processes food qaste to compsot in only 4 weeks. Like the JK400, it is fully rodent proof.

The design features a dual chamber system where waste is added as required to the first chamber via a grinder to ensure scaps are of an even consistency. Sawdust pellets (similar to those used in a wood pellet boiler) are automatically mixed at the correct ratio to balance the high nitrogen food scraps with a high carbon material at the correct 25:1 C:N ratio for rapid composting.

The inital composting takes place in the first chamber where the material is aerated and mixed, this part of the process generates a lot of heat and kills off any pathogens which may be present. Fresh food waste is continuously added throughout this cycle via the grinder system.

After 2 weeks, the material is automatically emptied into the second chamber where a further 2 week mixing and ripening process takes place, the nd result is premium, nutrient rich garden compost.