COMMERCIAL MUSHROOM FARM FOR SALE

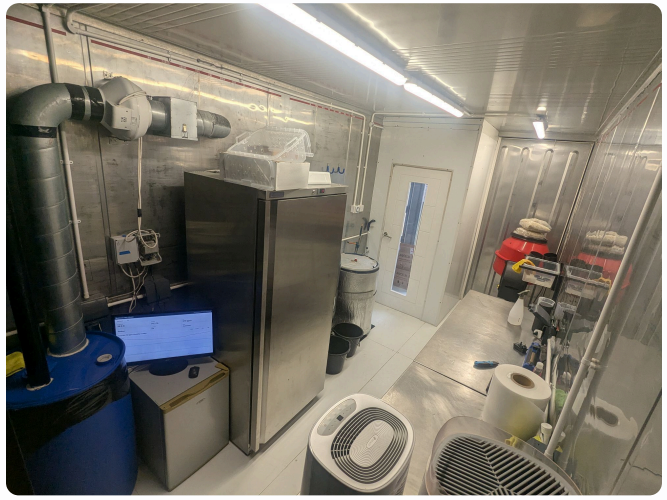
40ft Reefer Environmental-Controlled Mushroom Farm Unit

Turnkey Sale - All Equipment Included

40 ft, High Cube Refrigerated Container Conversion — currently in Warrington, Cheshire, UK.

Can be transported nationwide.







Video of the farm: https://vimeo.com/1219194327/919d824e92?share=copy&fl=sv&fe=ci

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Summary

A fully operational, self-contained mushroom farm unit available for sale.

This purpose-built 40 ft long, high cube refrigerated shipping container has been converted into a controlled-environment mushroom farm designed for year-round cultivation of mushrooms.

The system combines:

- Dedicated preparation, incubation and fruiting areas
- Automated environmental monitoring and control
- Custom airflow and humidity management
- Integrated mushroom bag preparation capability
- Proven commercial production processes, and standard operating procedures manual

The unit has been commercially producing oyster mushrooms for 12 months, supplying local restaurants and pubs.

The farm is being sold due to changing personal circumstances and reduced available time commitments, rather than operational limitations.

This represents an opportunity to acquire a proven production system without the lengthy development, construction and optimisation process normally required when establishing a mushroom farm.





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Why This Is a Unique Opportunity

A Proven, Ready-to-Operate Mushroom Production System

This opportunity represents the acquisition of a complete working mushroom production system rather than simply a converted shipping container.

The unit has been developed, refined and commercially operated, providing a buyer with an established platform from which to continue production immediately.

The buyer benefits from:

✓ Purpose-built growing environment

✓ Proven cultivation workflow

✓ Automated environmental management

✓ Dedicated incubation and fruiting areas

✓ Custom airflow and humidity systems

✓ Established operating procedures

Avoid Months of Development and Optimisation

Successful mushroom cultivation requires significant refinement of:

- Airflow patterns
- Humidity control
- CO_2 management
- Environmental stability
- Cleaning routines
- Production scheduling
- Cultivation techniques

This system has already gone through this optimisation process and has demonstrated commercial production capability.

Operating Documentation Included

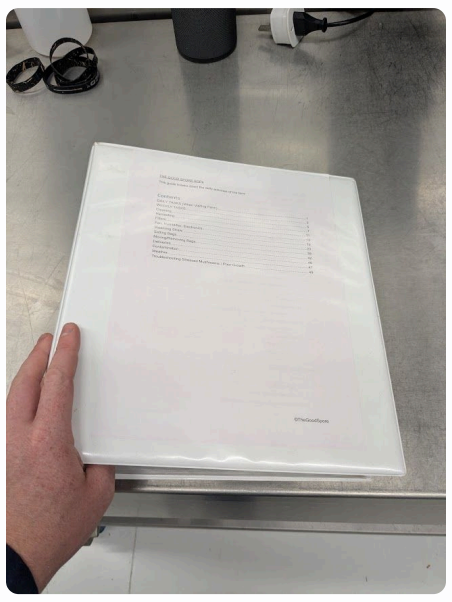
The sale includes a comprehensive operating manual covering:

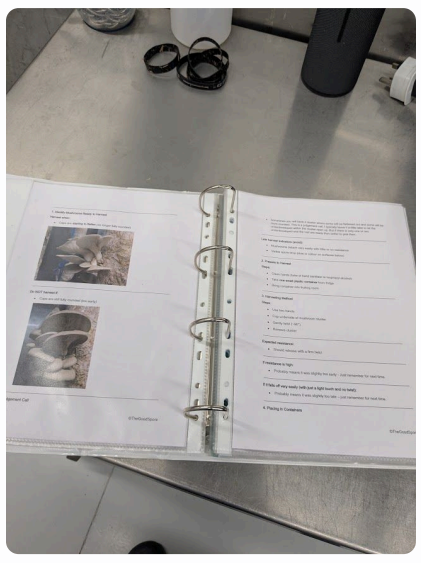
Farm Operation

- Daily, weekly and monthly routines
- Environmental checks
- Cleaning procedures
- Equipment maintenance
- Production scheduling

Mushroom Production

- Substrate preparation workflow
- Bag preparation
- Incubation process
- Fruiting management
- Harvesting procedures
- Post-harvest handling





Environmental Management

- Recommended operating parameters
- Humidity management
- CO_2 management
- Fresh air management
- Seasonal adjustments

Troubleshooting Guide

Including common issues such as:

- Poor colonisation
- Slow growth
- Fruiting issues
- Excess humidity
- CO_2 accumulation
- Uneven growth
- Environmental control issues

System Overview

- Container Specification

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Container Specification

Container type:

40 ft high cube non-op refrigerated shipping container (reefer)

Non-Op refers to the original refrigeration unit which is still embedded in the back of the unit. I have never tested it, I may or may not work.

Location:

Warrington, Cheshire, UK. Easily transported via standard container transport.

Operational status:

Fully operational and currently in use.

The unit is fully self-contained and transportable, allowing relocation to another suitable site.

Internal Layout

The container has been converted into four functional areas:

01

Entry anteroom

02

Preparation and utility room

03

Incubation room

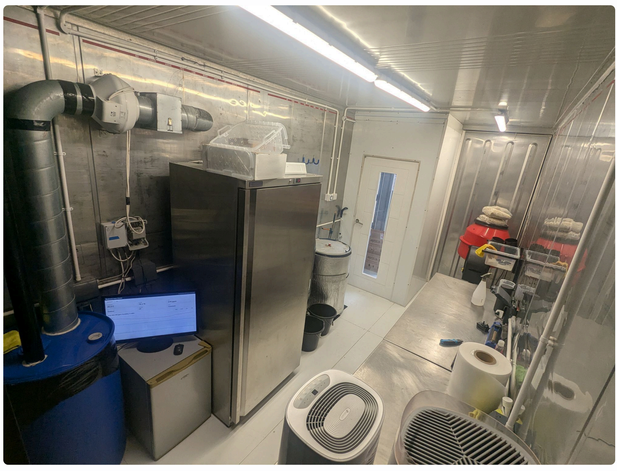
04

Fruiting room

Internal width: Approximately 2.29 metres

01

Preparation and Utility Room:



Incubation Room:



Fruiting Room:



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Entry Anteroom & Preparation Room

Entry Anteroom

Approximate area:

1.5 m²

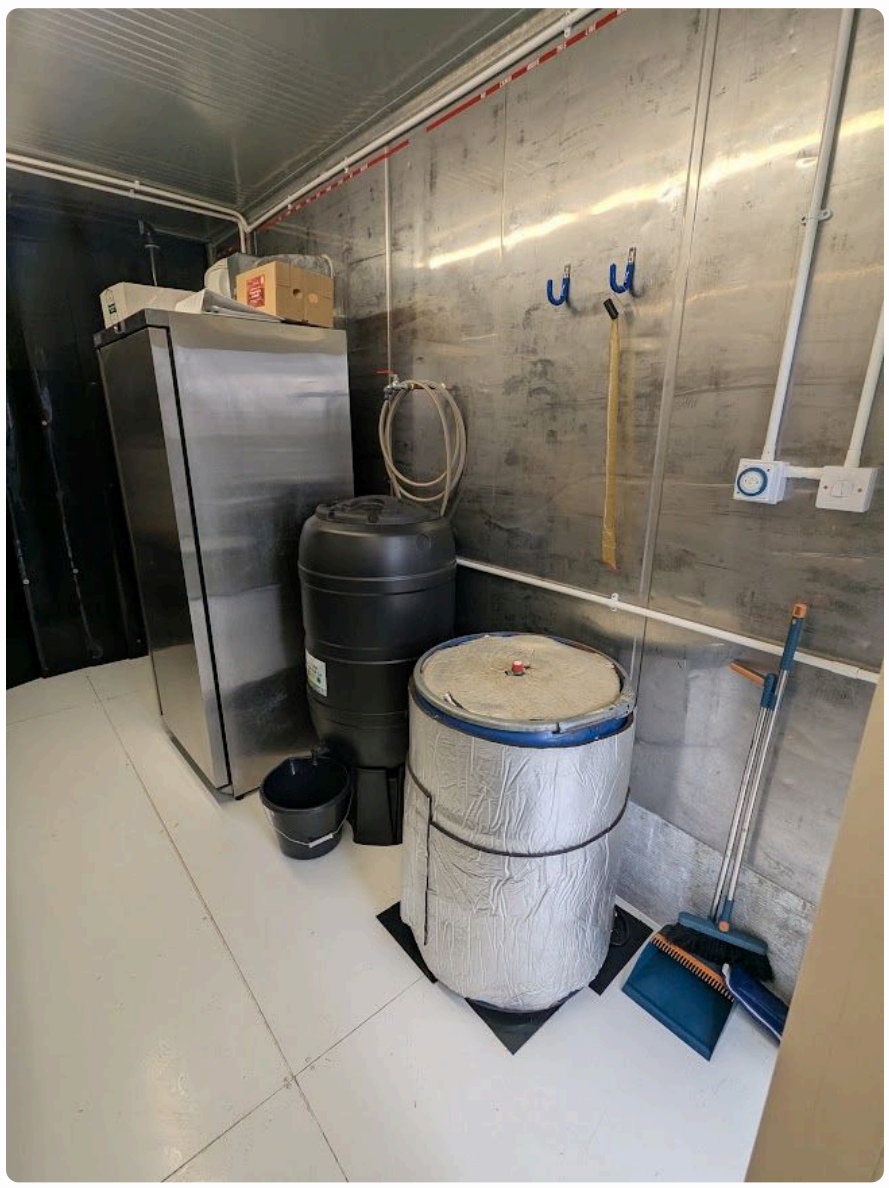
Integrated into the preparation/utility area.

Purpose:

- Provides transition between external environment and production areas
- Supports cleanliness procedures
- Helps maintain separation between areas

Included equipment:

- Coat hooks
- Consumer Unit



Preparation & Utility Room

Approximate dimensions:

5.2 m × 2.29 m

Used for:

- Substrate preparation
- Bag preparation
- Equipment storage
- General farm operations

Included equipment:

- Commercial refrigerator: Arctica HED106 Height (mm): 1840 Width (mm): 775 Depth (mm): 723
- Excel portable cement mixer (140 Litre 230v 550w)
- Custom-built bag preparation setup
- Lay-flat tubing
- Bag sealing equipment (impulse sealer)
- Weighing scales
- Two stainless steel workbenches
- 210 Litre water butt & 100 litre water butt
- Grow tent



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Incubation Room, Fruiting Room & Fit-Out

Incubation Room

Approximate dimensions:

1.8 m × 2.29 m

Purpose:

Dedicated incubation area for mushroom block colonisation.

Features:

- Ceiling-mounted hanging rail system
- Capacity for approximately ~60 × 6 kg mushroom bags
- Designed around suspended column bag cultivation

The incubation area operates as a stable passive environment without active climate control.



Fruiting Room

Approximate dimensions:

4.4 m × 2.29 m

Purpose:

Dedicated controlled environment for mushroom fruiting.

Features:

- Ceiling-mounted hanging rail system
- Capacity for exactly 88 × 6 kg mushroom bags
- Automated humidity and airflow management
- Dedicated environmental monitoring



Internal Construction & Fit-Out

The container has been fully converted into a hygienic food-production environment.

Construction includes:

- Stainless steel internal wall lining
- Diabond sheet flooring
- Diabond partition walls
- Metal stud framing
- Industrial PVC curtain separation between production areas

The design provides:

- Easy-clean surfaces
- Practical workflow separation
- Improved environmental control
- Durable commercial-style finish

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Environmental Monitoring & Automation

The farm incorporates a bespoke in-house developed monitoring and control system based around a: **Raspberry Pi 4B**

Included in sale:

- Raspberry Pi controller
- Display/interface
- Control software
- Configuration
- Sensor equipment

Monitoring

The system collects and logs:

- CO_2 levels
- Humidity
- Temperature

Historical data is recorded to monitor system performance.

Automated Controls

The system automatically controls:

- Fresh air ventilation fan
- Humidification system

The operator can monitor and adjust:

- Fan operation
- Humidity
- CO_2 management settings

Airflow & Humidity System

Fresh air enters through a side-mounted intake vent with insect filtration.

Airflow system:

- Vortice CA-150 VOD inline tube fan
- 150 mm diameter
- Inline filter box
- Spiral ducting
- Custom humidification system

Humidity generation:

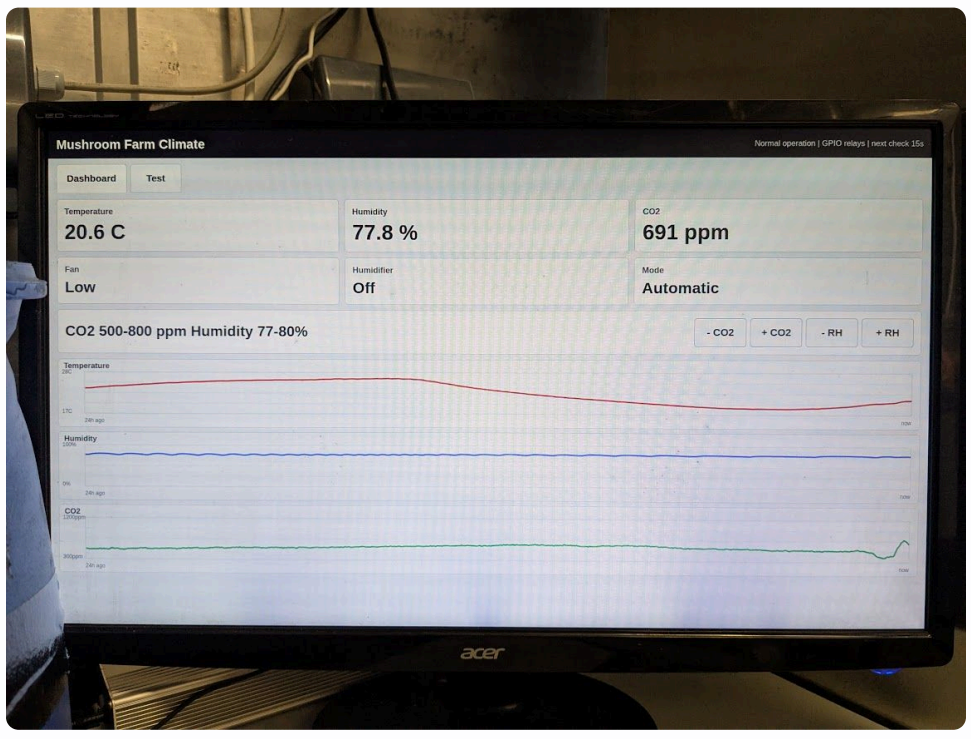
- Pond fogger system
- Approximately 200 litre water reservoir

Distribution:

- 68 mm downpipe distribution network
- Custom channels running along both sides of the fruiting chamber

Typical fruiting conditions:

- Relative humidity: approximately 80%
- CO_2: approximately 400–600 ppm





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Electrical Infrastructure & Water Supply

Electrical Infrastructure Included:

- Internal consumer unit
- 240V single-phase supply
- Armoured cable connection

Electrical installation includes:

- IP65-rated lighting
- IP65-rated sockets
- Wiring enclosed within conduit

Lighting:

- Installed throughout production areas
- Fruiting room lighting controlled by timer switches
- Typical 12-hour lighting cycle





Water Supply Current setup:

Internal 210 litre water storage tank

The container includes hook up for a permanent external water connection.

Features:

- External hose connection point
- External isolation tap
- Internal water tap

This allows connection to an external water supply without routing hoses through doors.

Refrigeration Equipment Included:

Arctica HED106 Solid Door Commercial Refrigerator

Specification:

- Capacity: 580 litres
- Height: 1,840 mm
- Width: 775 mm
- Depth: 723 mm

The original reefer refrigeration unit remains installed.

Please note: The refrigeration system has not been tested under three-phase power. Functionality is therefore unverified. Selling as non-operating.

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Commercial History & Sale Scope

The farm was established in January 2025.

Following initial construction, commissioning and refinement, the unit has commercially produced mushrooms for approximately 12 months.

Products have been supplied to:

- Restaurants
- Pubs
- Local customers

Sale Scope — Included

- 40 ft high cube reefer container
- Complete internal conversion
- Environmental monitoring system
- Raspberry Pi control system
- Software/interface
- Humidity system
- Airflow system
- Lighting
- Electrical installation
- Water system
- Bag preparation equipment
- Commercial refrigerator
- Stainless steel workbenches
- Hanging rail systems
- Operating documentation

Not Included

- Existing business brand
- Website
- Customer list
- Ongoing trading activity
- Untested reefer refrigeration functionality
- Substrate steamer unit

Relocation

The unit is transportable using standard container transport methods.

Requirements:

- Suitable vehicle access
- Standard container lifting/transport arrangements

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Opportunity Summary

A rare opportunity to acquire a fully operational, proven gourmet mushroom production system.

The buyer receives:

- ✓ Fully fitted commercial-style growing unit
- ✓ Proven production workflow
- ✓ Automated environmental controls
- ✓ Bespoke monitoring system
- ✓ Operational documentation
- ✓ Established growing knowledge

Asking Price

£12,500

Offers considered.

Location: Warrington, Cheshire, UK

Contact: **domgrocott@gmail.com** 07535656597

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