

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments ;
- The appliance must not be immersed ;

Keep the appliance and its cord out of reach of children

- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved ;
- Children shall not play with the appliance ;
- Avoid spillage on the connector ;
- Do not use the appliance in a humid environment or avoid contact the internal electrical components. "Do not operate with wet hands" to prevent electric shock accidents caused by the electrical conductivity of water ;
- The heating element surface is subject to residual heat after use ;

The appliance can only be started or shut down by **long - pressing the On/Off button**. This design is intended to prevent accidental activation of the switch when users open the machine's top cover. In contrast to the On/Off button, all other buttons can be activated with a simple short press.

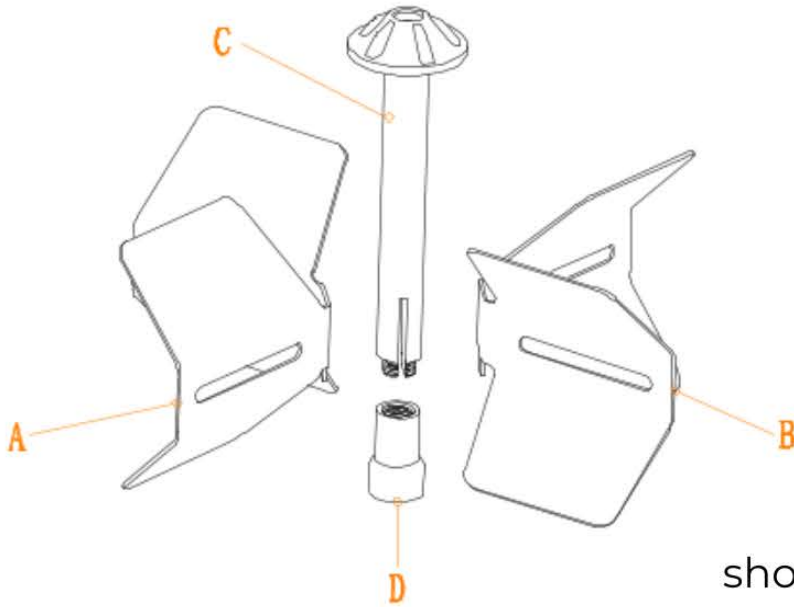
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Gummy Mixer Assembly Instructions

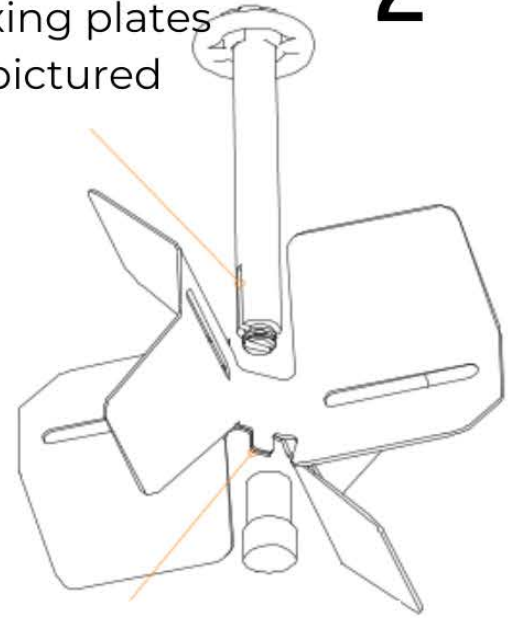
1

Gummy Mixer Components



2

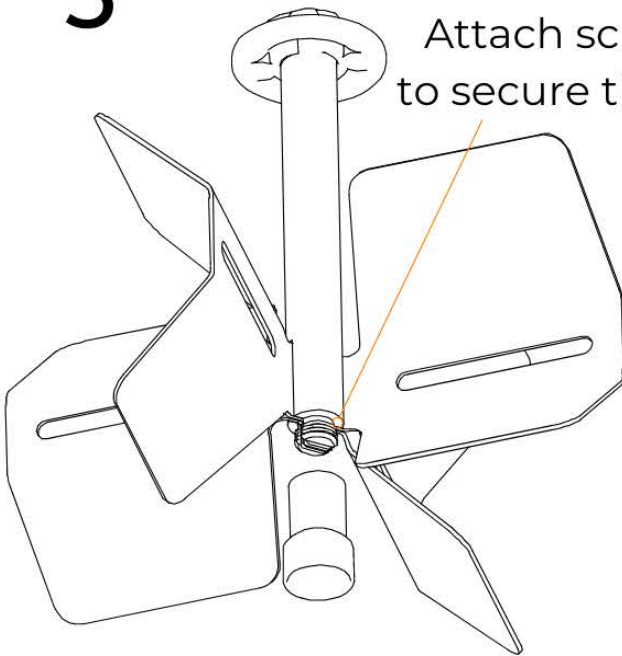
Insert (A) & (B) Mixing plates into rod (C) as pictured



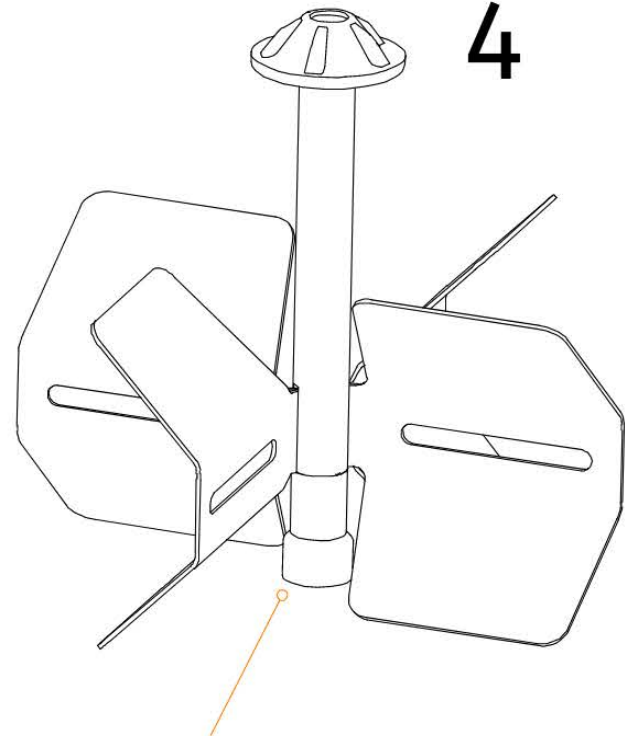
Make sure the protruding part shown on the plate is facing out/down

3

Attach screw (D) to secure the plates



4



Assembly is complete

HOW TO DECARB

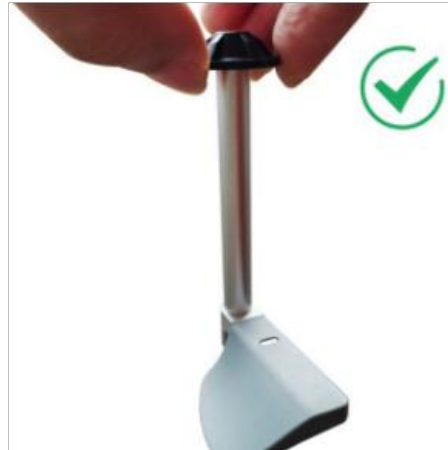
1. Open the top cover by pressing the front button and lifting the lid.
2. Install the silicone stirring tool in the stainless steel container, ensuring it stands upright as in the diagram below:



3. Add herbs to the container, which can accommodate 2 grams to 1.5 ounces.
 4. Secure the top cover; it locks automatically.
 5. Press "Temp+." The device defaults to a setting of 225°F with a heating time of 90 minutes which includes 20-30 min of preheating. This is the recommended setting for decarbing.
- NOTE: Each click to "Time+ or-" will change the time by 5 min. The temperature ranges from 105°F to 235°F, and The time ranges from 30 min to 240 min.
6. Start the cycle by **Long pressing** the "On/Off" button. Note: The 90-minute cycle for decarbing includes the preheating time.

-NOTES: The machine starts with a red-light indication. The Yellow light on the "Gummy/stir" button will be on, indicating stir mode is active. Stirring will automatically start after 5 minutes. At this point, the stirring mode will stir every 2 minutes.

- The sensor will intelligently monitor and control the temperature. Completion is indicated by a display of "---" and beeps for 3 seconds.
- During the operation of the machine, if you want to change the temperature, you need to turn off the machine and reset it.
- Do not touch the metal rod of the stirring tool to avoid burns after opening. Handle the tool by the plastic part at the top when removing it.



-Make sure to insert the power cord firmly into the machine's power slot to prevent loose connections.

-Use the silicone stirring tool for decarbing herbs and infusing butter/oil. Do not surpass the 550 ml mark.

-The metal stirring tool should only be used for gummy mix to avoid damage. Make sure the gummy mix is between the 420 ml MAX indicator & 360 ml Min indicator.

For Decarbing & Infusing



FOR GUMMY MIX ONLY (Assembly instructions on page 3)



HOW TO INFUSE

- You can start infusing directly after decarbing, without removing the herbs. Just add 1-2 cups of butter, oil, or alcohol and start infusing at the recommended times and temps below. Make sure to use the silicone stir tool and not the gummy stir tool. The times below include the preheating time:
- **For Oil: Add 1-2 cups coconut oil & Infuse 2 hours at 160°F.**
- **For Butter: Add 1-2 cups softened butter (preferably clarified butter or ghee - Do not use margarine) & Infuse 2.5 hours at 170°F.**
- **Use ~15 grams of decarbed herbs PER cup of oil or butter.** This is a standard dose, so feel free to use more grams if looking for a stronger effect (just be sure not to load ingredients past the 550 ML mark on the stirrer).
- Once the infusion cycle finishes, remove the inner container from the machine and pour the infused oil/butter through the strainer and into a jar. Use the white press tool to press your herbs in the strainer. (Remember the metal rod is hot. Only touch the plastic piece.)

Making Tinctures

- Similar to oil and butter, after decarbing, add in 1-2 cups of alcohol (ever-clear or at least 150 proof).
- **The recommended temperature for tinctures is: 120°F for 4 hours.**
- Stirring is not necessary and can be stopped by **long pressing the stir button until the yellow light goes off.** Do not use high temperatures as it will evaporate your tincture.

Making Gummies

1. **IMPORTANT:** Switch to the metal stirring tool pictured below:
(Gummy mixer Assembly Instructions on page 3)



2. Install the gummy mixer attachment, add the following ingredients into the container and hold plastic piece to stir the gummy mixer by hand for 1-2 minutes, or until the consistency becomes uniform. It is important to accurately add the correct proportions of each ingredient because the mixture MUST be between 360 ml & 420 ml in order to use the gummy mixer without damaging it.

3. -1/2 cup water

- 1/4 cup infused coconut oil (can use the oil infusing steps above)
- 1 tablespoon lecithin
- 1 oz of unflavored gelatin
- 6 oz flavored gelatin

4. Once the consistency is uniform, secure the lid, and press the "Gummy/Stir" button until the **green light is on**, then Long press the "On/Off" button to start the gummy infusion. NOTE: The device will heat to 180°F and start to stir after 5 minutes. This will help the oil infuse evenly in the gummy mixture. The default time is 35 minutes, you can increase the heating time to a max of 50 min by pressing the button "Timer +". After the entire process is completed, use the dropper to drop the hot gelatin directly into the gummy molds before it cools (remember not to touch the metal on the stirrer; it is hot). Place it in fridge to set. Using this recipe should yield gummies with an approximate strength of 5mg, which is a low dose. (If the oil is not completely infused in the gummy mixture, you can restart the machine to mix the gummy mixture again)

HONEY

Ingredients

- 1 cup high-quality unfiltered raw honey
- 1/4 cup infused coconut oil
- 1 tablespoon lecithin

Instructions

Pour your cup of honey into a microwave-safe mixing bowl. Warm slightly in 15-second increments in the microwave until it can be stirred. Melt the herbs-coconut oil, just until liquefied, also in the microwave in increments.

Using a spatula, stir the honey while you pour in the oil. Continue to whisk or stir until all the oil has blended with the honey, about 1-2 minutes. Stir a few more times over the next 10 minutes as it cools, then while it is still liquid, pour it into a clean 12-16 ounce jar.

Sugar

Ingredients

- 4 C sugar
- 1/2 C infused tincture

Instructions

With sugar in a glass bowl, add tincture and mix well with the sugar. Line a tray with parchment paper and spread the sugar evenly over the paper in a thin layer. Let stand overnight. Using a solid object, like a bottle, can or the bottom of a glass, crush up the sugar to remove any lumps. You can also do this step in a blender or food processor. Store in a cool dry place.

Uses for infused sugar: stir into your coffee or tea, make herbs -infused syrup for cocktails or drinks, use it to replace sugar in your favorite dessert recipes.



DRINKS

TROPICAL DELIGHT SMOOTHIE

Ingredients

- 1/2 C coconut water
- 1/4 C coconut cream
- 1 banana
- 2 C frozen pineapple or mango (or combination) handful of kale leaves
- 4 sprigs mint leaves
- 2 T melted infused coconut oil

Instructions

Combine ingredients in a blender and enjoy.

CHOCOLATE BANANA SMOOTHIE

Ingredients

- 4 T infused butter (melted)
- 2 C milk
- 1/3 C half and half
- 1/2 C Greek vanilla yogurt 2 bananas
- 2 T chocolate syrup 3 ice cubes



Instructions

Place all ingredients, except ice cubes, in a blender and blend until smooth. Add 3 ice cubes and blend until the consistency is smooth and creamy.

HOT BUTTERED RUM

Ingredients

- 1 lb infused butter
- 1 lb brown sugar
- 1 lb powdered sugar
- 1 quart vanilla ice cream, softened
- 1 T ground cinnamon
- 1 tsp ground nutmeg

Instructions

Melt butter in a large pot over medium heat. Blend in sugars. Remove from heat and whisk in the ice cream, cinnamon and nutmeg. Pour mixture into a plastic container, seal and freeze.

In a coffee mug, measure 1 T hot buttered rum batter and 1 oz of rum, then fill the cup with boiling water. Stir, and sprinkle with nutmeg.

INFUSED MILK

The easiest way to infuse milk is to take the desired number of doses of your infused butter or infused coconut oil and whisk it into the desired amount of cream or milk for a few minutes while it is warm.

VANILLA MILKSHAKE

Ingredients

- 4 C vanilla ice cream
- 1-3/4 C infused milk
- 8 T sugar
- 2 tsp vanilla extract

Instructions

Combine ingredients in a blender and mix until milkshake reaches desired consistency.

Variations: Swap out the vanilla ice cream for other flavors to make your favorite flavored milkshake.

INFUSED COFFEE

Ingredients

- 5C good strong coffee
- Add infused sugar and/or milk

Instructions

Add all ingredients to the device and run on the clean preset for frothy infused coffee.

You can use sugar and milk, or just sugar, or just milk, whatever your preference.

INFUSED MILK ICED COFFEE

Ingredients

- 5 oz infused milk
- 2tsp instant coffee grounds
- 1tsp sugar (optional: infused sugar)
- 3 T warm water

Instructions

In a jar, combine the warm water, instant coffee and sugar. Cover with lid and shake until the mixture is foamy. Pour into a tall glass filled with ice, then add milk and stir.

Add more sugar or some chocolate syrup if desired.

HOT INFUSED COCOA

Ingredients

- 1/3 C unsweetened cocoa powder
- 3/4 C granulated sugar
- pinch of salt
- 1/3 C boiling water
- 3 C milk
- 1/2 C infused milk
- 3/4 tsp vanilla extract
- 1/2 C half and half

Instructions

Add sugar, cocoa and salt to the saucepan. Pour in the boiling water and bring to low boil while frequently stirring for about two minutes. Slowly add milk and infused milk while stirring. Heat until steaming, but don't allow the mixture to reach a full boil. Remove from heat, add vanilla. Divide evenly among a few mugs, depending on the size, and add half and half to cool.

SIMPLE SYRUP FOR COCKTAILS

Pour equal parts infused sugar and water in a saucepan and heat until sugar is dissolved. Cool. Store in an airtight container in the refrigerator until ready to use.

Variations: You can flavor your simple syrup by stirring in herbs, spices or citrus rind right as it comes off the burner, then cover to allow it to steep in the hot liquid until it cools. Once cooled, remove the additional ingredients.

Consider adding: vanilla beans, cinnamon sticks, cloves, nutmeg, ginger, peppercorns, fresh or dried chiles, grapefruit or lime citrus rinds, fresh garden herbs, mint, or even edible flowers like lavender or rose petals.

KOOL-AID

Follow Kool-Aid package instructions using herbs-sugar.(As with all edibles, especially gummy bears and Kool-Aid, mark clearly and keep away from children.)

BAKED GOODS

CHOCOLATE CHIP COOKIES

Ingredients

- 1 sticks softened infused butter or coconut oil
- 3/4 C packed light brown sugar
- 1 C granulated sugar
- 2 large eggs
- 1 T vanilla
- 3-1/2 C all purpose flour
- 1 tsp salt
- 1 tsp baking soda
- 10 oz bag chocolate chips

Instructions

Preheat oven to 350°F. Mix flour, salt and baking soda in bowl and set aside. In a separate bowl, cream butter and sugars until well combined. Add in eggs and vanilla and mix until well combined. Slowly add dry ingredients to wet ingredients, along with chocolate chips until just combined. Use a cookie scoop, or food scale, to measure uniformly sized dough balls. Freeze dough balls (they're good eaten this way), or bake to your liking, approximately 9-13 minutes.

Option: Using your favorite cookie recipe, just sub butter, oil or sugar with your herbs-infused product to make into an "edible."

MAGIC CHOCOLATE CHIP COOKIES

Ingredients

- 2 C all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 C infused butter (or a mix of infused butter and regular butter to equal 1 cup)
- 1/2 C granulated sugar
- 1/2 C packed brown sugar
- 1 tsp vanilla extract
- 1 large eggs
- 2 C (12 oz pkg) chocolate chips
- 1 C chopped nuts (optional)

Instructions

Preheat oven to 375°F. Combine flour, baking soda and salt in small bowl, set aside. Beat butter, sugars and vanilla in large mixing bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips and nuts. Drop by rounded tablespoon onto ungreased baking sheets. Bake 7-11 minutes or until light brown. Cool completely. Store in the freezer.

PEANUT BUTTER COOKIES

Ingredients

- 1 C infused butter
- 2 C brown sugar
- 2 eggs
- 1 tsp vanilla
- 2 C peanut butter
- 3 C flour
- 1 T baking soda
- 1/2 tsp salt



Instructions

Beat sugar, eggs and butter together until smooth. Add vanilla and peanut butter. Mix well. Slowly add dry ingredients mixing until fully incorporated. Use cookie scoop or kitchen scale for uniform cookies and more accurate calculations. Roll each scoop into a ball, place on cookie sheet and flatten with fork. Bake at 350°F for 10-12 minutes.

Optional: Roll balls in sugar or sprinkle tops of flattened cookies with sugar.

SPECIAL BROWNIES

Ingredients

- 1 C all purpose flour
- 1/4 C unsweetened cocoa powder
- 1/2 tsp baking powder
- 1/4 tsp salt
- 3 T infused oil
- 5 oz semisweet chocolate, chopped
- 1-1/2 T light corn syrup
- 1 C firmly packed light brown sugar*
- 1 T applesauce
- 3 egg whites
- 2 tsp vanilla

Instructions

Preheat oven to 350°F. In a small bowl, mix together first four dry ingredients. Set aside. Pour the oil and chocolate into a double boiler over high heat. As the water boils in the lower pan, whisk the chocolate and oil until melted. Remove from heat and whisk in the corn syrup, brown sugar and applesauce. Stir in the vanilla and egg whites. Beat the mixture until smooth, then stir in the flour mixture to a smooth consistency. Grease a 9x13 baking pan and pour the batter into the pan. Bake for 20 minutes. The brownies are ready when the center of the top is almost firm to the touch.

Remove from oven and let cool.

**Option: For higher potency, sub brown sugar with 1 C h e r b s -sugar and 1 T molasses. Tip: Add strained h e r b s (commonly called “sludge”) to any baked goods recipe.*

LOW-CARB BROWNIES**Ingredients**

- 2 eggs, beaten
- 12 T infused butter
- 2 oz dark chocolate
- 1/2 C almond flour
- 3/4 C erythritol
- 1/4 C cocoa powder
- 1/2 tsp baking powder

Instructions

Preheat oven to 350°F. Mix dry ingredients and set aside. Melt butter and chocolate together for 30 seconds, add to beaten egg and mix well. Incorporate dry ingredients. Pour batter into parchment lined 8x8 pan. Bake for 20 minutes.

Cleaning

To clean your device, remove the inner container. Place the strainer and mixer tools used into the inner container and fill with hot water to soak. This will help the residue dissolve. Once you are done soaking, you may hand wash or add the items into the top rack of a dishwasher.

We also recommend removing and cleaning the machine cover. The cover can also be handwashed or placed in the top rack of a dishwasher. The cover can be removed by removing the piece shown in the picture below.

Remove the silicone connector sleeve



Remove the glass top cover



Do not get water near the machine or any electrical components.