



# ELECTRIC BUTTER INFUSER

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# MANUAL

## Welcome to your Herbal Chef™ Electric Butter Infuser!

The Herbal Chef™ Electric Butter Infuser is your key to powerful canna butters, oils, and tinctures with less mess, less waste, and more time to enjoy your creations.

Just load it up, choose your setting, and let the Infuser do the work. Sweet or savory? That's up to your inner Herbal Chef™!

### PREP:

It is always recommended to DECARB your herbal materials before any infusion. Decarboxylation allows the material to reach maximum potency.

To decarb; preheat an oven or toaster oven from 225°F to 240°F; place your chosen amount of ground herbs on a baking pan; cover with parchment paper; then, tightly cover with aluminum foil, and place on center rack.

225°F for 50 Minutes - Preserves flavor with potency  
240°F for 40 to 60 Minutes - Minimizes flavor, but keeps potency

Remove pan, allow to cool to the touch, or place in freezer to cool down quickly.

Once cooled, place into the Herbal Chef™ Electric Butter Infuser, and you are ready to begin!

Remember, you can always experiment with times and temperatures.

### OPERATION:

- Connect the power cord to the bottom of the handle, and plug into socket.
- Load the chamber with ingredients and replace the head unit securely.
- Press the power button, and select the **MODE (Oil, Butter, Tincture)** button desired.
- To use the preset temperature and time for your chosen mode, simply hit the start button.
- You can customize each mode by first selecting it, then raising or lowering the temperature buttons, and also, the time buttons to your liking.
- Temperature range - 32°F to 250°F
- Time range - 30 minutes to 12 hours
- Infuser blades will turn on when 80% of the manually set temperature is reached. Turning on in even intervals.
- Display will start counting down the remaining time.
- If you need to interrupt the cycle, press the power button for more than 3 seconds.
- Unit will automatically shut off after the timer has expired, and the display will read, "END."

**INFUSED BUTTER:** You can make FULL or HALF batches of INFUSED BUTTER in the Herbal Chef™ Electric Butter Infuser. For 14 grams\* (½ ounce) use 2-2½ cups unsalted butter\*\* For 28 grams\* (1 ounce) use 4-5 cups unsalted butter\*\* 1 Tablespoon Sunflower, Rice, or Soy Lecithin

Add all ingredients to the Herbal Chef™ Electric Butter Infuser chamber.

Simply select the **BUTTER** button on the head of the unit, and the Herbal Chef™ Electric Butter Infuser will start the infusion process at the correct temperature for 2 hours. When the temperature reaches 128°F, the motor will turn the infuser blades on for 20 second intervals, and continue heating to 160°F.

When BUTTER cycle has finished, unplug the unit from the socket, remove the head unit, and follow the directions in the STRAINING section.

\*Weights of material vary with preference. Experiment until you find the right balance of potency.  
\*\*Volume of butter/oil to be infused varies with preference.

**INFUSED OIL:** You can make FULL or HALF batches of INFUSED OIL (Coconut Oil is recommended) in the Herbal Chef™ Electric Butter Infuser. For 14 grams\* (½ ounce) use 2-2½ cups oil\*\* For 28 grams\* (1 ounce) use 4-5 cups oil\*\* 1 Tablespoon Sunflower, Rice, or Soy Lecithin

Add all ingredients to the Herbal Chef™ Electric Butter Infuser chamber.

Simply select the **OIL** button on the head of the unit, and the Herbal Chef™ Electric Butter Infuser will start the infusion process at the correct temperature for 1 hour. When the temperature reaches 128°F, the motor will turn the infuser blades on for 20 second intervals, and continue heating to 160°F.

When OIL cycle has finished, unplug the unit from the socket, remove the head unit, and follow the directions in the STRAINING section.

\*Weights of material vary with preference. Experiment until you find the right balance of potency.  
\*\*Volume of butter/oil to be infused varies with preference.

**TINCTURES:** You can make FULL or HALF batches of TINCTURE in the Herbal Chef™ Electric Butter Infuser. For 14 grams\* (½ ounce) use 2-2½ cups of vegetable glycerin or 95% ethanol alcohol (150-190 proof)\*\* For 28 grams\* (1 ounce) use 4-5 cups of vegetable glycerin or 95% ethanol alcohol (150-190 proof)\*\*/\*\*

Add all ingredients to the Herbal Chef™ Electric Butter Infuser chamber.

Simply select the **TINCTURE** button on the head of the unit, and the Herbal Chef™ Electric Butter Infuser will start the infusion process at the correct temperature for 4 hours. When the temperature reaches 128°F, the motor will turn the infuser blades on for 20 second intervals, and continue heating to 160°F.

When TINCTURE cycle has finished, unplug the unit from the socket, remove the head unit, and follow the directions in the STRAINING section.

\*Weights of material vary with preference. Experiment until you find the right balance of potency.  
\*\*Volume of liquid to be infused varies with preference.  
\*\*\*ANY USE OF FLAMMABLE MATERIALS, PER CERTAIN RECIPES, IS SOLELY AT THE RISK OF YOUR OWN PERSON. ANY DAMAGES OR INJURY ARE YOUR OWN RESPONSIBILITY.

**STRAINING:** When infusion has finished, pull the head unit off being careful not to let any hot liquids drip on yourself or anything else. We recommend using the Herbal Chef™ Silicone Gloves for handling. If none are available, allow to cool for a while for safe handling.

Set up a cheesecloth draped across a metal sieve, and place on top of a compatible container. Preferably glass.

Slowly pour infused liquids through the cheesecloth, allowing to drain fully, and cool to the touch. Herbal Chef™ Silicone Spatulas can be used to press excess infusion out of the ground material. After draining for a bit, with your Herbal Chef™ Silicone Gloves, gather the cheesecloth with the ground material, and give it a few good twists and squeezes to drain all excess infusion into the container. Once thoroughly squeezed, open the cheesecloth up, stir ground material around, and give it a few more twists and squeezes.

**STORE:** Now that you have an infusion, pour it into a storage container or mold that will allow you to easily portion your infusion for recipes. We recommend the Herbal Chef™ Silicone Tray w/ Lid to store infusions in recipe friendly portions of 2 Tablespoons. We also recommend using the Herbal Chef™ Silicone Spatulas in assisting retrieving all material from your Herbal Chef™ Electric Butter Infuser as well as the container you strained into.

**CLEANING:** Do not submerge the head unit in water, nor the chamber of the unit. Wipe and towel dry the head unit by hand. Rinse out the inner chamber. Then fill halfway between MIN & MAX lines with water. Add a small dollop of dish detergent, replace head unit, and press the **CLEAN** button. Blades will come on every 15 seconds to agitate.

Once finished, remove head unit, dump cleaning liquid, rinse, and towel dry.

#### SAFETY:

NEVER submerge parts of the Herbal Chef™ Electric Butter Infuser in water. Always use in well ventilated areas. Always use caution when touching. The unit and its contents will be hot during and after use. The Herbal Chef™ Electric Butter Infuser should never be operated by, nor used near children. Ensure that the power cord is unplugged from the outlet when not in use. Avoid contact with moving parts. Motor is powerful, and the blades are sharp. When cleaning, be aware of the sharp blades and exercise caution. Never remove the head unit during operation, and always make sure that it is seated securely prior to operation. The use of any accessory or replacement part not specifically sold by Herbal Chef™ is prohibited, and can cause serious personal injury. Do not let the power cord overhang an edge of the counter or a table. Do not allow to rest on hot surfaces. Do not operate outdoors. If any part is cracked, bent, or broken, DO NOT OPERATE. Do not Under or Over fill the Herbal Chef™ Electric Butter Infuser. Do not leave the Herbal Chef™ Electric Butter Infuser unattended at any time of operation, nor when it is plugged in. Do not use the Herbal Chef™ Electric Butter Infuser for anything other than its intended purposes.

**SPECS:** Stainless Steel • 1.6L Capacity • 110V/60Hz • 200W Motor / 800W Heater Automatic & Manual Temp. & Time Settings • Digital Display • Overheat / Dry Shutoff Temperature range - 32°F to 250°F • Time range - 30 minutes to 12 hours

#### LIMITED WARRANTY:

The Herbal Chef™ Electric Butter Infuser is guaranteed from manufacturer defects or malfunction from date of purchase for a period of 6 months for the heating cord, and 1 year for the head unit, including the motor. The heating element is also covered for 1 year. This limited warranty protects against manufacturer defect under normal use and does not apply to normal wear & tear; improper use; accidental damage from dropping or submerging in liquid; improper cleaning; neglect; or any other damage that is not a result of defective materials or workmanship. If your Herbal Chef™ Electric Butter Infuser qualifies for servicing, we will repair or replace, at our discretion and expense, any defective parts or materials. Purchaser must provide a copy of the original dated sales receipt and may be required to provide shipping to return defective parts or materials. We intend to complete all repairs/replacements within 7 business days, although this time frame may vary depending on shipping, replacement part availability, or other related factors. The lawful and proper use of this device is a condition of sale. Any improper use of the Herbal Chef™ Electric Butter Infuser will void the warranty. Warranty is non-transferable. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For warranty servicing, contact us at: [www.HerbalChef.net](http://www.HerbalChef.net)