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Decarboxylator & Infusion Machine



Download PDF user manual on: https://www.greenfiretech.com/list_8/77.html

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.

- This appliance shall not be used by children. 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.

- When cleaning the inner tank of appliance , Please add water to the inner tank and use the attached brush for cleaning. If water is found in the appliance slot, please wipe it dry in time.

- 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.

Please note:

When connecting the power plug to the power socket of the appliance, you need to apply a little force to fully insert the power plug into the socket. Otherwise, it is likely to cause poor power contact.

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Product Manual

1. Product Overview


- Core Functions: One-touch decarbing, infusing, and tincture-making; customizable temperature and heating duration;
- Application: Designed for decarbing, infusing, and tincture-making processing of herbs.

2. Technical Specifications


- Temperature Adjustment Range: 105 – 235°F (switchable to °C)
- Heating Duration Adjustment Range: 30 – 240 minutes
- This product is dual-voltage compatible, supporting 110V-240V with a power output of 160W.
- **Default Shortcut Settings:**
 - Decarb: 225°F with a total duration of 90 minutes (including 30 minutes for preheating and cooling)
 - Infuse: 180°F with a total duration of 150 minutes (including 30 minutes for preheating and cooling)
 - Tincture: 120°F with a total duration of 240 minutes (including 30 minutes for preheating and cooling)
- **Maximum Material Capacity by Function:**
 - Decarboxylation: Up to the "Decarb Max" mark on the inner container (Max approximately 1 Ounce), NO minimum amount required.
 - Infusion: Up to the "Infuse Max" mark on the inner container (700 ml)

3. Operation Guide

3.1 Default Shortcut Operation

- Decarbing Function: Press the "Decarb" button, then press the "On/Off" button to start the default decarbing program. 
- Infusing Function: Press the "Infuse" button, then press the "On/Off" button to start the default infusing program.
- Making Tincture Function: Press the "Tincture" button, then press the "On/Off" button to start the default tincture-making program.

3.2 Manual Customization

After the product is powered on, you can customize the heating process without pressing any shortcut buttons. Simply use the temperature adjustment buttons ("+" / "-")  and heating duration adjustment buttons

("min+" / "min-") to set your desired parameters directly.

- Step 1: Press the temperature adjustment buttons ("+" / "-") to set the target temperature.
- Step 2: Press the duration adjustment buttons ("min+" / "min-") to set the total duration (target heating duration + 30 minutes for preheating and cooling). - Example: If 60 minutes of effective heating is required, please set the total duration to 90 minutes.
- Step 3: Ensure the top lid is fully closed and tightly fitted to the product. Press the "On/Off" button to start the machine.

3.3 Temperature Unit Switch

- Operation: Press and hold the temperature adjustment buttons ("+" and "-") simultaneously to switch the display unit from Fahrenheit (°F) to Celsius (°C).

3.4 After infusing, filter the mixture with the included cylindrical metal filter, and use the provided press tool to extract as much infused liquid as possible.



Important Notes

- When using manual customization, an additional 30 minutes must be added for preheating and cooling to avoid insufficient effective heating time.

- **Material Loading Requirements:**

- For Decarboxylation: Do not exceed the "Decarb Max" mark on the inner container (maximum approximately 1 ounce); overloading may affect decarbing efficiency.

- For Infusion & Making Tincture: Do not exceed the top of the inner container (maximum 700 ml);

WARNING: Do not use unit near open flames or hot surfaces, especially when making tinctures with high proof counts. Be very vigilant when working with high proof alcohols.

- Lid Usage: The multi-layer silicone protection on the top lid prevents odor leakage. Always confirm the lid is fully closed and tightly fitted to the product before starting the machine; incomplete sealing may cause odor leakage or affect processing results.

- Do not touch the heating area during machine operation to prevent scalding.
- To pause the operation, press the "On/Off" button again (parameters need to be reset for restart).
- Default parameters for each function are optimized for common usage scenarios; adjust manually if specific requirements are needed.

5. Cleaning Instructions

- The inner container is removable; both the inner container and all accompanying accessories can be cleaned manually or in a dishwasher.
- Do not allow water to come into contact with the main body of the product; cleaning the removable inner container and accessories is sufficient for maintenance

HELPFUL CONVERSIONS

10 mg = standard dose 1 Ounce = 28 grams

1 gram = 1000 mg

1 Cup = 16 tablespoons 1 Cup = 2 stick of butter

BUTTER

Ingredients

- 1-2 cups softened butter - preferably clarified butter (ghee) - Do not use margarine.
- 1/4 to 1 oz decarbed herbs per cup
- 1 Tbsp sunflower lecithin powder per cup



Instructions

Place the ingredients into your device, secure the lid and select the "Infuse" (or customized time). When the cycle is complete, strain and pour into any suitable container. Add lids and refrigerate to set.

OIL

Ingredients

- 1-2 cups cooking oil (Best is coconut oil. Can also use olive, sesame, avocado or peanut oil, but do not use canola or corn oil.)
- 1/4 to 1 oz decarbed herbs per cup
- 1 Tbsp sunflower lecithin powder per cup

Instructions

Place the ingredients into your device, secure the lid and select the "Infuse" (or customized time). When the cycle is complete, strain and pour into airtight Mason jars, or back into the original oil jar.

TINCTURE

Ingredients

- 1-2 cups Everclear, 151 or 190 proof (or vegetable glycerin)
- 7-28 grams decarbed herbs per cup



Instructions

Place the ingredients into your device, secure the lid and select the "Tincture" (or customized time). When the cycle is complete, strain and carefully pour into dark glass bottles. 4 oz amber glass dropper bottles work well and hold 1/2 Cup of tincture. Refrigerate or store your tincture in a cool dry place and it will keep indefinitely. Tinctures can be flavored and administered via a medicine-dropper under the tongue for faster absorption.

Tinctures can also be reduced by either cooking the alcohol off or letting it evaporate to create a syrup-like solution which can then be used in recipes such as gummies

WARNING: Do not use unit near open flames or hot surfaces, especially when making tinctures with high proof counts. Be very vigilant when working with high proof alcohols.

How to reduce a tincture, resulting in a concentrate that can be used for gummies

Ingredients

2-5 cups Tincture

Directions

First make your desired amount of Tincture, strain, and set aside.

Transfer into a non-stick saucepan. (Approximately 10 percent or less of the original tincture volume will remain after cooking.)

Place the saucepan on low heat and bring it to a slow boil.

Continue simmering for approximately 30 minutes. Continually stir oil from sides to bottom of the saucepan. When the consistency reaches that of warm maple syrup you have produced the tincture concentrate.

Remove your Concentrate from heat and allow it to cool 1 minute before pouring it into a dark glass container.

HONEY

Ingredients

- 14-28g Decarboxylated botanicals, per cup of Honey used
- 2-5 cups Honey
- 1 tablespoon water, per cup of Honey used

Instructions:

Place the decarboxylated herbs, honey, and water into the machine and securely close the lid.

Set the temperature to 130°F and set the timer to 90 minutes.

After the cycle has completed, unplug the machine and remove the head of the appliance.

Strain the infused honey mixture through the filter press to remove any leftover plant matter. Store the infused honey in a glass jar or container and enjoy!

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.



GUMMIES USING TINCTURE

Ingredients

- 2/3 C fruit puree, thawed
- 1/2 C water
- 1 T lemon juice
- 3 T gelatin
- 2-3 tsp reduced tincture (depending on your desired potency - see tincture under base recipes above)

Instructions

In a medium saucepan, add the fruit puree, water and lemon juice and cook on medium-low heat until thoroughly incorporated. Add your reduced infused tincture and whisk well. Slowly add 3 T gelatin, continually whisking until smooth. Removed from heat and use a dropper or condiment bottle to fill silicon molds.

Gummies Using Infused Butter or Oil

INGREDIENTS

- 1 cup water or juice, divided
- ¾-1¼ ounce unflavored gelatin, 3-5 Knox Packets *see notes below
- ½ cup herbs infused oil, or herbs infused butter
- 2 teaspoons lecithin, powder or liquid
- 1 teaspoon lemon juice, or mold inhibitor *see notes below
- 3 ounces flavored Jello, 1 small box
- 5-10 drops flavoring oils

NOTES

Run a test batch first: I recommend you make one *non-infused* test batch of gummies before trying with your actual infusion to ensure you like the process, taste, and consistency of the final product. This ensures no good stuff gets wasted.

Unflavored gelatin: If you are using butter or solid coconut oil, use ¾ ounce (3 Knox packs) of gelatin. If you are using a liquid oil, such as MCT oil, use 1 ounce (4 Knox packs) of gelatin. If you want an extra firm gummy, use 1¼ ounce (5 Knox packs) of gelatin.

Lecithin: You can use powdered or liquid lecithin in the exact same amount. If your infused oil was already made with lecithin, you should still add the additional lecithin called for in this recipe.

Mold inhibitors: You can also use LorAnn Mold Inhibitor or potassium sorbate in place of the lemon juice for longer shelf stability.

INSTRUCTIONS

Prepare your workstation before getting started; this recipe moves quickly. Gather your equipment and measure out your ingredients. Place your gummy molds on baking trays, so they don't flop when being moved.

In a small bowl, add ½ cup of water or juice. Stir the unflavored gelatin into the liquid. This is called blooming the gelatin. The mixture will become very thick. Set aside.

Next, prepare a double boiler by putting one cup of water in the bottom pan. Add the top pan and place over medium-high heat. Once near boiling, turn the heat to low and let simmer. Add the herbs infused oil (or herbs infused butter) and lecithin to the top of the double boiler. Allow butter or oil to melt as needed, and then whisk to incorporate. Leave over low heat while working on the next step.

In a separate small saucepan on the stove, add the remaining ½ cup of water or juice. Turn the heat to medium-high and bring to a boil.

Once boiling, add the lemon juice or mold inhibitor and the Jello packet to the hot liquid. Whisk well to dissolve. Turn off the heat.

Carefully and slowly, pour the Jello mixture into the double boiler that contains the melted oil (or herbs infused butter) and lecithin. Whisk consistently until all ingredients are incorporated.

Take the reserved bowl of bloomed gelatin and add it to the double boiler.

Add your desired amount for flavoring oil drops.

Whisk consistently for 10 minutes, ensuring no clumps form. This step is very important! You can use an immersion blender to speed up the process if desired.

Working quickly, using a squeeze bottle, pipette, or piston funnel, add the gummy mixture to your gummy molds of choice. Allow the filled molds to sit and set for at least 30 minutes at room temperature or in the refrigerator before attempting to remove the gummies from the molds.

Carefully remove the gummies from the molds. Decide whether you want to store them in the fridge immediately or allow them to air dry.

If air drying, place the gummies in a single layer on a wire baking rack. Allow the gummies to dry at room temperature for 24-72 hours, depending on your texture preferences. *See air drying notes below.

If you plan to add sugar or citric acid to your gummies, do so after they have been fully air-dried. Do not try to do this immediately after they come out of the molds, they will melt.

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 infused 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.”

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 herbs infused-sugar and 1 T molasses. Tip: Add strained herbs (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.