

VIVOHOME

THANK YOU!

NOTE:

To continuously improve its products, VIVOHOME reserves the right to modify this information without prior notification.

For any questions regarding assembly, please watch the video on the product page or contact our customer service. Our customer service will gladly assist you with any additional questions, comments, or concerns.

Thank you for using VIVOHOME products in your home!

Thank You for Purchasing from

VIVOHOME

Made in China

VIVOHOME

HOW-TO

USER MANUAL



Herbal Infuser

Assembly is EASY!

WE WANT
YOU TO
ENJOY LIFE
AT HOME

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AN INSTRUCTIONAL VIDEO!

VIVOHOME

HOW-TO

USER MANUAL

Herbal Infuser

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Important Safety Considerations



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

How To Decarb



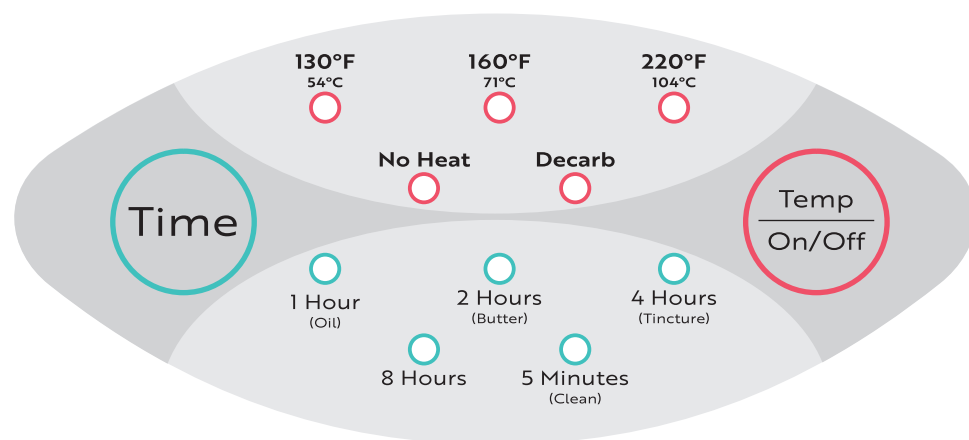
It is always recommended to DECARB your herbal materials before any infusion. Decarboxylation allows the material to reach maximum potency.

Traditional Decarboxylation Steps

1. Preheat the oven or toaster oven to 225°F to 240°F (225°F is recommended to preserve flavor and potency; 240°F is recommended to minimize flavor while preserving potency).
2. Spread the ground herbs in a single layer on an oven-proof glass baking dish.
3. Insert the dish with herbs in an oven bag (like the ones used to bake a turkey) and tightly tie the bag. It aims to contain the smell during this process.
4. Place pan on the middle rack in the center of the oven and bake for 40 min.
5. When finished, remove the pan from the oven and allow it to cool completely while still sealed in the bag. Placing it in the freezer will speed up this process.
6. Once it cools, it is ready to be infused with Herbal Infusion Machine.

Using Machine for Decarboxylation

Please refer to the introduction of the function "decarb".



OPERATION

1. Connect the power cord to the bottom of the handle and plug in socket.
2. Load the chamber with ingredients and replace the head unit securely.
3. Press the [Temp On/Off] button, there are five temp to choose from. When the machine is working, press the [Temp On/Off] button, the machine will stop working and all the indicators will be on.
4. Press the [Temp On/Off] button to select the temp you desired [130°F/54°C, 160°F/71°C, 220°F/104°C].
5. After selecting a desired temp, press [Time] to select the desired time. [1 Hour /2 Hours /4 Hours /8 Hours /5 Minutes (clean). The general recommendation is Oil-1 Hour/ Butter-2 Hours/ Tincture-4 Hours, and you can also make your own DIY for time selection.]
6. After setting up, the light will flash for two seconds and the machine will start working.
7. Machine will end the function automatically after finishing working and will beep for reminding.

TEMP SELECTION

1. 130°F/54°C, 160°F/71°C, 220°F/104°C, No Heat, Decarb. There are 5 options.
2. [Decarb] has no blending, and [No heat] only blends no heating.

TIME SELECTION

1 Hour, 2 Hours, 4 Hours, 8 Hours, 5 Minutes (clean). [Oil-1 Hour/ Butter-2 Hours/ Tincture-4 Hours, which is for reference advice, and you can DIY yourself.]

DECARB

For decarboxylation, 1/2/4 hours is optional for selection.

1. Spread the ground herbs in a single layer at the bottom. Wrap the herbs in foil (the one you use to cook food in the oven), or cover them.
2. When the power is on, press the "on/off" button once, then press "Temp" button to select "Decarb". Now press "Time" button to select the required time for decarboxylation. [1/2/4 hours is optional].
3. After setting up, the time light flashes 3 times, and the machine automatically enters the decarboxylation function.
4. The machine will beep when the whole program is over.

OIL

The default program time is 1 hour (recommended only), and there are 3 temperatures for selection 130°F/54°C, 160°F/71°C, 220°F/104°C.

When the work is finished, the machine will beep for reminding and automatically end the program.

1. You can make FULL or HALF batches of INFUSED OIL (coconut oil is recommended) in the Butter Maker.
2. For 14 grams (1/2 ounce), use 2-2 1/2 cups of unsalted butter.
3. For 28 grams (1 ounce), use 4-5 cups of unsalted butter.
4. 1 tablespoon of sunflower, rice or soy lecithin.
5. Add all ingredients to the electric butter maker chamber.
6. Simply select the "Oil " function on the head of the unit, then choose the required temperature. After setting up, the light will flash for two seconds and the Electric Butter Maker will start the infusion process at the correct temperature for 1 hour.

7. When "Oil" function has finished, unplug the unit from the socket , remove the head unit, and follow the directions in the STRAINING section.
8. Weights of material vary with preference. Experiment until you find the right balance of potency.
9. Volume of butter/oil to be infused varies with preference.

BUTTER

The default program time is 2 hours (recommended only), and there are 3 temperatures for selection 130°F/54°C, 160°F/71°C, 220°F/104°C.

When the work is finished, the machine will beep for reminding and automatically end the program.

1. You can make FULL or HALF batches of INFUSED BUTTER in the Butter Maker.
2. For 14 grams (1/2 ounce), use 2-2 1/2 cups of unsalted butter.
3. For 28 grams (1 ounce), use 4-5 cups of unsalted butter.
4. 1 tablespoon of sunflower, rice or soy lecithin.
5. Add all ingredients to the electric butter infuser chamber.
6. Simply select the "Butter" function on the head of the unit, then choose the required temperature. After setting up, the light will flash for two seconds and the Electric Butter Maker will start the infusion process at the correct temperature for 2 hours.
7. When "Butter" function has finished, unplug the unit from the socket, remove the head unit, and follow the directions in the STRAINING section.
8. Weights of material vary with preference. Experiment until you find the right balance of potency.
9. Volume of butter/oil to be infused varies with preference.

TINCTURE

The default program time is 4 hours (recommended only), and there are 3 temperatures for selection 130°F/54°C, 160°F/71°C, 220°F/104°C.

When the work is finished, the machine will beep for reminding and automatically end the program.

1. You can make FULL or HALF batches of TINCTURE in the Butter Maker.

2. For 14 grams (1/2 ounce), use 2-2 1/2 cups of vegetable glycerin or 95% ethanol alcohol (150-190 proof).
3. For 28 grams (1 ounce), use 4-5 cups of vegetable glycerin or 95% ethanol alcohol (150-190 proof).
4. Add all ingredients to the Herbal Infuser chamber.
5. Simply select the "Tincture" function on the head of the unit, then choose the required temperature. After setting up, the light will flash for two seconds and the herbal infuser will start the infusion process at the correct temperature for 4 hours.
6. When "Tincture" function have finished, unplug the unit from the socket, remove the head unit, and follow the directions in the STRAINING section.
7. Weights of material vary with preference. Experiment until you find the right balance of potency.
8. Volume of liquid to be infused varies with preference.
Note: Any use of flammable materials, or pre-certure recipes, is solely at the risk of your own person. Any damages or injuries are your own responsibility.

8 HOURS

The default program time is 8 hours, the time can not be adjusted, you can choose the required temperature or choose NO HEAT program according to your menu or personal taste.

When the work is finished, the machine will beep for reminding and automatically end the program.

CLEANING

The default program time is 5 minutes. The time and temperature can not be adjusted. The program cannot heat, only blends.

When the work is finished, the machine will beep for reminding and automatically end the program.

1. Do not submerge the head unit in water, or 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, and replace the head unit. Select the “Clean” function, then wait for the indicator to flash for 2 seconds. The default time of the program is 5 minutes.

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

STRANING

When infusion has finished, pull the head unit of being careful not to let any hot liquids drip on yourself or anything else. We recommend using the 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 it on top of a compatible container. Preferably glass.

Slowly pour infused liquids through the cheesecloth, allowing it to grain fully, and cool to the touch. Silicone spatulas can be used to press excess infusion out of the ground material. After draining for a bit, with your 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 silicone tray lid to infusion in recipe friendly portions of 2 table-spoons. We also recommend using the silicone spatulas to assist in retrieving all material from your electric butter infuser as well as the container you strained into.

TECHNICAL SPECIFICATIONS

Model No.: S4510A	Material: PP Housing, 304 Stainless Steel
Capacity: 1.2L	Voltage: 120V-60Hz
Heating Power: 800W	Motor Power: 150W

Use the Herbal Infuser to
Make Healthy Food

ARE YOU
READY?

OUR RECIPE IS FOR REFERENCE ONLY.
HOW TO USE THE BUTTER MACHINE TO MAKE
MORE INGREDIENTS?
WE WELCOME YOU TO SHARE !



Butter

Function: BUTTER Time: 2 hrs Temperature: 160°F



Ingredients

1. 14-28g decarboxylated botanicals per cup of butter
2. 2-5 cups of softened unsalted butter (for best results, use clarified butter or ghee)
3. 1 tablespoon of sunflower lecithin per cup of butter

Directions

1. Place all of the ingredients into the herbal infuser and secure the lid.
2. Select the Function-2 Hours Butter, Temp-160°F.
3. After the cycle is complete, unplug the unit and remove the head of the appliance.
4. Grab a large bowl or measuring cup and secure your purify filter bag in it. Put on your gloves, and pour the contents slowly through your purify filter, squeezing gently to get all of extraction.
5. Pour directly into your tray, molds, or other storage containers and set it in the fridge.

Note

Do not use margarine. For best results, do not pre-grind botanicals. Adjust botanical weight according to personal preference.

Oil

Function: OIL Time: 1 hr Temperature: 160°F



Ingredients

1. 14-28g decarboxylated botanicals per cup of oil.
2. 2-5 cups of cooking oil
3. 1 tablespoon of sunflower lecithin per cup of oil
4. Recommend olive, grapeseed, sunflower, almond, avocado, or any other oil full of healthy fats. Avoid canola, peanut, and vegetable oils.

Directions

1. Place all of the ingredients into the Herbal Infuser and secure the lid.
2. Select the Function-1 Hour Oil, Temp-160°F.
3. After the cycle is complete, unplug the unit and remove the head of the appliance.
4. Grab a large bowl or measuring cup and secure your purify filter bag in it. Put on your gloves, and pour the contents slowly through your purify filter, squeezing gently to get all of extraction.
5. Pour directly into your storage container and set it in the fridge.

Note

For best results, do not pre-grind botanicals. Adjust botanical weight according to personal preference.

Tincture

Function: TINCTURE Time: 4 hrs Temperature: 160°F



Ingredients

1. 14-28g decarboxylated botanicals per cup of alcohol
2. 2-5 cups of grain alcohol; minimum 150 proof (75% ABV)
3. Note: Vegetable glycerin (VG) may be substituted for alcohol, but VG tincture is about 1/3 as potent as an alcohol tincture for the same amount of botanicals.
4. CAUTION: MATERIALS ARE HIGHLY FLAMMABLE. It could cause injury. Never use an open-flame natural gas or propane burner or permit smoking around the cooking process.

Directions

1. Place all of the ingredients into the herbal infuser and secure the lid.
2. Select the Function-4 Hours Tincture, Temp-160°F.
3. After the cycle is complete, unplug the unit and remove the head of the appliance.
4. Grab a large bowl or measuring cup and secure your purify filter bag in it. Put on your gloves, and pour the contents slowly through your purify filter, squeezing gently to get all of extraction.
5. Add your tincture to a dark glass bottle, or other opaque containers, and store it in a cool, dark place.

Note

For best results, do not pre-grind botanicals. Adjust botanical weight according to personal preference. Do not add water or lecithin. Refrigerate or store your magical tincture in a cool, dry place. Properly stored, alcohol tinctures may be kept indefinitely.

Fruit Salad Vinaigrette

Function: OIL-NO HEAT Time: 1 hr



Ingredients

1. 1/4 cup of infused olive oil
2. 1 cup of soft fruit
3. 1/4 cup of lemon juice
4. 1/4 cup of white wine vinegar
5. 3 tablespoons of honey
6. 1 pinch of sea salt

Directions

1. Place all ingredients into herbal infuser and secure the lid.
2. Select the Function-1 Hour Oil, and NO HEAT.
3. When finished, pour into bottles and store it in the fridge.
4. Salad vinegar has no additives and is best eaten as soon as possible.

If you want to add a little more delicious food, here are some ideas to try:

Raspberry Salad Vinaigrette

Add 1/4 cup of infused olive oil, 1 cup of Raspberry, 1/4 cup of lemon juice, 1/4 cup of white wine vinegar, 3 tablespoons of honey, 1 pinch of sea salt.

Strawberry Salad Vinaigrette

Add 1/4 cup of infused olive oil, 1 cup of Strawberry, 1/4 cup of lemon juice, 1/4 cup of white wine vinegar, 3 tablespoons of honey, 1 pinch of sea salt.

Milk-shake

Function: CLEAN Time: 5 mins



Ingredients

1. 1/2 cup of coconut oil
2. 1 1/2 cups of whole milk
3. 2 cups of ice cream (pick your favorite)
4. 2 tablespoons of syrup (chocolate strawberry caramel etc.)

Directions

1. Place all ingredients into herbal infuser and secure the lid.
2. Select the Function-5 Mintues Clean, and working for 5 minutes.
3. Pour your Milk-shake into cup and enjoy!

If you want to add a little more delicious food, here are some ideas to try:

Strawberry Milk-shake

Add 1/2 cup of Coconut Oil, 1 1/2 cups of Whole Milk, 1 cup of Strawberry, 1 cup of Ice Cream, 2 tablespoons of Syrup.

Raspberry Milk-shake

Add 1/2 cup of Coconut Oil, 1 1/2 cups of Whole Milk, 1 cup of Raspberry, 1 cup of Ice Cream, 2 tablespoons of Syrup.

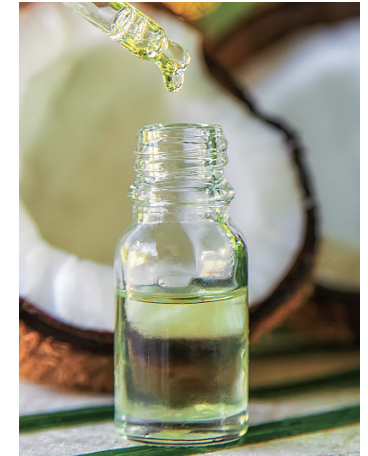
Coconut Oil

Function: OIL

Time: 1 hr Temperature: 160°F

Ingredients

1. 14-28g decarboxylated botanicals per cup of oil
2. 2-5 cups of refined coconut oil or MCT oil
3. 1 tablespoon of sunflower lecithin per cup of butter



Whipped Shea Butter Lotion

Function: BUTTER

Time: 2 hrs Temperature: 160°F

Ingredients

1. 475ml unrefined shea butter
2. 120ml organic vegetable glycerin
3. 120ml coconut oil
4. 7g sandalwood essential oil



More Recipes

Sauces, Soups, Vegetables, Candies, Brownies, Cookies, Beverages, Essential Oil, Lotions and Salves, and much more!