

QNUBU

ELECTRIC BUTTER MAKER BOTANICAL EXTRACTOR

Instruction Manual & Recipe



(Model-S4508B)

Dear Customer: please read the manual carefully before use the Electric Butter Maker.

IMPORTANT SAFETY CONSIDERATIONS

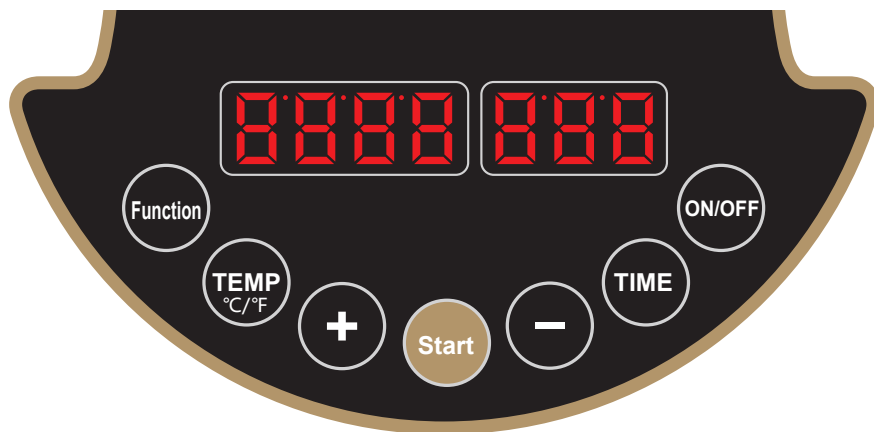
- ◆ Never submerge parts of the Butter Maker in water.
- ◆ Always use in well ventilated areas.
- ◆ Always use caution when touching. The unit and its contents will be hot during and after use.
- ◆ The Butter Maker should never be operated by, nor used near children.
- ◆ Ensure that the power cord is 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 us is prohibited, and can cause serious personal injury.
- ◆ Do not let the power cord overhang on edge of the counter or a table. Do not allow to rest on hot surfaces.
- ◆ Do not operate outdoors.
- ◆ If any parts is cracked, bent or broken, DO NOT OPERATE.
- ◆ Do not under or Over fill the butter infuser
- ◆ Do not leave the butter maker unattended at any time of operation, nor when it is plugged in.
- ◆ Do not use the Butter maker for anything other than its intended purposes.

PREPARATION BEFORE USE

- ◆ It is always recommended to DECARB your herbal materials before any infusion. Decarboxylation allows the material to reach maximum Potency.
- ◆ To Decarb: suggest use decarboxylation machine to decarb herbal materials, if no decarboxylation machine, it can 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 Electric Butter Maker, and you are ready to begin!

OPERATION

- ◆ Connect the power cord to the bottom of the handle and plug in socket.
- ◆ Load the chamber with ingredients and replace the head unit securely.
- ◆ After press ON/OFF button, the default temperature is 160°F(71°C), time is for one hour, you can DIY the temperature and time as you need, then press Start button is OK.
- ◆ Press the ON/OFF button, and select the Function (Butter - Oil - Tincture - No Heating - Clean) button to select the function you desired, there are five functions for selection: Butter, Oil, Tincture, No heating, Clean, follow is the abbreviation for each function.



Time range: from 30 minutes to 12 hours.



Temperature range: from 32 °F (0 °C) to 250 °F (121 °C).
(Default display of °F, long press can switch °F to °C)



When press the Function button, the left side will display the function (abbreviation) by default, and the right side will display the time.



Press the function key to select the desired function, and press the Start button to start the machine



Adjustable temperature and time, long press the button for quick adjustment



Adjustable temperature and time, long press the button for quick adjustment

Note:

Machine will display the counting down remaining time after start to working.
If you need to stop the working function, press the ON/OFF button for more than 3 seconds.

Machine will end the function automatically after finish working and will beeps for reminding.

FUNCTION DISPLAY

1. Butter	1 BUT	4. No heating	4 NOH
2. Oil	2 OIL	5. Decarboxylate	5 DEC
3. Tincture	3 TIN	6. Clean	6 CLE

BUTTER (BUTTER + HERBAL)

- Ingredients: Add butter and other ingredients as desired and add to the level between min and max line.
- Press the "ON/OFF" button, then press "Function" button to select the "1 BUT" function, and press the "Start" button to start working.
- The default time is 2 hours, the default temperature is 160 °F (71 °C). (You can also adjust the temperature and time you want)
- When machine finish working, it will have remind beeps and will end the program automatically.

OIL (OIL + HERBAL)

- Ingredients: Add the ingredients as desired and add to the level between min and max line.
- Press the "ON/OFF" button, then press "Function" button to select the "2 OIL" function, and press the "Start" button to start working.
- The default time is 1 hour, the default temperature is 160 °F (71 °C). (You can also adjust the temperature and time you want)
- When machine finish working, it will have remind beeps and will end the program automatically.

TINCTURE (75% ALCOHOL + HERBAL)

- Ingredients: Add the ingredients as desired and add to the level between min and max line.
- Press the "ON/OFF" button, then press "Function" button to select the "3 TIN" function, and press the "Start" button to start working.
- The default time is 4 hours, the default temperature is 160 °F (71 °C). (You can also adjust the temperature and time you want)
- When machine finish working, it will have remind beeps and will end the program automatically.

NO HEATING

1. Ingredients: Add the ingredients as desired and add to the level between min and max line.
2. Press the "ON/OFF" button, then press "Function" button to select the "4NDH" function, and press the "Start" button to start working.
3. The default time is 1 hour, temperature can not be adjusted, only can adjust the time freely, and the time range is from 30 minutes to 12 hours.
4. When machine finish working, it will have remind beeps and will end the program automatically.

DECARBOXYLATE

1. Ingredients: Spread the ground herbs in a single layer on the bottom. You can wrap the herbs in foil (the kind you use to cook food in the oven), or cover them.
2. Press the "ON/OFF" button, then press "Function" button to select the "5DEC" function, and press the "Start" button to start working.
3. The default time is 1.5 hours, the default temperature is 250 °F (121 °C). You can also adjust the temperature from 160 °F to 250 °F / 71 °C - 121 °C (Each time press adjustable ± 1 °C) and time from 30mins to 4 hours (Press for ± 30 minutes each time).
4. When machine finish decarboxylation, it will enter cooling state with "EEEE" indicator light for 15 minutes. Once it cooled the screen shows "End".

CLEAN

1. Add water to level between min and max line.
2. Press the "ON/OFF" button, then press "Function" button to select the "6CLE" function, and press the "Start" button to start working.
3. The default time of the program is 5 minutes, the time and temperature can not be adjusted.
4. When machine finish working, it will have remind beeps and will end the program automatically.

FILTER & STORE

FILTER

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 on top of a compatible container. Preferably glass.

Slowly pour infused liquids through the cheesecloth, allowing to drain 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 tablespoons. We also recommend using the silicone spatulas in assisting retrieving all material from your electric butter infuser as well as the container you strained into.

TECHNICAL SPECIFICATIONS

Model No.: S4508B	Material: Stainless steel
Capacity : 1.2L	Voltage: 220-240V, 50Hz
Motor Power: 150W	Heating Power: 800W
Temperature range : 32°F to 250°F	Time Range : 30 mins to 12 hours

How to Decarb

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 herb in an oven bag (like the ones used to bake a turkey) and tie oven bag tight (this will 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 it is finished, remove the pan from the oven and allow cooling completely while still sealed in the bag. Placing it in the freezer will speed up this process.
6. Once it cooled it is ready to be infused with Herbal Infusion Machine.

! Please Note

1. In addition to the preset function's mode, the machine also supports DIY mode: If you want manually set the temperature and time, you can click the "Temperature" or "Time" button first, and then adjust the required temperature and heating time through "+" - "-".
2. When the machine is working, the temperature displayed on the display screen is the actual temperature inside the canister, but not the preset temperature. It will rise with heating until the preset temperature is reached.
3. The time display starts countdown after the temperature of the inner canister reaches to preset temperature.
4. If the display of the control panel is not clear, the protective film can be removed, The protective film only serves to prevent the machine from being scratched by other objects during transportation.

Use The Butter Machine 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: 1 BUTT Cook Time: 2 hrs Temperature: 160°F



Ingredients

- 14-28g Decarboxylated Botanicals, per cup of Butter used
- 2-5 cups Unsalted Butter, softened (for best results use clarified butter or ghee)
- 1 tablespoon Sunflower Lecithin, per cup of Butter

Directions

1. Place all of the ingredients into the Butter machine and secure the lid.
2. Select the Function 1- BUTTER, Default Settings: 160°F/2 Hours. You can also adjust the time and temperature you want.
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 glove, and pour the contents slowly through your Purify Filter, squeezing gently to get all of your extraction.
5. Pour directly into your Tray, formed molds, or other storage container and set 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: 2 OIL Cook Time: 1 hr Temperature: 160°F



Ingredients

- 14-28g Decarboxylated Botanicals, per cup of Oil used
- 2-5 cups Cooking Oil
- 1 tablespoon Sunflower Lecithin, per cup of Oil
- Recommend olive, grape-seed, 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 Butter machine and secure the lid.
2. Select the Function 2 - OIL, Default Settings: 160°F/1 Hours. You can also adjust the time and temperature you want.
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 Glove, and pour the contents slowly through your Purify Filter, squeezing gently to get all of your extraction.
5. Pour directly into your storage container and set in the fridge.

Note:

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

Tincture

Function: 361 T Cook Time: 1 hr Temperature: 160°F



Ingredients

- 14-28g Decarboxylated Botanicals, per cup of Alcohol
- 2-5 cups Grain Alcohol; minimum 150 proof (75% ABV)
- Note: Vegetable glycerin (VG) may be substituted for alcohol, but note VG tinctures are about 1/3 as potent as an alcohol tincture for the same amount of botanicals
- CAUTION: MATERIALS ARE HIGHLY FLAMMABLE. 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 Butter machine and secure the lid.
2. Select the Function 3 - TINCTURE, Default Settings: 160°F/4 Hours. You can also adjust the time and temperature you want.
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 Glove, and pour the contents slowly through your Purify Filter, squeezing gently to get all of your extraction.
5. Add your tincture to a dark glass bottle, or other opaque container, and store 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 keep indefinitely.

Fruit Salad Vinaigrette

Function: 400H Cook Time: 30 mins



Ingredients

- ¼ cup infused olive oil
- 1 cup soft fruit
- ¼ cup lemon juice
- ¼ cup white wine vinegar
- 3 tsps honey
- 1 pinch of sea salt

Directions

1. Place all ingredients into your Butter machine and secure the lid.
2. Select the Function 4 - NO HEATING, Default Settings: 1-Hours. Adjust default time 1 hour to 30 mins.
3. When finished pour into bottles and store 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 ¼ cup infused olive oil, 1 cup Raspberry, ¼ cup lemon juice, ¼ cup white wine vinegar, 3 tsps honey, 1 pinch of sea salt .

Strawberry Salad Vinaigrette

Add ¼ cup infused olive oil, 1 cup Strawberry, ¼ cup lemon juice, ¼ cup white wine vinegar, 3 tsps honey, 1 pinch of sea salt .

Milk-shake

Function: **BCE**

Cook Time: 5 mins



Ingredients

- ½ cup Coconut Oil
- 1½ cups Whole Milk
- 2 cups Ice Cream (pick your favorite)
- 2 tablespoons Syrup (Chocolate Strawberry Caramel etc)

Directions

1. Place all ingredients into your Butter machine and secure the lid.
2. Select the Function 5 - 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 ½ cup Coconut Oil, 1½ cups Whole Milk, 1 cup Strawberry, 1 cups Ice Cream, 2 tablespoons Syrup

Raspberry Milk-shake

Add ½ cup Coconut Oil, 1½ cups Whole Milk, 1 cup Raspberry, 1 cups Ice Cream, 2 tablespoons Syrup

MORE RECIPES

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



Whipped Shea Butter Lotion

Function: Butter Default Settings: 2 hrs/160°F

Ingredients: 475 ml unrefined shea butter, 120 ml organic vegetable glycerin, 120 ml coconut oil, 7 g sandalwood essential oil.

Coconut Oil

Function: Oil Default Settings: 1 hr/160°F

Ingredients: 14-28g Decarboxylated Botanicals, per cup of Oil used, 2-5 cups Refined Coconut Oil or MCT Oil, 1 tablespoon Sunflower Lecithin, per cup of Butter.

