

Ivation IVAHIM

Ivation Herbal Infusion Machine (Model IVAHIM)

User Manual

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation of your Ivation Herbal Infusion Machine, Model IVAHIM. This versatile appliance is designed to extract concentrated flavors, fragrances, and beneficial compounds from various herbs, flowers, nuts, and seeds, enabling the creation of infused butters, oils, tinctures, and more.

2. PRODUCT OVERVIEW & COMPONENTS

The Ivation Herbal Infusion Machine is constructed with durable 304 stainless steel and features an intuitive control panel for ease of use. Below are the main components included with your machine:

- **Main Unit:** Heavy-duty 8.6-cup pitcher with airtight lid and ergonomic cool-to-touch handles.
- **Infusion Blade:** Industrial-grade blade for grinding, blending, and steeping.
- **Mesh Filters:** Two easy-clean mesh filters for straining infusions (73 mesh for coarser filtration, 190 mesh for finer filtration).
- **Silicone Oven Mitt:** Durable, flexible, easy-grip glove for safe handling.
- **Silicone Mold Tray:** 5-mold tray for forming solid portions of infused products.
- **Recipe Book:** A 55-page full-color recipe book with various infusion techniques and recipes.



Figure 1: Ivation Herbal Infusion Machine with included accessories.



100% SILICONE OVEN MITT



100% SILICONE MOLD TRAY



**73 MESH FILTER
AND 190 MESH FILTER**



Figure 2: Close-up of the silicone oven mitt, silicone mold tray, and two mesh filters.

3. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the pitcher, lid, infusion blade, mesh filters, silicone mitt, and mold tray with warm, soapy water. Rinse thoroughly and dry completely.
3. **Assemble:** Insert the infusion blade into the bottom of the pitcher. Ensure it is securely seated.
4. **Placement:** Place the main unit on a stable, flat, heat-resistant surface.



Figure 3: The durable, industrial-grade blade for infusion.

4. OPERATING INSTRUCTIONS

The Ivation Herbal Infusion Machine features three preset programs for common infusions, along with manual time and temperature controls. Always refer to the included recipe book for specific ingredient quantities and recommended settings for optimal results.

4.1 Control Panel Overview

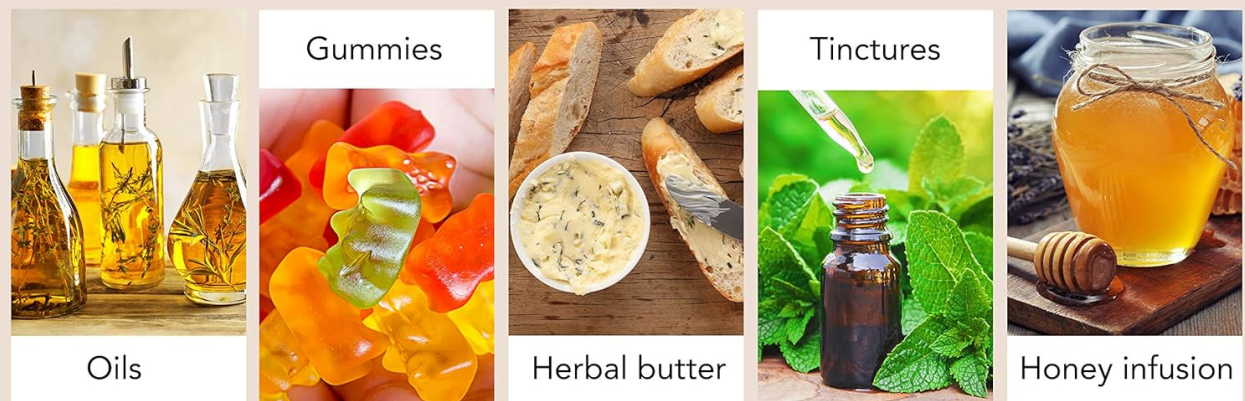


Figure 4: The intuitive control panel with preset programs and manual adjustments.

4.2 General Operation Steps

1. **Add Ingredients:** Place your desired herbs and base liquid (e.g., butter, oil, alcohol) into the stainless steel pitcher. Ensure ingredients are below the maximum fill line.
2. **Secure Lid:** Place the lid securely on the pitcher.
3. **Select Program:** Choose one of the three preset programs (Butter, Oil, Tincture) or use the Time and Temp buttons for custom settings. The built-in timer ranges from 30 to 720 minutes.
4. **Start Infusion:** Press the START button to begin the infusion process. The machine will automatically grind, blend, heat, and steep your ingredients.
5. **Automatic Shutoff:** The machine will automatically shut off once the program is complete.
6. **Strain:** Carefully remove the lid and use the provided mesh filters to strain the infused liquid into a storage container or the silicone mold tray. Use the silicone mitt for safe handling.

**ADD NEW FLAIR TO
YOUR CREATIONS!**



Figure 5: Adding ingredients to the infusion machine.

4.3 Official Product Video

Video 1: An overview of the Ivation Herbal Infuser Machine, demonstrating its features and ease of use for various infusions.

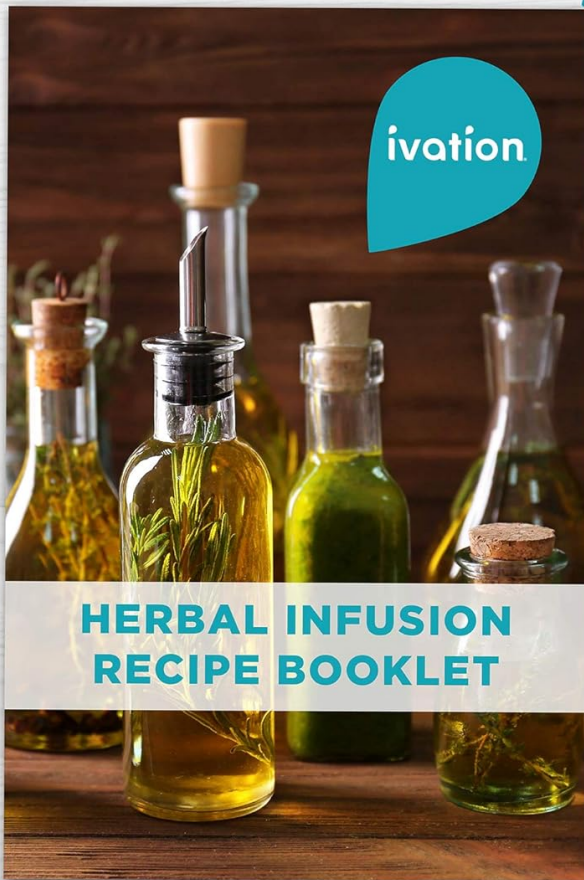
5. RECIPES & INSPIRATION

Your Ivation Herbal Infusion Machine comes with a colorful 55-page recipe book. This book contains numerous infusion techniques and recipes for creating a wide range of products, including:

- Herb Butters
- Olive, Coconut, and Avocado Oils
- Soups, Dips, and Sauces
- Oat and Almond Milks
- Tinctures
- Lotions and Creams

Explore the diverse capabilities of your machine and unleash your culinary creativity!

DIVE IN THE FULL-COLOR
**RECIPE BOOK FOR OVER 20
 DELICIOUS, INFUSED DISHES!**



**HERBAL INFUSION
 RECIPE BOOKLET**



Figure 6: The included full-color recipe booklet with over 20 infused dishes.

6. CLEANING & MAINTENANCE

Proper cleaning and maintenance ensure the longevity and optimal performance of your Ivation Herbal Infusion Machine.

1. **Unplug:** Always unplug the machine from the power outlet before cleaning.
2. **Empty:** After use, carefully empty any remaining contents from the pitcher.
3. **Disassemble:** Remove the lid and infusion blade.
4. **Wash Components:** Wash the pitcher, lid, infusion blade, and mesh filters with warm, soapy water. The stainless steel construction is designed for easy cleaning.
5. **Wipe Base:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
6. **Dry:** Ensure all parts are thoroughly dry before reassembling or storing.

The machine also features a 'Clean' preset program on the control panel for automated cleaning of the internal components. Refer to the recipe book for detailed instructions on using this feature.

7. TROUBLESHOOTING

If you encounter any issues with your Ivation Herbal Infusion Machine, please refer to the following common solutions:

- **Machine Not Turning On:** Ensure the power cord is securely plugged into a working electrical outlet. Check if the lid is properly seated.
- **Inconsistent Infusion:** Verify that ingredients are properly prepared (e.g., finely ground herbs) and that the correct program settings (time and temperature) are selected according to your recipe.
- **Leakage:** Ensure the lid is securely fastened and the silicone seal is properly in place and free from debris.
- **Unusual Noise:** Check that the infusion blade is correctly installed and not obstructed by large pieces of ingredients.

For further assistance, please contact Ivation customer support.

8. SPECIFICATIONS

Feature	Specification
Model Number	IVAHIM
Capacity	8.6 cups (approx. 2 liters)
Item Weight	7.24 pounds
Package Dimensions	14.4 x 8.9 x 8.7 inches
Material	304 Stainless Steel
Preset Programs	Butter, Oil, Tincture, Clean
Timer Range	30 - 720 minutes

9. WARRANTY & SUPPORT

For information regarding warranty coverage, product registration, or technical support, please visit the official Ivation website or contact their customer service department. Keep your purchase receipt as proof of purchase.

Ivation Customer Support: [Visit the Ivation Store on Amazon](#)