

Infusion Buds IB View 2

Infusion Buds 3-In-1 Magical Infuser Machine (Model IB View 2) Instruction Manual

Your comprehensive guide to decarbing, infusing, and gummy making.

1. INTRODUCTION

Welcome to the world of homemade infusions with your Infusion Buds 3-In-1 Magical Infuser Machine. This versatile appliance is designed to simplify the process of decarboxylating herbs, infusing butters, oils, and tinctures, and mixing gelatin for gummies. Please read this manual thoroughly before first use to ensure safe and optimal operation.

2. PRODUCT OVERVIEW & WHAT'S INCLUDED

Your Infusion Buds machine comes with all the necessary components to begin your infusion journey. Familiarize yourself with each part:

- Main Device (with control panel and lid)
- Inner Stainless Steel Container
- Infusion Mixer Attachment
- Gummy Mixer Attachment
- Strainer & Press
- Silicone Spatula
- Cleaning Brush
- 3 Silicone Gummy Molds
- 1 Silicone Butter Mold with Lid
- Physical Recipe Book

INCLUDES EVERYTHING YOU NEED TO CREATE MAGICAL INFUSIONS FROM THE COMFORT OF HOME!



Image: All components of the Infusion Buds 3-In-1 Magical Infuser Machine, including the main device, various attachments, molds, and cleaning tools.

3. SAFETY INFORMATION

- Always place the machine on a stable, heat-resistant surface.
- Do not immerse the main device in water or any other liquid.
- Keep out of reach of children and pets.
- Use caution when handling hot liquids and components.
- Ensure the lid is properly secured before operating.
- Unplug the machine when not in use and before cleaning.
- This appliance is for household use only.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.

2. **Initial Cleaning:** Wash the inner stainless steel container, mixers, strainer, molds, spatula, and cleaning brush with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main device with a damp cloth.
3. **Assemble Inner Container:** Place the clean inner stainless steel container into the main device. Ensure it sits securely.
4. **Attach Mixer:** Depending on your desired function (decarbing/infusing or gummy mixing), insert the appropriate mixer attachment into the center post of the inner container.

5. OPERATING INSTRUCTIONS

The Infusion Buds machine offers three primary functions: Decarboxylation, Infusion, and Gummy Mixing. Refer to the included Physical Recipe Book for detailed recipes and tips.

5.1 Decarboxylation (Decarb)

Decarboxylation is the process of activating compounds in your herbs through heat. The machine's preset for decarb is 90 minutes at 225°F.

1. **Prepare Herbs:** Grind your herbs to a medium consistency.
2. **Load Machine:** Place the ground herbs into the inner stainless steel container. Ensure the Infusion Mixer is installed.
3. **Close Lid:** Securely close the lid.
4. **Select Decarb:** Press the 'Timer +' button until the display shows '90 min' and 'Temp +' until it shows '225°F'. The machine may have a preset 'Decarb' option; if so, press the corresponding button.
5. **Start:** Press the ON/OFF button to begin the decarboxylation cycle. The machine will heat and maintain the temperature for the set duration.
6. **Completion:** Once the cycle is complete, the machine will beep. Allow the herbs to cool before proceeding to infusion.



THE ONLY MACHINE
ON THE MARKET
THAT CAN **INFUSE,**
DECARB & CREATE
GUMMIES FROM
START TO FINISH!

- Simply switch the attachment to go from decarbing/infusing to mixing gummies!



Image: Adding herbs to the inner container of the Infusion Buds machine for the decarboxylation process.

5.2 Infusion (Butter, Oil, Tincture)

After decarboxylation, you can infuse your activated herbs into a carrier liquid. Ensure the Infusion Mixer is installed.

1. **Add Carrier:** Pour your chosen carrier (butter, oil, or high-proof alcohol for tincture) into the inner container with the decarboxylated herbs. The machine can infuse up to 2 cups.
2. **Close Lid:** Securely close the lid.
3. **Select Infusion Setting:** Adjust the timer and temperature according to your desired infusion type:
 - **Oil:** 2 hours at 160°F
 - **Butter:** 2.5 hours at 170°F
 - **Tincture:** 4 hours at 120°F
4. **Start:** Press the ON/OFF button to begin the infusion cycle. The machine will stir and heat automatically.
5. **Completion:** Once the cycle is complete, the machine will beep.
6. **Strain:** Carefully pour the infused liquid through the provided strainer and press into a heat-safe container.

Use the press to extract all liquid from the herbs.

UNIQUE INFUSION BUDS DESIGN SIMPLIFIES THE PROCESS

**STEP
1**

Add herbs & decarb



**STEP
2**

Add in butter or oil & infuse



**STEP
3**

(Optional): Add gelatin,
water & infused oil to make
infused gummies



**STEP
4**

Pour directly into butter/gummy
molds or store in a jar for later!



Image: Pouring oil into the inner container of the Infusion Buds machine for the infusion process.

DOZENS OF MAGICAL IDEAS &
TIPS WITH THE INCLUDED

PHYSICAL RECIPE BOOK



- Brownies
- Cookies
- Frappuccinos
- Jalapeno Cheese Crisps
- Hummus
- Gummies

Image: Straining infused oil using the provided strainer and press to separate the liquid from the herbs.

5.3 Gummy Mixing

The Gummy Mixer mode simplifies the creation of infused gummies. Ensure the Gummy Mixer attachment is installed.

1. **Prepare Ingredients:** Add gelatin, water, and your infused oil/tincture to the inner container. Refer to your recipe book for exact measurements.
2. **Close Lid:** Securely close the lid.
3. **Select Gummy Mixer Mode:** Press the 'Gummy/Stir' button until the green light illuminates, indicating Gummy Mixer mode. The machine will automatically set the appropriate time and temperature for mixing gelatin.
4. **Start:** Press the ON/OFF button to begin the gummy mixing cycle. The machine will heat and stir the mixture.
5. **Completion:** Once the cycle is complete, the machine will beep.
6. **Pour into Molds:** Carefully pour the gummy mixture into the provided silicone gummy molds.
7. **Chill:** Place the molds in the refrigerator until the gummies are set.

FUN TO MAKE

EVEN MORE FUN TO EAT!



Tons of Recipes
Included



Image: The gummy mixer attachment being inserted into the Infusion Buds machine, ready for mixing gelatin.

DECARB, INFUSE & MIX GUMMIES

ALL-IN-1 COMPACT DEVICE!

Brand new mixing mode for gelatin gummies!

Fully customizable times & temps for decarbing and infusing!

Clear lid for viewing your infusions!



Image: Pouring the freshly mixed gummy mixture into silicone molds for setting.

5.4 Official Product Video

Watch this video for a visual guide on using your Infusion Buds machine for decarboxylation, infusion, and gummy making:

Your browser does not support the video tag.

Video: A comprehensive demonstration of the Infusion Buds 3-In-1 Magical Infuser Machine, showcasing its capabilities for decarbing, infusing, and mixing gummies.

6. CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your Infusion Buds machine.

- **Unplug:** Always unplug the machine and allow it to cool completely before cleaning.
- **Disassemble:** Remove the lid, inner container, and mixer attachments.
- **Hand Wash Only:** All removable parts (inner container, mixers, strainer, molds, spatula, cleaning brush)

should be hand washed with warm, soapy water. Do not place them in a dishwasher.

- **Clean Main Device:** Wipe the exterior of the main device with a damp cloth. Do not use abrasive cleaners or immerse it in water.
- **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing.
- **Storage:** Store the machine in a cool, dry place.

7. TROUBLESHOOTING

If you encounter issues with your Infusion Buds machine, refer to the following common solutions:

- **Machine Not Turning On:** Ensure the power cord is securely plugged into both the machine and a working electrical outlet.
- **No Heat/Stirring:** Verify that the lid is properly closed and the inner container is correctly seated. Check that a program has been selected and started.
- **Unusual Odor:** Some odor during initial use or decarboxylation is normal. Ensure adequate ventilation in your workspace.
- **Inconsistent Results:** Ensure ingredients are measured accurately and the correct time/temperature settings are used for each function. Refer to the recipe book.
- **Error Codes:** If an error code appears on the display, consult the detailed troubleshooting section in your Physical Recipe Book or contact customer support.

8. SPECIFICATIONS

- **Model:** IB View 2
- **Brand:** Infusion Buds
- **Capacity:** 2 Cups
- **Material:** Food Grade Stainless Steel
- **Product Dimensions:** 4 x 4 x 7 inches
- **Item Weight:** 4.27 pounds
- **Product Care:** Hand Wash Only
- **Special Features:** Decarb, Infuse Butter & Oil, Mix Gummies

9. WARRANTY AND SUPPORT

Infusion Buds stands behind its products. Your 3-In-1 Magical Infuser Machine comes with a **1-Year Warranty**. For any questions, concerns, or warranty claims, please contact our friendly, US-based customer service team. Contact information can be found on the warranty card included with your purchase or on the official Infusion Buds website.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Answered questions about this manual

Can I order a replacement glass lid for the Infusion Buds 3-in-1 Magical Infuser Machine (Model IB View 2)?

The instruction manual for the Infusion Buds 3-In-1 Magical Infuser Machine (Model IB View 2) does not list individual replacement parts for purchase directly within the text. However, the manufacturer provides support for such...

[Read full answer](#)