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VIVOSUN VSEX-HID1-ST

VIVOSUN Herbal Decarboxylation and Infusion Machine

Model: VSEX-HID1-ST

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your VIVOSUN Herbal Decarboxylation and Infusion Machine. This appliance is designed to simplify the process of decarboxylating and infusing herbs into various mediums like butter, oil, and tinctures. Please read this manual thoroughly before first use and retain it for future reference.

SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- Read all instructions before operating the machine.
- Do not immerse the main unit in water or other liquids.
- Ensure the power cord is not damaged and is properly plugged into a grounded outlet.
- Keep hands and utensils away from moving blades during operation.
- Use caution when handling hot liquids and components.
- This appliance is equipped with anti-dry and spill-proof protection features for safe operation.
- Always unplug the machine from the outlet when not in use and before cleaning.
- Do not operate the appliance if it malfunctions or has been damaged in any way. Contact customer support for assistance.

VIVOSUN		Others
Functions	<input checked="" type="checkbox"/> Combines decarboxylation and infusion in one device	<input checked="" type="checkbox"/> Only infuses, requires smelly oven decarbing
Settings	<input checked="" type="checkbox"/> Customizable time and temperature for more edible options	<input checked="" type="checkbox"/> Fixed presets, no custom adjustments
Cleaning	<input checked="" type="checkbox"/> Auto-clean function for hassle-free maintenance	<input checked="" type="checkbox"/> Requires manual cleaning

The VIVOSUN machine features a durable SUS304 stainless steel build, along with anti-dry and spill-proof protection for enhanced safety during use.

PACKAGE CONTENTS

Verify that all items are present in the package:

- VIVOSUN Herbal Decarboxylation and Infusion Machine (Main Unit)
- Silicone Spatula (x1)
- Heatproof Glove (x1)
- Filter Bag (x1)
- Silicone Molds (x3)
- User Manual (this document)



The complete package includes the main unit and various accessories for herbal preparation.

PRODUCT OVERVIEW

Familiarize yourself with the main components of your VIVOSUN machine:

- **Main Unit:** Houses the heating element, motor, and control panel.
- **Lid:** Secures the contents during operation.
- **Control Panel:** Features an LED digital interface with buttons for Function, Temperature, Time, and Start/Stop.
- **Inner Chamber:** Made of SUS304 stainless steel for direct food contact.
- **4-Blade Rotation System:** Ensures thorough mixing and infusion.



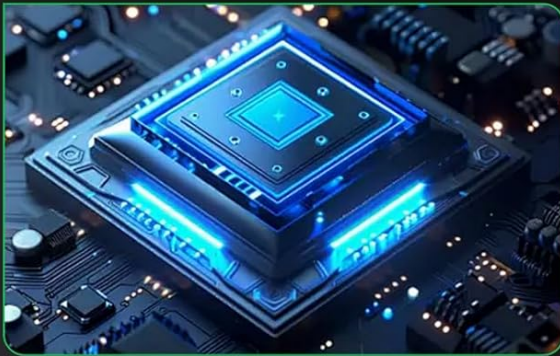
Easy Control, Perfect Results



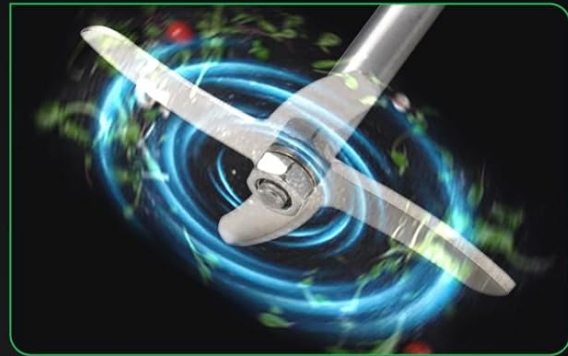
5.3 – 10.6 sticks
per batch



2.5 - 5.5 cups
per batch



Advanced Microprocessor



4-Blade Rotation System

The intuitive control panel allows for easy operation, supported by an advanced microprocessor and a 4-blade rotation system for efficient processing.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the inner chamber, lid, and blade assembly with warm, soapy water. Rinse thoroughly and dry completely.
3. **Placement:** Place the machine on a stable, flat, heat-resistant surface away from water sources.
4. **Power Connection:** Plug the power cord into a standard 120V/60Hz electrical outlet.

OPERATING INSTRUCTIONS

General Operation

- The machine offers preset functions for common tasks.
- You can also manually adjust time (30 minutes to 12 hours) and temperature (32°F to 250°F) to suit specific recipes.
- The LED digital interface provides clear feedback on current settings and progress.

The machine allows for customizable temperature and time settings, ranging from 32°F to 250°F and 30 minutes to 12 hours, respectively.

Decarboxylation Process

Decarboxylation is a crucial step to activate compounds in your herbs. This machine integrates this process, eliminating the need for oven decarbing.

1. **Prepare Herbs:** Ensure your herbs are dry and coarsely ground.
2. **Load:** Place the prepared herbs into the inner chamber.
3. **Select Mode:** Press the "Function" button to select the Decarb mode.
4. **Adjust Settings (Optional):** If desired, use the "Temp" and "Time" buttons with '+' and '-' to adjust settings.
5. **Start:** Press the "Start" button to begin the decarboxylation cycle. The machine will automatically maintain the set temperature and time.
6. **Completion:** The machine will signal when the cycle is complete. Allow the herbs to cool before proceeding to infusion or storage.

Unleash Your Creativity

Easily make butter, oils, and tinctures to fuel every recipe in your kitchen.



Cookies



Brownies



Candies



Milkshakes

The machine offers a combined decarboxylation and infusion function, simplifying the process. For decarboxylation, select the appropriate mode and prepare your herbs.

Infusion Process

After decarboxylation, you can infuse your activated herbs into a carrier medium.

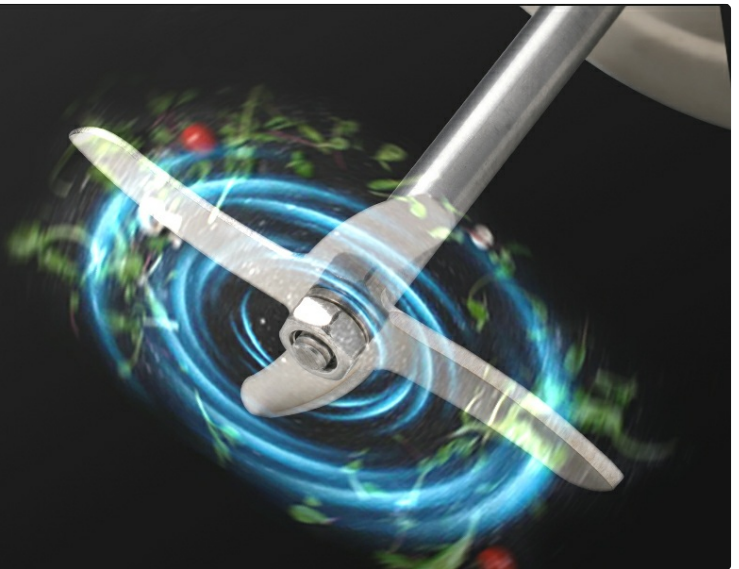
1. **Add Ingredients:** Place the decarboxylated herbs and your chosen infusion medium (e.g., butter, oil) into the inner chamber. Ensure the liquid level is between the minimum and maximum fill lines.
2. **Select Mode:** Press the "Function" button to select the Infusion mode (e.g., Butter, Oil, Tincture).
3. **Adjust Settings (Optional):** Customize temperature and time as needed for your recipe.
4. **Start:** Press the "Start" button. The machine will heat and blend the mixture, ensuring thorough infusion.
5. **Completion:** Once the infusion cycle is complete, carefully strain the infused liquid using the provided filter bag or a fine-mesh strainer.
6. **Storage:** Store your infused product in an airtight container in a cool, dark place.

Unlock Full Flavor

Precise heating and 4-blade blending ensure maximum extraction of flavor and potency from your herbs.



Premium
Temperature
Sensor



The machine's precise heating and 4-blade blending system are designed to maximize the extraction of flavor and potency during infusion.



A simplified overview of the process: select mode, load ingredients, and start. Refer to the full user manual for detailed instructions.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your machine.

Auto-Clean Function

1. After use, remove any large debris from the inner chamber.
2. Fill the inner chamber with water up to the minimum fill line and add a small amount of dish soap.
3. Close the lid and select the "Auto-Clean" function.
4. The machine will run a cleaning cycle. Once complete, empty the water and rinse the chamber thoroughly.

Effortless Auto-Clean

Saves you time and effort with hassle-free maintenance.

60°C



The machine features an auto-clean function for convenient and effortless maintenance.

Manual Cleaning

- For stubborn residue, unplug the machine and allow it to cool completely.
- Carefully remove the blade assembly.
- Wash the inner chamber, lid, and blade assembly with warm, soapy water and a non-abrasive sponge or brush.
- Rinse all parts thoroughly and dry completely before reassembly or storage.
- Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue; power button not pressed.	Ensure the power cord is securely plugged in. Check the power outlet with another appliance. Press the ON/OFF button firmly.
Error message on display.	Overheating; insufficient liquid; lid not properly closed.	Allow the machine to cool down. Ensure liquid levels are between MIN and MAX lines. Verify the lid is securely closed.
Infusion not effective.	Herbs not properly decarboxylated; incorrect temperature/time settings; insufficient blending.	Ensure herbs are fully decarboxylated before infusion. Verify temperature and time settings match recipe requirements. Check that the blade assembly is correctly installed and functioning.
Loud noise during operation.	Blade obstruction; machine not on a stable surface.	Check for any obstructions around the blades. Ensure the machine is placed on a flat, stable surface.

If the problem persists, please contact VIVOSUN customer support.

SPECIFICATIONS

Feature	Detail
Brand	VIVOSUN
Model Number	VSEX-HID1-ST
Voltage	120V / 60Hz
Heating Power	800W
Motor Power	150W
Capacity	0.6 - 1.2 Liters
Temperature Range	32°F - 250°F
Time Range	30 minutes - 12 hours
Material	SUS304 Stainless Steel (housing, liner, blades)
Product Dimensions	8.66"D x 13"W x 6.57"H
Item Weight	8.43 pounds

Specifications

| Voltage: 120V / 60Hz

| Capacity: 0.6-1.2 L

| Motor Power: 150W

| Heating Power: 800W

| Temperature Range: 32°F – 250°F

| Time Range: 30 minutes – 12 hours



Silicone Spatula x 1



Heatproof Glove x 1



Silicone Mold x 3



Filter Bag x 1



Detailed technical specifications and dimensions of the VIVOSUN Herbal Decarboxylation and Infusion Machine.

RECIPES AND USAGE IDEAS

Your VIVOSUN machine comes with a user manual that includes various recipes to get you started. This versatile appliance can be used to create a wide range of infused products:

- Herbal Butter
- Herbal Oils (e.g., coconut oil, olive oil)
- Tinctures
- Vinaigrettes
- Milkshakes
- Lotions and topical creams
- And more, limited only by your creativity.

Make Delicious Edibles at Home

Create kitchen-ready bases for endless edibles.



Herbal Butter



Herbal Oil



Tinctures



Vinaigrettes



Milkshakes

The machine facilitates the creation of various infused products, from herbal butter and oils to tinctures and culinary ingredients.

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official VIVOSUN website or contact their customer service department. Keep your purchase receipt as proof of purchase.

VIVOSUN Customer Support: www.vivosun.com/support