

[Manuals.plus](#) /

› [Infusion Buds](#) /

› Infusion Buds Butter and Oil Infuser Machine (Model IB Stainless) - User Manual

Infusion Buds IB Stainless

Infusion Buds Butter and Oil Infuser Machine (Model IB Stainless) - User Manual

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your Infusion Buds Butter and Oil Infuser Machine, Model IB Stainless. This appliance is designed to simplify the process of creating infused butters, oils, and tinctures at home. Please read all instructions carefully before first use and retain this manual for future reference.

2. PACKAGE CONTENTS

Verify that all items listed below are included in your package:

- Infusion Buds Machine (Main Unit)
- 1 Decarb Box
- 3 Gummy Molds
- 2 Butter Molds with Lids
- 1 Pair of Silicone Gloves
- 2 Filters (fine and coarse)
- 1 Spatula
- Instruction and Recipe Book



Figure 2.1: Infusion Buds Machine with all accessories including decarb box, gummy molds, butter molds, silicone gloves, filters, and spatula.

EVERYTHING YOU NEED TO CREATE DELICIOUS EDIBLES, BAKED GOODS, GUMMIES AND MORE.



1.) Device

2.) 3 Gummy Molds

3.) Spatula

4.) 1 Pair of Silicon Gloves

5.) Oven Safe Decarb-box

6.) 2 Butter Mold w/ Lids

7.) 2 Black Filter

Figure 2.2: The Infusion Buds machine alongside its various accessories, including gummy molds, butter molds, silicone gloves, and a decarb box.

3. INITIAL SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the interior of the machine, the lid, and all accessories with warm, soapy water. Rinse thoroughly and dry completely. Do not immerse the main unit (base with electrical components) in water.
3. **Placement:** Place the machine on a stable, flat, heat-resistant surface away from water sources.
4. **Power Connection:** Ensure the machine is unplugged during setup. Connect the power cord securely to the machine and then to a standard 120V electrical outlet.

4. OPERATING INSTRUCTIONS

4.1. Infusion Process

1. **Prepare Ingredients:** Ensure your herbs are decarboxylated (see Section 4.2) and prepared according to your recipe. Measure your butter or oil. The machine has a capacity of up to 5 cups.
2. **Add Ingredients:** Carefully add your prepared herbs and butter/oil into the stainless steel chamber of the machine.
3. **Secure Lid:** Place the lid securely on the machine. Ensure it is properly aligned to activate the safety mechanism.
4. **Select Program:** Plug in the machine. Press the 'Power' button. On the control panel, select your desired infusion program: 'Oil', 'Butter', or 'Tincture'.
5. **Adjust Settings (Optional):** Use the 'Temp' and 'Time' buttons to adjust the temperature and duration if your recipe requires specific settings.
6. **Start Infusion:** Press the 'Start' button to begin the infusion process. The machine will automatically heat and stir the ingredients.
7. **Completion:** Once the cycle is complete, the machine will beep and turn off. Carefully unplug the machine.

CREATE 1-4 CUPS OF MAGICAL OILS, BUTTERS, & TINCTURES WITH THE PUSH OF A BUTTON!

1.) Add Ingredients, Secure Lid and Press One of the Preset Buttons

2.) Adjustable Times and Temps Provide Further Customization Options

3.) Clean Up is a Breeze with the Included Cleaning Mode



Figure 4.1: The intuitive control panel allows selection of infusion type, temperature, and time.

4.2. Decarboxylation (Decarbing)

Decarboxylation is a crucial step for activating certain compounds in your herbs. The included decarb box helps to reduce odor during this process.

1. **Prepare Herbs:** Evenly distribute your herbs inside the decarb box.
2. **Heat:** Place the sealed decarb box into a toaster oven or conventional oven.
3. **Set Temperature:** Set the oven temperature to 240°F (115°C) and decarb for approximately 30 minutes. Adjust time and temperature as needed for your specific herbs.

MAKE DECARBING YOUR HERBS IN ANY TOASTER OR OVEN A BREEZE! YOUR KIT INCLUDES A **DECARB BOX** TO HELP REDUCE SMELL.



Evenly distribute your herbs in the decarb



Place the decarb box in toaster or oven



Set oven temperature to 240°F and decarb for 30 mins

Figure 4.2: Steps for using the decarb box to prepare herbs for infusion.

4.3. Filtering Infused Products

After infusion, it is recommended to filter your butter or oil to remove plant material.

1. **Prepare Filter:** Place the appropriate filter (fine or coarse, depending on desired clarity) over a heat-safe container. The silicone gloves are recommended for handling hot materials.
2. **Pour:** Carefully pour the infused liquid from the machine through the filter into the container.

3. **Squeeze (Optional):** Gently squeeze the filter bag to extract any remaining liquid.

4. **Storage:** Transfer the filtered infusion into the provided butter molds or other suitable storage containers.

Video 4.3: This video demonstrates the full infusion process, including adding ingredients, operating the control panel, and filtering the final product. It highlights the ease of use and the various accessories included.

4.4. Recipe Ideas

Your Infusion Buds machine comes with a physical recipe and instruction book. Explore various creations such as:

- Gummies
- Cookies
- Brownies
- Coffee additives
- Tinctures

ENJOY ENDLESS CREATIONS, WITH DOZENS OF RECIPES IN THE INCLUDED RECIPE BOOK!



Figure 4.4: Examples of delicious edibles and infused products that can be made with the Infusion Buds machine.

5. CLEANING AND MAINTENANCE

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

- 1. Automatic Cleaning Cycle:** After each use, allow the machine to cool slightly. Add water and a small amount of dish soap to the chamber. Secure the lid and select the 'Clean' cycle on the control panel.
- 2. Manual Cleaning:** For stubborn residue, unplug the machine and carefully remove the lid. Use a non-abrasive sponge or brush with warm, soapy water to clean the interior. Rinse thoroughly.
- 3. Exterior:** Wipe the exterior of the machine with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
- 4. Accessories:** All accessories (decarb box, molds, filters, spatula, gloves) can be washed with warm, soapy water and are generally dishwasher safe.
- 5. Storage:** Ensure all parts are completely dry before storing the machine and accessories in a cool, dry place.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Machine does not power on.	Not plugged in; power outlet issue; lid not properly secured.	Ensure power cord is fully inserted and connected to a working outlet. Verify the lid is correctly placed and locked.
Infusion not consistent.	Incorrect ingredient ratios; insufficient heating/stirring time.	Refer to your recipe for correct ingredient amounts. Adjust temperature and time settings as needed. Ensure ingredients are finely ground.
Machine stops unexpectedly.	Overheating; safety shut-off activated; power interruption.	Unplug the machine and allow it to cool down for at least 30 minutes. Check power connection. If problem persists, contact customer support.
Lid is difficult to remove or secure.	Residue buildup; improper alignment.	Clean the rim of the machine and the lid thoroughly. Ensure the lid is aligned correctly before attempting to secure or remove it.

7. PRODUCT SPECIFICATIONS

- **Brand:** Infusion Buds
- **Model:** IB Stainless
- **Color:** Stainless
- **Capacity:** 5 Cups
- **Product Dimensions:** 7"D x 5"W x 14"H
- **Power Source:** 120 V
- **Voltage:** 120 Volts
- **Blade Material:** Stainless Steel
- **Control Type:** Basic
- **Item Weight:** 9.13 pounds
- **UPC:** 634855972894

8. WARRANTY INFORMATION

The Infusion Buds Butter and Oil Infuser Machine comes with a **1 Year Limited Warranty**. This warranty covers manufacturing defects and issues arising from normal use. Please refer to the warranty card included with your purchase for full terms and conditions. Retain your proof of purchase for warranty claims.

9. CUSTOMER SUPPORT

As an American-owned brand, Infusion Buds is committed to providing quality products and excellent customer service. If you have any questions, concerns, or require assistance with your machine, please do not hesitate to contact our friendly customer service team. Contact information can be found on the warranty card or our official 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

Email

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

Details

Submit question

Open the live page

<https://manuals.plus/asin/B0DJ8JNYTP>

More documents and user manuals: <https://manuals.plus/>