



[Manuals.plus](#) /

> [MARS HYDRO](#) /

> MARS HYDRO 2-in-1 Herb Decarboxylator and Infuser User Manual

MARS HYDRO MH-Decarboxylator

MARS HYDRO 2-in-1 Herb Decarboxylator and Infuser User Manual

Model: MH-Decarboxylator

[Introduction](#)

[Safety Instructions](#)

[Components](#)

[Setup](#)

[Operation](#)

[Cleaning](#)

[Troubleshooting](#)

[Specifications](#)

1. INTRODUCTION

The MARS HYDRO 2-in-1 Herb Decarboxylator and Infuser is designed to simplify the process of preparing herbal oils, butters, tinctures, and other infused products. This versatile appliance efficiently decarboxylates and infuses herbs and botanicals, providing precise temperature and time control for optimal results. Its silent operation and easy-to-clean design make it a convenient addition to any kitchen.

2 in 1 Decarb & Infuse



Image 1.1: The MARS HYDRO 2-in-1 Decarboxylator and Infuser, showcasing its dual functionality for processing herbs into various edible forms.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the appliance on a stable, heat-resistant surface.
- Do not immerse the main unit in water or any other liquid. Only detachable components are washable.
- Ensure the power cord is not damaged and is kept away from hot surfaces.
- Keep out of reach of children and pets.
- Do not operate the appliance if it has been damaged in any way. Contact customer support for assistance.
- Always unplug the appliance from the power outlet when not in use and before cleaning.
- Exercise caution when handling hot components or liquids. Use oven mitts if necessary.
- Do not block ventilation openings during operation.
- This appliance is for household use only. Do not use outdoors.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts included in your MARS HYDRO 2-in-1 Decarboxylator and Infuser package.



Image 3.1: Overview of all components included in the packaging.

1. **Decarboxylator Main Unit:** The primary heating unit with control panel.
2. **Locking Lid:** Secures the contents and helps maintain temperature and seal.
3. **Smell Control Lid:** An additional lid designed to minimize odors during operation.
4. **Strainer/Filter:** Used for separating infused liquids from plant material.
5. **Silicone Pot:** A food-grade, non-stick, odor-resistant insert for infusion.
6. **Aluminum Pot:** A food-grade insert for decarboxylation, ensuring even heating.
7. **Pressing Rod:** Aids in pressing plant material during infusion or filtration.

Fully Modular Design

Easy to Disassemble and Clean



Image 3.2: Exploded view illustrating the modular design and detachable components for easy assembly and cleaning.

4. SETUP AND INITIAL USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the Aluminum Pot, Silicone Pot, Strainer, and Pressing Rod with warm, soapy water. Rinse thoroughly and dry completely. The main unit should only be wiped with a damp cloth.
3. **Assemble:** Place the Aluminum Pot inside the main unit. For infusion, the Silicone Pot can be placed inside the Aluminum Pot.
4. **Placement:** Position the appliance on a flat, stable, and heat-resistant surface, away from water sources and flammable materials.
5. **Power Connection:** Plug the power cord into a suitable electrical outlet. The display will illuminate.

5. OPERATING INSTRUCTIONS

5.1 Decarboxylation Process

Decarboxylation activates the compounds in your herbs. The MARS HYDRO Decarboxylator offers both

preset and customizable settings for this process.

1. **Prepare Herbs:** Gently break down your herbs into smaller pieces. Do not grind them into a fine powder.
2. **Load Herbs:** Place the prepared herbs directly into the Aluminum Pot. Ensure the pot is not overfilled.
3. **Secure Lids:** Place the Smell Control Lid and then the Locking Lid firmly on top of the unit.
4. **Select Mode:**
 - **One-Touch Decarboxylation:** Press the designated "Decarb" button (if available, or follow manual's specific preset instruction). The machine will automatically set the optimal temperature and time.
 - **Custom Decarboxylation:** Use the "Time+" / "Time-" and "Temp+" / "Temp-" buttons to set your desired duration and temperature. Refer to specific recipe guidelines for recommended settings.
5. **Start Process:** Press the "Start/Pause" button to begin. The digital display will show the real-time temperature and remaining time.
6. **Completion:** The unit will beep when the process is complete. Carefully remove the lids, being mindful of hot steam.



Image 5.1: The control panel displaying time and temperature settings for easy monitoring.

Even Heat, Better Results



360° Full-Wall Heating

Bottom Heating

Image 5.2: Illustration of the full-wall heating technology ensuring uniform heat distribution for effective decarboxylation.

5.2 Infusion Process

Infusion extracts the activated compounds into a carrier, such as oil or butter.

1. **Prepare Decarboxylated Herbs:** Ensure your herbs have been decarboxylated prior to infusion.
2. **Load Herbs and Carrier:** Place the decarboxylated herbs into the Silicone Pot (which is inside the Aluminum Pot). Add your chosen carrier liquid (e.g., oil, melted butter) to cover the herbs. Do not exceed the maximum fill line (Max 250ml).
3. **Secure Lids:** Place the Smell Control Lid and then the Locking Lid firmly on top.
4. **Set Temperature and Time:** Infusion requires manual temperature and time settings. Use the "Time+" / "Time-" and "Temp+" / "Temp-" buttons to set your desired infusion parameters. Typical infusion temperatures range from 160°F-250°F and times from 30 minutes to 12 hours, depending on the recipe and desired potency.
5. **Start Process:** Press the "Start/Pause" button. The unit operates silently during infusion.
6. **Completion:** Once the cycle is complete, carefully remove the lids.
7. **Strain:** Using the provided Strainer and Pressing Rod, carefully strain the infused liquid into a separate container to separate it from the plant material.

Image 5.3: Step-by-step guide for the infusion process, from adding herbs to straining the final product.



Image 5.4: The silent static infusion process ensures stable and quiet operation without agitation.



Image 5.5: The superior sealing and insulation design helps maintain air freshness and energy efficiency.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your appliance.

1. **Unplug:** Always unplug the unit from the power outlet and allow it to cool completely before cleaning.
2. **Detachable Parts:** The Aluminum Pot, Silicone Pot, Strainer, Pressing Rod, and Lids are detachable and can be washed with warm, soapy water. Rinse thoroughly and dry completely before reassembly or storage. These parts are generally dishwasher safe, but hand washing is recommended for best care.
3. **Main Unit:** The exterior of the main unit can be wiped clean with a damp cloth. **Do not immerse the main unit in water or any other liquid.**
4. **Storage:** Store the clean and dry appliance in a cool, dry place.

7. TROUBLESHOOTING

If you encounter any issues, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; unit damage.	Ensure power cord is securely plugged in. Test outlet with another device. If still not working, contact customer support.
Temperature not reaching desired level.	Lid not properly sealed; insufficient preheating time; unit malfunction.	Ensure lids are securely locked. Allow adequate time for heating. If issue persists, contact customer support.
Unusual odors during operation.	Normal during initial uses; material burning; lid not sealed.	A slight odor may occur during first few uses. Ensure herbs are not overfilled or burning. Check lid seal. The Smell Control Lid is designed to minimize odors.
Display not working correctly.	Power interruption; unit malfunction.	Unplug the unit for 1 minute, then plug it back in. If the problem persists, contact customer support.

For issues not listed here, please contact MARS HYDRO customer support.

8. PRODUCT SPECIFICATIONS

Model Number: MH-Decarboxylator

Package Dimensions: 8.9 x 6.34 x 5.35 inches

Item Weight: 2.4 pounds

Capacity: 350 ML

Time Range: 30 minutes - 4 hours (Decarboxylation), 30 minutes - 12 hours (Infusion)

Temperature Range: 160°F - 250°F

Voltage: 120V / 220V (check specific model for exact voltage)

Rated Power: 100W

ASIN: B0GLG2T6HR

9. WARRANTY AND CUSTOMER SUPPORT

MARS HYDRO products come with a standard manufacturer's warranty. Please refer to the warranty card included in your packaging or visit the official MARS HYDRO website for detailed warranty information and terms.

For technical assistance, troubleshooting, or warranty claims, please contact MARS HYDRO customer support:

Website: www.marshydro.com *(Note: This is a placeholder URL, please refer to your product documentation for the official support website.)*

Email: Refer to your product documentation.

Phone: Refer to your product documentation.

When contacting support, please have your model number (MH-Decarboxylator) and purchase information ready.