

Butter Brewer

FOR BUTTER INFUSION



Instruction Booklet

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Household use only

Important Safeguards

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.

5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving the stir- fry cooker containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Intended for countertop use only.
15. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
16. This appliance is not intended for deep frying foods.

Save these Instructions.

Special cord set instruction:

A short power supply cord is provided to help prevent injuries that may occur from a person being entangled in or tripping over the cord. It also reduces the risk of a small child being able to pull at the cord.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Machine Basics

The Butter Brewer has a removable pot with an easy clean non-stick surface. An attached glass lid has a spinner attachment that will mix the contents at configurable intervals. This mixing attachment can be removed by pushing up on the blade and twisting it to the right. To reinsert the mixing attachment - push upwards and twist left.

Do not put the included mesh strainer into the machine. This is used to filter out plant material from the butter/tincture/oil after infusion is complete. Give ample time for the final product to cool before running it through the filter.

When the machine is turned on it enters a standby mode. In this mode, the temperature, time, mix interval, and mix duration can be adjusted. The range for each of these features varies based on what function is selected. See the machine function chart for specifics.

Machine Interface



On/off Turns the machine on or off. When turned on, the machine will enter standby mode. While in the standby mode, the user can adjust the Temp, Time, Mix Interval, and Mix Duration for the selected function.

Temp.	Temperature the machine will run at in active mode.
Time	Length of time the machine will stay active once start has been pressed. The first hour moves in 5 minute intervals, 2nd through 4th hours move in 15 minute intervals, and anything above that goes in 1 hour intervals.
Mix Interval	Length of time between stirs.
Mix Duration	Length of time the mixer will stir for.
Start/Cancel	When in standby mode, pressing this button will put the machine into active mode with the settings that have been entered. If the machine is in active mode, pressing this button will cancel the cooking cycle and return the machine to standby mode.
<	Adjusts the selected setting down.
>	Adjusts the selected setting up.

Machine Function Chart

Function \ Setting	BUTTER	TINCTURE	OIL	DIY
Default Temperature	160°F	160°F	160°F	90°F
Adjust Temperature	90°F-300°F	90°F-300°F	90°F-300°F	90°F-300°F
Default Time	2H	5H	1H	1H
Adjust Time	1H-3H	2H-8H	30Min-2H	1H-48H
Default Mix Interval	4 Min	5 Min	3 Min	3 Min
Default Mix Duration	1 Min	1 Min	1.5 Min	1.5 Min

Before Infusion

Grind Botanicals

We recommend you grind your botanicals prior to decarboxylation. When the material is ground up it takes up less space and allows it to be completely immersed by the liquid during infusion. Grinding prior to decarboxylation allows you to avoid removing the botanicals from the pot before infusion.

Decarboxylation

It is important to always decarboxylate the botanicals prior to infusion. This step can be done using the Butter Brewer machine. We recommend using the DIY function for this purpose with the temperature set to 225F, the time to 35 minutes, Mix duration at 1 minute, and the Mix interval set to 5 minutes. The mixer will help to heat your botanicals evenly.

When the active cycle is complete you should let the pot and botanicals cool completely before starting your infusion. You can remove the pot and place it in the refrigerator to speed this process up (be sure to use gloves when handling the hot insert).

Lecithin

Soy Lecithin, or lecithin, is commonly used to emulsify and stabilize ingredients. It helps to increase the availability of plant compounds in your infused lipids resulting in increased potency. It's best used in granular, powder, or liquid form. Lecithin can often be found at a local pharmacy, or health food store.

Infusion

Butter

Butter should be soft or melted prior to adding it to the pot.

1-8 cups unsalted butter (2-16 sticks, 1 stick of butter is ½ cup)

1/4 ounce – 4 ounce botanicals (¼ - ½ ounce per cup of butter)

1-8 tablespoons lecithin (optional, but suggested)

Tincture

1-8 cups vegetable glycerin

1/4 ounce – 4 ounce botanicals (¼ - ½ ounce per cup of butter)

1-8 tablespoons lecithin – 1 tablespoon per cup of oil (optional, but suggested)

Oil

We recommend coconut oil, peanut oil, or olive oil. Avoid canola oil and vegetable oil.

1-8 cups oil

1/4 ounce – 4 ounce (¼ - ½ ounce per cup of butter)

1-8 tablespoons lecithin – 1 tablespoon per cup of oil (optional but suggested)

Cleaning the Machine

Hand wash all parts of the machine with hot, soapy water. Rinse and wipe dry. Only the mesh strainer can be cleaned in the dish washer. The Butter Brewer machine should NEVER be placed in the dish washer.

Warranty Information

Limited Warranty

Hydropolis provides a 30-Day Return Window on Butter Brewer (see Return of Non-Defective Products below) and the following limited warranty. This limited warranty extends only to the original purchaser.

Please note that any warranty services or questions must be accompanied by the order number from the transaction through which the warranted product was purchased. **The order number serves as your warranty number and must be retained.** Hydropolis will offer no warranty service without this number.

Hydropolis warrants this product (Butter Brewer) and its parts against defects in materials or workmanship for **one year** from the original ship date. During this period, Hydropolis will repair or replace defective parts with new or reconditioned parts at Hydropolis' option, without charge to you.

Shipping fees incurred from returns for under-warranty service in the first 30-days will be paid by Hydropolis. All shipping fees both to and from Hydropolis following this 30-day period must be paid by the customer. All returns, both during and following the 30-day period, must be affected via the Procedures for Obtaining Warranty Service described below.

Except as provided below, Hydropolis is not liable for any loss, cost, expense, inconvenience or damage that may result from use or inability to use the Butter Brewer machine.

The warranty and remedies set forth below are exclusive and in lieu of all others, oral or written, expressed or implied. No reseller, agent or employee is authorized to make any modification, extension or addition to this warranty.

Warranty Conditions

The above Limited Warranty is subject to the following conditions:

1. This warranty extends only to the Butter Brewer machine distributed and/or sold by Hydropolis. It is effective only if the product is purchased and operated in the USA. (Within the USA including US 48 States, Alaska and Hawaii.)
2. This warranty covers only normal use of the machine. Hydropolis shall not be liable under this warranty if any damage or defect results from (i) misuse, abuse, neglect, improper shipping or installation; (ii) disasters such as fire, flood, lightning or improper electric current; or (iii) service or alteration by anyone other than an authorized Hydropolis representative; (iv) damages incurred through irresponsible use and non-recommended practices.
3. You must retain your bill of sale or other proof of purchase to receive warranty service.

Return of Non-Defective Products

A non-defective product may be returned to Hydropolis within thirty (30) days of the invoice date for a refund of the original purchase price with the following amendments/fees:

1. Hydropolis will refund neither the original shipping cost nor the shipping and handling fees incurred from the products return. If the original purchase was made under a “Free Shipping” promotion then a standard \$40 fee will be deducted from any return in counter to that offer.
2. No refund will be granted for a product that has been opened, used, or tampered with in any way which jeopardizes Hydropolis’s ability to remarket or resell the product. Hydropolis maintains full discretion in decisions regarding a products fitness for return.
3. Any non-defective returns are subject to a 15% restocking fee, which percentage is taken from the final purchase price less any shipping or handling charges.
4. Quantity purchases of five machines or more are not eligible for return.

To return a defective product, please contact our Customer Service Department for a Return Merchandise Authorization (RMA) number and follow the Return of Products Instructions below. The RMA is valid for 10 days from date of issuance. **Returns will not be accepted without an RMA.** Manufacturer restrictions do apply. Any

item missing the UPC on the original packaging may not be returned.

Procedures for Obtaining Warranty Service

RMA (Returning Merchandise Authorization) Policy:

If repairs are required, the customer must obtain a RMA number and provide proof of purchase. RMA and services are rendered by Hydropolis only. Any shipping costs after 30 days (starting from the original date of purchase) on any item returned for repair is the customers' responsibility. All returned parts must have a RMA number written clearly on the outside of the package along with a letter detailing the problems and a copy of the original proof of purchase. No COD packages will be accepted. No package will be accepted without a RMA number written on the outside of the package. RMA numbers are only valid for 30 days from the date of issue.

Should you have any problems with your machine, please follow these procedures to obtain the service:

1. If the machine must be repaired, a RMA number (Return Merchandise Authorization Number) will be issued for shipment to our repair department. Please follow the instructions given by Hydropolis technical support staff to ship your Butter Brewer machine. Hydropolis will not accept any shipments without a RMA number.
2. Pack the machine in its original box or a well-protected box. Hydropolis will not be responsible for shipping damage/loss of any product outside the original 30-day service period. It is very important that you write the RMA number clearly on the outside of the package. Ship the machine with a copy of your bill of sale or other proof of purchase, your name, address, phone number, description of the problem(s), and the RMA number you have obtained to:

Hydropolis

RMA# _____

65 Springfield St

Agawam MA, 01001

3. Upon receiving the machine, Hydropolis will repair or replace your Butter Brewer (at Hydropolis's discretion)

and will ship it back to you within 2 weeks (dependent on parts availability) via UPS.

4. Hydropolis will pay for shipping to and from the customer only within the first thirty days following the original product ship date. Following this 30-day period all shipping fees both for under warranty and post warranty repairs are the sole responsibility of the customer. The customer also assumes full liability for losses or damages resulting from shipping as well as all responsibility to pursue remuneration for such issues with their selected carrier.

Contact Information

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Agawam, MA 01001
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413-317-7956

Butter Brewer



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