

**ongrok**

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**BOTANICAL INFUSER  
MACHINE  
OWNER'S MANUAL**

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[www.ongrok.com](http://www.ongrok.com)



# Table of Contents

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Overview & Features	1
Benefits	2
Safety Precautions	3 - 4
Quick Start Guide	
Using Your Machine	5
Cleaning Your Machine	6
What's Included	7
Getting To Know Your Machine	8
Technical Specifications	9
Decarb Your Botanicals	10
Base Recipes:	
Infused Oil	11
Infused Butter	12
Infused Tincture	13
Infused Oil Concentrate	14
Trouble Shooting Guide	15
Warranty Information	16 - 17
Accessories	
Silicone Gloves	18
Filter Bags	19
Silicone Butter Mold	20
Appliance Use Disclaimer	21

# DISCLAIMER

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**PLEASE READ THIS USER MANUAL CAREFULLY AND FOLLOW ALL INSTRUCTIONS BEFORE USING THE ONGROK BOTANICAL INFUSER MACHINE.**

**PLEASE CONSULT WITH A PROFESSIONAL MEDICAL PHYSICIAN BEFORE USING THIS DEVICE.**

ONGROK's Botanical Infuser Machine is NOT a medical device in any way. No statement made about ONGROK's products has been evaluated by the US Food and Drug Administration or Health Canada. ONGROK's products not intended to diagnose, treat, cure, or prevent any disease. Reliance on any information provided by ONGROK is solely at your own risk.



# Overview

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## USES

The ONGROK Botanical Infuser Machine uses technology to extract botanical ingredients directly into:

- Butter
- Olive oil
- Alcohol
- Avocado oil
- Cooking oil
- Sunflower oil
- Lotions
- Grape seed oil
- Coconut oil
- Peanut oil

ONGROK's Botanical Infuser Machine can elevate any food, beverage or topical into something more!

- Brownies
- Lotions & creams
- Smoothies
- Vegetables
- Cookies
- Salad dressings
- Candies
- Seafood
- Soups
- Meats
- Sauces
- Beverages

## FEATURES

- Fully automatic, microprocessor-controlled program
- Pitcher constructed of stainless steel
- Two-button simplicity (makes use effortless)
- Integrated digital thermostat & sensors which creates laboratory-grade temperature controls for consistent results right in your kitchen
- Self-cleaning machine
- Makes 1-5 cups/250-1180ml
- Countless recipes (be sure to check out the recipe book) ... that can be created with:
  - Botanical oil = 1 hour
  - Botanical butter = 2 hours
  - Botanical tincture = 4 hours
  - Botanical oil concentrate

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**The list is endless! – Just like the benefits!** ONGROK's Botanical Infuser Machine helps integrate botanicals into your healthy lifestyle.

# Benefits

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The Botanical Infuser Machine offers numerous benefits. Research continues to reveal potential health benefits that can come from natural botanical extracts, such as helping patients with the following conditions:

- Cancer
- Heart disease
- High blood pressure
- Multiple sclerosis
- Sleep disorders
- Glaucoma
- Epilepsy
- HIV/AIDs
- Sexual impairment
- Obesity
- Mental health
- Countless others\*

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# Safety Precautions

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ONGROK emphasizes that when using the Botanical Infuser Machine or any electric appliance, it is highly recommended that you ALWAYS follow the safety guidelines below:

1. **READ THROUGH ALL THE INSTRUCTIONS** before operating the ONGROK Botanical Infuser Machine to avoid harm to yourself and others around you.
2. Do not operate the Botanical Infuser Machine if the plug or cord is damaged.
3. **DO NOT OPERATE** the machine if it malfunctions or gets dropped and/or damaged in any way.
4. Only use the original cord that comes with the machine.
5. Do not use the machine for anything but its intended purpose to avoid the risk of serious injury. Using the machine for anything else falls under unauthorized use, it is your responsibility to adhere to the safety precautions before you begin using the ONGROK Botanical Infuser Machine.
6. To avoid touching any hot surfaces, which can potentially result in injuring yourself, ALWAYS use the handles when dealing with the machine.
7. If any part of the machine is cracked, broken or chipped (including blending blades), do not use the machine.
8. The machine should never be used near or by children that are unsupervised.
9. Do not place the machine on or near any hot burner or in a heated oven.
10. Before you put on or take off any parts, let the machine cool down.
11. Never ignite a fire inside the pitcher and make sure to keep the machine away from flames or sparks.
12. Make sure the motor base is fastened when you are using the machine as moving blades may be exposed resulting in potential injury.
13. To avoid electric shock, make sure you **DO NOT** immerse or wet any of the machines features in water or any other liquid. This includes: handle, head, bottom, motor, electronic features, power cord, and plastic parts.
14. When using the machine make sure you are ALWAYS in a well-ventilated area.
15. When the machine is powered ON keep fingers, utensils and hands out of the machine always.
16. Take extreme caution when transporting or moving the machine especially when it contains hot liquids such as hot oil.
17. Do not overfill or underfill the pitcher.
18. When the machine is plugged in and/or operating, do not leave it unattended.
19. Do not place the filter bag inside the machine. The blades can get damaged by the filter and the filter can be destroyed by the blades.
20. When the machine is not in use, make sure the machine is unplugged from any power source.

# Safety Precautions

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21. The contents of the machine and the machine itself is hot during and after use. Remember to keep in mind these safety precautions to prevent being burned or facing any other injuries.
22. The filter that is provided with your machine should only be used after the machine has completed its cycle. Never place or use the filter in the machine.
23. Make sure you do not let the cord hang off the edge of a countertop, table or any other elevated surface. Do not allow the cord to touch any hot surfaces.
24. Make sure you plug the cord into the machine first before you plug the cord into an outlet. When removing plug from the wall outlet, make sure to unplug the machine first.
25. Right after or right before cleaning always unplug the electric cord from the machine.
26. Before putting on or taking off any parts, always unplug the electric cord from the machine.
27. The blades inside the machine are very sharp. Please exercise extreme caution when handling them.
28. No statement made by ONGROK, the ONGROK Botanical Infuser Machine and any affiliated products have been evaluated by the U.S Food and Drug Administration or Health Canada. They are not intended to diagnose, treat, cure or prevent any disease.
29. ONGROK deliberately provides short power cords. This is to diminish the risk that comes with a longer cord such as tripping over the cord or becoming entangled in it.
30. If you use accessories not provided, sold or recommended by ONGROK, you are liable for any injuries that may result. This constitutes as unauthorized use.
31. Do not use the machine outside.
32. If you decide to use an extension cord, please exercise extreme caution. If you decide to do so, please make sure:
  - a. That the cord is arranged in a manner where it is not draping over any tabletop or counter to avoid anyone tripping over it.
  - b. The marked electrical rating on the extension cord is as great as the electric rating of the machine.
33. The ONGROK Botanical Infuser Machine and associated accessories are not medical devices in any way.
34. **DO NOT SKIP OR SKIM THESE SAFETY GUIDELINES. PUT SAFETY FIRST. KEEP THESE SAFETY PRECAUTIONS ON HAND.**



# Quick Start Guide

At the touch of a button, enjoy infused foods, beverages and natural skin care products that will leave you feeling happy and relaxed!

## USING YOUR MACHINE



**Step 1:** Decarboxylate your herbs (instructions page 10)



**Step 2:** Plug in the machine



**Step 3:** Click the temperature button and select the required temperature for base recipe



**Step 4:** Select your desired mode (Oil, Butter, Tincture, Clean)



**Step 5:** Once both green lights are on, the cycle has began



**Step 6:** Unplug machine, pour contents through filter using silicone glove to strain, into your desired container

### Notes:

The Botanical Infuser Machine uses a combination of heat and blending. The blade is not continuously spinning the entire cycle - do not be alarmed if the "blending" noise is not consistent.

To stop the cycle, simply unplug the Botanical Infuser Machine.



# Quick Start Guide

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## CLEANING MACHINE

For best results, clean immediately after use.

**Step 1:** Unplug the electrical cord from the machine.

**Step 2:** Fill pitcher halfway between MIN and MAX lines with water. Add dish soap roughly the size of a coin.

**Step 3:** Secure the lid, plug the power cord back in, and select the 'clean' function.

**Step 4:** Once the cycle is finished, unplug the cord, and carefully rinse any remaining soap from the interior of the pitcher.

### SAFETY PRECAUTIONS:

**DO NOT** wet or immerse any electrical or black plastic parts.

**DO NOT** immerse head, control buttons or pitcher handle in water - only use a damp cloth.



# What's Included

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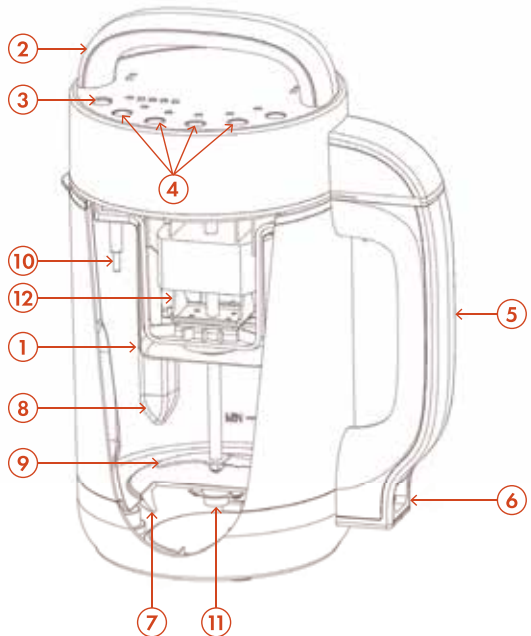
- Botanical Infuser Machine
- 1 Pair of Silicone Gloves
- 1 Butter Stick Mold
- 2 Micron Filter Bags (73 and 190)
- Recipe Book
- Instruction Manual

## Closer Look

1. **Motorbase:**
  - a. Motor and microprocessor
2. **Motorbase handle**
3. **Temperature button**
  - a. Includes = no heat, 130F/54C, 160F/71C, 190F/88C, and 220F/104C
4. **Timer buttons**

Each button runs a preset cycle consisting of: grinding, heating, extracting, stirring

  - a. 1 hour/Oil
  - b. 2 hours/Butter
  - c. 4 hours/Tincture
  - d. 8 hours
  - e. Clean
5. **Pitcher handle**
6. **Plug**
  - a. Insert into base before attempting to start the machine
7. **Heating element**
8. **Pitcher**
  - a. Constructed of high-quality stainless steel
9. **Mixing/chopping blade**
10. **Overflow sensor**
  - a. Prevents ingredients from bubbling out of pitcher
11. **Digital thermostat**
  - a. Provides laboratory grade temperature control
12. **Motor**
  - a. Household type



**\*IMPORTANT: DO NOT IMMERSE, WET OR WASH 1-7 WITH WATER – DAMP CLOTH ONLY**



# Technical Specifications

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**Capacity:** 1-5 cups/ 250-1300 ml

**Weight:** 5.1lb/2.3 kg

**Height:** 12.75 in/32.6 cm

**Width:** 8.75 in/22.5 cm

**Voltage:** 120V (USA/CANADA model)

**Frequency:** 60 Hz

**Motor:** Household Type



# Decarboxylate Your Botanicals

## WHY decarboxylate?

The herb must be heated in the oven prior to the use of the machine in order to activate your botanicals' active ingredients.

## KEEP IN MIND

- Decarboxylation is only for specific, rare blossoms and herbs.
- Do not use with common, commercially available culinary herbs, fruits and flowers, this will remove their moisture and flavor.

## INSTRUCTIONS:

1. Break down herbs into popcorn sized pieces.
2. Preheat the oven or toaster oven between 225°F - 240°F (107°C - 115°C).
  - 225°F (107°C) = recommended to preserve flavor and potency
  - 240°F (115°C) = recommended to minimize flavor while preserving potency
3. Spread the herbs in a single layer onto an oven safe baking tray.
4. To prevent smell, cover the baking tray or insert the tray into an oven bag and tie the bag tight.
5. Place the pan on the middle rack and bake for 35-40 minutes (225-240°F).
6. Once finished, remove the pan from the oven and allow it to cool completely (make sure bag is still sealed).
7. Once cooled you can move onto your next step: infusion!

**Side Note:** You can either use your decarbed herbs right away or store them in a room temperature airtight jar until you are ready to infuse them.



# Base Recipe

## Infused Cooking Oil

**Duration:** 1 hour

**Yield:** 1-5 cups/250-1300 ml

### Ingredients:

- 1-5 cups - cooking oil\*
  - \* DO NOT use canola or corn oil
- Decarbed herb (amount is based on your desired potency)
  - \*\* refer to the dosage calculator in the recipe book to determine what is ideal for you
- 1 tbsp soy or sunflower lecithin powder per cup\*\*\*



### Tips:

**IMPORTANT:** Ingredient capacity: 1 cup min to 5 cups max

\* **PREFERRED:** coconut, olive, grapeseed, sunflower, almond, walnut, sesame, avocado, macadamia or peanut oil. **NOT RECOMMENDED:** ordinary soybean, canola, extra virgin olive oil, and corn oil

\*\* Do not pre-grind botanicals to ensure best results

**DO NOT ADD WATER**

### Instructions:

1. Place the ingredients into your ONGROK Botanical Infuser Machine and secure the motorbase.
2. Select the Oil preset and set the temperature to 160°F (71°C).
3. Once the cycle is complete put on your mitts and slowly pour the oil through the filter into an airtight jar.

### \*\*\* Lecithin

Lecithin is optional but very highly recommended, it helps bind your botanical's active ingredients into butters, oils, and fats - increasing the potency of your infusion.

# Base Recipe

## Infused Butter

**Duration:** 2 hours

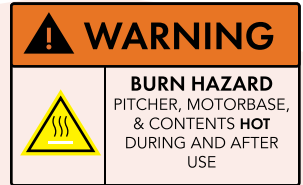
**Yield:** Approx. 1-5 cups/250-1300 ml

### Ingredients:

- 1-5 cups - softened butter (preferably ghee/clarified\* butter) **Do not use margarine**
- Decarbed herb (amount based on your desired potency)
  - \* refer to the dosage calculator in the recipe book to determine how many grams is ideal for you
- 1 tbsp - soy or sunflower lecithin\*\* powder per cup or butter

### Instructions:

1. Place the ingredients into your ONGROK Botanical Infuser Machine and secure the motorbase.
2. Select the Butter preset and set temperature to 160°F (71°C).
3. Once the cycle is complete, put on your mitts and slowly pour the butter through the filter into molds or a container.



### Tips:

**IMPORTANT:** Ingredient capacity: 1 cup min to 5 cups max

\* How to clarify: gently melt the butter, remove any milk solids.  
**(DO NOT USE COLD FIRM BUTTER)**

\*\* Refer to page 11 for more information on Lecithin

\*\*\* Do not pre-grind botanicals to ensure best results



# Base Recipe

## Infused Tincture

**Cycle time:** 4-8 hours\*

**Yield:** 1-5 cups/250-1300 ml

### Ingredients:

- 1-5 cups of Everclear, 151 or 190 proof alcohol or vegetable glycerin\*\*
- Decarbed herb (amount is based on your desired potency) \*\*\*

### Instructions:

1. Place the ingredients into your ONGROK Botanical Infuser Machine, and secure the motorbase.
  2. Select the Tincture preset and set temperature to 130°F (55°C).
  3. Once the cycle is complete, put on your mitts and slowly pour the tincture through the filter into dark glass bottles.  
\*4 oz amber glass dropper bottles work well and hold ½ cup of tincture)
  4. Refrigerate or store your tincture in a cool and dry place and it will keep indefinitely.
- Tinctures can be flavored and administered via eyedropper under the tongue for faster absorption
  - Tinctures can be reduced by either cooking the alcohol off or letting it evaporate to create a syrup-like solution which can be used in recipes



### Tips:

**IMPORTANT:** Ingredient capacity: 2 cups minimum to 5 cups max.

\* if you prefer tincture with a stronger flavor and intensity select 8 hours.

\*\*If using vegetable glycerin add ½ tsp of soy or sunflower lecithin.

\*\*\* Refer to the dosage calculator in the recipe book to determine how many grams is ideal for you.

### DANGER

SOME RECIPES MAY SUGGEST USING LIQUIDS THAT ARE

### FLAMMABLE

YOUR USAGE OF SUCH MATERIALS IS AT YOUR OWN SOLE RISK. ANY DAMAGES ARE YOUR OWN RESPONSIBILITY.



# Base Recipe

## Oil Concentrate

In this recipe you will be reducing alcohol tincture into an oil concentrate. The ONGROK Botanical Infuser Machine is not needed.

### IMPORTANT/CAUTION

- DO NOT REDUCE OIL OR GLYCERIN TINCTURE – this recipe uses alcohol tincture only
- MATERIALS HIGHLY FLAMMABLE
  - RISK OF INJURY
  - NEVER USE AN OPEN FLAME, NATURAL GAS OR PROPANE BURNER
  - DO NOT PERMIT SMOKING DURING THE COOKING PROCESS

**Duration:** 1 hour

**Yield:** Approximately 1-2 teaspoons per cup/5-10 ml per 250ml

### Ingredients:

- 1-5 cups/250-1300 ml of Tincture (Alcohol Tincture Only)

### Tips:

- Cooking time may vary due to variety of factors. Patience is key.
- Use clean, non-stick silicone utensils - The oil concentrate is very sticky.

### Instructions:

1. Pour the tincture into a non-stick saucepan.
2. Place this non-stick pan on electrical or induction plate on low heat, bring it to a boil. Continue simmering for approx. 30 minutes per cup/250 ml. continually stir oil from sides to bottom of the non-stick pan. Once consistency is like warm maple syrup, you have successfully created Oil concentrate.
3. Remove your oil concentrate from heat, let it cool for 1 minute then pour into a dark glass container.

### DANGER

SOME RECIPES MAY SUGGEST USING LIQUIDS THAT ARE

### FLAMMABLE

YOUR USAGE OF SUCH MATERIALS IS AT YOUR OWN SOLE RISK. ANY DAMAGES ARE YOUR OWN RESPONSIBILITY.



# Troubleshooting Guide

Situation	Cause	Solutions
The contents in my machine are spilling over!	This may be because you have added too much soap into the pitcher. Try to reduce the amount of soap (roughly the size of a coin)	Check to see if your liquid is above the MAX line. If it is, make sure to pour out the liquid until it is inbetween the MIN and MAX line
My machine will not start and it keeps making non-stop beeping noises!	There may not be enough liquid inside the pitcher. Make sure the level of contents is between the MIN and MAX lines	Make sure that the temperature is selected before you select the cycle time.
	It could be due to a dirty overflow sensor. If this is the case all you have to do is clean the overflow sensor.	
My blender motor is not functioning properly!	You will hear the blender motor start once the extraction temperature is reached. This takes around 15 minutes, so don't be concerned if it doesn't start blending right away.	The pitcher may be underfilled (under MIN line) or overfilled (over MAX line). Make sure you are using the correct amount of ingredients per base recipe.

## CUSTOMER SERVICE

If you have any other issues or questions about the ONGROK Botanical Infuser Machine feel free to visit us at our website, [www.ongrok.com](http://www.ongrok.com)

# Warranty

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The ONGROK Botanical Infuser Machine includes a LIMITED WARRANTY and is warranted to be free from defects in workmanship and material for a period of ONE (1) year from the date of the original purchase, besides any exceptions printed below. During this period, we will repair or replace the machine, at no cost. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. The warranty does not cover the following that is potentially supplied with this product: filter, plastic parts, agitators, and/or blades.

The warranty is only applied to THE ORIGINAL CONSUMER PURCHASER and THAT THE PRODUCT WAS PURCHASED FROM THE MANUFACTURER (ONGROK) OR AN AUTHORIZED RESELLER. This warranty DOES NOT cover any defects that come from misuse, neglect, use for commercial purposes, abuse, repairs made by unauthorized personnel, any usage that does not conform with printed directions ONGROK has provided or any other causes that have not / do not arise out of defects in workmanship or manufacturers materials.

This LIMITED WARRANTY gives you, the ORIGINAL PURCHASER FROM THE AUTHORIZED RESELLER OR MANUFACTURER, legal rights, which vary from province to province, or state to state.

This warranty does NOT extend to units that have been modified or altered, used in violation of any state or federal laws, or used in a manner inconsistent with the written instructions in this manual. It also does NOT extend to damaged products or parts that have had the serial number defaced, rendered illegible, removed or altered.

THE ORIGINAL CONSUMER PURCHASER FROM THE MANUFACTURER OR AUTHORIZED RESELLER will be responsible for shipping costs. ONGROK will pay for return shipping to the customer. The warranty does not cover damage during your shipping to the service location. Please ensure that proper precautions are taken.

If you have a claim under this warranty, please contact us at [info@ongrok.com](mailto:info@ongrok.com)



# Warranty

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## What happens in the unlikely event of an operating problem with the ONGROK Botanical Infuser Machine?

Please email us at [info@ongrok.com](mailto:info@ongrok.com). We may be able to troubleshoot it quickly over the phone or online and get everything working correctly. If we're unable to resolve the issue to your satisfaction, we'll ask you to send the machine back to us, including all parts, via a tracked shipping agent (e.g., FedEx or UPS). All shipping costs are your responsibility as noted below.

If the ONGROK Botanical Infuser Machine has a defect in material or construction quality that is brought to our attention in the first sixty (60) days, we will provide you with a prepaid shipping label for sending the unit to us. **You MUST have proof of purchase.** We will then repair or replace the product (at our sole discretion) and ship it back to you at no cost.

If a defect in material or construction quality is brought to our attention after one (1) year; or in any circumstance wherein we determine that it was caused by operator error or misuse, whether or not accidental (e.g., wetting the electronic components, dropping the machine, using it to make glue), we will contact you with an estimate for repairing the product and shipping it to you. You then can provide payment information to be later used for those costs, or you may receive a discounted credit for any potentially reclaimable part(s).

## Accessories

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### Silicone Gloves



These gloves are made out of high-quality, food grade silicone and is designed especially to protect the contents of the pitcher from touching your hands, making the filtering process safe and sanitary.





# Accessories

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## Filter Bags



These bags are made from very durable, high-quality nylon that allow optimal liquid flow and sediment retention after the cooking process. The Filter Bags are crucial when using ONGROK'S Botanical Infuser Machine and when teamed with the Silicone Gloves, it makes straining extractions quick, simple and safe!



## Accessories

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### Silicone Butter Mold



This Silicone Butter Mold is made out of high-quality, food grade silicone and is designed so each compartment holds one stick of butter that is marked into 8 parts for easy measurability.





# Appliance Use Disclaimer

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- **ONGROK's Botanical Infuser Machine MUST BE USED ONLY IN WELL-VENTILATED AREAS**
- **KEEP AWAY FROM FLAMES OR IGNITION SOURCES**
- **KEEP IN MIND FATS, ALCOHOL, AND VAPORS COMING FROM ALCOHOL TINCTURE PREPARATION ARE EXTREMELY FLAMMABLE**
- **ONGROK HEREBY DENIES ANY RESPONSIBILITY AND ALL LIABILITY IN USING THE BOTANICAL INFUSER MACHINE**
- **ALL CLAIMS FOR SPECIAL, INCIDENTAL, AND CONSEQUENTIAL DAMAGES HEREBY EXCLUDED**
- **AVOID ANY CONTACT WITH MOVING PARTS**
- **ALWAYS KEEP HANDS, FINGERS, AND UTENSILS OUT OF THE BOTANICAL INFUSER MACHINE WHEN IT IS SWITCHED ON**
- **OPERATE THE BOTANICAL INFUSER MACHINE ONLY WHEN THE MOTORBASE IS SECURED ON THE PITCHER (LID CLOSED)**
- **DO NOT UNDER- OR OVERFILL THE BOTANICAL INFUSER MACHINE**
- **DO NOT LEAVE THE MACHINE UNATTENDED WHEN PLUGGED IN OR OPERATING**
- **APPLIANCE INTENDED FOR HOUSEHOLD USE ONLY**







# ONGROK Recipe Book

Check out our ONGROK Recipe Book where we inform you how to make different kinds of snacks and lotions. Download the pdf file from [www.ongrok.com](http://www.ongrok.com).



Join the ONGROK community to receive updates on new products, recipes and promotions at [www.ongrok.com](http://www.ongrok.com).



[www.ongrok.com](http://www.ongrok.com)

**QUESTIONS & COMMENTS?**

Email us at [info@ongrok.com](mailto:info@ongrok.com)

Visit [www.ongrok.com](http://www.ongrok.com)

Manufactured in China