



Instruction and Recipe Manual

The Active Gear Guy

Electric Infuser

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WELCOME

Thank you for purchasing The Active Gear Guy Infuser.

We hope you enjoy many years of use with it.

We are a small company and strive to maintain a personal touch with our customers. If you have any questions or problems with the infuser, please contact us directly and we will do everything possible to remedy the situation.

Contact us through our web site -
www.activegareguy.com

BASIC OPERATION

- Connect the power cord below the handle on the base and plug into outlet.
- Load the main chamber with ingredients and press the top control unit on firmly.
- Press the “Choose” button to cycle through the available options (Decarb, Oil, Butter, Tincture, Clean, and Chocolate).
- Once your desired option is flashing hit the start button to use the preset time and temperature settings.
- ***You can also use your own custom settings for time and temperature.*** While the desired option is flashing set your desired time using the “Time” button. Time increases in 5-minute increments with each button press. Time range is 30 minutes to 12 hours.
- Set desired temperature with “Temp” button. Temperature increases in one-degree increments. Temperature range is from 32° F to 250° F.
- Once your custom settings are ready press “Start”.
- Infuser mixing blades will automatically start when 80% of set temperature is reached (except for decarb setting). Blades will turn on in regular, even intervals.
- Display will count down remaining time and will automatically shut off and display “END”.
- To stop the unit at any time, press and hold the start button for 3 seconds.
- There are MIN and MAX fill lines marked inside the container. Do not Under or Overfill the infuser.
- CAUTION!! The contents and inside of the main container will be very hot immediately after shutting down and while unit is operating.
- Do NOT submerge either the top or bottom sections in water
- **SAFETY ALERT!! Tinctures can be made in the infuser by heating ethanol alcohol which releases HIGHLY FLAMMABLE FUMES. DO NOT USE FLAMMABLE MATERIALS IN INFUSER.**

SAFETY

ANY RISKS FROM USE OF THIS INFUSER MACHINE IS SOLELY YOUR RESPONSIBILITY. ANY DAMAGES OR INJURIES ARISING FROM THE USE OF THIS EQUIPMENT IS YOUR RESPONSIBILITY. BY USING THE INFUSER, YOU ARE RELEASING ANY AND ALL LIABILITY, INCLUDING BUT NOT LIMITED TO DAMAGES OR INJURY, FROM COMPANIES OR CORPORATIONS INVOLVED IN THE INFUSERS SUPPLY CHAIN. THIS INCLUDES BUT IS NOT LIMITED TO ALL RETAIL OUTLETS, DISTRIBUTORS, FOWARDERS OR MANUFACTURERS (ALL PARTIES INVOLVED). THIS ALSO INCLUDES INJURY OR DAMAGES OR NEGATIVE CONSEQUENCES FROM MALFUNCTION OF ALL PARTS OF THE INFUSER OR MISUSE BY THE USER (YOU). THE INFORMATION PROVIDED IN THIS MANUAL/RECIEPE BOOK IS DESIGNED TO PROVIDE HELPFUL INFORMATION ON THE SUBJECTS DISCUSSED. THE INFORMATION IN THIS MANUAL AND INFUSER ARE NOT SUPPOSED TO BE USED, NOR SHOULD IT BE USED TO TREAT OR DIAGNOSE ANY MEDICAL CONDITION. FOR DIAGNOSIS OR TREATMENT OF ANY MEDICAL CONDITION PLEASE CONSULT A PHYSICIAN.

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USE AT YOUR OWN RISK!!!

- Always use in a well-ventilated area.
- The unit and its contents will be HOT during and after use.
- Do not operate near children. Do not let children operate the unit.
- Unplug the power cord when not in use.
- Use caution around the mixing blades. The motor is powerful and the blades are sharp! Never touch blades!
- Never remove the head unit during operation and make sure it is securely seated prior to operation.
- Never use solids in the infuser like hard butter sticks - melt first
- Never submerge any parts in water.
- Do not under or overfill the infuser.
- Do not operate outdoors.
- Do not let the power cord overhang the edge of the counter or table. Do not let power cord rest on hot surfaces.
- Do not leave the unit unattended when it is operating or plugged in.
- Turn off breaker to the power supply before unplugging the powercord, if the infuser malfunctions.
- Do not use the infuser for anything other than its intended purpose.
- Always inspect all parts of the infuser and power cord for damages before use. Please do not use if damages are present.

PREPERATION (DECARBING)

You will need to decarb all of your herb before making any type of infusion in order to make the active ingredients available.

You can decarb up to ½ ounce (14 grams) in the infuser. You do not need to grind the herb. Gently break it apart with your fingers into roughly even-sized pieces. Spread it in an even layer at the bottom of the infuser.

If you want to do a large amount at one time, then you will want to use the oven method. Make sure that your oven is operating at the correct temperature. Place your herb on a baking pan covered in parchment paper in an even layer, then tightly cover with aluminum foil and place on the center rack.

YOU WILL WANT TO MANUALLY SET YOUR OWN DECARB

There is a *lot* of variation in the times and temperatures recommended by various experts. Some say your temperature should be between 200°- 225° F. Others say you should be at least at 240°F. We have also seen graphs showing the highest THC content attained with 250°F and above for short time periods. For a more detailed explanation of decarboxylation read the free PDF article on our website at www.activegarguy.com.

Our decarb button default setting is 250° for 1.5 hours. Some customers have reported they have gotten good results with this setting. However, most people will probably want lower temperature and/or less time. Two options that seem to work well in the infuser for many is either 240°F for 60 minutes or 230°F for 110 minutes. If you know what works well for you and the strains you use, you can easily set up exactly what you want.

To manually set your time and temperature start by pressing the “Choose” button to get the decarb button flashing. While it is flashing you can set your time and temp with the two buttons on the right side of the display. Once those are set, just press the “Start” button.

Please note that the mixing blades do not operate in the decarb setting. It is a heating only operation.

OIL FUNCTION

For many, oil infusions and specifically coconut oil infusions, are becoming the daily go-to infusion. A coconut oil infusion is very versatile. Oils work well in any food recipe and as rub-in topical ointments.

Coconut oil is a great oil to use because it has a very high saturated fat content (90% compared with 60% for butter). The active ingredients in herbs have a high affinity for absorption by saturated fat. This means you can easily make potent mixtures or use much less herb to make your infusions.

Lecithin is a key ingredient in infused coconut oil. Lecithin helps with absorption of herb oil into your intestinal walls and is used as an emulsifier. The small particles in your herb oil are absorbed more easily, making it more potent and effective. Sunflower Lecithin is a popular type to use. For more information about lecithin see our free PDF article on our website www.activegarguy.com.

DIRECTIONS:

14 grams (1/2oz) decarbed herb with 2-2 ½ cups coconut oil.

Plus 1 tablespoon lecithin. (Final mixture should be between the MIN and MAX lines.)

The infuser is preset to run at 160° F for one hour. When the temperature reaches 128° F the mixing blades will turn on for 20 second intervals as the temperature continues to 160° F and then to the end of the cycle. You may also set your own time and temperature. When the cycle has finished, follow the directions in the STRAINING section of this manual.

If you are not experienced with using coconut oil infusions, use very small doses at first and wait a long time (5 hours) to really judge potency. Coconut oil with lecithin can produce *very* potent infusions. You can *gradually* work your way up to the right levels for you. It is easy to overdo it and it is an unpleasant experience. In general, the directions we provide here are a good starting point but experimenting a bit with time, temperature, and potency will give you the best results in the long run.

BUTTER FUNCTION

Butter infused with herb (infused butter) is one of the mainstays in making edibles and is still probably the most popular infused product. As with coconut oil, it is the saturated fat in butter that makes it all work. If you like butter and are used to using it in your recipes, infused butter will work well for you.

DIRECTIONS:

Use 14 grams (1/2 oz) decarbed herb with 2-2 1/2 cups unsalted butter.

Plus 1 Tablespoon sunflower lecithin. (Final mixture should be between the MAX and MIN lines.)

If you use the preset “butter” option on the infuser it will run for 2 hours at 160° F. The blades will cycle on for 20 second intervals starting when the temperature reaches 128° F. You can also set your own custom time and temperature.

When the cycle has finished, follow the directions in the STRAINING section of this manual.

Many people prefer using clarified butter or ghee instead of regular unsalted butter. Be sure to try this if you are not satisfied with results using butter.

If you are new to edibles start with really small doses and wait a long time (5 hours) and gradually work up to a comfortable level. It is easy to overdo it with edibles and it is not a pleasant experience.

Experimentation with all the variables is good to try. Our directions are a good starting point but you may create a better taste or potency by trying new settings on time, temperature, or amount of herb added.

TINCTURE FUNCTION

Tinctures are alcohol-extracted herbal products. The herb liquid tincture contains high levels of active ingredients that have been leached out into the alcohol to form a liquid.

Tinctures are usually taken by placing a few drops of the highly concentrated liquid under the user's tongue. They have become a popular alternative to smoking and are widely used by medical users who do not wish to smoke the product.

Tinctures are rapidly absorbed by the body and work quickly. Most users rapidly feel the effects and the effects tend to last for an extended time.

The active ingredients in tinctures break down quickly if exposed to heat or light. Therefore, tinctures should be kept in airtight, dark containers, and stored away from heat and light. Unlike other herbal products, tinctures have no telltale odor.

GLYCERIN VS. ALCOHOL TINCTURES

In most tincture formulas, alcohol is the standard solvent. Alcohol is efficient in extracting the active ingredients so that you can create a potent tincture. The ethanol content in alcohol increases the speed of absorption meaning that you will feel the effects faster.

However, not everyone can or wants to consume alcohol. Glycerin is a great alternative for those who want to avoid alcohol. Glycerin is in many food products and is completely safe to consume. It can be made from plant or animal matter and many prefer plant-based glycerin. Glycerin is often considered a sweetener and many enjoy a slightly sweet taste for their tincture.

The downside to glycerin-based tinctures is in its potency. Glycerin can only retain about 1/3 of the active ingredients compared to alcohol. Glycerin tinctures also have a shorter shelf life. Vegetable glycerin can be stored for a year while alcohol tinctures can last up to 4 years.

MCT TINCTURES

Using MCT Oil as your base is technically not a tincture but it functions in all the same ways as a regular tincture. Unlike butter or coconut oil, MCT is a liquid at room temperature and well below. This means you can use it sublingually or in any other way you use an alcohol-based tincture. The high fat content of MCT is effective at extracting cannabinoids (better than glycerin). MCT oil is often part of a ketogenic diet due to its fat content. Many people use their MCT tinctures in their morning coffee. MCT oil is odorless, tasteless, and non-flammable.

SAFETY!! HEATING ALCOHOL RELEASES HIGHLY FLAMMABLE FUMES.

DO NOT have any open flame around the prep materials, the infuser unit, or the finished product if you are making your tincture with ethanol alcohol. If you have any doubt at all about heating alcohol, use a non-heat method for making your tincture. There are numerous methods and recipes posted on the internet. Only use this function if you have done it before and know the risks involved. Please read the disclaimer in the safety section page marked #3. We also do not recommend using alcohol and refer people to use Glycerin because of the higher risk involved.

Glycerin is considered safe to heat but it is still in the alcohol family. Do not take any unnecessary chances with open flames around Glycerin either.

DIRECTIONS:

Add 14 grams (1/2 oz) decarbed herb with 2-2 1/2 cups of vegetable glycerin, 95% ethanol alcohol (150-190 proof), or MCT oil. (The final mixture should be between the MIN and MAX lines.)

The preset tincture function will run for 4 hours at 160° F. The blades will cycle on for 20 second intervals starting when the temperature reaches 128° F. You can also set your own custom time and temperature.

When the cycle has finished, follow the directions in the STRAINING section of this manual.

GUMMIES

Once you have made a tincture you can use it to make herbal gummies. You do not do this in the infuser but on your stovetop. Here are the steps.

Ingredients:

- ½ Cup Coconut Oil
- ½ Cup Water
- 1 6oz Jello Pack
- 1oz gelatin
- ½ to 1 Tbsp of herbal tincture (As always you will want to experiment with the amount of herbal product that works for you)
- Silicone molds

Steps:

- Set your stovetop burner to medium.
- Put the coconut oil and water in a pot on the burner.
- Stir vigorously until the water and oil are combined.
- Add tincture and keep stirring.
- Slowly pour the Jello into the mix and stir while gradually raising the heat to medium high.

- When the Jello is completely mixed in, start to slowly mix in the gelatin while stirring continuously.
- At this point the mix should be fairly thick and viscous.
- Carefully pour your mix into the silicone molds.
- Put the molds in the refrigerator for 20 minutes.
- If you like, powder your gummies with the sugar type of your choice.

COCOA FUNCTION

Infused chocolate is always delicious and is great way to infuse various herbs. The herbs are infused into cocoa butter which has a high fat content.

The basic idea is to use the infuser to make infused cocoa butter and then make the finished product in a double boiler. The infuser settings for this is 1 ½ hours at 180° F.

DIRECTIONS:

STUFF YOU NEED:

- Herbal Infuser
- Double Boiler Pan
- Silicone Molds or Flat Sheet with Wax Paper
- 1 oz herb
- 2 cups melted cocoa butter (food grade)
- 2 tsps lecithin (sunflower preferred)
- 2 cups cocoa powder
- 1 cup honey
- 2 tsps real vanilla extract
- ½ tsp salt
- Toasted nuts (optional)
- Orange or mint extract (optional)

Of course, there are many variations and additions you could make to the ingredients above, but this is a good start.

STEPS:

- Place your decarbed herb, melted cocoa butter (it is easy to melt it in the double boiler), and lecithin in the infuser. Press the “chocolate” button and let run for the full 1 ½ hours. You can also manually set your own time and temperature.
- Strain this infusion as described in the Straining and Storage section of this manual.
- Place the infusion, honey, vanilla, and salt in the double boiler and mix well while heating.
- Slowly add the cocoa powder stirring continuously until fully mixed in. The mixture should have a “glossy” look to it.
- Avoid getting any water into the mix! Do not cover the double boiler or condensation may get into the mix.
- At this point you can mix in any extras such as nuts and extracts. Use a small amount of extract (½ tsp).
- You can now pour into molds or flat onto a sheet.
- It is best to pour out when the mix is still fairly warm.
- Place either molds or sheet into the refrigerator for ½ hour or more. Now you can use your chocolate in any recipes you love or by itself.

STRAINING & STORAGE

You will need to strain all of your preparations after they have been mixed and heated in the infuser (except for decarbed herb).

CAUTION! – The unit and contents will be **HOT** after the infusion has finished. Use any normal precautions when handling hot items. We recommend using silicone gloves, or just allowing things to cool before handling.

- There are several ways to strain. We prefer cheesecloth placed over a strainer. We like to use “Nut Milk Bags” which is cheesecloth made into a bag. Many people like the organic hemp variety.
- Slowly pour the infused liquids through the cheesecloth.
- You can use a soft spatula to gently squeeze excess liquid.
- Once most of the liquid is drained through the cheesecloth, gather the cheesecloth up and gently squeeze out remaining liquid. This is where it is nice to have the nut milk bag.
- There are numerous storage options ranging from one large glass bowl to small jars or pour in molds such as the one included with your infuser.
- You will generally want to store your product in the refrigerator.
- Tinctures should be stored in dark bottles in a cool place.

CLEANING

DO NOT submerge any part of the infuser in water. Especially when plugged into your electricity outlets.

DO NOT put any part of the infuser in the dishwasher. Hand clean and use Clean function only.

Rinse out the chamber and then fill halfway between the MIN & MAX lines with water. Add a bit of dish detergent and replace head unit. You can use the clean function and the blades will come on every 15 seconds to agitate. After cleaning, wipe with a towel by hand to dry the unit.

Recipes

Tumeric CBD Smoothie

Stuff You Need:

- handful frozen berries
- 1-inch piece of tumeric root, peeled
- 2-inch piece of ginger, peeled
- 2 tsp CBD oil
- 1 cup orange juice
- 1 banana
- freshly ground pepper (to your taste)

How To:

- Thinly slice ginger and turmeric roots.
- Puree all ingredients in blender until smooth. Add water to make desired consistency.
- Serves 2 People.

Easy Infused Banana Bread

Stuff You Need:

- ½ cup infused-butter
- 3-4 very ripe bananas, mashed
- 2 cups (260g) all-purpose flour
- 1 tspn. baking soda
- ¼ tspn. salt
- ¾ cup (150g) brown sugar
- 2 eggs, beaten

How To:

- Preheat oven to 350°F (roughly 175°C). While preheating, butter the bottom of a large, loaf shaped baking dish.
- Combine your melted infused-butter and sugar in a mixing bowl and mix until well combined.
- Keep mixing gently and add in one egg at time until everything is well-combined.
- Add the mashed bananas, buttermilk, vanilla extract, and orange zest. Continue mixing until the mixture is well-blended and smooth.
- Sift all your dry ingredients into a clean bowl, then add the sifted ingredients to the wet mixture.
- Continue mixing until the dry ingredients have combined with the wet mixture.
- Fold in the chopped nuts, then pour the entire mixture into the large loaf pan.

- Bake loaf for 70-75 minutes. To test if it's ready, stick a skewer into the center of the loaf. The skewer should come out clean.
- Let cool for roughly 2 hours before serving.

Tips and Additions:

- Add some flour to your buttered loaf pan. This makes it easier to remove the bread when done.
- Always cook your bread in the middle of the oven to avoid over-browning the top or bottom.
- Try buttering your pan with infused butter.
- Looking for ways to spice up your bread? Try adding some nutmeg or cloves to these recipes for a bit of extra oomph.
- Toast your nuts for a richer, crunchier banana bread experience.
- Use lightly toasted sugar to add a sweeter, caramel-like flavor to your bread. To toast your sugar, simply throw it in a pan in a low-temp oven for 1 hour.
- Store your banana bread in a sealed container in the fridge. Refrigerated loaves will keep for roughly 10 days.

Cannabis Curry Rice Pilaf

Stuff You Need:

- 1 cup white rice
- 1 cup frozen peas
- 1 medium onion
- ¼ cup roasted pistachios or almonds
- 1 ½ teaspoons curry powder
- 2 tablespoons cannabutter or cannaoil
- ½ bunch cilantro
- 1 lime
- salt
- fresh ground black pepper

How To:

- Peel and finely chop garlic and onion.
- Heat canna oil or butter in dutch oven or heavy pot over medium heat. Cook onion and garlic until translucent. Season with salt and pepper.
- Add rice and stir until grains are coated. Sautee for 3-5 minutes.
- Stir in curry powder and sautee for 1 minute until toasted.
- Add 2 cups water and stir. Bring to a boil and then simmer.
- After 15 minutes add the peas.
- Continue to simmer for another 5 minutes on low heat.
- Chop your cilantro and nuts. Cut your lime into wedges.

- Remove pot from heat, fluff the rice and add cilantro and nuts. Serve with lime wedges.

Peanut Buttery Poppers

Stuff You Need:

- 1 1/2 cups peanut butter
- 1/3 cups crushed graham crackers
- 1 cup Infused Butter
- 2 cups powdered sugar
- 1 tsp vanilla essence
- 12 oz chocolate chips

How To:

- In a large bowl, add the peanut butter, graham crackers, infused butter, powdered sugar, and vanilla essence. Mix well.
- Roll into balls and lay on a tray lined with baking paper.
- Freeze your poppers in the freezer until hard.

Approximately 3 hours.

- In double boiler, melt and stir the chocolate chips until a smooth consistency (add a tablespoon of butter if needed to make it smoother).
- Remove your poppers from the freezer and impale them with toothpicks.
- Dip your poppers into the melted chocolate.

No Bake Fudge

Stuff You Need:

- 7 cups of powdered sugar
- 1 cup of Hershey's cocoa
- 1 lb (4 sticks) of infused butter
- 1 tsp of vanilla essence
- 1 cup of peanut butter

How To:

- Melt the butter and peanut butter in a saucepan or double boiler, and add the vanilla essence
- In a large bowl, mix together the powdered sugar and cocoa.
- Add the melted ingredients and mix well
- Press into a flat pan, and place in the fridge until firm

LIFETIME LIMITED WARRANTY

The Active Gear Guy Electric Infuser is guaranteed from manufacturer defects or malfunction. If there are any defects or problems due to manufacturing, we will replace or repair the unit. Please contact us to receive our return authorization form before sending the infuser back. Once the return authorization form has been approved; you can then return your infuser to the address provided below. Return shipping fees will be provided by the purchaser (you). If your infuser is found to have a manufacturer defect; we will replace or repair your infuser and will ship your new or refurbished infuser back to you at no cost. If your infuser is found to be functional, damaged, water damaged or abused from excessive overuse; Then we will not repair or replace the infuser.