

 NEBULA
Infusion Chef

USER MANUAL & RECIPES



PLEASE READ VERY CAREFULLY BEFORE USE

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For the instruction manual in multiple languages
FR, DE, NL, ES, IT

Please visit:
www.nebulaboo.com/pages/user-manual

Please read all of the information carefully before using the appliance.
For more information, please contact us sales@nebulaboo.com

SAFETY

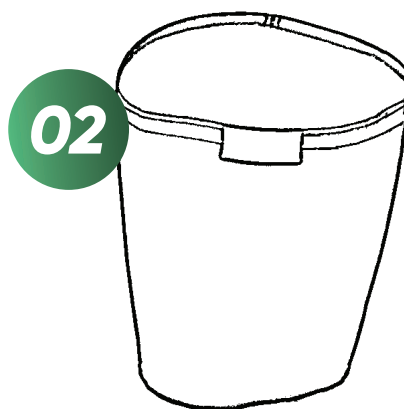
- Always use in well-ventilated area.
- The unit and its contents will be HOT during and after use
- Do not operate near children. Do not let children operate the unit
- Unplug the power cord when not in use
- Use caution around the mixing blades. The motor is powerful and the blades are sharp!
Never 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 the 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 power cord, 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.

Welcome to the world of Infusing! You are just a few steps away from making all types of edibles, topicals, tinctures & much more.....

INSIDE THE BOX



Infusion
Chef

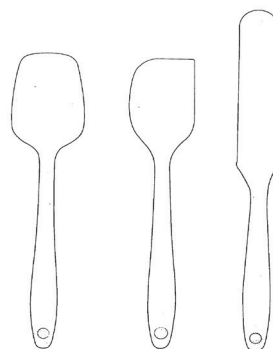


190 Micron
Fine Filter



Silicone
Grippy Glove

Optional Accessories (Sold Separately)



The Super
Spatula Set

PREPARATION - DECARBOXYLATION

You will want to use decarboxylated (decarbed) herb for your infused butter in order to make the active ingredients available. There are several ways you can decarboxylate. We recommend pairing the Nebula Infusion Chef with the Nebula Boost Decarboxylator to ensure your herb is properly decarbed and ready for your creations.

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. Ensure you do not fill over the Max-Fill line or hot liquid may spill out.
- Press the "Select" button to cycle through the available options - Oil, Butter, Tincture and Clean.
- Once your desired option is flashing hit the "GO" button to use the pre-set 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 mins to 12 hours.
- Set desired temperature with "Temp" button. Temperature increases in one-degree increments. The temperature range is from 30°F to 250°F Once your custom settings are ready press "GO"
**You can change from °F to °C by pressing and holding Time & Temp together for 3 seconds.
- Infuser mixing blades will automatically start when 80% of set temperature is reached. Blades will turn on in regular, even intervals depending on the pre-set function.
- Display will count down remaining time and will automatically shut off and display "END" when the pre-set cycle is finished.
- To stop the unit at any time, press and hold the "GO" button for 3 seconds
- There are MIN and Max fill lines marked inside the container. NEVER overfill the unit. This could cause hot liquid to spill out. NEVER underfill the unit as this could damage the unit. NEVER open while in use.
- 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!! WE DO NOT RECOMMEND USING ALCOHOL IN THE INFUSER. ALCOHOL IS HIGHLY FLAMMABLE. DO NOT USE ANY FLAMMABLE MATERIALS IN INFUSER.**

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. Like with coconut oil, it is the saturated fat in butter that makes it all work so well.

Directions:

For a 1/2 batch use 14 grams (1/2 oz) decarbed herb with 500-550g unsalted butter.

For a whole batch use 28 grams (1oz) decarbed herb with 1-1.1kg unsalted butter.

Use 1 Tablespoon sunflower lecithin with both batch sizes.

If you use the pre-set "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 will not be 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 to your personal taste.

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 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.

Directions:

For a 1/2 batch-14grams (1/2 oz) decarbed herb with 500ml/550ml coconut oil. For a Whole batch-28 grams(1oz) decarbed herb with 1L-1.1L coconut oil.

Use 1 tablespoon lecithin for both sizes.

The infuser is pre-set 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 (5hours) 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.

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 which 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 tell-tale odour.

Glycerin Vs. Alcohol Tincture

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 and alcohol tinctures can also last up to year.

SAFETY!! Heating Alcohol Releases Highly flammable fumes.

DO NOT have any open flame around the prep materials, the infuser unit, or the finished products 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. 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:

For a 1/2 batch-14grams (1/2 oz) decarbed herb with 500ml/550ml of vegetable glycerin or 95% ethanol alcohol (150-190 proof). For a whole batch-28 grams (1oz) decarbed herb with 1L/1.1L of vegetable glycerin or 95% ethanol alcohol.

The pre-set 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:

- 1/2 cup Coconut Oil
- 1/2 cup Water
- 1 6oz Jello pack
- 1oz Gelatin
- 1/2 to 1 Tbsp of herbal tincture (As always you will want to experiment with the amount of herbal product that works for you)
- Silicone moulds

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 moulds
- Put the moulds in the refrigerator for 20 mins
- If you like, powder your gummies with the sugar type of your choice.

For more recipes, please visit www.nebulaboo.com

STRAINING & STORAGE

You will need to strain all of your preparations after they have been mixed and heated in the infuser.

CAUTION! -The unit and contents will be HOT after the infusion has finished. Use any normal precautions when handling hot items. We recommend using the specially designed silicone Grippy Glove which comes with the device, or just allowing things to cool before handling.

Use the 190 Micron Nebula Fine Filter included.

Slowly pour the infused liquids through the Nebula Fine Filter.

You can use a soft spatula to gently squeeze excess liquid.

Once most of the liquid is drained through the Nebula Fine Filter, squeeze out any remaining liquid.

There are numerous storage options ranging from one large glass bowl to small jars or pour in moulds. You will generally want to store your product in the refrigerator. Tinctures should be stored in dark bottles in cool place or refrigerated.

CLEANING

ENSURE DEVICE IS UNPLUGGED. DO NOT submerge any part of the infuser in water.

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 units.

To clean the Nebula Fine Filter, remove all the debris from the filter. Rinse it thoroughly, flip it inside out, and rinse again. Fill a bowl with hot water and some dish soap, and soak the filter for about 10-15 minutes. Give it a final rinse, and drip dry in your dish rack. DO NOT wash the Nebula Fine Filter in the dishwasher or washing machine.

FAQS AND TROUBLESHOOTING

I am getting spill over?

Do not overfill the unit. Ensure you do not fill higher than the MAX fill line.

When running the clean cycle soap is coming out of the side?

Too much soap is being used, you only need a tiny amount.

Machine will not start?

Ensure you have used the correct plug and it is switched on at the mains. If there is no power contact sales@nebulaboost.com

The blender doesn't seem to be working?

The blender is designed to work during different stages of the cycles. It will work at various programmed stages for the optimum infusion.

For more help and support please contact: - sales@nebulaboost.com

WARRANTY

The warranty on the Nebula Infusion Chef begins on the date when the product has been delivered and is valid for one year.

If you do have an issue with your product then please contact us: - sales@nebulaboost.com and we will respond within 1 working day.

The warranty does not include any damage or misuse to the device, or if it has been used in any other way than that has been outlined in these instructions.

The warranty is only available for the original purchaser of the product from an authorised distributor or reseller, and in the country it was purchased in.

For faulty devices we will require the device to be returned and we will issue a replacement device. If this is within the first 30 days, we will send a pre-paid shipping label. We will always cover the shipping when returning the product to you.

The warranty will be void if the device has been tampered with in any way, damaged/misused or the lack of regular cleaning and maintenance.

Disclaimer

THE INFUSER IS TO ONLY BE USED IN A WELL-VENTILATED AREA AND AWAY FROM ANY FLAME OR IGNITION SOURCE. FATS, ALCOHOL, AND THE VAPORS FROM ALCOHOL TINCTURE PREPARATION ARE HIGHLY FLAMMABLE. NEBULA BOOST P/O VIPERTECH LTD, HEREBY EXPRESSLY DISAVOWS ANY AND ALL LIABILITY IN USING THE NEBULA INFUSION CHEF. ALL CLAIMS FOR SPECIAL, INCIDENTAL, AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. AVOID ANY CONTACT WITH MOVING PARTS. ALWAYS KEEP HANDS, FIN-GERS, AND UTENSILS OUT OF THE INFUSER WHEN IT IS SWITCHED ON. OPERATE THE APPLIANCE ONLY WITH THE HEAD PROPERLY SECURED ON THE PITCHER (LID CLOSED). DO NOT UNDERFILL OR OVERFILL THE APPLIANCE. DO NOT LEAVE THE MACHINE UNATTENDED WHEN PLUGGED IN OR OPERATING. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE ONLY.

DO NOT LET CHILDREN USE THIS MACHINE AND DO NOT LEAVE UNATTENDED
AROUND CHILDREN

***Find recipes @ www.nebulaboost.com
E-mail contact@nebulaboost.com***



 NEBULA
Infusion Chef

PLEASE READ VERY CAREFULLY BEFORE USE

