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\$100
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Ardent Activation & Infusion Guide

Check your email and Use Code: 1000FF and save on our Ardent FX Bundle.

Ardent FX

Device Settings



Device Settings

M (Mode)

Switch between settings using the “M” (mode) button, and begin a cycle by pressing the power button. The button will turn red during a cycle, blink during the cooldown phase, and return to base green when the cycle is complete.

A1

Activate psychoactive material including plant matter, concentrates, stems, sugar leaf, and more.

A2

Activate non-psychoactive material including plant matter, concentrates, stems, sugar leaf and more.

Infuse

Infuse your activated material into butter, oil, milk, cream, and more. (Important note: never infuse alcohol inside the device, though a cold infusion with device-activated herb can be made outside of the unit. Adding alcohol to your Ardent unit is dangerous and will void your warranty.)

Bake

Bake your activated plant material or infused butters, oils, milks, and creams into medicated treats of all kinds.



How To Activate & Infuse With The Ardent FX

How To Activate

Step 1

Place your plant material directly inside the Ardent FX, in the Concentrate and Infusion Sleeve, or in an un-lid-ded Vessel inside the unit. Use the A1 or A2 setting to activate your material. The light will blink red during the cooldown process, but it's advised to leave your material inside the device until the color returns to solid green.

Step 2

Remove your plant material from inside the Ardent FX. Your material is activated to its highest potential and ready to start the infusion process or to be consumed as is.

How To Infuse

Step 1

Keep your activated material inside the unit, Sleeve, or Vessel, and pour your infusion medium over top, fully submerging the material.

Step 2

Run an Infuse cycle.

Step 3

Strain the used material out of the infusion using the Ardent Frainer or Infusion Press.

How To Determine Dose

Step 1

To determine your dose, you must first know the content of your starting material.

Step 2

Once you've determined what's present in your material, move the decimal point one space to the right.

Step 3

Then, multiply that number by .87% (this is consistent each time, to account for displacement of the acid molecules during precision activation.)

Step 4

Move the decimal point two spaces over to the right to determine how many mgs you can expect per gram of activated material once your A1 or A2 cycle is complete.

Step 5

If you're infusing, consider the infusion rate of the medium you're using to account for some loss. For example, our lab testing has shown ghee to have around a 90% infusion rate, vegetable shortening over 95% infusion rate, heavy cream a 70% infusion rate, whole milk a 50% infusion rate, etc. Please visit our website to find all of our lab tests and to make educated calculations regarding your dose.

What Makes Ardent Unique



Precision Activation

Ardent provides between 97-100% activation of your plant material: making sure you never burn off or fail to fully activate any essential elements. Then, you can infuse right inside the portable device, and even cook or bake your edibles in the same unit. With one gram at 23%, you'd yield about 200 mgs.

Oven

The oven has temperature fluctuations ranging about 10 degrees in either direction. Our lab tests show 33% loss when using the oven to activate. So, with a gram at 23%, you'd yield about 124 mgs. Huge difference between FX activation!

Toaster Oven or Air Fryer

Similar to the oven, the toaster oven's lack of efficient temperature control is its downfall. Coupled with the appliance's typical operation and the location of its heating elements, it can easily damage the bud or produce under-activated material. The toaster oven method makes it impossible to get reliable results consistently.

Crockpot

Also known as the water bath method, the crockpot method definitely helps prevent as much temperature fluctuation as the oven, but it fails to get an efficient activation since the temperature of boiling water is just 212 degrees Fahrenheit. Our four lab tests, performed during four different lengths of time, show significant loss or inactivity resulting from this method. After activating in the crockpot for 120 minutes, resulting in 19% loss. So with a gram at 23%, you'd yield about 156 mgs. Still nowhere close to where we want to be.

Use Any Material You Like (and very little of it, too)

That's the power of precision activation!

With the Ardent FX, there is no minimum material requirement, and you can process up to four ounces at a time! So, if you wanted to use a half or even a quarter of a gram (or less,) you could still make a significantly dosed personal edible.



Shanel Lindsay, CEO & Founder of Ardent

How To Make Infused Butter



How to Get Started

Start by activating your infusion medium. For these recipes, we like using plant material or other herbs. Activate your material in the FX by using the A1 or A2 settings. In the garlic herbed butter recipe, we'll be tossing ground, activated herb right inside the butter. (No need to infuse!) In the sweet cinnamon butter recipe, we're using activated sugar, which is a low-effort COLD infusion.

When dosing with Ardent, we give you an easy-to-digest formula for calculating dose, based on what's inside your starting material. Find out how to determine your personal dose, make accurate and predictable infused foods, topicals, and personal therapies, and get to the bottom of every factor that will impact your experience.

Let's make some butter!



Ingredients

Garlic Herbed Infused Butter

- 1 cup heavy whipping cream
- 4-5 fresh basil leaves, chopped
- 1 clove of garlic, minced
- 1/4 teaspoon of crushed red pepper flakes
- 1/4 teaspoon of Kosher sea salt
- 1/2-1 gram of ground, activated material
- Toasted bread, for serving

Sweet Cinnamon Infused Butter

- 1 cup heavy whipping cream
- 3/4 teaspoon cinnamon
- 1/4 teaspoon Kosher sea salt
- 2 tablespoons of infused sugar your starting material.

How To Make Gummies

How to Get Started

Infused gummies are where many infused treat experts draw the line. Too many variables, very precise temperatures, and endless equipment makes many otherwise savvyinfused treat makers give up and give in to premade gummies. We couldn't have that happen to all of you!

Ingredients

- Gelatin Gummies
- MCT oil at 300mg

Directions

- Put 75 gummies in the FX silicone sleeve, start the A1 cycle and let the gummies melt. (If you have Nova, use half the gummies. You can also use the microwave to melt the gummies – 3 minutes at 50% power)
- Stir in 1/2 tablespoon of MCT oil at 300mg
- Pour the liquid infusion into molds
- Allow to cure in the fridge for at least a day
- Voila! 30 gummies at 10 mg each



How To Make Infused Sugar



How to Get Started

Making an alcohol infusion is actually quite simple, but it's often misunderstood as tricky or dangerous. One important thing to note is that alcohol infusions should never be put under any heat, including being put inside the oven or your Ardent device, as that's when the process gets dangerous. Luckily, cold alcohol infusions are just as effective as heating, because alcohol is such a strong solvent, and a bit of agitation (or shaking the infusion vigorously) does the trick in just a few hours.

Ingredients

- 1 cup of white sugar
- ¼ cup of Everclear (or another strong grain alcohol)
- 1-3 grams of material



Directions

1. Activate your material in the Ardent FX.
2. Place your activated material inside an empty mason jar and pour the grain alcohol over top, covering the material completely. Close the mason jar securely.
3. Agitate your cold alcohol infusion by giving it a good shake every few hours, and storing the jar in a cool, dark place such as a cupboard or closet. It'll be ready for use within 24 hours. (Our lab testing shows that after 1 hour and 3 hours Everclear soak, there's already significant extraction of over 80%. If you can wait longer, the additional overnight soak will give full potency)
4. Spread out a cup of sugar on your baking sheet.
5. Pour your alcohol infusion over the spread-out sugar, and mix it around.
6. Make tracks in your sugar to assist with airflow, and leave the sugar out for the alcohol to evaporate. Keep moving it around every few hours.
7. After 12-16 hours, your infused sugar should be ready. Move your infused sugar to an airtight container for storage, such as the Ardent Vessel.