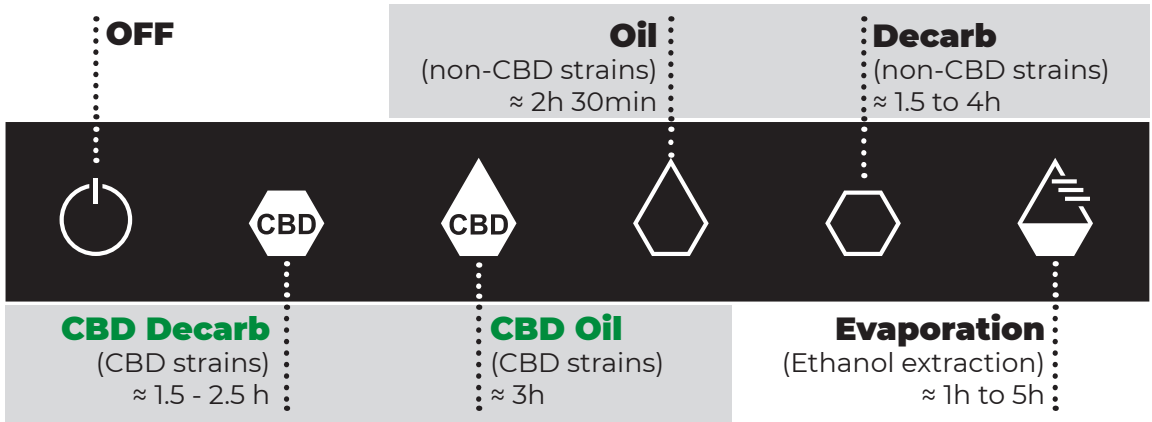


The Short Guide

For safety instruction and detailed explanation, please read the User Manual Carefully.



Oil/Butter Infusion:

Step 1: Decarb your herb

For CBD dominant strains and 1:1 strains (equal amount of CBD and the other), use the CBD Decarb function. 

For other strains, use the Decarb function. 

IMPORTANT:

Decarb time varies depending on the amount of herb content, herb's moisture level, room temperature, etc.

POT uses Dynamic Heating Algorithm to keep temperature fluctuation within $\pm 1^\circ\text{C}$ (1.8°F). It means, the machine decides how long it takes to fully decarb your herb. The cooking time varies as a result. The less you decarb, the longer it takes.

The Decarb function  has the largest variation of cooking time due to its special temperature requirement. If you decarb **less than 10 grams of herb** with Decarb function, it is better to cover the Glass with the Filter set to reduce the total cooking time:

1. Put your herb in the Glass.
2. Cover the Glass with the Filter Set, then push the Filter down to about 1cm above the herb.
3. Put the Glass in the machine, twist the body to start the Decarb function.

Step 2: Infuse decarbed herb

For CBD dominant strains and 1:1 strains (equal amount of CBD and the other one), use the CBD Oil function. 

For other strains, use the Oil function. 

Step 3: Filter the herb out



Step 4: Collect the last drops (optional)

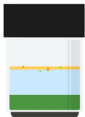
If you wish to collect the last drops of the remaining oil after filtering, use the Pipet and warm water.

1



Add warm water in (above 50 °C/ 122°F)

2



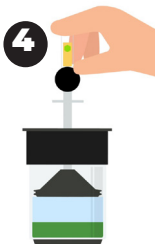
Wait till oil sits calmly on top of water

3



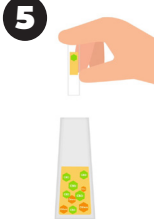
Apply Filter and Pipet, slowly push down the Filter till oil ascend into the Pipet

4



Cover the top of the Pipet with one finger, remove the oil

5



Release oil by lifting the finger

Ethanol Extraction - Wax or Tincture

Step 1: Decarb your herb

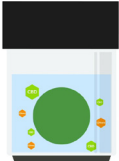
Please see the instruction under Oil/Butter Infusion.

Step 2: Infuse decarbed herb into food-grade ethanol

IMPORTANT: use only **food-grade** alcohol (**95% / 190 proof or up**) for extraction.

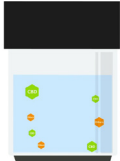
let decarbed herb infuse in food-grade ethanol for **3 hours** at **room temperature**.

1



Filter out the plant material and put the infused ethanol back to the Glass

2



Step 3: Evaporate in POT by NOIDS

Choose Evaporation function. Evaporation uses very slow heating for safety concerns. During the process, there is a mild smell of ethanol around the machine. The cooking time depends on the amount of ethanol to be evaporated. For 250ml ethanol, expect 4 hours or more cooking time.

IMPORTANT: Read the User Manual for safety instruction.

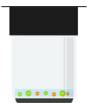
Step 4: Get the wax out of the Glass

The Evaporation stops automatically when there is no liquid to be evaporated. You will have sticky wax/concentrate on the bottom of the Glass as a result. There are ways to get the wax/concentrate out of the glass.

- Add edible oil back into the wax, stir till the wax dissolve - end product: potent **infused oil**.
- Add food-grade ethanol back into the wax, stir till the wax dissolve - end product: **tincture**.
- Add glycerin back into the wax, stir till the wax dissolve - end product: **glycerin tincture**.

If you leave the ethanol-based tincture evaporate fully at room temperature in the Flat Lid, you can have all the wax in the non-sticky Dish Lid.

1



Add small amount of ethanol back in the wax

2



Pour the tincture into the Flat Lid

3



Leave the tincture at room temperature to evaporate.