

# Using your LĒVO Lux:

**Plug in your LĒVO and turn it on by flipping the power switch located on the back of the unit.** Moving forward, just tap any button to wake your LĒVO.

Make sure the reservoir and attached nozzle are securely installed inside the machine. Do NOT add the stirrer inside the reservoir until you are ready to begin the **INFUSE** cycle.

**IF YOU'RE DRYING OR ACTIVATING FRESH HERBS:**  
DO NOT ADD ANY LIQUID TO THE RESERVOIR (YET)!

Remove the metal Herb Pod and place the silicone Pod Protector flat against the bottom of the Herb Pod.

Add your ingredients (do not overpack) and with the silicone Herb Pod cap properly secured, place the filled Herb Pod back in the reservoir, lining up the magnetic strip with "PLACE POD HERE" text.

Press **DRY** or **ACTIVATE** (these two cycles can happen in sequence, or you can start with **ACTIVATE** if your herbs are already dry).

Set **TIME** and **TEMP\***, press **START/PAUSE**, and let LĒVO do the rest.

**ONCE YOU'RE READY TO INFUSE:**

Place the silicone stirrer inside the reservoir on the center "bump." Ensure that the stirrer is magnetically aligned in the very center of the reservoir.

Add your desired liquid to the reservoir.

Add between 5 to 16 fl oz to the reservoir, being careful not to overfill or spill any over the sides; ingredients inside Herb Pod should be completely submerged.

Close the lid and select **INFUSE**.

Set **TIME** and **TEMP\***, press **START/PAUSE**, and let LĒVO do the rest.

Dispense your infusion once it's complete by placing your container of choice beneath the dispenser, choosing your **DISPENSE MODE** (1 - Water-based liquids; 2 - Fat-based liquids; 3 - High-viscosity liquids) and then pressing and holding the dispense button to drain.

\*For guidance on ideal time and temperature settings, please refer to the LĒVO Calculator at [levooil.com/calculator](http://levooil.com/calculator). You can also download the LĒVO app for a time/temp calculator, recipes and a potency calculator.

**Be sure to share your infused creations, and your infüsiasm, with friends and on social media using #LEVOMade**

## Pro Tip

We love to dispense our infused creations into LĒVO herb blocks, then store them in the fridge or freezer to extend their shelf life. Check out our accessories, cookbooks, and more at [LEVOil.com](http://LEVOil.com)



**Allow 15-30 minutes to reach your set cycle temp.**

## Recipes

For a wide range of infusions from the basics of just getting started all the way through more advanced dishes, check out the LĒVO website.



Follow us on Instagram and TikTok, and join our Facebook Group – "LĒVO Love Club" – for tips, recipes and special announcements.



# LĒVO<sup>®</sup> LUX

QUICK START GUIDE

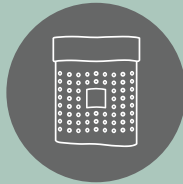
# Getting Started

Congratulations on your LĒVO Lux purchase! Ready to feed your infüsiasm? Here's what you need to get started right away, though you will find more information and instruction in the User Manual.

## WHAT'S IN YOUR BOX?



CERAMIC COATED RESERVOIR  
+ SILICONE NOZZLE



HERB POD + CAP



SILICONE STIRRER

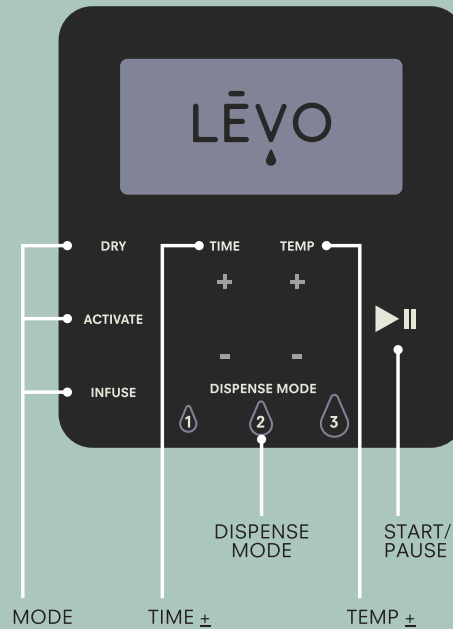


POD PROTECTOR



Learn more &  
get inspired

## THE INTERFACE



## Preparing your LĒVO Lux:

- Open the lid by pressing the latch release button on the right side marked with the lock symbol, then press and hold **RELEASE** to remove the reservoir and all removable parts.
- Rinse all removable parts with warm, soapy water, then dry and place them back into your LĒVO Lux.
- Reattach the silicone nozzle by holding down the **RELEASE** button and lowering the reservoir into place, directing the nozzle through the drain opening.
- Set temperature reading to display in either Celsius or Fahrenheit, toggling between them by holding down the temperature '+' and '-' buttons at the same time for two seconds.

# Understanding the three LĒVO Lux cycles:

There are three possible cycles in the LĒVO infusion process: **DRY**, **ACTIVATE** and **INFUSE**. The first two, **DRY** and **ACTIVATE**, are optional.

Here's why and when to use them:



## Why DRY?

If you're cooking with fresh herbs, consider using the **DRY** cycle before infusing to remove moisture and increase the shelf life of your final infusion. If you're already using dried herbs, you can choose to skip this step. The **DRY** setting is for use **ONLY** with botanicals, and you should never dry them with oil, butter or any other base already in the reservoir.

## Why ACTIVATE?

If you're cooking with flower and wish to release its psychoactive effects, you'll want to "activate" it. If you'd like to minimize the psychoactive effects of your infusion, skip the **ACTIVATE** cycle and go straight to **INFUSE**. The **ACTIVATE** setting is for use **ONLY** with botanicals, and you should never activate them with oil, butter or any other base already in the reservoir.

## Why INFUSE?

Whether you choose to **DRY** or **ACTIVATE** your herbs of choice, the **INFUSE** mode is where the magic happens, steeping your herbs in water-based, fat-based or higher-viscosity liquids. **Please note infusing solvents (grain alcohol and ethanol) is not recommended and may cause fire, electric shock, or injury.**