



MAGICOOK PRO

AUSTRALIA'S #1 FOOD PROCESSOR AND HERBAL INFUSER



USER MANUAL

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WELCOME TO YOUR NEW KITCHEN ASSISTANT!

Congratulations for investing in the Magicook Pro. Your new herbal infuser and tincture maker is one of the most versatile appliances in the kitchen and you'll very quickly see why we describe it as "your new kitchen assistant". The Magicook Pro is everything you will need to create homemade infused oils, tinctures and butters. Grind, heat and stir any herb, plant or medicinal ingredients with the simple touch of a button.

From the first time you use your Magicook Pro, it will become your "secret ally", helping you to create not just infused oils, infused butter and tinctures but also an amazing range of fresh, tasty, nutrient-rich foods, including:

•Soups• Drinks• Oils • Gummies • Butter • Honey • Milk • Coffee • Beeswax • Tinctures• and so much more!

For more tips, tricks and community posts, don't forget to join the Froothie Family group on Facebook:
www.facebook.com/groups/froothiefamily

**FOR BEST RESULTS, AND TO ENSURE YOUR SAFETY, PLEASE
 READ THE INSTRUCTIONS IN THIS MANUAL CAREFULLY.**

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
- 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 mins to 12 hours.
- Set desired temperature with "Temp" button. Temperature increases in one-degree increments. Temperature range is from 0°C to 121°C (32°F to 250°F).
- Once your custom settings are ready press **"START"**
- Machine mixing blades will automatically start when 80% of set temperature is reached (Except for decarb setting). Blades will turn on in regular, even intervals.
- When the selected program finishes it will beep once displaying END on the display and the lights will flash red.
- 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 FIRST



ANY RISKS FROM USE OF THIS MACHINE IS SOLEY YOUR REPONSIBILITY. ANY DAMAGES OR INJURIES ARISING FROM THE USER OF THIS EQUIPMENT IS YOUR RESPONSIBILITY. 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 INFORMATION ON THE SUBJECTS DISCUSSED. IT SHOULD NOT BE USED TO TREAT OR DIAGNOSE ANY MEDICAL CONDITION. ALL INFORMATION / REFERENCES ARE PROVIDED FOR INFORMATIONAL PURPOSES ONLY AND ARE NOT ENDORSED BY ANY MEDICAL ESTABLISHMENTS OR LIABLE FOR ANY SPECIFIC HEALTH PROBLEMS, ALLERGY PROBLEMS, INJURY, NEGATIVE CONSEQUENCES OR DAMAGES ASSOCIATED WITH THE USE OF THE INFUSER OR THE INFORMATION PROVIDED IN THIS MANUAL. USE AT YOUR OWN RISK!!!

- 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.

PREPARATION (DECARBOXYLATION)

You will want to use decarboxylated (decarbed) herb for your infused butter in order to make the active ingredients available.

It is a complicated sounding name for a simple process. The basic idea is to heat the herb to 240°F (115°C) for 30-45 minutes. The only difficulty is that temperature control is critical. Some people use their oven with a good quality thermometer. The MagiCook Pro Infuser has a decarb function that works well for small amounts. The infuser will heat the herb at the correct temperature and the blades do not spin during the decarb process.

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 do not need to use a grinder. Just crumble your herb up by hand into roughly even-sized pieces.

DECARB FUNCTION

As discussed in the preparation section, you will need to decarb all of your herb before making any type of infusion.

To decarb a small amount-14 grams (1/2 oz or less) in the infuser spread an even layer of no more than 1/2 inch high of herb on the bottom. Press "Choose" until "Decarb" is flashing and then set time and temperature as described in Basic Operation.

You can easily find dozens of decarb procedures but most generally agree that your temperature should range between 107°C (225°F) and 115°C (240°F). Times should be between 30&45 minutes. Another point of general agreement is that decarbing at the lower end of the temperature range preserves the herb flavor while decarbing at the higher end will minimize the flavor.

You will want to experiment with times and temperature that works best for you. If you need to decarb a large amount of herb at one time use the oven method described earlier but make sure your oven settings are matching the correct temperatures. You can easily ruin a batch of herb by overheating it.

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 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-14 grams (1/2 oz) decarbed herb with 470-590ml (2-2 1/2 cups) coconut oil.
- For a Whole batch-28 grams (1oz) decarbed herb with 950-1180ml (4-5 cups) coconut oil.
- Use 15 ml (1 tablespoon) lecithin for both sizes.

The infuser is preset to run at 71°C (160°F) for one hour. When the temperature reaches 53°C (128°F) the mixing blades will turn on for 20 second intervals as the temperature continues to 71°C (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 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 make it all works. If you like butter and are used to using it in your recipes, infused butter will work well for you.

DIRECTIONS:

- For a 1/2 batch use 14 grams (1/2 oz) decarbed herb with 470-590ml (2-2 1/2 cups) unsalted butter.
- For a whole batch use 28 grams (1oz) decarbed herb with 950-1180ml (4-5 cups) unsalted butter.
- Use 15 ml (1 tablespoon) sunflower lecithin with both batch sizes.

If you use the preset "butter" option on the infuser it will run for 2 hours at 71°C (160°F). The blades will cycle on for 20 second intervals starting when the temperature reaches 53°C (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 variable 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.

TINCTURE FUNCTION



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 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:

For a 1/2 batch-14grams (1/2 oz) decarbed herb with 470-590ml (2-2 1/2) Cups of vegetable glycerin or 95% ethanol alcohol (150-190 proof).

For a whole batch-28 grams (1oz) decarbed herb with 950-1180ml (4-5 cups) of vegetable glycerin or 95% ethanol alcohol.

The preset tincture function will run for 4 hours at 71°C (160°F). The blades will cycle on for 20 second intervals starting when the temperature reaches 53°C (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:

- 118 ml (1/2 cup) Coconut Oil
- 118 ml (1/2 cup) Water
- 1 168grams (6oz) Jello pack
- 28grams (1oz) gelatin
- 15-17.5ml (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 molds

Steps:

- Set you 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 mins.
- If you like, powder your gummies with the sugar type of your choice.

COCOA FUNCTION

Infused cocoa 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 1/2 hours at 80°C (180°F).

DIRECTIONS:

STUFF YOU NEED:

- Herbal Infuser
- Double Boiler pan
- Silicone Molds or Flat sheet with Wax Paper
- 28grams (1oz) herb
- 473ml (2 cups) melted cocoa butter (food grade)
- 10ml (2 tsps) lecithin (sunflower preferred)
- 473 ml (2 cups) cocoa powder
- 237 ml (1 cup) honey
- 10ml (2 tsps) real vanilla extract
- 2.5ml (1/2) 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 1/2 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 (2.5ml ; 1/2 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 1/2 hour or more. Now you can use your chocolate in any recipes you love or by itself.

STRAINING AND 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.

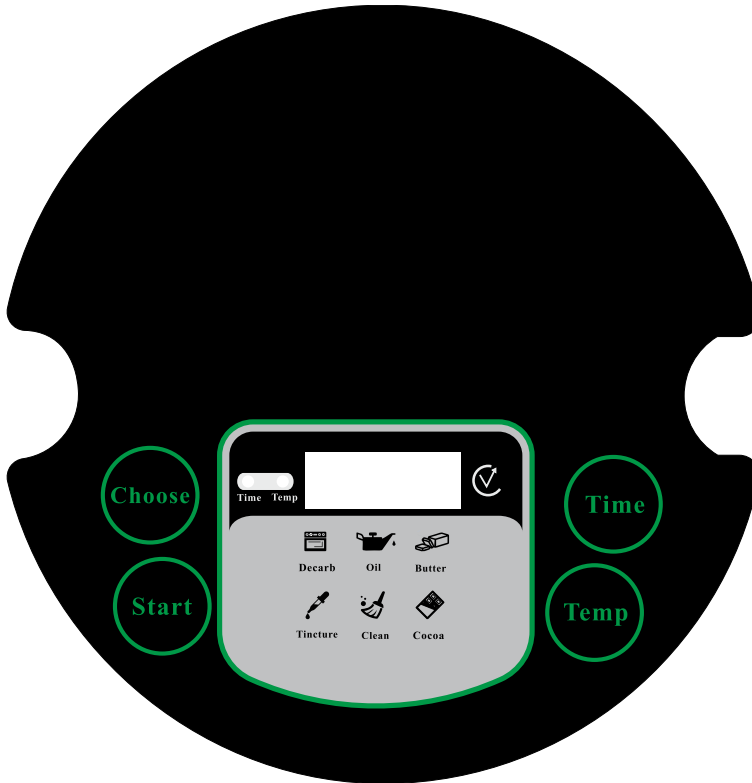
- Set up a layer of cheesecloth across a metal sieve that drains into suitable container (preferably glass)
- Slowly pour the infused liquids through the cheesecloth.
- You can use a soft spatula to gently squeeze excess liquid.
- Once most of the liquid is drained through the cheesecloth, gather the cheesecloth up and gently squeeze out remaining liquid.
- 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 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 units.

CONTROL PANEL



PRODUCT SPECIFICATIONS

Product	Optimum Magicook Pro
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Rated voltage	220-240V
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Rated frequency	50-60Hz
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Rated power	850W
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Capacity	1.2L
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Item weight	2Kg
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Dimension	205 x 150 x 310mm
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TECHNICAL SPECIFICATION

At the end of its service life, this product may not be disposed of in the normal household waste, but rather must be disposed of at a collection point for recycling electrical and electronic devices. The materials are recyclable according to their labelling. You make an important contribution to protecting our environment by reusing, recycling or utilising old devices in other ways. Please ask the municipal administration where the appropriate disposal facility is located.

WARRANTY TERMS & CONDITIONS (INTERNATIONAL)

Effective as of 1st January 2014

This warranty as outlined below solely covers distributors of the Optimum range of products. Please contact your distributor for full product warranty.

1. Optimum® guarantees this product against defects in materials and workmanship for a period of 1 year from the original date of purchase when used in accordance with the accompanying instruction manual. An additional (optional) 1 year warranty can be purchased if necessary. Please contact Froothie to organise your extended warranty.
2. Any warranties exceeding this standard period are offered as extended terms by the selling distributor and claimable only through that provider.
3. Defects that occur within this manufacturer's warranty period, under normal use and care will be repaired or replaced at our discretion only if the selling distributor is unable to do so. This is done solely at our option with no charge for parts. This warranty does not extend to accessories included or purchased separately. Replacements can be offered for major faults as determined by your distributor and at their own discretion.
4. In the event that the goods requiring repair are under warranty, and this distributor is unable to provide the repairs; the customer is responsible for any freight charges to or from Optimum® (or their approved service provider).
5. Whilst in transit the goods are at the owner's risk and any further damage during this transportation is not covered under warranty.
6. Customers should ensure that the product being returned is properly packaged so as to ensure that no damage occurs to the product during transit. To be able to process the warranty claim, ensure you have included an explanation of any problem. Optimum® will not fault-find and will only repair described faults as covered under warranty.
7. This full warranty is void if this product has been subject to abuse, negligence, accident, alteration, failure to follow operating instructions, or the product has been exposed to abnormal or extreme conditions.
8. Cosmetic changes that do not affect performance, such as discolouration of parts of the product in the hands of the user or the effects of the use of abrasive cleaners will not be warranted or considered defects. The cleaning or removal of food products along with any damage caused by allowing them to build up is not covered by this full warranty.
9. This warranty does not cover normal wear and tear of the product or parts.
10. This warranty does not cover any defect caused by an accident, misuse, abuse, improper installation or operation, lack of reasonable care, loss of parts, tampering or attempted repair by a person not authorized by Optimum®.
11. The warranty will not apply if damage, malfunction or failure resulting from alterations, accident, misuse, abuse, fire, liquid spillage, maladjustment of customer controls, use on an incorrect voltage, power surges and dips, thunderstorm activity, acts of God, voltage supply problems, tampering or unauthorized repairs by any persons, use of defective or incompatible accessories, exposure to abnormally corrosive conditions or entry by any insect, vermin or foreign object in the product.
12. You must keep your purchase receipt as proof of purchase and as proof of the date on which the purchase was made. The purchase receipt must be presented when making a claim under this warranty.
13. In the event the receipt of purchase is not presented, then this warranty is invalid. Consumer Law allows us to request reasonable proof of purchase to service a warranty claim.
14. This warranty does not imply, intend to or detract from any consumer rights listed in and able to be enforced from Regulated Consumer Law. Only the condition, which is found to be in breach of the consumer law, shall be void and all other conditions will remain in place.

NOTES

Handwriting practice area with horizontal lines.

