

Magical  
Butter.com®

DecarBox

Thermometer

COMBO PACK

Owner's Manual

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## DecarBox

The **DecarBox™** baking shell allows you to effectively activate fresh herbs. (See Decarb directions on pg. 5-7 for a step-by-step guide.)

### *Why DecarBox?*

- Food-grade silicone shell prevents loss of valuable plant compounds
- Elevates natural herbal potency
- Precision integrated thermometer with external digital display
- Air tight design for aroma control
- The most affordable decarboxylation system available

**DecarBox** bakes herbs better!



## Thermometer

The DecarBox baking shell features a digital probe thermometer. This device lets you easily calibrate your oven for precise accuracy during decarboxylation and baking. The external digital display lets you monitor the temperature inside your DecarBox without opening the oven, providing an accurate and hassle free decarboxylation.

Probe cable could become hot during this process, make sure to keep clear of flammable products.

Handle ALL hot materials with a Love Glove or oven mitt.

Magnets and stand included on the back of digital display, to easily attach to the outside of your oven

**WARNING:** Do not place digital display into oven and keep away from direct heat, Digital display will become damaged and may cause a fire.

Make sure the oven door shuts evenly on the cable and the face of the thermometer is NOT in the oven.

Do NOT insert the main body of the thermometer into the oven. ONLY the probe and cable portion of the thermometer are to be placed IN the oven with the DecarBox.



## Operating Instructions

### 1. ON/OFF

To turn unit on, press *ON/OFF* button.

To turn unit off, press and **hold** *ON/OFF* button.

### 2. °F/°C TEMPERATURE

With power on, press and release *ON/OFF* button to toggle between Fahrenheit and Celsius temperature scales.

### 3. UP/DOWN

Press and release *UP* or *DOWN* button to raise or lower desired target temperature one degree; press and **hold** for sustained increase or decrease.

### 4. POWER

Verify cord connection is secure. Insert the plug at the end of the probe wire firmly into the thermometer until it clicks.



## Alarm Function

1. Alarm will sound and temperature display will flash when desired target temperature is reached.
2. Press *ON/OFF* button once to turn off alarm. Display will continue flashing to signify target temperature has been reached.

## Battery Reset and Defaults

When battery is installed, entire LCD display lights for 3 seconds, and alarm beeps once. Unit is automatically reset in default mode.

Default temperature scale is Fahrenheit.  
Default set temperature is 168.8°F.

## Capacity

Holds 2-4 ounces of botanicals depending on plant density.





## Decarb Directions *(Continued)*

### *Phase 1: Calibrate your oven*

1. Insert empty DecarBox baking shell (with the thermometer probe in place) into your oven, and close. The thermometer probe should be inserted into the center of the decarbox lid where you will find a protruding square with a hole. ( Do not push the probe with extreme force or with your hand underneath the box. This could result in damage to your DecarBox and injury)
2. Preheat oven to desired decarb temperature. Referring to Decarboxylation Guide on page 7, majority of consumers will want to use the first (lowest) temperature listed.
3. Once oven signals preheating is finished, read thermometer to determine whether your oven actually reached the exact desired temperature you had set. If the actual temperature reading on the thermometer differs from your oven setting, then raise or lower your setting by that amount to compensate when decarbing. For example, your setting is 250°F but the thermometer reads 260°F: oven runs hot. For decarb you would lower setting by 10 degrees (240°F) to compensate. Reverse if oven runs cooler than expected.



## Decarb Directions *(Continued)*

### *Phase 2: Decarb your herb*

1. **Preheat** oven per Decarboxylation Guide below (page 8). **Do NOT exceed recommended temperatures. Do NOT proceed until oven is fully preheated.**
2. Place botanicals inside DecarBox baking shell, and firmly press top down on all sides to seal.

**NOTE:** It's common for your oven to fluctuate up or down ten degrees.





## Decarb Directions *(Continued)*

### *Phase 2: Decarb your herb*

3. Bake on center oven rack per Decarboxylation Guide. **Do NOT exceed recommended durations.**

When you put your decarb box with herbs into the oven, even though your oven is already preheated it will still take some time for your decarbox to reach the 250 degree temp. Your 30 minute timer should not start until the box has reached at least 230 degrees. **Make sure you DO NOT place the digital display in the oven!**

When time is up, remove Decarbox from oven and let cool completely. This step is to help preserve certain beneficial phytonutrients. Your sample is now ready for any cycle in your MagicalButter® botanical extractor.

Target	Temperature	Minutes
T_C	250°F 121°C	30
C_D	280°F 137°C	60
C_N	320°F 160°C	90-120



## CANDY

The thermometer can also be used in making candies and confections. Temperatures are listed here for easy reference.

### Candy Temperature Guide

TYPE	°F	°C
Jelly	220	104
Thread	230-234	110-112
Soft Ball	234-240	112-115
Firm Ball	244-248	118-120
Hard Ball	250-266	121-130
Soft-crack	270-290	132-143
Hard-crack	300-310	149-154
Caramelize	316-338	158-170



## Thermometer Specifications

- High-performance digital thermometer
- Temperature measurement range: 12–572°F (-11–300°C)
- Automatic target-temperature alarm
- Stainless steel probe
- Large LCD display ( Do Not insert in the oven)
- F°/C° toggle (using ON/OFF button)

### Box Dimensions

L x W x H

8.5in x 6in x 3in

21.59cm x 15.24cm x 7.62cm

### Volume

1.6L/54oz/1.7qt

LFGB Platinum cured silicone. BPA free



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## WARNINGS

**NOTE:** Ovens may tend to run hotter than expected, which is particularly undesirable for candy-making and decarb. **Do NOT** skip the all-important oven calibration process above.

**Do NOT** substitute a plastic probe for the stainless steel probe supplied with your thermometer. Keep the LCD display in a cool, dry place.

Make sure you **DO NOT** place the digital display in the oven!



## WARNINGS

**DO NOT** put digital face of thermometer in the oven.

Always use a Love Glove or oven mitt when handling hot products.

**CAUTION: THERMOMETER, BAKING SHELL, AND CONTENTS WILL BE HOT AFTER REMOVING FROM OVEN. HANDLE WITH CARE.** For best results use a LoveGlove cooking glove when handling.

**DO NOT exceed recommended decarb temperatures or durations.** Refer to DECARB DIRECTIONS for correct settings. Longer decarb times will not improve desired result. "Speed decarbing", or reducing baking time by raising the temperature, is a fallacy. In oven calibrating and decarb, as in other aspects of herbal cooking, **patience is a virtue.** Accordingly, you should...

**NEVER EVEN CONSIDER** using a microwave oven for decarb.





## Questions & Comments?

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