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for the latest  
Owner's Manual

# Magical Butter.com®

## Owner's Manual



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At the touch of a button, enjoy great-tasting, healthy foods, or make natural skin-care products!

### MagicalButter makes your recipes better!

- Brownies
- Cookies
- Smoothies
- Sauces
- Soups
- Vegetables
- Candies
- Salad dressings
- Seafood
- Marinades
- Meats
- Beverages
- Lotions & salves
- Much more

**MagicalButter's exclusive technology extracts your botanical nutrients directly into butter, cooking oils, alcohol, and lotions.**  
Works with:

- Butter
- Tincture
- Peanut oil
- Corn oil
- Olive oil
- Coconut oil
- Sunflower oil
- Grapeseed oil
- Avocado oil
- Much more

### Features

- Fully automatic, microprocessor-controlled program sequences
- Our exclusive technology ensures even heating
- Pitcher constructed of solid stainless steel
- Integrated digital thermostat & sensors bring laboratory-grade temperature controls to your kitchen for consistent results
- Botanical oil in as little as 1 hour!
- Botanical butter in as little as 2 hours!
- Botanical tincture in as little as 4 hours!
- Recipes—let your imagination run wild!
- Makes 2-5 cups/475-1180 ml per cycle
- Self-cleaning!

## Congratulations on your purchase!

MagicalButter offers many advantages derived from years of research and customer feedback. Research continues to reveal the numerous potential health benefits of botanicals, such as helping patients with the following conditions:

- Cancer
- Heart disease
- High blood pressure
- Multiple sclerosis
- Sleep disorders
- Glaucoma
- Epilepsy
- HIV/AIDS
- Sexual impairment
- Obesity
- Mental health disorders
- Countless others

MagicalButter makes it easy to integrate botanicals into your healthy lifestyle. The possibilities are endless.\*

Find amazing recipes and fun, easy how-to videos at [magicalbutter.com/recipes](http://magicalbutter.com/recipes).

## IMPORTANT SAFETY INSTRUCTIONS

MagicalButter.com® reminds you that when using the MB machine or any electric appliance, there are some recognized, sound safety precautions that you should always follow, including:

1. **READ ALL INSTRUCTIONS** for the appliance. There may be specific warnings, such as our warning against submerging the head or motor in water, and to use the MB machine in a well-ventilated area.
2. **NEVER PLACE THE PURIFYFILTER™ BAG INSIDE THE MB MACHINE. THE BLADES WILL DESTROY THE FILTER, AND THE FILTER WILL DAMAGE THE BLADES. NOTE THAT THE FILTER IS USED ONLY AFTER THE MB MACHINE HAS COMPLETED ITS COOKING CYCLE. THE FILTER IS NEVER TO BE USED IN THE MACHINE.**
3. Once the MB machine has completed its programmed cooking sequence and the butter, oil or tincture has been prepared, take the filter and hold it over a storage container. Next, pour the contents of the MB machine into the open end of the PurifyFilter™, and let the contents seep through the filter mesh into the storage container. Use your LoveGlove™ to hold the filter bag during this step, to keep your extract sanitary and protect your hands from the hot contents of the MB machine.
4. The MagicalButter machine is NOT a medical device in any way. No statement made about the MB machine has been evaluated by the US Food and Drug Administration. The MB machine is not intended to diagnose, treat, cure or prevent any disease [US 21 C.F.R. 101.93(c)].
5. **ALWAYS USE EXCLUSIVELY IN A WELL-VENTILATED AREA.**

## IMPORTANT SAFETY INSTRUCTIONS CONTINUED

6. THE MB MACHINE WILL BE HOT DURING AND AFTER USE. USE PRECAUTIONS AGAINST BEING BURNED.
7. Use extreme caution when moving any appliance containing hot food or liquid.
8. Keep the MB machine away from sparks or flames, and never ignite a fire inside the MB machine.
9. To help protect against RISK OF ELECTRICAL SHOCK, do not allow the cord, plug, base, head, or motor to come into contact with water or other liquid.
10. No appliance, including the MB machine, should be used by or near unsupervised children.
11. ALWAYS UNPLUG THE ELECTRIC CORD from the outlet when the MB machine is not in use, before putting on or taking off parts, and after self-cleaning.
12. AVOID ANY CONTACT WITH MOVING PARTS.
13. Use only the original cord included with the MB machine. If the cord or plug is damaged, or if the MB machine malfunctions or is dropped or damaged in any manner, DO NOT OPERATE THE APPLIANCE. Contact us immediately at (800) 420-4334.
14. The use of any attachments not specifically recommended or sold by MagicalButter.com constitutes unauthorized use and may pose a serious risk of injury. See warranty details.
15. The MB machine is NOT FOR USE OUTDOORS.
16. For safety when operating the MB machine, do not let the electric cord hang over the edge of a table or counter; also, keep the cord away from hot surfaces.
17. KEEP ALL HANDS, FINGERS, and UTENSILS OUT of the MB machine when it is ON.
18. Be aware that the interior blades of the MB machine are extremely sharp and that you must handle them carefully—especially when assembling, disassembling, or cleaning the MB machine.
19. Do not use the MB machine if any part is broken, chipped or cracked, or if the blending blades are broken, cracked or loose.
20. ALWAYS OPERATE THE MB MACHINE WITH THE HEAD SECURELY SEATED ON THE BASE (LID CLOSED). INJURY CAN RESULT if moving blades accidentally become exposed.
21. DO NOT UNDERFILL (below the MIN line) OR OVERFILL (above the MAX line) your MB machine.
22. DO NOT LEAVE THE MB MACHINE UNATTENDED WHILE PLUGGED IN OR OPERATING.
23. Do not use the MB machine for anything other than its intended purpose.

## Getting to Know Your MB2e

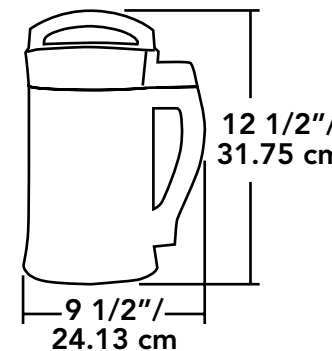
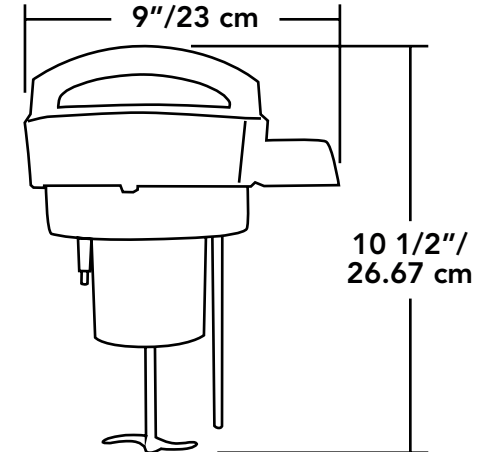
1. Head: Motor and microprocessor are inside.\*
2. Head handle.\*
3. *Temperature* button: No Heat, 130°F/54°C, 160°F/71°C, 190°F/88°C, and 220°F/104°C. **Press the *Temperature* button, and select 130°F/54°C if using the machine at high altitude and/or in a dry climate.\***
4. *Timer* buttons: 1 Hour/Oil, 2 Hours/Butter, 4 Hours/Tincture, 8 Hours, and Clean.
5. Pitcher handle.\*
6. Plug: Insert the plug into the base and the outlet before attempting to use the Botanical Extractor™.\*
7. Heating element: heats ingredients.\*
8. Pitcher: constructed of stainless steel.
9. Proprietary Commercial Immersion Blender blade: extracts, grinds and stirs ingredients.
10. Overflow sensor: prevents ingredients from boiling over.
11. Digital thermostat: for maximum temperature control.
12. Motor: Commercial immersion Blender.



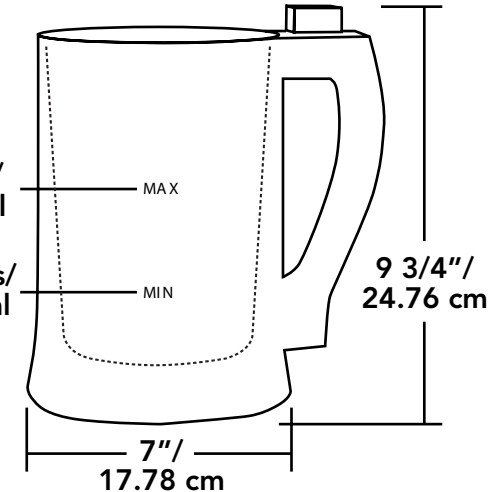
\* DO NOT SUBMERGE OR WASH ITEMS 1-7 IN ANY LIQUID; USE DAMP CLOTH ONLY. DO NOT SUBMERGE PITCHER. ALLOW NO BLACK-COLORED PART OF MACHINE TO BECOME WET.

## Technical Specifications

Capacity: 2-5 Cups/  
475-1180 ml  
Weight: 8 pounds/3.63 kg  
Height: 12 1/2"/31.75 cm  
Width: 9 1/2"/24.13 cm  
Voltage: 110V (US Model)  
220V (Intl. Model)  
240V (UK/AU Model)  
Frequency: 60 Hz  
Motor: Commercial  
immersion  
Blender



5 Cups/  
1180 ml  
MAX  
2 Cups/  
475 ml  
MIN



## Base Recipe

# MagicalButter

### Ingredients

- ½-1 ounce/7-14 g botanicals per cup\*
- 2-5 cups/475-1180 ml unsalted butter (DO NOT USE MARGARINE—it will not work)
- 1 tablespoon/15 ml sunflower lecithin\*\*
- DO NOT ADD WATER!!!

### How To

1. Place the ingredients into your MagicalButter machine, and secure the head.\*
  2. Press the *Temperature* button, and select 160°F/71°C (or 130°F/55°C if using the machine at high altitude and/ or in a dry climate); then press the *2 Hours/Butter* button.
  3. After the cycle is complete, unplug the unit at the outlet, and remove the head of the appliance. Put on your LoveGlove™, and pour the pitcher contents slowly through your PurifyFilter™ into formed molds, ice-cube trays, or other storage container.
- \* For best results DO NOT PRE GRIND BOTANICALS. Adjust botanical weights according to personal preference.
- \*\* Sunflower, rice, or soy lecithin is optional but recommended. Lecithin is an emulsifier used in the pharmaceutical industry for binding ingredients and increasing the potency of preparations. Lecithin comes in the form of granules, powder, and liquid; any form is sufficient. It is available at your local health-food or vitamin store. You may find lecithin in capsules, but we do not recommend them, because they contain too many binders and fillers.



## Base Recipe

# MagicalButter Cooking Oil

### Ingredients

- ½-1 ounce/7-14 g botanicals per cup\*
- 2-5 cups/475-1180 ml cooking oil (preferably coconut oil; do not use ordinary soybean or canola oil)
- 1 tablespoon/15 ml sunflower lecithin\*\*
- DO NOT ADD WATER!!!

### How To

1. Place the ingredients into your MagicalButter machine, and secure the head.
  2. Press the *Temperature* button, and select 160°F/71°C (or 130°F/55°C if using the machine at high altitude and/ or in a dry climate); then press the *1 Hour/Oil* button.
  3. After the cycle is complete, unplug the unit at the outlet, and remove the head of the appliance. Put on your LoveGlove™, and pour the pitcher contents slowly through your PurifyFilter™ into formed molds, ice-cube trays, or other storage container.
- \* For best results, DO NOT PRE-GRIND BOTANICALS. Adjust botanical weight according to your personal preference.
- \*\* Sunflower, rice, or soy lecithin is optional but recommended. Lecithin is an emulsifier used in the pharmaceutical industry for binding ingredients and increasing the potency of preparations. Lecithin comes in the form of granules, powder, and liquid; any form is sufficient. It is available at your local health-food or vitamin store. You may find lecithin in capsules, but we do not recommend them, because they contain too many binders and fillers.



Base Recipe

# MagicalButter Tincture

## Ingredients

½-1 ounce/7-14 g botanicals per cup\*  
 2-5 cups/475-1180 ml vegetable glycerin (or  
 Everclear 151 or 190 proof grain alcohol)  
**DO NOT ADD WATER!!!**

## How To

**CAUTION: MATERIALS ARE HIGHLY FLAMMABLE.** Could cause injury. Never use an open flame, natural gas or propane burner, or permit smoking around the cooking process.

1. Place the ingredients into your MagicalButter machine, and secure the head.
2. Press the *Temperature* button, and select 160°F/71°C (or 130°F/55°C if using the machine at high altitude and/or in a dry climate); then press the *4 Hours/Tincture* or *8 Hours* button (8-hour tincture will have a stronger flavor and deeper intensity).
3. After the cycle is complete, unplug the unit at the outlet, and remove the head of the appliance. Put on your LoveGlove™, and pour the pitcher contents slowly through your PurifyFilter™ into formed molds, ice-cube trays, or other storage container.

\* For best results, **DO NOT PRE-GRIND BOTANICALS.** Adjust botanical weight according to personal preference.



How To

# Decarb Your Botanicals

1. Preheat your oven to 250°F/120°C.
2. Place your botanicals into a covered baking dish, and bake in the center of your preheated oven for 25 to 30 minutes.
3. When time is up, remove the dish from the oven and let it cool completely. (You can place the dish inside the refrigerator or freezer to speed up the process.)
4. Once your botanicals are cooled, you are ready to begin. Place the ingredients into your MagicalButter machine, and follow the appropriate recipe steps.

## Directions for "Car Wash" Clean Function

*What is car wash clean?*

Might need a quick rinse and towel dry.

1. To begin, rinse your MB3 machine. **DO NOT SUBMERGE BLACK PLASTIC PARTS.**
2. Fill the pitcher with water halfway between the MIN and MAX lines.
3. Add a small amount of dish soap roughly the size of a coin.
4. Press the *Clean* button.

For best results, clean your MB machine immediately after use.



## Troubleshooting Guide

Situation	Cause	Solutions
Machine will not start, makes continuous beeping sound	Not enough liquid inside pitcher	Be sure level of contents is between MIN and MAX lines
	Dirty overflow sensor*	Clean overflow sensor*
	Temperature not selected before Cycle Time	First select <i>Temperature</i> ; then select <i>Cycle Time</i>
Blender motor not functioning	Blender motor starts once extraction temperature is reached	Wait about 15 minutes into cooking cycle for blending to begin
	Pitcher filled under MIN line or above MAX line	Use correct amount of ingredients per owner's manual
Spillover	Level of liquid is above MAX line	Be sure level of contents is below MAX line
	Too much soap added during Clean cycle	Reduce amount of soap used during Clean cycle
Other issues	Contact us at: MagicalButter.com	Contact us at: MagicalButter.com

\*See Page 5, #10

## Tips & Frequently Asked Questions

### What is the purpose of the LED lights, and what do they tell me?

Aside from providing ambiance and a colorful, entertaining light show in your kitchen, the integrated LED display encircling the top of your MagicalButter appliance has an important functional purpose: immediately informing the user of the machine's operating status. The lights are strategically positioned to reflect off the ceiling in a dark room during operation. As the device is exceptionally quiet when not blending or stirring, the LED display constantly and silently indicates that the cooking cycle is proceeding. The lights automatically shut off, and the unit beeps, to notify you when the cycle is completed.

### What does each button do?

Each button runs a preset, microprocessor-controlled cycle—grinding, heating, extracting, and stirring. To intensify your results, simply extend your extraction time by selecting a longer cycle. The default cycle time for *Oil* is 1 hour, for *Butter* 2 hours, and for *Tincture* 4 or 8 hours. The *Clean* function has a maximum run time of 3 minutes.

### How do I use the self-cleaning function?

Unplug the electrical cord from the device. Fill the pitcher with water to a level halfway between the MIN and MAX lines. Add a small amount of dish soap, secure the head, plug the electrical cord back in, and press the *Clean* button.

After the *Clean* cycle has completed, unplug the electrical cord from the device, and rinse the remaining soap out of the interior of the machine. Note: DO NOT WET OR SUBMERGE ANY **BLACK-COLORED** PARTS OF THE MACHINE.

For more tips and up-to-date information, please visit [www.MagicalButter.com](http://www.MagicalButter.com).

## Customer Service

If you have a question about your MB machine, please call our toll-free customer service number, (800) 420-4334. Please have the model, type, and series of your MB machine handy for your representative of TeamMB to help you more efficiently.

## Limited One-Year Warranty Part I

This LIMITED WARRANTY is void if the product is purchased through Amazon.com or eBay.com. It is valid only if purchased directly from MagicalButter.com or from an authorized reseller.

The MB machine included with this LIMITED WARRANTY is warranted to be free from defects in material and workmanship for a period of ONE (1) year from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESSED OR IMPLIED, WRITTEN OR ORAL, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL, AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED.

There is no warranty with respect to the following, which may be supplied with this product: plastic parts, strainer, blades, and/or agitators. This warranty extends ONLY TO THE ORIGINAL CONSUMER PURCHASER and PROVIDED THE PRODUCT WAS PURCHASED DIRECTLY FROM MAGICALBUTTER.COM OR FROM AN AUTHORIZED RESELLER. It does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, repairs by unauthorized personnel, any use not in conformity with the printed directions, or other causes not arising out of defects in manufacturer's materials or workmanship.

This LIMITED WARRANTY gives you, the ORIGINAL CONSUMER PURCHASER DIRECTLY FROM MAGICALBUTTER.COM OR FROM AN AUTHORIZED RESELLER, specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

This warranty does NOT extend to units have been: used in violation of written instructions in this Owner's Manual; used in violation of any state or federal law; or altered or modified. It also does NOT extend to damaged products or to parts that have had the serial number removed, altered, defaced, or rendered illegible.

**ORIGINAL CONSUMER PURCHASER DIRECTLY FROM MAGICALBUTTER.COM OR FROM AN AUTHORIZED RESELLER** will be responsible for shipping costs. MagicalButter.com will pay for return shipping. The warranty does not cover damage occurring during your shipping to the service location. Please ensure that proper precautions are taken.

If you have a claim under this warranty, please contact us at (800) 420-4334, or via e-mail through our website, MagicalButter.com.

For more tips and up-to-date information, please visit MagicalButter.com.

## Limited One-Year Warranty Part II

### What happens in the event of an operating problem with the MB machine?

If it has been LESS than sixty (60) days since you purchased your MB machine, please call us at 1-800-420-4334, or e-mail us at support@MagicalButter.com, to discuss it. We may be able to help troubleshoot it over the phone and get everything working correctly. If we're unable to resolve things, we will ask you to send the machine back to us, including all parts, via a tracked shipping agent (e.g., FedEx or UPS).

Also, if it has been sixty (60) days or more since you purchased your MB machine, please call us at 1-800-420-4334, or e-mail us at support@MagicalButter.com. Again, we may be able to help you over the phone and get everything working correctly. If we're unable to resolve the issue, we will ask you to send the machine back to us, including all parts, via a tracked shipping agent (e.g., FedEx or UPS.)

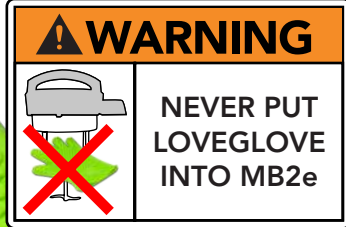
Should the MB machine have a defect that is due to a deficiency in material or construction that arises in the first sixty (60) days, we will repair or replace the MB machine (at our option) and pay for the shipping costs to get the MB machine back to you. In this case, we will also provide you with a credit toward MB merchandise for the return shipping charge you incurred.

Should the MB machine have a defect in material or construction quality that is detected after sixty (60) days or later, but within one (1) year of purchase, we will repair or replace the machine (at our sole discretion) and will pay the shipping cost to get it back to you.

It is important to note that in any circumstance, regardless of when any problem with the machine may arise, if we determine that it was caused by operator error or use for an unintended purpose, whether or not accidental (e.g., dropping the machine or submerging electronic components), we will contact you with an estimate for the repair. You will then have the choice of providing payment information (e.g., credit card data) for conducting the repair or receiving a discounted credit for the potentially reclaimable part(s).



Accessories



Comprised of 100% premium-quality silicone, the LoveGlove™ is designed to protect both the freshly prepared extract and the user's hand during the straining process. By preventing the hand from coming into contact with hot contents of the MB machine while holding the PurifyFilter bag, the LoveGlove provides for safe and sanitary cooking. Very easy to clean and dishwasher safe, the LoveGlove does not absorb stains or odors.



Accessories



The PurifyFilter™ Bag is an invaluable component of the MagicalButter cooking team. The filter is designed specifically to allow optimal liquid flow and separation from sediment. The PurifyFilter makes the process of straining your extracts quick, easy, and thorough.





# Magical Butter.com®

Eat To Treat™

Find recipes and watch how-to videos at:  
[magicalbutter.com/recipes](http://magicalbutter.com/recipes)





We value your feedback & opinions.

### Questions & Comments?

E-mail: [support@MagicalButter.com](mailto:support@MagicalButter.com) or telephone (800) 420-4334.  
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Designed in Florida. Assembled in China.

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