

## **INSTRUCTION MANUAL FOR EXTRACTOR BHO 35\*35**



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### Instructions for the preparation of the purest oil extracts

(1) Crush the well-dried or fresh-frozen plant material to create as large a surface area as possible for the ADDIPURE extraction agent. Fill the crushed plant material into the ADDIPURE BHO 35\*35 extractor with a funnel/spoon. (2) The extraction head gasket and the filter unit must be tightly screwed to the extraction tube. Freeze everything before extracting! (3) With one hand, the 500ml can with the extraction agent is pressed vertically covering the hole in the extraction head seal. With the other hand, protected by a glove, the ADDIPURE extractor BHO 35\*35 is held at a distance of 5cm to 10cm above the collection container/ADDIPURE PTFE foil. (4) Press and hold the can with the extraction agent until it is empty. Do not remove the empty can for 30 seconds so that the extraction agent has to flow downwards. (5) Depending on the plant material and compaction, the liquid flows into the collection container after a few minutes. As the liquid solvent comes out of the extractor at -10 to -35 °C, there is a risk of condensation of water from the humid ambient air. To avoid this, we recommend folding a lid from the ADDIPURE PTFE film (Teflon film). (6) This liquid, consisting of the extraction agent and the plant extracts, was filtered by the innovative 3-layer ADDIPURE BHO filter system. (7) To accelerate the evaporation of the liquid extraction agent (without risking too much terpene loss), the container can be placed in a hot 15 to 20 °C water bath. Move the liquid oil extract back and forth. (8) At some point, the liquid evaporates and the resinous, sticky extract remains. Scrape the oil extract from the collection container or remove it easily from the ADDIPURE PTFE foil without losing any oil extract. (9) This is the ideal time to clean the extract in the vacuum chamber of the last extraction agent residues. The extract from the vacuum chamber should now be semi-solid, i.e. hard as glass when cold and mouldable at over 20 to 25 °C. (10) Put the finished oil extract into a storage container. The extract can now be dabbed, vaporised, smoked or added during baking/cooking. (11) Clean and disinfect the extractor, the technical glass beads and the two reusable stainless-steel filters directly after use with ADDIPURE 2in1 Cleaner Disinfectant. (12) The white ADDIPURE ADQ extraction filter must be replaced after 5-7 extractions. To do this, the filter unit must be removed from the extraction pipe. (13) Carefully push the ADDIPURE 3-layer BHO filter system upwards from below. Remove and replace the white ADQ extraction filter between the two stainless steel filters. Use gloves to protect your hand and fingers from injury, as the stainless-steel filters are sharp-edged and can cause cuts.

## ADDIPURE – highest extract purity **ADDITEQ – highest customer satisfaction**

ADDITEQ is committed to developing and producing Europe's best equipment for the BHO and DHO extraction of plant material to obtain the purest essential oil extracts. The highest customer satisfaction is equally important to us. ADDIPURE and our partners gaurentee high customer satisfaction.

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