

HerbsNOW Herb Dryer

Instruction Manual

Congratulations on your first step towards safer and consistent drying.

Contents of box:

- 1 HerbsNOW herb dryer base unit
- 5 interlocking, removeable bottom trays
- 1 Bits-N-Pieces tray

To prevent damage please read this manual carefully before you begin using HerbsNOW. Keep this manual for future reference.

Safety Instructions

- Use HerbsNOW only for its intended use and always follow manual guidelines.
- Unplug HerbsNOW when it is not in use.
- Keep the power base away from water. Do not turn on HerbsNOW if surface is wet.
- Do not use HerbsNOW with a damaged electric cord, plug, or after HerbsNOW was dropped or any other damages.
- Do not allow children to play with or near HerbsNOW when in use.
- Always unplug HerbsNOW before cleaning it.
- NEVER yank cord to disconnect from outlet. Grasp plug and pull to disconnect.
- HerbsNOW is for domestic use only.
- DO NOT cover HerbsNOW with anything while in use.
- Operate HerbsNOW on a flat level surface only.
- HerbsNOW is NOT intended for use by persons (including children) with reduced physical, sensory or mental capabilities.
- HerbsNOW can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of HerbsNOW in a safe way and understand the hazards involved.
- Do not place HerbsNOW near a heated oven or a hot gas or electric burner.
- Do not operate HerbsNOW in direct sunlight.
- Do not allow the power cord to hang over the edge of a table or counter or become a hazard.
- HerbsNOW is not intended to be operated by means of an external timer or separate remote-control system.

GETTING STARTED

Recommended Operating Conditions

For best results with HerbsNOW, use the dryer in an environment with temperatures between 60° - 78°F and humidity levels between 40% - 60%. Using HerbsNOW in conditions outside of the previous recommendations can result in longer, or shorter, dry times. *This will not impact the final results.*

Before using HerbsNOW for first time:

- Unpack HerbsNOW.
- Wash all interlocking trays, lid and Bits-N-Pieces tray.
- Wash sections in warm water and dish soap. Wipe down power base using moist cloth (NEVER SUBMERSE THE BASE IN ANY LIQUID OR PUT IN DISHWASHER).
- Do not use metal brushes, abrasive or rigid cleaners for cleaning. This will damage the surface of HerbsNOW.
- DO NOT wash HerbsNOW while plugged in.

Specialty Functions

Interlocking, Removeable Bottom Trays

- Specially designed trays allow for vertical and lateral rotational air flow to circulate freely inside HerbsNOW between trays and power base. This is how HerbsNOW ensures even drying.
- Trays have removable bottoms. This allows for the addition of larger flowers to be properly dried in the HerbsNOW unit.
- Turn the bottom of the tray counter-clockwise using fingers at the three o'clock and nine o'clock positions for easiest removal.

Bits-N-Pieces Tray

- The Bits-N-Pieces tray catches any loose pieces that make their way through the trays. This allows for maximum return on dried plants and protects the power base from loose plant pieces.

INSTRUCTIONS FOR USE

Step 1: Prepare herbs for drying. Trim and manicure herbs to your specifications.

Step 2: Place the Bits-N-Pieces tray on the bottom of the power base.

Step 3: Fill trays with herbs, forming a nice even layer across the tray leaving no gaps. Do not cover center hole in trays. For larger herbs or flowers remove bottom of interlocking tray by turning counter-clockwise and place on top of another tray forming a deep tray. Fill entire cavity, leaving no gaps.

Step 4: Place filled tray on power base and cover with lid. Repeat steps one and three for as many trays needed. Always keep lid on HerbsNOW when drying.

Step 5: Push the power ON button. HerbsNOW will automatically default to 96 hours of drying time. This is the recommended drying time to start. There is no need to reset the timer.

NOTE: 96 hours is the average drying time for most environments. Ambient air, or %Rh, in your environment may be more or less due to your location. Winter or Summer seasonal change will also affect drying times. We recommend 40% - 60% Rh for normal operating conditions.

Your herbs are now being dried in the most effective and safest way, all while retaining up to 95% of oils and aromatics.

Step 6: After 96 hours HerbsNOW will automatically shut off. Check your herbs. A properly dried herb stem will break, not bend and the herbs will break off the stem. At this level, herbs will still be retaining 10-15% moisture. Once they are properly dried, place in a clean, dry, air-tight container for storage and/or start the curing process without any fear of mold or hay smell.

NOTE: If herbs break off stem but the stem bends, then more drying time is needed. Press power ON button. Press timer button. Press the + or - button and set timer for additional 12-24 hours depending on how dry herbs are. (Gardener's choice). It is recommended that all herbs break from stem and stems break and not bend.

* *Drying tips.* Place a stem on the top tray. This will allow you to easily check to see where you're at during the drying process. Do not determine dryness levels by outside of herbs. There is no need to turn, flip, or rotate your herbs. The less you handle them the better. Do not place warm herbs into storage containers.

REMEMBER

ORGANIC MATERIAL WITH GREATER THAN 15% MOISTURE CREATES AN ENVIRONMENT FOR MOLD TO GROW.

TIPS FOR USING HERBSNOW

- Trays can be wiped down with rubbing alcohol and a microfiber cloth.
- Completely fill the trays, leaving no open space around herbs. The multi-directional airflow and open-weave trays allow for effective airflow around each and every herb.
- Dry larger herbs in bottom trays and smaller herbs in top trays. Air flows up from the sides so all herbs get equal airflow.
- Use the removeable bottoms to fit larger herbs and flowers in the unit. Turn the bottom of the tray counter-clockwise using fingers at the three o'clock and nine o'clock positions for easiest removal.
- Check herbs after 24 hours to get a feel for how the dryer is drying your herbs. Each gardener is looking for a different drying experience. We recommend 96 hours, but each gardeners environment is different so for first time users we suggest checking your herbs regularly after 24 hours to get the dry you're looking for. When stems are breaking, we consider the herbs dried and safe to jar.
- HerbsNOW works best with freshly harvested herbs. Herbs that have already been hang drying should be checked after 12 hours as they will dry much quicker in the unit. HerbsNOW is not recommended for herbs that have already been hang drying.

Check herbsnow.com for accessories to use with your HerbsNOW dryer

NEED TO KNOW

The duration of drying stated in this instruction manual is approximate.

The duration of drying depends on many factors including:

Temperature and humidity of your room, thickness of herbs etc.

NOTICE

The above recommendations are guidelines. Time and ways of preliminary processing preferences of customers can differ.

Technical Characteristics –

Power = 500 watt

Voltage = 120V

Frequency = 50Hz

HerbsNOW is not recommended for use in countries with voltage other than 120v. Using a step-down transformer, adapter, etc. does not guarantee HerbsNOW will operate properly.