



SOURCE TURBO

User Manual

by **Elemental Extractor**



Table of Contents

1. Safety Information
2. Operational Guidelines & User Safety
3. Source Turbo – Main Function & Components
4. Alcohol Solvent Requirements
5. Making a Plant Extract
6. Using the Source Turbo
7. Monitoring the Process & Finishing an Extraction
8. Recovering and Re-Using Ethanol
9. Care & Cleaning
10. Altitude / Elevation Tuning
11. Botanical Recipes & Tincture Soak Times
12. Troubleshooting
13. Technical Specifications
14. Warranty & Authorized Sellers



1. Safety Information

Alcohol is extremely flammable

- Use only food-grade, non-denatured ethanol, ideally 190-proof (95%) or higher.
- Never use methanol, isopropyl alcohol, denatured alcohol, or solvents containing additives such as xylene or similar compounds. These can be poisonous, create serious health hazards, and greatly increase fire or explosion risk.

Plant Extract Warning

Concentrated botanical extracts can contain high levels of active compounds. Some oils may:

- Be toxic if swallowed or absorbed through the skin
- Have low flash points (igniting at relatively low temperatures)
- Cause irritation, allergic reactions, or other health issues

Examples include common essential oils such as citrus, tea tree, lavender, and others. You are responsible for understanding the hazards, handling requirements, and safe uses of any plant material and extract you work with.

Elemental Extractor makes no medical or therapeutic claims about botanical oils. The Source Turbo is a device designed solely for producing botanical extracts.

2. Operational Guidelines & User Safety

To reduce the risk of fire, injury, or damage:

- Operate the Source Turbo indoors, away from open flame, sparks, hot surfaces, or concentrated heat sources.
- Keep the appliance away from direct sunlight and areas that may become very hot.
- Place the unit on a flat, clean, non-absorbent surface. Do not operate on carpet, cloth, or other absorbent materials.
- Inspect the collector globe and all glass parts for cracks or defects before each run.
- Check all seals for dirt, debris, wear, or damage. Dirty or damaged seals can cause vacuum leaks and poor performance.
- Ensure that the bottom and ventilation openings of the base are clear and unobstructed.
- Confirm that the process fan in the base is running whenever the unit is powered. Do not operate the appliance if the fan is not functioning.
- Always handle ethanol carefully and store it in tightly closed containers, far from ignition sources. A freezer is one of the safest storage locations.
- Do not allow the collector to overfill. Empty it regularly and especially after each run.
- Keep the base unit dry. Wipe with a solvent-dampened soft cloth if needed, but never immerse the base in water or any liquid.



3. Source Turbo – Main Function & Components

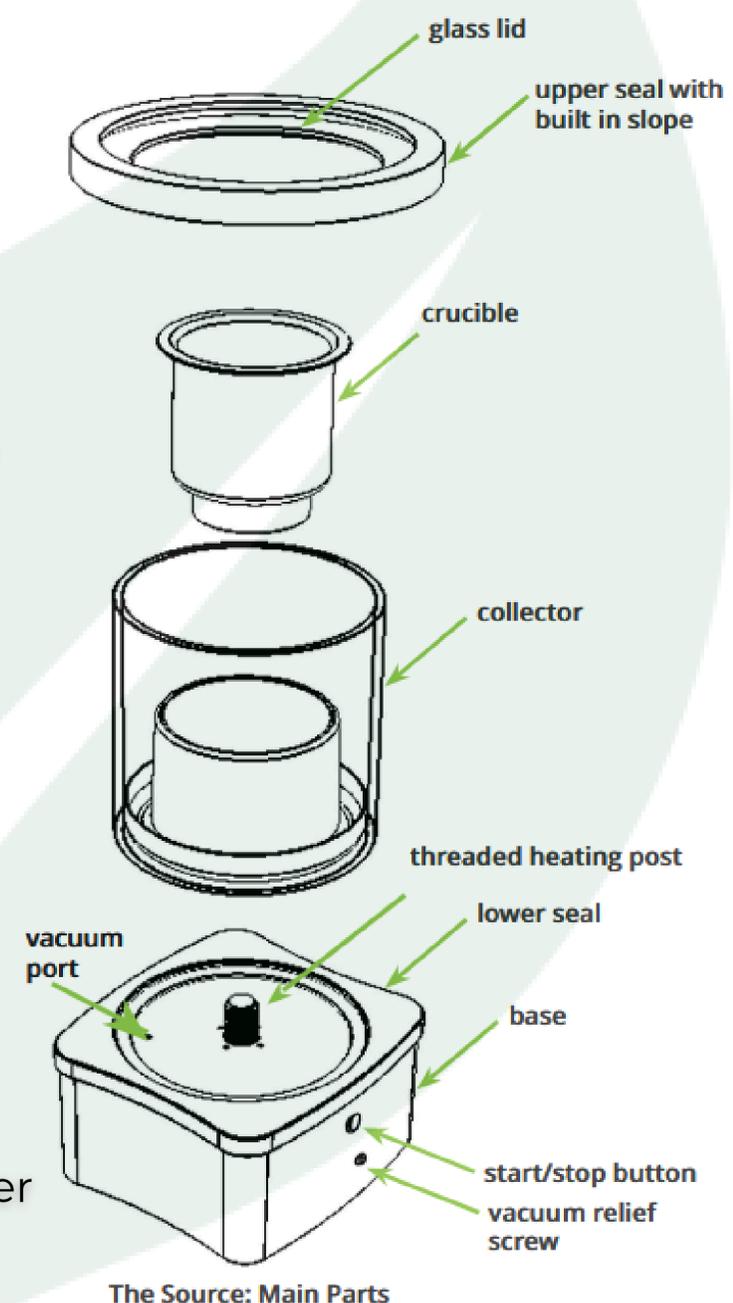
Source Turbo is a fractional distillation appliance that gently evaporates ethanol from a botanical tincture under vacuum. The ethanol is condensed and collected for re-use, leaving behind a concentrated extract in the crucible.

Main Components (top to bottom)

- Ice tray
- Top glass lid with integrated upper seal and sloped condensation surface
- Crucible (removable coated cup)
- Collector globe
- Lower seal
- Base unit with heater, vacuum system, fan, and control electronics
- Threaded heating post (inside the base, for the crucible)
- Front power/start button
- Vacuum relief screw
- Vacuum port for external filtration (Erlenmeyer flask / Buchner funnel)

Theory of Operation

- Ethanol-based tincture is placed in the crucible.
- Under vacuum, ethanol boils at a lower temperature and evaporates.
- Vapor condenses on the cooled top glass lid, flows downward along the sloped surface, and drips into the collector globe.
- The vacuum pump and microprocessor-controlled heater maintain the proper pressure and temperature profile.
- When the process is complete, most of the ethanol is recovered in the collector and a more concentrated extract remains in the crucible



The appliance has a 120-minute maximum heating cycle per start. If more time is needed, you can restart the process with the front button.

Because vacuum behavior depends on elevation, the unit must be programmed for your approximate altitude. See “Altitude / Elevation Tuning” below.



4. Alcohol Solvent Requirements

For best performance and safety:

- Use 190-proof (95%) or higher food-grade ethanol.
- Lower-proof ethanol can still work but may slow processing and produce wetter extracts.
- Do not use:
 - Methanol (wood alcohol)
 - Isopropyl alcohol
 - Denatured ethanol with additives
 - Any industrial or unknown solvent

Using the wrong solvent can result in poisonous extracts, serious health hazards, or highly dangerous vapors.



5. Making a Plant Extract (Tincture Preparation)

Step 1 – Gather Supplies

You will typically need:

- A clean glass container (such as a mason jar)
- Up to 2 oz (dry weight) of plant material
- 190-proof food-grade ethanol
- Strainer and filter papers (or Buchner funnel and vacuum flask)
- Funnel for returning ethanol to bottles
- Suitable containers for storing finished extracts (glass jars, silicone containers, etc.)

Step 2 – Prepare the Tincture

1. Place clean, appropriately sized plant material in the glass container. Break large pieces into similar lengths so they are evenly exposed to solvent.
2. Pour ethanol over the plant matter until the liquid level is about 6 mm (¼") above the plants.
3. Allow the mixture to soak for 5–20 minutes or longer, depending on the recipe.
 - Many formulas recommend cold soaking in the freezer. Ethanol will not freeze in a household freezer, making it a safe storage place during this stage.

For botanical-specific guidance, follow recipes provided by Elemental Extractor or trusted sources.

Step 3 – Filter / Clarify the Tincture

Before loading the crucible, the tincture must be clear liquid with no solid particles:

- Strain through a fine mesh strainer to remove coarse solids.
- For best results, filter again through laboratory-grade filter paper (ideally using a Buchner funnel and vacuum flask).
- Thorough filtration produces cleaner concentrates and cleaner recovered ethanol.

If you have a Buchner funnel filter flask set, you can connect it to the vacuum port on the Source Turbo to speed filtration and maximize recovery of liquid from the plant material.



6. Using the Source Turbo

Step 4 – Prepare the Vacuum Chamber

1. Place the Source Turbo on a flat, stable surface.
2. Make sure the lower seal lies flat on the base plate.
3. Center the collector globe in the recess of the lower seal.
1. Verify that both seals and the glass surfaces they contact are clean and properly seated.

When assembled correctly, the upper and lower seals, collector globe, and lid form a sealed vacuum chamber.

Step 5 – Install and Fill the Crucible

1. Gently screw the crucible onto the threaded heating post in the base until it seats—snug but not overly tight.
1. You may either:
 - Remove the crucible, fill it with filtered tincture, and reinstall, or
 - Fill the crucible while it is attached, being careful not to spill tincture into the collector globe.

Think of the desired tightness as similar to closing a jar that you plan to open again soon—secure but not cranked down.

Step 6 – Place the Lid

1. The upper seal is integrated with the glass lid and has a sloped inner surface to guide condensed ethanol toward the collector.
1. Ensure the lid is oriented correctly (top side up) and place it over the rim of the collector globe. It will sit slightly tilted when there is no vacuum; this is normal.
1. Once vacuum is established, negative pressure will hold the lid firmly in place.

Step 7 – Power On and Warm Up

- Plug the Source Turbo into a 120 VAC power outlet.
- The front button will glow solid green when the unit is powered and idle.
- At idle, the internal fan runs continuously to cool the system.

Before your first extraction, confirm or set your elevation (see Altitude Tuning).

Step 8 – Close the Vacuum Relief Valve

- Turn the vacuum relief screw (under the green button) to the right until finger-tight. This closes the valve and allows the pump to pull vacuum.
- Turning the screw to the left opens the valve and lets air in to release vacuum so the lid can be removed later.

Step 9 – Start the Process (Normal vs Turbo Mode)

The Source Turbo has two heating modes controlled by the green front button:

- Normal Mode – Balanced heat cycles; suitable for most botanicals.
- Turbo Mode – More frequent heat cycles; reduces processing time, but some delicate botanicals (e.g., lavender) may perform better in Normal mode.

To start in Normal Mode

- Press and release the button once.
- The button will give a single slow flash indicating the process has started.

To start in Turbo Mode

- Press and hold the button for a full 3 seconds, then release.
- Two slow flashes indicate Turbo mode is active.

To stop the process

- Press and release the button once.
- Two quick flashes confirm that the process has stopped.

The appliance will automatically stop after 120 minutes for safety.

Step 10 – Establishing Vacuum

When you start a run:

- The vacuum pump will run continuously for the first few minutes to achieve full vacuum.
- While the pump is running, press firmly on the lid for 5–10 seconds to help the seals seat.

If vacuum is not established within about 10 seconds:

- Confirm the vacuum relief screw is fully closed (turned right).
- Verify the upper and lower seals, collector, and lid are clean and properly aligned.
- Press gently down on the lid again while the pump is running.
- Make sure the elevation has been set correctly.

Once vacuum is established, the pump cycles periodically to maintain it.



7. Monitoring the Process & Finishing an Extraction

Ice Tray (Condensation Cooling)

To improve efficiency:

- Fill the ice tray with ice cubes and place it on top of the glass lid.
- For better contact, you can add a tablespoon of water on the lid surface under the tray.
- As ice melts, refill as needed to keep the lid cool. Cooler glass increases condensation and reduces pump run time.

Observing Progress

- During the run you will see condensation forming on the inside of the lid and flowing into the collector globe.
- The liquid in the crucible may or may not visibly boil, depending on vacuum and load; evaporation is still occurring as long as condensation is forming.
- You may occasionally hear soft clicks and periodic operation of the pump; this is normal vacuum maintenance.

New users may wish to watch the last 10–20 minutes of the process closely to learn how the extract looks at different consistencies.

When is Extraction Finished?

Only ethanol should evaporate and collect in the globe; the plant extract remains in the crucible. You can stop the process at any time to achieve:

- A thin, tincture-like liquid
- A thicker oil
- A sap or wax-like concentrate

The “right” endpoint depends entirely on the botanical and your intended use. As ethanol becomes fully evaporated from the crucible, internal temperature will begin to rise; many users use this as a signal to stop if they want to avoid overheating delicate compounds.

8. Recovering and Re-Using Ethanol

Cooling the Crucible

- Allow the crucible to cool before handling. If the unit has run without sufficient ethanol, the crucible may become quite hot and require extra time to cool.

Releasing Vacuum and Removing the Lid

1. Slowly turn the vacuum relief screw to the left (approximately 4 full turns / 8 half turns) to let air in.
2. It may take up to 60 seconds for the vacuum to dissipate.
3. Do not force the lid off. Remove it only once it loosens easily.

(On older, legacy units the valve screw could be removed entirely. On Source Turbo, the screw is captive and will not come out.)

Handling the Extract

- Once the lid is removed and the crucible is cool enough, unscrew the crucible from the post and transfer the extract into storage containers using appropriate tools (glass rods, silicone spatulas, etc.).

Collecting and Cleaning Ethanol

1. Carefully pour ethanol from the collector globe into a clean bottle or storage container using a funnel.
2. Store the ethanol safely away from heat and flame—freezer storage is ideal.
3. If tincture was not thoroughly filtered, some impurities may have carried over. You can run the ethanol alone through a short cycle in the Source Turbo to further clean it.

More than 90% of the ethanol from the tincture can typically be recovered. High-proof ethanol does not wear out with repeated use when properly distilled; it remains high-proof food-grade solvent.



9. Care & Cleaning

General Care

- Remove and hand-wash the glass lid, crucible, collector globe, upper seal, and lower seal with mild soap and warm water.
- Dry all parts completely before reassembly.

Crucible

- Screw onto the heating post only hand tight—do not over-tighten.
- Do not use abrasive pads or tools that could scratch the internal coating. Scratches can cause the coating to fail; replace any cup that shows flaking or damage.

Seals

- Clean the upper and lower seals with 99% isopropyl alcohol and a soft cloth.
- Avoid strong detergents or alkaline cleaners.
- Dirty seals can cause vacuum leaks, frequent pump cycling, and slow operation. Replacement seals are inexpensive and should be swapped when worn.

Collector Globe & Base

- The collector globe is robust but still glass—handle gently and keep it with the other parts when stored.
- The top metal plate of the base should be as clean as the lower seal to ensure a good seal.
- Stubborn residue on the plate can be removed using 99% isopropyl alcohol on a soft cloth.
- Do not use acetone anywhere near the Source Turbo.
- Never immerse the base or allow liquid into the electronics.

10. Altitude / Elevation Tuning

To ensure accurate pressure control and proper boiling conditions, Source Turbo must be set for the approximate elevation of your location (to the nearest 1,000 feet / ~300 m).

Determine Your Elevation

- Use a mapping or elevation website (e.g., “what is my elevation”) or a GPS-enabled device to find your altitude.

Programming Elevation

1. Plug in Source Turbo and wait until the green button is solid (idle).
2. Press and hold the button for 10 seconds, then release.
3. The button will flash rapidly 10 times, indicating it is ready to accept an elevation setting.
4. Press the button once for every 1,000 ft of elevation:
 - Sea level: 0 presses (just wait)
 - 1,000 ft: 1 press
 - 2,000 ft: 2 presses
 - ...
 - Up to 8 presses for 8,000 ft
5. After a brief pause, the button will flash the same number of times you entered, confirming the programming.
6. If the count is wrong, repeat the steps and enter the correct value.

The elevation setting is stored permanently until you reprogram it.



11. Botanical Recipes & Tincture Soak Times

The following soak times are general guidelines that can be adjusted based on experience and preference.

Typical Soak Times

3–5 minutes

- Hops
- Basil
- Ground coffee
- Mint
- Thyme
- Oregano
- Ground vanilla bean

30 minutes

- Cayenne peppers
- Jalapeño
- Habanero
- Resins (various)
- Citronella
- Aloe vera
- Clove
- Rosemary
- Lavender
- Eucalyptus
- Star anise

12 hours

- Propolis
- Avocado
- Nuts
- Dried fruit
- Maracuja (passion fruit)

24–96 hours

- Rose petals
- Oak
- Dried citrus peel
- Pine
- Dried beans
- Cedar
- Whole roots

Example Recipes (use with Source Turbo)

Rose Extract

- 100 g dried rose petals
 - 12 oz 190-proof food-grade ethanol
1. Fill a mason jar with petals, then cover with ethanol about 1" (2.5 cm) above the plant level.
 2. Soak ~36 hours.
 3. Strain and filter; load tincture into the crucible.
 4. Run Source Turbo until desired consistency is reached; collect and store extract.

Lavender Extract

- 20 g lavender
 - 12 oz 190-proof food-grade ethanol
1. Lightly crush or hand-break lavender (do not grind) and place in jar.
 2. Cover with ethanol to about ¼" above plant material; soak ~30 minutes.
 3. Strain, filter, and process in Source Turbo.

Peach Habanero Oil for Margaritas

- 3 ripe peaches (pitted)
 - 2 habanero peppers
 - 7 oz freezer-chilled 190-proof ethanol
1. Blend ingredients for 5 seconds.
 2. Let mixture sit for ~30 minutes.
 3. Filter thoroughly; process in Source Turbo. You may need two full 120-minute cycles. Restart if necessary and continue to your preferred flavor strength and viscosity.

Lavender–Cayenne–Lemon Topical Rub

- 28 g lavender
 - 2 dried cayenne peppers
 - ¼ cup dried lemon peel
 - 5–7 oz freezer-chilled 190-proof ethanol
1. Combine ingredients in an 8 oz mason jar; soak 30 minutes.
 2. Strain and filter; process ~90 minutes in Source Turbo, then stop and allow extract to settle.
 3. Use directly as a topical oil or blend with coconut oil to create a cream. Separate single-botanical extracts can also be made and then blended into carrier oils.



12. Troubleshooting

Pump Runs Continuously

- Possible cause: vacuum chamber not sealed.
- Solutions:
 - Press down gently on the lid while the pump is running.
 - Clean the lower seal and top metal plate; remove any debris.
 - Make sure the vacuum relief screw is fully closed (turned right).

Process Stops Before Extraction Seems Finished

- Possible cause: automatic 120-minute safety shutoff.
- Solution: restart by pressing the green button; you can run multiple cycles as needed.

Green Button Lit but Unit is Quiet

- The process may be finished or timed out.
- If the button is solid with no periodic flashes and there is no pump activity, restart if more processing is desired.

Condensation or “Sweating” Around the Globe

- Often due to room humidity and temperature. Moisture from the air or ethanol vapor can condense on cool surfaces.
- Make sure you are operating indoors at normal room temperature and that seals are clean.

Frequent Pump Cycling

- Possible causes: warm environment, melted ice, or small vacuum leak.
- Solutions:
 - Refill the ice tray and keep the lid cool.
 - Reduce ambient temperature if possible.
 - Inspect and clean seals; confirm the relief screw is fully closed.

Green Light Flashing Continuously

- Indicates a safety shutoff or internal fault.
- Disconnect power, allow the unit to cool, inspect for obvious issues (seals, assembly, etc.).
- If the problem persists, contact Elemental Extractor customer support.

13. Technical Specifications

- Processing capacity: ~½–2 oz (dry weight) botanical material per run (depending on plant and grind)
- Power: 110–120 VAC, 60 Hz, approx. 1.2 A, 125 W
- Overall height: ~10 in (25 cm)
- Base dimensions: ~7 in × 7 in (18 cm × 18 cm)
- Safety feature: 120-minute maximum run time per start

14. Warranty & Authorized Sellers

- Source Turbo is covered by a 90 day limited warranty period, and a return period of 14 days against manufacturing defects from the date of shipment, when purchased from Elemental Extractor or an authorized seller.
- At its sole discretion, Elemental Extractor will repair or replace a unit that exhibits a manufacturing defect within this period, provided it has been used in accordance with this manual.
- Purchases from unauthorized resellers may not be eligible for warranty coverage or service. Online marketplaces sometimes list units from third-party sellers that are not affiliated with Elemental Extractor.
- For the most current list of authorized sellers, or to confirm whether a particular seller is authorized, please contact us.

Customer Support

- Phone: (720) 900-1174
- Email: info@elementalextractor.com

