

Astro Infuser

"Revolutionizing Pre-Roll Infusion with Speed, Precision and Efficiency"

Overview

The STM Canna Astro Infuser, purpose-built for pre-roll infusion and not adapted from a cartridge filling machine, provides a distinctive blend of precision, efficiency, and user-friendliness. It minimizes labor costs, facilitates rapid output scaling, ensuring a quick return on investment (ROI). Tailored for infusing pre-rolls with various liquid concentrates, the Astro Infuser uses precise temperature controls and advanced technology to inject 12 pre-rolls simultaneously into a tray containing 72 filled joints.

Target Market

Small to large high volume producers.



Price	\$79,995 (for existing STM customers only. New customers have to purchase the Astro Infuser System with Mini RocketBox, Astro Infuser & Atomic Closer). This is a limited introductory offer. Price may increase at our discretion. Includes: Astro Infuser Fills: 84mm, 98mm, 109mm & Custom Trays: 72-Joint Tray Only
	Astro Infuser Dimensions: 25" L x 18 W x 28" H
Key Information	Astro Infuser Weight: Approx. 75lb
	Power: Standard 110
	Warranty: 1-Year Parts and Labor
	Competitors: Sorting Robotics Jiko, Xylem Y1.5, Thompson Duke Big Jim, Vape Jet
	 Integrates seamlessly with STM Canna's One-Tray Workflow, eliminating the necessity to reload closed joints into a tray. Infuses a tray of opened 72 pre-rolls in just under 1 minute.* Infuse pre-rolls with any liquid concentrate.
Key Features	 Advanced dispense control systems. Precise temperature control technology. Enhanced touch screen control system. Cuts labor costs and enables rapid scaling of output, resulting in a quick return on investment (ROI). Designed for easy operation, maintenance and cleaning.
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one-tray workflow system, exclusively utilizing 72-joint trays designed for compatibility with the RocketBox Pro, Mini-RocketBox, Atomic Closer, and LaunchPad Scale.**How many will it infuse an hour?**

This depends on your team, how many trays you have and your workflow. That being said, you can infuse an entire tray of 72 joints in under a minute. So, a lot.

What types of oils can you infuse?

The Astro Infuser accommodates various liquid concentrates. Users are responsible for ensuring their concentrate is at room temperature. Once prepared, load it into the machine, and the advanced heating system will maintain the liquid at the optimal state for infusion.

How many operators/joints per day can the Astro Infuser produce? It was designed to be loaded and unloaded by a single person. If using it as part of the recommended Astro Infuser Pre-Roll System, STM recommends at least 2-3 people to maximize production throughput. With a trained team in place, it is possible to fill, infuse and close up to 10,000 pre-rolls a day.

What is the ROI on this machine?

Infusing joints is traditionally a slow and labor-intensive process. The Astro Infuser, on the other hand, can infuse 72 joints in the time it takes to infuse 2-3 manually. Furthermore, there's no need to load finished joints into a tray or cartridge system, saving even more time. The return on investment (ROI) could be realized within a matter of weeks for larger producers and a few months for smaller ones.

Selling Point vs Competitors

What is the advantage of the Astro Infuser over other machines?

- ncorporated into STM's One-Tray Workflow, there's no requirement to load trays with closed joints, resulting in significant time and cost savings.
- The Astro Infuser was purposefully crafted for pre-roll infusion, distinct from being an attachment on an existing cartridge filling machine.
- It employs a sophisticated dispensing system to accurately regulate the amount and duration of infusion.
- It stands out as the fastest joint infuser available, with the capability to produce thousands of infused joints daily.
- Utilizing an advanced PID temperature control system, it avoids relying on a hot air system, ensuring precise temperature regulation and preventing overheating.
- Easy to operate, maintenance and clean within minutes.

- One-year parts and labor warranty.
- All STM Products are designed and manufactured in the U.S.A.

^{*} Results will differ depending on the material, strain, equipment, personnel, facility, controls and the specific processes employed. STM is dedicated to helping you attain optimal results through our equipment and processes.