

CRUX

7 Speed Blender Instruction Manual

Styled for Life
Designed & Engineered in New York City

Table of Contents

Important Safeguards.....	2-3
Additional Important Safeguards.....	4
Notes on the Plug.....	5
Notes on the Cord.....	5
Plasticizer Warning.....	5
Electric Power.....	5
Getting to Know Your CRUX 7 Speed Blender.....	6
Control Panel.....	7-9
Before Using for the First Time.....	9
Operating Instructions.....	10-11
Function Selection Guide.....	12
User Maintenance Instructions.....	13
Care & Cleaning Instructions.....	13
Storing Instructions.....	14
Troubleshooting.....	14
Recipe Guide.....	15-21
Warranty.....	22-23

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. READ ALL INSTRUCTIONS.

2. To protect against risk of electrical shock do not put cord, plugs, or appliance in water or other liquid.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
4. Close supervision is necessary when any appliance is used by or near children.
5. This CRUX 7 Speed Blender is not a toy. Children should be supervised to ensure they do not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off attachments and before cleaning.

CAUTION: AVOID CONTACT WITH MOVING PARTS.

7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or it is dropped, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
8. The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.
9. Do not use outdoors.

10. Do not let cord hang over edge of table or counter.
11. Do not let cord contact hot surfaces, including the stove.
12. Blades are sharp. Handle carefully. Use the blade's collar to handle.
13. Do not blend hot liquids.
14. Always completely assemble the stainless steel blade collar to the jar before adding food to be processed.
15. Always completely assemble stainless steel blade collar to the jar before placing on the motor base.
16. Never use the CRUX 7 Speed Blender jar to process food without the lid and lid cap properly locked in place.
17. Never place any CRUX 7 Speed Blender attachments into a microwave oven.
18. Keep hands and utensils out of the jar while blending to reduce the risk of severe injury to persons or damage to the unit.
19. Blades are sharp. Handle carefully. Always manipulate the blades by their collar (base).
20. Always operate the blender with its cover in place.
21. Never add ingredients to the jar while the appliance is operating.
22. The jar must be properly assembled and in place before operating the appliance.

**FOR HOUSEHOLD
USE ONLY**

SAVE THESE INSTRUCTIONS

ADDITIONAL IMPORTANT SAFEGUARDS

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately press the ON/OFF function or the function actively in use (with illuminated indicator light) and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. Do not reach into the water!
5. Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position
7. Do not use this appliance for other than its intended use.
8. Do not use if the jar is cracked or chipped.

IMPORTANT: Do not overfill. Never fill ingredients beyond the jar's MAX line.

WARNING: Failure to add enough liquid before processing may cause the jar to break or chip.

WARNING: To avoid spills, make sure the lid is properly locked in place on the jar with the lid cap in position before pressing any SPEED or PRE-PROGRAMMED buttons.

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD

The provided short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord is not recommended for use with this product.

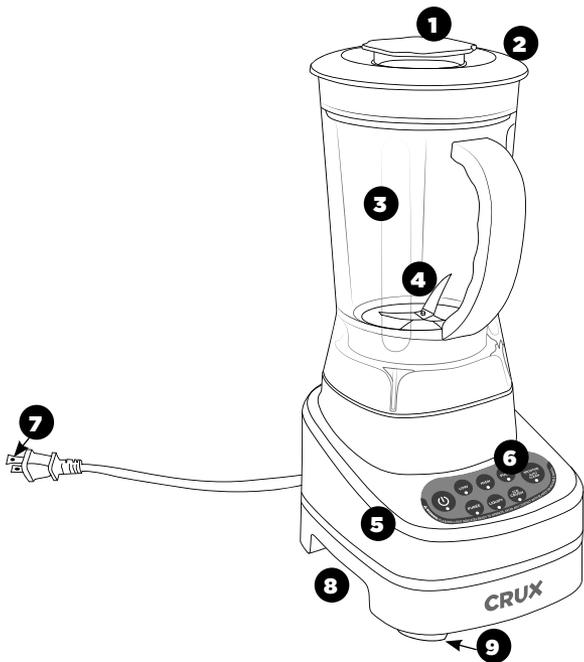
PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Fig. 1



Getting To Know Your CRUX 7 Speed Blender

Product may vary slightly from illustration

- | | | |
|-----------------------|---------------------------|--------------------------------|
| 1. 2 oz Measuring Cap | 4. Stainless Steel Blades | 7. Polarized Plug |
| 2. Jar Cover | 5. Motor Base | 8. Cord Storage
(not shown) |
| 3. 50 oz Tritan Jar | 6. Control Panel | 9. Non-Skid Feet |

Control Panel

The control panel consists of the ON/OFF button, 2 SPEED buttons (LOW or HIGH) and PULSE as well as 4 PRE-PROGRAMMED buttons. All functions have indicator lights that illuminate when active.

Fig. 2



- | | | |
|-----------|------------|------------------------|
| 1. On/Off | 4. Pulse | 7. Ice Crush |
| 2. Low | 5. Purée | 8. Smoothie/Auto Clean |
| 3. High | 6. Liquefy | |

ON/OFF

- Press to turn the unit ON or OFF.
- Press this button before starting any of the 7 functions as well as to stop any operation.

LOW

- Select the low setting to blend ingredients to the desired consistency when low speeds are required. Once blending has commenced, press low again to stop operation.

HIGH

- Select the high setting to blend ingredients to the desired consistency when faster speeds are required. Once blending has commenced, press high again to stop operation.

PULSE

- This function blends ingredients through controlled pulses. This setting helps dislodge ingredients clumped around the blade and at the bottom of the jar.
- Press this button to initiate the pulse blending function, for short bursts of power. Pulse is activated as long as the button is pressed and will cease once the button is released.
- For best results, time the pulses to ensure that blades come to a complete stop before beginning the next pulse.

PURÉE

- This setting allows you to purée fruits and vegetables and prepare smooth soups and spreads. All ingredients should be blended cold or at room temperature.
- When processing food, ensure that sufficient liquid is added to create a smooth and even consistency. Add small amounts of stock, yogurt, milk or water until the desired consistency is achieved.
- This is a preset setting. The blending process will finish once the preset program has been completed.

LIQUEFY

- Ideal for blending soups and thicker ingredients. When the liquefy button is pressed, the unit will begin to blend at a lower speed, then progressively increase to blend at a higher speed.
- Ideal setting for preparing soups and blending thicker or denser foods.
- This is a preset setting. The blending process will finish once the preset program has been completed.

ICE CRUSH

- Quickly crushes up to 10 ice cubes and is perfect for preparing frozen drink recipes such as margaritas and daiquiris.
- This is a preset setting. The blending process will finish once the preset program has been completed.

SMOOTHIE/AUTO CLEAN

- Blends fruits and vegetables into a perfect smoothie. Refer to the recipe section for suggested smoothie recipes.
- For cleaning the jar and blade, fill with water to the max line and add a small amount of liquid dish soap. Press the function and let operation continue until it automatically stops. Rinse out the contents with warm water and add room temperature water until the max line and run once again. Place upside down on rack to dry.
- Always clean immediately after use to prevent food from hardening. If food still remains in the jar or blade once the auto clean process has been completed, remove the blade system by turning the collar of the blade counterclockwise until loose. Clean the blade separately with warm water and soap and then place it back onto its position at the base of the jar turning clockwise for assembly. The blade is top rack dishwasher safe.
- **DO NOT PLACE THE JAR IN THE DISHWASHER.**
- This is a preset setting. The blending process will finish once the preset program has been completed.

Before Using for the First Time

Carefully unpack the CRUX 7 Speed Blender and remove all packaging materials. Check the contents to ensure that all attachments (50 oz. jar, lid, lid measuring cap and blending blade) are present (see Figure 1), and have been received in good condition.

1. Handle stainless steel blending blade by the collar only.

WARNING: Do not touch blades. Blending blades are very sharp. Use extreme care when handling. Failure to do so can result in personal injury.

2. Wash the jar, lid, lid cap, and stainless steel blade in warm, soapy water before first use. Rinse thoroughly.
3. Wipe the motor base with a damp cloth.

WARNING: DO NOT IMMERSE THE MOTOR BASE IN WATER.

Operating Instructions

1. Place the motor base on a flat, clean, dry counter top or table.
2. Make sure the unit is unplugged.

JAR ASSEMBLY

1. Using the blade's collar to handle, place stainless steel blending blade into the base of the jar (See Figure 4). Holding the jar handle, screw the blade into the jar by turning it counterclockwise.



Fig. 3

1. 50 oz Tritan Jar
2. Stainless Steel Blades
3. Blade Collar



Fig. 4

2. Always check to be sure the blade collar is properly fitted into the jar before use.
3. To avoid spills, ensure that the lid is firmly secured to the jar. Press the lid down on the top portion of the jar until it rests firmly in place. Place the measuring cap into the center of the lid and twist clockwise to secure it safely in place. Use the measure cap to measure and add ingredients prior to commencing any operation.
4. Add ingredients into the jar.

NOTE: When blending, foods or liquids tend to expand as they rise up the side of the jar. Do not fill jar past its max line.

WARNING: Pay close attention while processing. Never operate the CRUX 7 Speed blender when the jar is empty.

IMPORTANT: Make sure the blade collar is properly attached and tightened in the base of the jar before adding food for processing.

IMPORTANT! Blending blade creates an airtight seal with the jar during processing.

Always check to be sure that the blade collar is properly fitted and tightened into the jar.
(See Figure 3.)

OPERATION

WARNING: Never overfill the jar. To avoid personal injury, leakage or damage to the CRUX 7 Speed Blender, make sure that ingredients do not surpass the max line.

1. Make sure the lid cap is in position in the lid.
2. Add the lid onto the jar. Press to seal. Check before blending.

WARNING: To avoid spills, make sure the lid is locked securely before pressing any SPEED or PRE-PROGRAMMED buttons.

3. After adding ingredients to the jar, press the ON/OFF function to turn the blender on.
4. Press the desired SPEED or PRE-PROGRAMMED button to begin processing.
The indicator light will illuminate.
5. When using the PULSE function, the indicator light will illuminate when pressed.
The blender will STOP operating and the light will turn off when the button is released.
6. When blending HIGH or LOW SPEED, press the ON/OFF button to STOP blending when desired consistency is reached. These functions will run for 1 minute if the user has not pressed the activated button to end operation.
7. The functions: PURÉE, LIQUEFY, ICE CRUSH, SMOOTHIE/AUTO CLEAN are PRE-PROGRAMMED and will STOP automatically when their cycle is complete. Simply press the active button (with illuminated indicator light) or the ON/OFF button to STOP when the desired consistency is reached. Check results and if necessary, stir in liquid, water, juice or stock to thin puréed food until the desired consistency is reached.

WARNING: Do not operate the motor continuously for more than 1 minute at a time.

8. After processing food in the jar, pull the lid up and off jar to remove.
The spouted jar makes pouring easy.

HINT! A small spatula is helpful for removing thicker processed foods.

9. Unplug the CRUX 7 Speed Blender when not in use and before cleaning.

Function Selection Guide

INGREDIENT/RECIPE	FUNCTION	DESCRIPTION
Pudding, Pie Filling, Custard	PULSE or LOW	Thick and creamy
Bread, Stale Bread, Crackers, Cookies (<i>1/2 inch pcs, 1 cup batches</i>)	PULSE or LOW	Coarse to fine crumbs
Nuts (<i>shelled, 12 cup or less at a time</i>)	PULSE or LOW	Coarse to fine chopped nuts, chopped nuts for baking
Nuts (<i>shelled, 12 cup or less at a time</i>) Homemade Nut Flours, Meals, Nut Butter	ICE CRUSH	Fine ground nut flours, nut meals. Fresh preservative-free nut butters
Mayonnaise, Salad Dressings, Salsas	LOW	Thick and creamy, blended and emulsified
Pancake/Waffle Batter, Omelets	LOW	Light and fluffy
Cream, Egg Whites	HIGH	Thick and frothy
Milk Shakes	HIGH	Smooth and creamy
Smoothies, Drinks	SMOOTHIE	Smooth, thick & creamy and health drinks
Vegetable Purée	PURÉE	Smooth and creamy
Crush Ice (<i>up to 10 cubes</i>)	ICE CRUSH	Coarse crush to snowy
Frozen Cocktails	ICE CRUSH	Thick and slushy
Dips, Appetizers	ICE CRUSH	Auto program is perfect for leafy recipes
Almond Milk, Coconut Milk, Soy Milk	LIQUIFY	Unfiltered for cooking. Filter for drinking
Fresh Fruit Drinks	LIQUIFY	Thick and pulpy

BLENDER NOTES:

- When using the PULSE function, the operation will STOP when the button is released.
- When blending HIGH or LOW SPEED, press ON/OFF button or the active speed to stop blending.
- Functions: PURÉE, LIQUEFY, ICE CRUSH, SMOOTHIE/AUTO CLEAN are PRE-PROGRAMMED and will STOP automatically when their cycle is complete. To interrupt function, press ON/OFF button to STOP.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact the customer service department for any unusual issues you may experience.

Care & Cleaning Instructions

CAUTION: Never immerse the motor base, plug or cord in water or any other liquid.

1. Always unplug the CRUX 7 Speed Blender before cleaning.
2. Rinse jar, lid, lid cap, and stainless steel blade collar immediately after processing to make cleanup easier.
3. Always use blade collar to handle when moving or adjusting blades.

CAUTION: Use extreme care when handling blades. Do not touch the blades with your fingers. The blades are very sharp and can cause injury if touched.

4. For quick clean-ups in between batches, fill the jar until the max line with clean, warm water. Press the AUTO CLEAN button. When the function is complete, the indicator light and the blender will turn OFF. Rinse jar and blade. Rinse lid and lid cap separately.
5. If necessary, soak blades in soapy water for 10 to 15 minutes. Use a small nylon bristle brush to remove processed food from the blade and the blade area.

CAUTION: Never use rough scouring pads or abrasive cleansers on any plastic or metal parts as the surface may be damaged.

6. The motor base may be wiped with a damp cloth or sponge. Dry thoroughly.

WARNING: DO NOT IMMERSE THE MOTOR BASE IN WATER.

Storing Instructions

1. Unplug and clean unit.
2. Store in original box or in a clean, dry place.
3. Never store the CRUX 7 Speed Blender while it is hot or plugged in.
4. Never wrap cord tightly around the appliance. Never place any stress on cord, especially where the cord enters the motor base, as this could cause the cord to fray and break.
5. There is a cord storage area in the back of the unit's base. Push the cord gently in that area for storage.

Troubleshooting

PROBLEM	CAUSE	SOLUTION
The blender motor rotates very slowly.	Jar is overloaded.	<ul style="list-style-type: none">• Remove some food from the jar and continue blending. Ensure that ingredients do not surpass the max line.• Add liquid to the jar and continue blending.
Ingredients are not mixing together well.	Heavier ingredients have fallen to the bottom.	<ul style="list-style-type: none">• If necessary, remove jar and shake ingredients to re-distribute. Continue blending.• If the purée is still not blended smooth, it may be necessary to add liquid to the jar and continue blending.
The blender has stopped operating.	The motor is overloaded and stopped functioning to prevent damage.	<ul style="list-style-type: none">• The blender has a resettable fuse. Unplug the unit and let it cool for 25 minutes. Reduce the load of the jar and clear any jams. Commence operation again as indicated in the operation section.

Recipes

Kale & Black Bean Dip

Makes 3 cups

- 1-1/2 cups fresh kale, stemmed, cut into 1" ribbons
- 1/2 cup fresh cilantro (may substitute flat leaf parsley)
- 1/4 red or white onion, chopped
- 1/2 cup salsa
- 1 (15.5 oz) can low-sodium black beans, drained & rinsed
- 1 large garlic cloves, coarsely chopped
- 1 tablespoon fresh lime juice
- 2 teaspoons ground cumin
- 1 teaspoon red chili powder
- salt and freshly ground black pepper to taste
- 1 cup chopped fresh tomatoes, to serve

1. Add the kale and cilantro to the jar first.
2. Press PULSE and release 2 or 3 times until the leaves are chopped into small pieces.
3. Add the remaining ingredients to the jar.
4. Place 1/2 can black beans into the jar and reserve the rest in a medium mixing bowl.
5. Add the remaining ingredients to the jar.
6. Press the ICE CRUSH button to begin processing. When finished, the blender will cease operation.
7. In a medium bowl, use a potato masher to crush the reserved beans. Do not over-mash. The chunkiness of the hand-mashed beans will thicken and add texture to the rest of the dip. Add the dip from the blender and mix well.
8. Serve topped with fresh chopped tomatoes. Great for serving with nachos.

White Bean & Spinach Avocado Dip

Makes: 2 cups

- 1-1/2 cups fresh spinach leaves
- 1/3 cup fresh cilantro (may substitute flat-leaf parsley)
- 1 (15-oz.) can cannellini beans, rinsed and drained
- 1 large avocado, seeded, peeled
- 1/2 lemon, peeled and zested
- 1/4 cup water
- 2 tablespoons extra-virgin olive oil
- 1 clove garlic, minced
- 1/2 teaspoon salt, plus extra, to taste
- 2 teaspoons ground cumin
- 8 dashes Tabasco sauce

1. Add the spinach and cilantro to the jar first.
2. Press PULSE and release 2 or 3 times until the leaves are chopped into small pieces.
3. Add the remaining ingredients to the jar.
4. Press the ICE CRUSH button to begin processing. When finished, the blender will cease operation. Add more water, if needed to process.
5. Season with salt and pepper.

Sunflower Kale Pesto

Makes: 3 cups

- 2 cups fresh kale, stems removed
- 1/2 cup fresh basil
- 2 large garlic cloves, chopped
- 1/4 cup unsalted roasted sunflower seeds
- 1/2 cup grated Parmesan or Pecorino cheese
- 1 lemon, juiced and zested
- 1/2 teaspoon Kosher salt, to taste
- 2 tablespoons water
- 1/2 cup extra-virgin olive oil, plus more if needed

1. Add the kale and basil in small handful portions into the jar.
2. Press PULSE and release 2 or 3 times until the leaves are chopped into small pieces. Keep adding a handful of kale and basil until they are roughly chopped.
3. Add the remaining ingredients to the jar in the order listed.
4. Press the SMOOTHIE button to begin processing. When finished, the blender will cease operation.

NOTE: If pesto is too thick, add water or olive oil and mix well.

Antioxidant-Rich Super Blue Juice

Makes 3 cups

- 2 ice cubes, if a thicker smoothie is desired
- 1 cup frozen blueberries
- 1 fresh pear, quartered
- 1 orange, peeled and quartered
- 1 lime, juiced and zested
- 1/2-inch piece of ginger, peeled
- 1 tablespoon organic chia seeds
- 1/2 cup water

1. Add the ingredients to the jar in the order listed.
2. Press the SMOOTHIE button to begin processing. When finished, the blender will cease operation. Add more water, if needed to process.

Ginger Carrot Salad Dressing

Makes: 1-1/2 cups

- 3 medium carrots, cut into chunks
- 1 shallot, peeled, cut in half
- 2-inch piece ginger root, peeled
- 2 tablespoons red balsamic vinegar
- 1 tablespoon roasted sesame seed oil
- 4 tablespoons extra-virgin olive oil
- 6 tablespoons water

1. Add the ingredients to the jar in the order listed.
2. Press the ICE CRUSH button to begin processing. When finished, the blender will cease operation. Add more water, if needed to process.

Quick Recovery: Spinach Detox

An after-workout drink

Makes: 3-1/2 - 4 cups

- 1-inch ginger, peeled, quartered
- 1-1/2 crisp apples, cut into eighths (unpeeled, uncored)
- 1 cup red grapes, seedless
- 2 tablespoons blue agave syrup
- 1 lemon, peeled
- 1 cup fresh spinach
- 1/2 cup pineapple juice, cold
- 1/2 cup water, cold

1. Add the ingredients to the jar in the order listed.
2. Press the HIGH button to begin processing.
3. Blend until smooth. Press the ON/OFF button to STOP blending when the desired consistency is reached.

Energy Revival

Servings: 2 - 3

- 3 to 4 ice cubes
- 2 ripe bananas
- 2 cups fresh pineapple
- 1 small cucumber, cut in half
- 1-1/2 cups coconut water
- 1 lime, juiced and zested
- 1 scoop vanilla protein powder
- 2 tablespoons vanilla yogurt

1. Add all ingredients to the jar.
2. Press the LIQUIFY button to begin processing. When finished, the blender will cease operation.

Creamy Green Empress Salad Dressing

Makes: 3 cups

- 1 cup (large handful) fresh kale, stems removed.
- 1/2 cup flat-leaf parsley
- 3 garlic cloves, peeled
- 3 tablespoons brown mustard
- 4 tablespoons capers
- 2 tablespoons caper brine, more to taste
- 1/2 teaspoon salt, more to taste
- 1/4 teaspoon ground black pepper
- 1/4 cup Greek yogurt, may substitute nonfat
- 1/2 cup cottage cheese, may substitute low-fat
- 1 ripe avocado, cut into chunks
- 1/4 cup fresh tarragon
- 1/4 cup fresh dill
- 2 scallions, chopped
- 1/2 cup extra virgin olive oil
- 1/4 cup water, more to thin

1. Add the kale and parsley to the jar first.
2. Press PULSE and release 2 or 3 times until the leaves are chopped into small pieces.
3. Add the remaining ingredients to the jar in the order listed.
4. Press the LOW button to begin processing.
5. Blend for 20 seconds or until smooth. Press the ON/OFF button to STOP blending when the desired consistency is reached. More water can be added slowly if mixture needs to be thinner.

Energy Booster Chocolate Banana Chia Pudding

Serves 2 - 3

- 1 cup coconut or almond milk
- 2 tablespoons cocoa powder
- 2 tablespoons organic blue agave, optional
- 6 dried dates, pitted
- 1 banana
- 1/2 teaspoon instant coffee crystals
- 4 tablespoons chia seeds

1. Add all ingredients except chia seeds to the jar.
2. Press the LIQUIFY button to begin processing. When finished, the blender will shut itself OFF.
3. Pour blended mixture into a covered storage bowl and add chia seeds.
4. Stir well every 5 minutes for 20 minutes.
5. Add the cover to the bowl and refrigerate 2 hours to overnight.

Variation: substitute instant coffee with 1/2 fresh vanilla bean, cut into pieces.

Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty.

Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

How To Obtain Warranty Service:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.

CRUX

For customer service questions or comments

1-866-832-4843

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