

# CRUX

## **Cordless Immersion Blender Instruction Manual**

Styled for Life  
Designed & Engineered in New York City

**Thank You for choosing**  
**CRUX**

We hope your new CRUX  
small kitchen appliance will add  
sleek elegance to your kitchen

## Table of Contents

Important Safeguards.....	2-4
Additional Important Safeguards.....	5
Notes on the Plug.....	5
Electric Power.....	5
Getting to Know Your CRUX Immersion Blender.....	6
Before using the CRUX Immersion Blender for the first time.....	6-7
Operating Instructions.....	7
To Assemble And Disassemble The Attachments.....	8
Charging Instructions.....	9
Cleaning and Maintenance.....	9-10
Storing Instructions.....	10
Recipes.....	11-13
Warranty.....	14-15

# IMPORTANT SAFEGUARDS

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

1. **Read all instructions.**
2. To protect against electrical shock, do not immerse the mains cord, the plug, or the motor housing in water or any other liquid.
3. Blender will be battery powered.
4. Before charging, check that the voltage power corresponds to the one shown on the charger nameplate.
5. Never charging with a damaged charger.
6. When charging, never let cord hang cover edge of table or counter. Do not allow the cord to hang over the edge of a table or counter, or touch hot surfaces.
7. When charging, do not let cord contact hot surface, including the stove.
8. This appliance should not be used by children and care should be taken when used near children.
9. Ensure fingers are kept well away from moving parts.
10. Use a tall container and make small quantities at a time to reduce spillage.
11. Do not use the appliance for other than its intended use.
12. The use of accessories not recommended by the manufacturer may cause fire, electrical shock, or injury.
13. Never turn the power on unless the appliance is properly assembled.
14. Remove the blade before cleaning. And handle it carefully for it is extremely sharp.

15. Use only with the charger provide with the appliance. Do not attempt to use this charger with any other product. Likewise, do not attempt to charge this appliance with any other charger.
16. Do not incinerate this appliance even if it is severely damaged.  
The batteries can explode in a fire.
17. Repairs or the replacement of the mains cord must only be done by authorized service personnel or a similarly qualified person in order to avoid a hazard.
18. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.
19. Blades are sharp. Handle carefully.
20. When the appliance is not in use and before cleaning, unplug the appliance from the outlet
21. The appliance cannot be used for blending hard and dry substance, otherwise the blade could be blunted.
22. Rechargeable battery must be recycled or disposed of properly.
23. Do not operate the appliance for other than its intended use.
24. Do not use outdoors.
25. Save these instructions.
26. Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
27. Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.
28. Do not allow children to use the blender without supervision.
29. The blender is only to be used with the stand provided.
30. CAUTION: Ensure that the blender is switched off before removing it from the stand.

31. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
32. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
33. Appliances 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 the appliance in a safe way and if they understand the hazards involved.
34. Children shall not play with the appliance.
35. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, or damage to the mixer.
36. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
37. Keeps hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used but must be used only when the unit is not running.
38. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number 1-866-832-4843 for information on examination, repair, or adjustment.
39. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.

**FOR HOUSEHOLD USE ONLY  
SAVE THESE INSTRUCTIONS**

# ADDITIONAL IMPORTANT SAFEGUARDS

## **NOTES ON THE CORD**

Do not use an extension cord. Plug charger directly into an electric outlet.

The appliance should only be used with the battery charger/base model packaged with the appliance or those battery charger/base models recommended by the manufacturer and evaluated for use with the product.

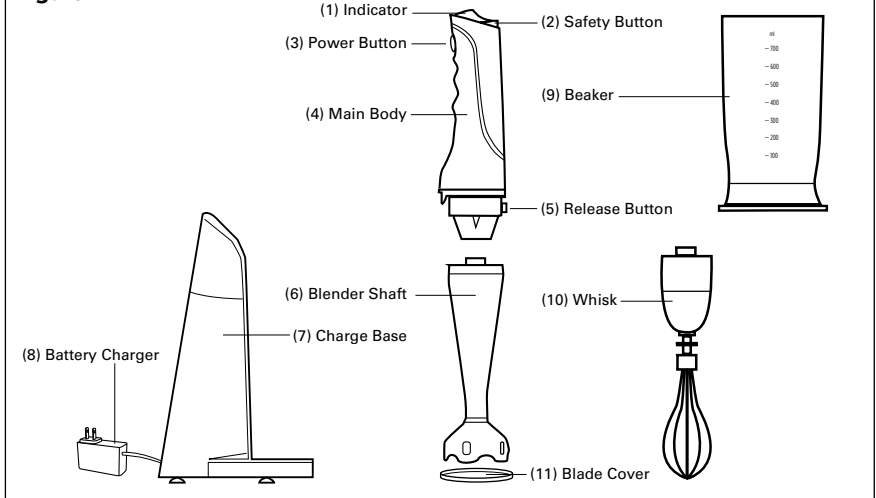
## **ELECTRIC POWER**

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.

# Getting To Know Your CRUX Immersion Blender

Product may vary slightly from illustration

**Figure 1**



## Before Using The CRUX Immersion Blender For The First Time

1. Remove all packaging material and clean the blade as described in the chapter “Cleaning”.
2. Wash the blending shaft and the whisk attachment in soapy water.  
Rinse and dry thoroughly.

**CAUTION:** Do not touch blades. The blending shaft attachment is very sharp. Use extreme care when handling. Failure to do so can result in personal injury.

When the battery indicator(1) LED flashing in red and blue, the unit will stop working to avoid overheating, please allow cool for about 1 hour



3. The housing may be wiped with a damp cloth.

**CAUTION:** Do not immerse motor housing in water or other liquids.

**CAUTION:** When the battery indicator LED (1) display is red, it indicates the appliance has a low battery. You shall recharge it by placing the charge base (7) and connect the power outlet for charging.

**NOTE:** The included battery pack is semi-charged.

**CAUTION:** DO NOT PLACE FINGERS ON BLENDING BLADE. The blades are very sharp

Before use, ensure that you fully charge the included battery pack completely prior to using for the first time.

## Operating Instructions

**IMPORTANT: Blades are very sharp, handle with care. Ensure the immersion blender is unplugged from the power outlet before assembling or removing attachments.**

1. To assemble the detachable blending shaft to the motor handle, align the arrows on the blending shaft and motor handle. Once aligned, press and hold the button above the arrow on the motor handle and connect the detachable blending shaft and motor handle together. Release the button once connected. (See Figure 2)
2. Lower the cordless blender into food and firmly press down on the POWER (⏻) button and the LOCK Button (🔒) located at the top of the motor handle simultaneously in order to begin blending.

**NOTE:** Always hold the immersion blender straight in a upright position to ensure no ingredients being blended splash over.

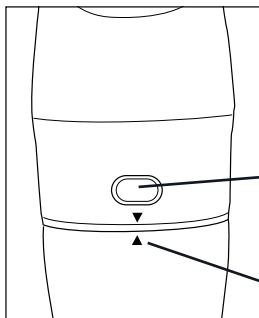
3. When finished processing, stop the cordless blender by releasing the POWER (⏻) button and the LOCK (🔒) on the back of the motor handle.
4. To disassemble, press and hold the button above the arrow on the motor handle and detach blending shaft from the motor handle. Release the button once. (See Figure 3)

**CAUTION:** Make sure the level of liquid or food in the container is below the joint of the blender, as this could cause an electric shock.

## To Assemble And Disassemble The Attachments

**Figure 2**

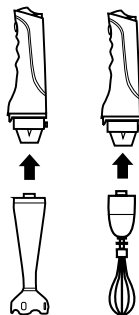
### **Assembly**



Front View

Keep this button pressed when inserting the blender shaft or the whisk into the main body.

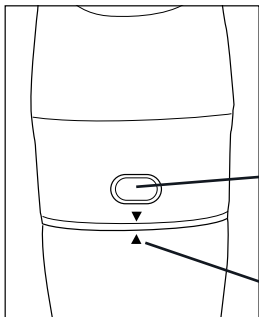
Always make sure both arrows are aligned.



Side View

**Figure 3**

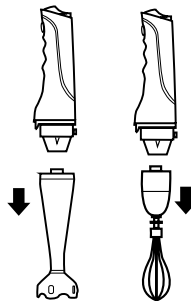
### **Disassembly**



Front View

Keep this button pressed when removing the blender shaft or the whisk from the main body.

Always make sure both arrows are aligned.



Side View

## Charging Instructions

1. If the battery indicator (1) LED is display red, you must stop operating for recharging.
2. Press the release button (5), separate the blender shaft (6) from the appliance. Insert the Main Body into the charge base (7). Then plug the charger into the power outlet. (See Fig.4) The battery indicator will flashing red, when the battery indicator led shines permanently red and don't flashing, It means the battery is fully charged.
3. After every usage, place the appliance back onto the charge base for recharging.
4. After charging, unplug the charger, remove the Main Body from the charge base, and assemble the blender shaft and continue operating.

The batteries are protected against deep discharge. A completely discharged appliance has to be charged for at least 15 minutes before it can be used for an appliance.

**WARNING:** The blender blade is very sharp, when Main Body is working, do not touch it.

**CAUTION:** Due to its design, this product is not suitable for prolonged use. To avoid the handle becoming uncomfortably hot, use the product in short bursts and allow to cool as necessary.

## Cleaning and Maintenance

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

1. Unplug the appliance and remove the detachable blending shaft or whisking attachment.
2. Wash the detachable blending shaft or whisk attachments under running water, without the use of abrasive cleaner or detergent. When finished cleaning the detachable blending shaft or whisk attachment, place it upright so that any water that may have got into, can drain out. The blending shaft is dishwasher safe; on top rack only.

**NOTE:** Do not soak the detachable blending shaft or whisk attachment in water for a long period of time because overtime the lubrication on the bearings may wash away.

3. Wipe the motor housing and the charging base with a damp cloth. Never immerse it in water for cleaning as electric shock may occur.
4. Dry thoroughly.

**CAUTION:** Blades are very sharp, handle with care.

**TIP:** For quick cleaning between processing tasks, hold the immersion blender in a cup half filled with water and turn on for a few seconds.

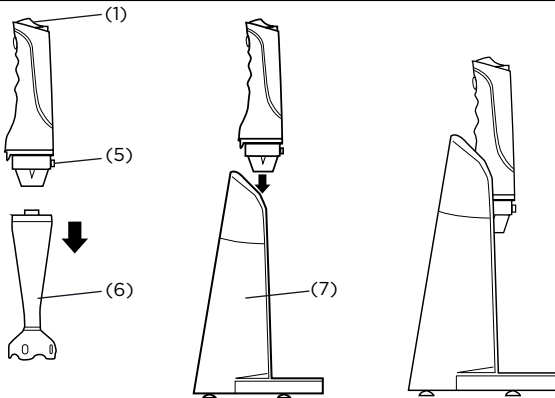
## Storing Instructions

1. Unplug and clean unit.

**CAUTION:** Blades are sharp. Handle carefully.

2. Never store unit while it is still plugged in.
3. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

**Figure 4**



## Recipes

### Mayonnaise

- 1 large egg
- 1 cup light tasting Olive Oil
- 2-3 teaspoons of lemon or lime juice (about half of a lemon/lime)
- A generous pinch of salt

Place all the ingredients into a jar and using the blending shaft run on Low until the mixture starts thickening. Process for 5 more seconds using a gentle up and down motion until the desired consistency is reached.

### Hollandaise Sauce

- 2 egg yolks
  - 2/3 tablespoon water
  - 2/3 tablespoon fresh lemon juice
  - 4-5 1/3 ounces very soft unsalted butter
  - Cayenne pepper, salt to taste
  - White pepper to taste
1. Whisk the yolks, water, and lemon juice in a saucepan until the mix becomes thick and pale. Set the pan over moderately low heat and continue to whisk at low speed. Make sure to reach all angles of the bowl. To prevent over cooking, move the pan frequently off the burner for a few seconds, and then back on. Sit the pan on cold water to lower the temperature, if needed.
  2. As they cook, the eggs will become frothy, increase in volume, and then thicken. Keep whisking on low speed and remove from the heat when you can see the bottom of the pan through the streaks of the whisk and the eggs are thick and smooth.
  3. Add a spoonful of soft butter and whisk constantly to incorporate each addition. As the emulsion forms, you may add the butter in slightly larger amounts and whisk until fully absorbed. Continue incorporating butter until the sauce has thickened to the desired consistency.
  4. Season lightly with salt, pepper, and a dash of cayenne pepper. Whisk well. Taste and adjust the seasoning. Add droplets of lemon juice if needed.

## Recipes

### Meringue

- 4 egg whites, at room temperature
  - Pinch salt (or cream tartar)
  - 1 cup of caster sugar
1. Preheat oven to 120°C (248F). Measure and prepare all your ingredients in advance. Line 2 large baking trays with non-stick baking paper.
  2. Separate the egg white from the yolks. Place the egg whites and the salt in a large and dry mixing bowl. Use the whisk attachment on the immersion blender to whisk the egg whites until soft peaks form. Add the sugar gradually, a spoonful at a time, and just combine.
  3. After all the sugar has been added, continue to whisk until the mixture is very thick and glossy. The sugar has to be dissolved and a long trailing peak should form when the whisk is lifted. Do not overbeat. Spoon the mixture onto the lined trays to form the meringues. Place the tray in the oven and reduce the temperature to 90°C (194F). Leave the oven on for 1 1/2 hours or until the meringues are crisp and sound hollow when tapped on the base. Turn the oven off and allow the meringues to cool in the oven for 4 hours. Remove from the oven if they start turning brown.

### Strawberry Vanilla Cake in a Mug

- 1 tablespoon butter, softened
  - 1 large egg
  - 1/2 teaspoon vanilla extract
  - 2 tablespoons granulated sugar
  - 1/4 cup all-purpose flour
  - 1 teaspoon baking powder
  - 1/2 teaspoon cinnamon
  - 3 tablespoons strawberries, diced
  - Sprinkle of confectioner's sugar
1. In a medium bowl, combine all ingredients (except strawberries). Whisk in high until batter is just smooth, but do not overmix. Gently fold in the strawberries.
  2. Spray a 12oz; microwave-safe mug with cooking spray and pour the mixture into the mug. Fill half of the cup so there is enough space for the cake to rise.
  3. Microwave on high for 75 to 90 seconds, or until done. Sprinkle confectioner's sugar on top and enjoy.

## Recipes

### Broccoli cheese soup

- 2 cups of broccoli cuts
  - 3 tablespoons of butter
  - 1/2 cup of diced onion
  - 1 clove garlic, minced
  - 2 cups of chicken stock (use vegetable stock if preferred)
  - 4 oz of American cheese, cubed
  - 4 oz of cheese sauce
  - 1 cup of milk
  - 1/4 tbsp. garlic powder
  - 1/3 cup of cornstarch
1. In a large pot, melt the butter over low-medium heat. Add the diced onion, garlic and stir occasionally until the onion becomes transparent. Add broccoli and chicken broth; let it simmer until the broccoli is tender.
  2. While the broccoli is cooking; whisk the milk, the garlic powder and the cornstarch in a separate bowl until a uniform, lump free sauce is reached. Heat the mixture for 20 seconds in the microwave. Set aside.
  3. Reduce the heat, add the American cheese as well as the cheese sauce. Stir constantly until the cheeses have melted.
  4. Remove the pot from the stove and using the immersion blender puree the soup to desired consistency. Add the milk mixture to the soup until the desired consistency is reached.

## 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

For Recipes and Cooking tips  
[cruxkitchen.com](http://cruxkitchen.com)

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