

CRUX[®]

**5.3QT STAND MIXER
Instruction Manual**

Designed in New York City

THANK YOU FOR CHOOSING

CRUX[®]

LIVE AND EAT COLORFULLY.

We believe cooking is an act of self expression, so we've created a collection of mood boosting hues as colorful and expressive as you are. Whether making a weeknight meal for the family or whipping up tasty treats for your friends, our artfully designed collection allows you to do you in the kitchen.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. **READ ALL INSTRUCTIONS.**
2. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
4. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
5. To protect against risk of electrical shock, do not put cord, plug, or Stand Mixer body in water or other liquid.
6. To disconnect, turn the speed control dial counter-clockwise to the (0) OFF position; then remove plug from wall outlet. Always make sure the Stand Mixer is OFF before putting on or taking off parts, before cleaning and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
7. Check to be sure the speed control dial is in the (0) OFF position before plugging cord into wall outlet.

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8. Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from attachments during operation to reduce risk of injury to persons and/or damage to Stand Mixer. Do not attempt to defeat any safety interlock mechanisms.
 9. Remove all attachments from the Stand Mixer before cleaning.
 10. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
 11. Do not place on or near a hot gas or electric burner, or in a heated oven.
 12. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service.

**NOTE: DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF.
THIS WILL VOID THE WARRANTY.**

13. The use of attachments not recommended or sold by the appliance manufacturer for use with this Stand Mixer may cause fire, electric shock, or injury.

IMPORTANT: Use ONLY the mixing bowl included with this Stand Mixer. The use of any other non-fitting bowl may cause spills or damage to property or damage to the appliance.

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14. Do not use outdoors.
 15. Do not use appliance for other than intended purpose.
WARNING: Do not overfill the mixing bowl. Do not fill more than half full. Maximum bowl capacity is 10 cups.
 16. Container must be properly in place before operating appliance.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY



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.

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3. If this appliance begins to malfunction during use, immediately turn the speed control dial counter-clockwise to the (O) OFF position 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 Stand Mixer in an unstable position

WARNING: To avoid spills, make sure the stainless steel bowl is properly locked in place on the base and the splash shield is centered over the bowl before turning the speed control dial.

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

- a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
 - 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
 - 3) The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over.

PLASTICIZER WARNING

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



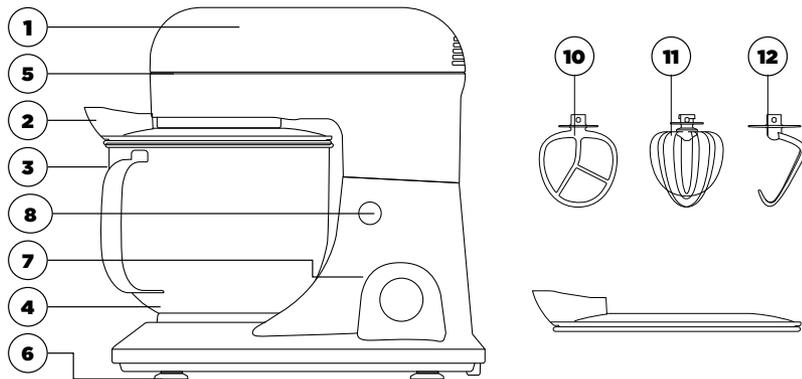
ELECTRIC POWER

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.

MANUAL THERMAL PROTECTOR

This product is equipped with a Manual Resettable Thermal protector to protect the motor. If the motor shuts down, turn the Speed Control Dial to the (O) OFF position, and then unplug the stand mixer. Let the unit rest for approximately half an hour . Once the resetting period has elapsed, plug the power cord back into the outlet and turn the Speed Control Knob to the desired setting to continue.

Getting to Know Your 5.3 Qt. Stand Mixer



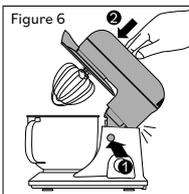
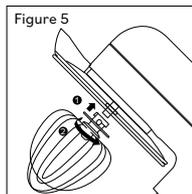
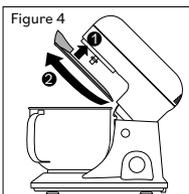
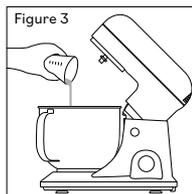
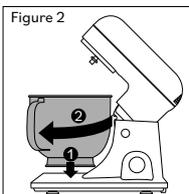
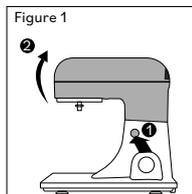
1. Stand Mixer Head
2. Splash Shield with Filler Hole
3. 5.3 Qt. Stainless Steel Mixing Bowl with Handle
4. Mixing Bowl Base
5. Motor Base
6. Non-Skid Feet
7. Speed Control Dial with (0) OFF, Speeds 1-12
8. Head Tilt Button
9. Polarized Plug (not shown)

Attachments

10. Beater
11. Balloon Whisk
12. Dough Hook

Before Using for the First Time

1. Always unplug Stand Mixer and check to make sure the speed control dial is in the (0) OFF position before inserting or removing attachments.
2. Wash mixing bowl and attachments in warm, sudsy water, rinse and dry.
3. **Raise the mixer head.** Firmly press the head tilt button to release and lift the Stand Mixer head. (Fig. 1)
4. **Lock mixing bowl onto the base.** Insert the base of the mixing bowl into the bowl rest and turn clockwise until it is locked securely in place. (Fig. 2)
5. **Add ingredients to the mixing bowl.** (Fig. 3)
6. **Attach the splash shield.** Grasp the splash shield (use the filler hole as a handle) and fit the opening over the locking pin on the mixer head. Turn the splash shield clockwise until it locks into place. (Fig. 4)
7. **Lock attachment onto the attachment shaft.** Push attachment up onto attachment shaft and turn counter-clockwise until securely locked. (Fig. 5)
8. **Lock mixer head down into working position.** Press the head tilt button while pressing the Stand Mixer head down into the bowl until it locks securely into working position. (Fig. 6)
9. Your Stand Mixer is now ready for use.





Operation

1. Make sure the speed control dial is in the (0) OFF position; with the mixing bowl, selected attachment (see Mixing Guide) and splash shield locked into position.
2. Plug the cord into a 120V AC electrical outlet.
3. Turn the speed control dial from 0 to 1 to 4 to begin mixing at low speeds. Gradually turn the speed control dial to higher speeds as needed.
4. When mixing is complete, turn the speed control dial to (0) OFF.
5. Unplug the Stand Mixer when not in use and before cleaning.
6. Firmly press the head tilt button to raise Stand Mixer head .
7. **To remove any attachment**, push the attachment shaft up into the mixer head, then turn the attachment clockwise to unlock and release. Pull the attachment straight down and off the shaft.
8. **To remove the splash shield**, firmly grasp and turn the shield counter-clockwise to unlock and remove from the motor head.

Mixing Guide

The following mixing guide is a suggestion for selecting attachments and mixing speeds. Begin mixing on Speed 1 and increase to desired speed, depending on the desired consistency.

Attachment	Speed	Operation	Food
Beater	1 - 6	Stir	Instant Pudding, Mousse
	1 - 8	Fold	Cakes (boxed mixes or scratch)
	1 - 12	Mix	Dough (medium weight dough), Pancake Batter
Balloon Whisk	8 - 12	Cream	Frosting
	8 - 12	Beat	Whipped Cream, Eggs (whole, yolks, whites)
	8 - 12	Whip	Egg Whites
Dough Hook	1 - 3	Knead	Bread, Short Crust Pastry, Pasta

Mixing Tips

- When mixing most batters, especially cake and cookie batters, add:
 - 1/3 dry ingredients
 - 1/2 liquid ingredients
 - 1/3 dry ingredients
 - 1/2 liquid ingredients
 - 1/3 dry ingredients

Use slow stirring speeds until ingredients are blended. Gradually increase speeds until the desired consistency is achieved.
- When using add-in's (chips, chunks, nuts, raisins) fold in during the last stages of mixing. Check to be sure the batter is thick enough to prevent fruits and nuts from sinking to the bottom of the bake pan.
- Dust sticky fruits or fresh fruits in flour or confectioner's sugar for better distribution in the batter.
- Always begin mixing using the lower speeds until the ingredients are thoroughly combined.
- Use the filler hole in the splash shield to add liquid or smaller ingredients while the Stand Mixer is in operation.
- Mixtures containing large amounts of liquid ingredients should be mixed at lower speeds to avoid splashing. Increase speed only after the mixture has thickened.
- When mixing thin batters, use medium speeds.
- Stop the Stand Mixer periodically to scrape down the sides of the mixing bowl with a spatula.



Beater Tips

Use the Beater for normal to heavy mixtures.

- Cakes & Cookies
- Biscuits
- Creamed Frostings
- Mashed Potatoes
- Pie Pastry
- When preparing thick batters, butter or margarine should be at room temperature.
- Add ingredients one at a time, thoroughly mixing after each addition.
- Add flour one cup at a time.
- If the Stand Mixer seems to struggle, increase the speed setting.



Balloon Whisk Tips

Use the Balloon Whisk to incorporate air.

- Sponge Cakes
 - Egg Whites
 - Mayonnaise
 - Heavy Cream
 - Boiled Frostings
 - Do not use the whisk for mixing thick mixtures, such as dough, fudge, or mashed potatoes.
 - Your Stand Mixer is designed to whisk a minimum of 3 large eggs, 6 large egg whites or yolks and a maximum of 15 large eggs, 15 large egg whites or yolks.
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Dough Hook Tips

Use the Dough Hook to mix & knead yeast doughs.

- Breads & Rolls
- Pizza Dough
- Pastry
- Pasta
- Stop the Stand Mixer periodically to scrape down the sides of the mixing bowl with a spatula.
- Add flour one cup at a time.
- For making dough (bread, pizza), maximum 5 cups flour.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

Care & Cleaning Instructions

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

1. Before cleaning, turn the speed control dial to (0) OFF, then unplug from outlet
2. The Stand Mixer mixing bowl, splash shield, beater, balloon whisk and dough hook are top rack dishwasher-safe.
3. Wipe the mixer head, motor base and body of the Stand Mixer with a damp cloth or sponge and dry thoroughly.

CAUTION: To avoid surface damage, never use rough scouring pads or abrasive cleansers on any plastic or metal parts.

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 Stand Mixer 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.

Troubleshooting

A utensil is accidentally caught in an attachment.

- Quickly turn the speed control dial to (0) OFF, then unplug from outlet.
- Clear the obstruction
- Allow the motor to cool for 5 minutes before continuing.

The Stand Mixer motor stalls.

- Quickly turn the speed control dial to (0) OFF, then unplug from outlet.
- Reduce the amount of mixture in the bowl
- Allow the motor to cool for 5 minutes before continuing.

Food is not mixed.

- Place liquid ingredients into the mixing bowl before adding dry ingredients.
- Stop the Stand Mixer periodically to scrape down the sides of the mixing bowl with a spatula.
- Increase speed.

**Food splatters during mixing.**

- Mixtures containing large amounts of liquid ingredients should be mixed at lower speeds to avoid splashing. Increase speed only after the mixture has thickened.
- Splash shield is not in place. Make sure splash shield is properly attached before turning the speed control dial.

Stand Mixer travels on the counter top during mixing.

- Reduce mixing speed.
- Reduce quantity of ingredients in the mixing bowl.
- Make sure countertop is clean to allow the non-skid feet to grip the countertop and reduce or eliminate any Stand Mixer movement.

The Stand Mixer stop working during mixing.

- Turn the Speed Control Dial to the (O) OFF position, and then unplug the stand mixer
- Let the unit rest for approximately half an hour
- plug the power cord back into the outlet and turn the Speed Control Knob to the desired setting to continue



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



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