



**6QT Programmable Slow Cooker
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

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IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.

2. Do not touch hot surfaces. Use handles or knobs.
Use potholders when removing lid or handling hot containers.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. 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 appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning.
Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or for electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
CAUTION: To protect against damage or electric shock, do not cook in the base unit. Cook only in the stoneware pot provided.
13. To disconnect, press the POWER button, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Avoid sudden temperature changes, such as adding refrigerated foods into a heated stoneware pot.
16. Do not use stoneware pot or tempered glass lid if chipped, cracked, or severely scratched.

FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

1. Intended for countertop use only.
2. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
3. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
4. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately.
DO NOT REACH INTO THE WATER!
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
6. Do not leave this appliance unattended during use.
7. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!

8. The cord to this appliance should be plugged into a 120V AC electrical wall outlet.
9. Do not use this appliance in an unstable position.
10. Never use the stoneware pot on a gas or electric cooktop, in a heated oven, or on an open flame.
11. Lift off lid carefully to avoid scalding, and allow water to drip into stoneware pot.
CAUTION: To protect against damage or electric shock, do not cook in the base unit. Cook only in the stoneware pot provided.

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 (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from 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.

Life is Busy

Keep it simple in the kitchen with CRUX. Committed to efficiency, ease of use, and sleek design, our entire line of appliances was developed to make your life simpler. High quality products that get the job done, all while looking great on your countertop. It's never been easier to cook, host, or take on culinary adventures.

Life is busy. So, we've reinvented the slow cooker to solve your meal woes while looking sleek and edgy with its unique black stainless steel design.

Prep, set, and walk away—it's that easy. And, it holds up to six quarts of food perfect for family sized meals. When complete, it automatically switches to warming mode, leaving food ready-to-serve but not overcooked. A tempered glass lid for added safety with a functional lid rest that allows you to serve directly from the pot – less dishes to wash up.

The CRUX 6QT Programmable Slow Cooker with its trendy and easy to use LCD screen and dishwasher safe parts are just a few more reasons that the slow cooker is a necessity for every modern kitchen. Let CRUX make it easy on you. **Minimal effort. Huge flavor.**

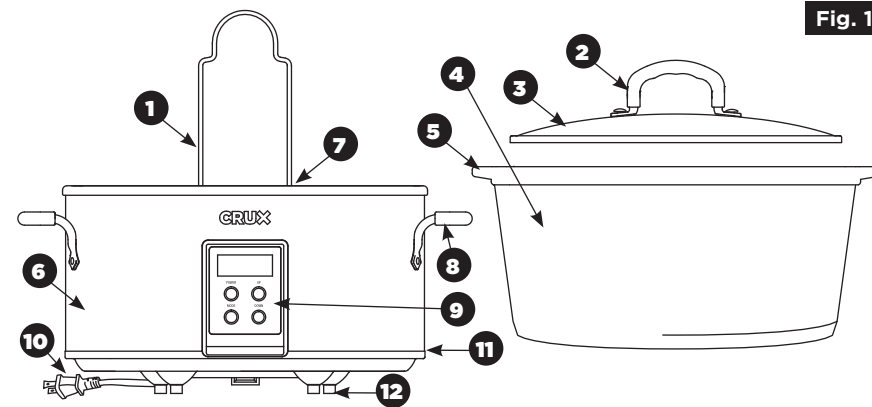


Fig. 1

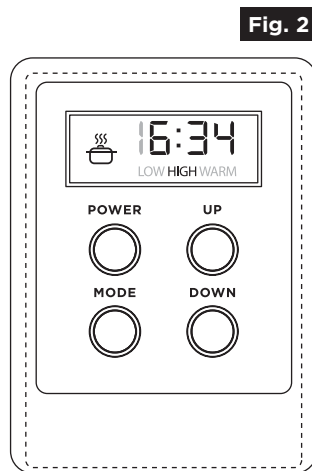
Getting To Know Your CRUX 6QT Programmable Slow Cooker

Product may vary slightly from illustration

- | | | |
|--------------------------|---|---------------------------|
| 1. Lid Rest | 6. Base Unit | 9. Control Panel |
| 2. Lid Handle | 7. Lid Rest Insertion Holes (not shown) | 10. Polarized Plug |
| 3. Tempered Glass Lid | 8. Cool Touch Base Handles | 11. Cord Wrap (not shown) |
| 4. Stoneware Pot | | 12. Non-Skid Feet |
| 5. Stoneware Pot Handles | | |

Control Panel

- **TIMER DISPLAY.** Backlight digital count down timer displays remaining LOW, HIGH or WARM time.
- **COOKING ICON.** Whenever the CRUX 6QT Programmable Slow Cooker is in LOW or HIGH mode, the cooking icon will appear on the left side of the screen. When the Slow Cooker counts down to 00:00, is in WARM mode, or has been manually turned OFF, the cooking icon will disappear.
- **POWER Button.** Press to begin or to cancel cooking.
- **MODE Button.** After the POWER button is pressed, the CRUX 6QT Programmable Slow Cooker will default to LOW mode and 08:00 will appear on the display. Press MODE to change to HIGH or WARM. The auto-programmed TIME and LOW, HIGH, or WARM mode will be displayed.
- **LOW, HIGH or WARM Cooking Mode.** Cooking mode is displayed whenever the CRUX 6QT Programmable Slow Cooker is in use.
- **UP or DOWN Buttons.** Use the UP or DOWN buttons to adjust the programmed or remaining HIGH, LOW or WARM slow cooking times, from 00:00 to 20:00 hours in 30 minute increments.



Before Using for the First Time

1. Carefully unpack your CRUX 6QT Programmable Slow Cooker and wash the stoneware pot and glass lid in warm, soapy water.
2. Insert the lid rest into the insertion holes on the back of the base unit. (See Figure 1.) Check to make sure lid rest is securely attached.
3. It is necessary to operate the CRUX 6QT Programmable Slow Cooker one time before cooking food in the stoneware pot. Pour 4 cups of water into the stoneware pot and place it inside the base unit. Cover with the glass lid.
4. Plug cord into a 120V AC outlet. The timer display and cooking icon will flash.
5. Press the POWER button.
NOTE: After the POWER button is pressed, the CRUX 6QT Programmable Slow Cooker will default to LOW mode; the cooking icon will animate; LOW and 08:00 hours will appear on the timer display.
6. Press the MODE button until HIGH and the default cook time 04:00 hours appears on the timer display.
7. Press and hold the DOWN button until 00:30 minutes appears on the timer display. CRUX 6QT Programmable Slow Cooker will begin to heat.
NOTE: You will notice a slight odor; this is normal and should quickly disappear.
8. After 30 minutes, the CRUX 6QT Programmable Slow Cooker will automatically advance to WARM. Press the POWER button and unplug the CRUX 6QT Programmable Slow Cooker. Allow the unit to cool.
9. Wearing oven mitts, remove the tempered glass lid. Grasp the stoneware pot handles carefully to lift and remove the stoneware pot from the base unit; discard water from the stoneware pot.
10. Rinse stoneware pot, dry thoroughly and replace inside the base unit for future use.

Stoneware Pot Care

Like any ceramic, the stoneware pot may crack or break if not properly handled.

To prevent damage, handle with care!

WARNING: Failure to follow these instructions can cause breakage resulting in injury or property damage.

- ALWAYS USE POT HOLDERS OR OVEN MITTS WHEN HANDLING HOT STONEWARE.
- DO NOT place hot stoneware pot on counter top. Use a protective trivet.
- DO NOT place stoneware pot on any range top burner, under a broiler, microwave browning element, or in a toaster oven.
- DO NOT strike utensils against rim of stoneware pot to dislodge food.
- DO NOT use stoneware pot to pop corn, caramelize sugar, or make candy.
- DO NOT use abrasive cleaners, scouring pads, or any object that will scratch the cookware or accessories.
- DO NOT use or repair any pot or lid that is chipped, cracked, or broken.
- DO NOT use stoneware pot for reheating foods or for general food storage.
- Always place foods into the stoneware pot at room temperature; then place pot into the base unit before turning unit ON.
- NEVER heat the stoneware pot when it is empty, as it will crack the pot.

Tempered Glass Lid Care

WARNING: To prevent cracking or breaking of the glass lid, which may cause personal injury, glass lid should be treated with special care.

CAUTION: Glass lid may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the glass lid.

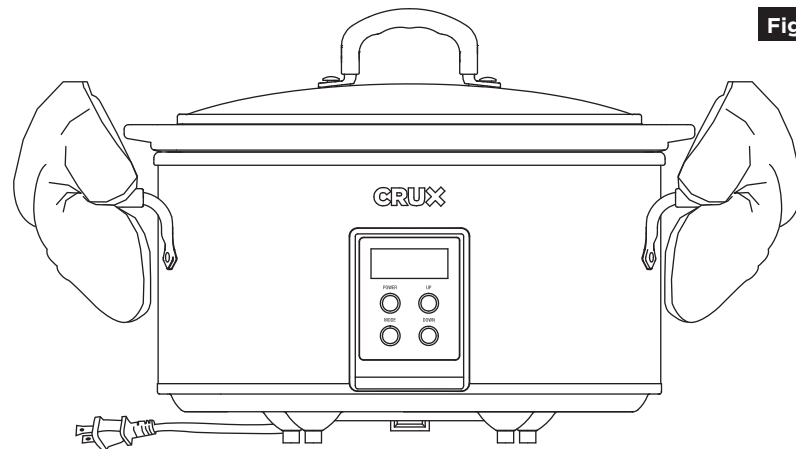
- **KEEP GLASS LID AWAY FROM** broiler, microwave oven, hot stovetop burners, in a heated oven, oven heat vents. If glass lid has been utilized in any of these locations, do not use it again, even if there are no signs of damage.
- **IF GLASS LID BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT. Discard it. ALWAYS LET GLASS LID COOL** on a dry, heat-resistant surface before handling. Do not place it on cold or wet surfaces, as this may cause it to crack or shatter.
- **ALWAYS USE POTHOLDERS OR OVEN MITTS** when removing the hot cover. To avoid burns from escaping steam, always tilt cover away from hands and face.
- **USE LID REST** when serving food from the stainless steel base unit.

Operating Instructions

1. Prepare recipe according to instructions.
2. Place food into the stoneware pot. Do not OVER -fill the STONEWARE pot with food. For best results, the CRUX 6QT Programmable Slow Cooker should be at least half-filled. If cooking soups or stews, allow a 2-inch space between the food and the top of the cooking pot, to allow ingredients to come to a simmer.
NOTE: When cooking a meat and vegetable combination, place the vegetables in the bottom of the stoneware pot first. Then add the meat and other ingredients.
NOTE: When cooking on HIGH, check progress, as some soups may come to boil. Remember that frequent lifting of the lid during cooking delays the cooking time.
WARNING: The stoneware pot CANNOT withstand the shock of sudden temperature changes. If the pot is hot, DO NOT add cold food. Before cooking frozen food, add 4 oz. warm liquid.
3. Add the glass lid to the stoneware pot.
4. Plug cord into a 120V AC outlet. The timer display and cooking icon will flash.
5. Press the POWER button.
NOTE: After the POWER button is pressed, the CRUX 6QT Programmable Slow Cooker will default to LOW mode; the cooking icon will animate; LOW and 08:00 hours will appear on the timer display.
6. Press the MODE button until HIGH and the default cook time 04:00 hours appears on the timer display.
7. To change modes, press the MODE button until HIGH or WARM and the default cook time 04:00 hours appears on the timer display.
8. To change the default cook time, press the UP or DOWN button until the target cooking time appears on the timer display. The CRUX 6QT Programmable Slow Cooker can be programmed in 30 minute increments from 00:30 (30 minutes) to 20:00 (20 hours).
NOTE: Any HIGH or LOW or WARM cook time may be adjusted at any time by pressing the UP or DOWN button to a maximum time of 20:00 (20 hours).
NOTE: Modes may be changed (LOW, HIGH, or WARM) at any time by pressing the MODE button until the desired mode is illuminated.
NOTE: Press the POWER button at any time to turn the CRUX 6QT Programmable Slow Cooker OFF.
9. Cook according to recipe instructions.

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10. Using oven mitts, carefully remove the glass lid. Lift the lid slightly away from you. This will allow the steam to escape before removing the lid. Place the lid on the lid rest.
11. Allow a few seconds for all steam to escape. Test food to make sure it is fully cooked.
12. Press the MODE button until WARM 04:00 appears on the timer display. Adjust time up to 20:00 (20 hours) as needed. Stir food well, replace lid. Provide utensils, place lid on the lid rest when serving.
13. When service is complete, press the POWER button to turn the CRUX 6QT Programmable Slow Cooker OFF and unplug cord. Allow to cool completely before cleaning, see Cleaning Instructions.
IMPORTANT: To move the CRUX 6QT Programmable Slow Cooker, grasp the unit by the base unit handles; use pot holders or oven mitts. (See Figure 3.)



CAUTION: Even when turned OFF and unplugged, the CRUX 6QT Programmable Slow Cooker unit remains hot for some time after using; set aside and allow unit to cool before cleaning or storing.

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CRUX 6QT Programmable Slow Cooker Cooking Chart

NOTE: This chart is intended as a general guide. Please check temperatures with a meat thermometer and follow USDA food safety guidelines listed below.

FOOD	WEIGHT	LOW TEMP. TIMER (HOURS)	HIGH TEMP. TIMER (HOURS)
Beef Roast	3 lbs	3:00 - 4:00	1:30
Beef Brisket	4 - 5 lbs	8:00	6:00
Turkey Breast	6 - 7 lbs	6:00 - 7:00	3:00 - 4:00
Whole Chicken	4 - 6 lbs	6:00	4:00
Chicken Pieces, bone-in	3 - 4 lbs	4:00 - 5:00	1:30
Fully Cooked Ham	7.5 lbs	4:00 - 5:00	3:00
Pork Tenderloin	2 - 3 lbs	2:00 - 3:00	1:30 - 2:00
Pork Roast	4 - 5 lbs	4:00 - 5:00	2:00 - 2:30

USDA Cooking Guidelines

PLEASE NOTE: The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

Hints For Slow Cooking

- Less tender, cheaper cuts of meat are better choices for slow cooking than more expensive varieties.
- Meats will not brown during the cooking process. Browning fatty meats will reduce the amount of fat and help to preserve color while adding richer flavor. Heat a small amount of oil in a skillet and brown meats prior to putting into the stoneware pot.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- When cooking in a Slow Cooker, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a Slow Cooker. The exceptions to this rule would be rice and soups. Remember, liquids can always be added at a later time if necessary. If a recipe results in too much liquid at the end of the cooking time, remove the glass lid and re-program the CRUX 6QT Programmable Slow Cooker to continue to cook HIGH for 45 minutes. Check every 15 minutes until the amount of liquid is reduced.
- Most recipes that call for uncooked meat and vegetables require about 6-8 hours on LOW.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.
- Root vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. Be sure to place them on the bottom of the CRUX 6QT Programmable Slow Cooker and cover them with liquid.
- Add fresh dairy products (milk, sour cream or yogurt) prior to serving. Evaporated milk or condensed creamed soups may be added at the start of cooking.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

1. Avoid sudden, extreme temperature changes. For example, do not place a hot glass lid or stoneware pot into cold water or onto a wet surface.
2. Do not use the stoneware pot to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the pot.
3. Avoid hitting the stoneware pot and glass lid against the faucet or other hard surfaces.
4. Do not use stoneware pot or glass lid if chipped, cracked, or severely scratched.

Cleaning Instructions

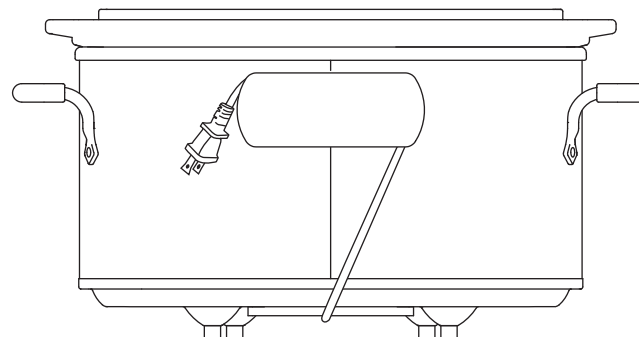
CAUTION: NEVER IMMERSE BASE UNIT OR CORD IN WATER OR OTHER LIQUID.

1. Always unplug and allow to cool completely before cleaning.
2. Both the stoneware pot and the tempered glass lid may be cleaned in the dishwasher. To avoid damage, position the stoneware pot in dishwasher rack so that it will not hit other items during cleaning. To clean by hand, wash the stoneware pot and glass lid in warm, soapy water.
3. If food sticks to the stoneware pot, fill with warm soapy water and allow to soak before cleaning. A paste of baking soda or a non-abrasive cleaner may be used with a plastic scouring pad.
4. To remove water spots or mineral deposits, wipe stoneware pot with distilled white vinegar. For difficult stains, pour a small amount into the stoneware pot and allow to soak. Rinse and dry thoroughly.
5. Wipe interior and exterior of the base unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the base unit, as they may damage the surfaces.

Storing Instructions

1. Be sure all parts are clean and dry before storing.
2. Store appliance in its box or in a clean, dry place.
3. Never store CRUX 6QT Programmable Slow Cooker while it is hot or wet.
4. To store, remove lid rest and place in stoneware pot. Store stoneware pot inside the base unit with the glass lid over the stoneware pot. To protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the stoneware pot.
5. Use the cord wrap on the back of the base unit to store the cord. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.

Fig. 4



Recipes

Pulled Pork Tacos with Mango Salsa

Prep Time: 15 MinsCook

Time: 6 hours 30 mins

Total Time: 6 hours 45 mins (+ 15 mins chilling time)

Serves: 6 with leftovers Ingredients

Pulled Pork:

- 1 tbsp packed brown sugar
- 4 tsp ancho chili powder
- 2 tsp salt
- 1 tsp each paprika and ground cumin
- 1/2 tsp each garlic powder, onion powder and dried oregano
- 1/4 tsp cayenne pepper
- Pinch ground cinnamon
- 5-1/2 to 6 lb bone-in pork shoulder or butt roast, excess fat trimmed
- 1 cup smoky barbecue sauce
- 1/2 cup sodium-reduced chicken broth
- 2 tbsp tomato paste
- 1 tbsp apple cider vinegar
- 4 cloves garlic, minced

Mango Salsa:

- 2 ripe mangoes, peeled, pitted and diced
- 1/3 cup diced red pepper
- 1/4 cup diced red onion
- 1 jalapeño pepper, seeded and diced
- 2 tbsp finely chopped fresh cilantro
- 1/2 tsp lime zest
- 3 tbsp lime juice
- 1 tbsp olive oil
- 1 tsp honey
- 1/2 tsp salt
- 1/4 tsp ground cumin

Recipes

Assembly:

- 12 corn tortillas, warmed
 - 1/3 cup finely crumbed feta cheese
 - 1 ripe large avocado, halved, pitted and thinly sliced
 - Lime wedges, for serving
 - 6 radishes, thinly sliced
1. Pulled Pork: Stir together brown sugar, chili powder, salt, paprika, cumin, garlic powder, onion powder, oregano, cayenne and cinnamon. Pat pork roast dry with paper towel and coat with spice mixture; place in CRUX 6QT Programmable Slow Cooker. Stir together barbecue sauce, broth, tomato paste, vinegar and garlic; pour over roast. Cover and cook on High for 6 to 8 hours or until very tender.
 2. Remove pork from slow cooker; let stand for 15 minutes. Skim off fat from cooking liquid. Shred pork with 2 forks; return to slow cooker and toss with cooking liquid. Set to Low; cook for 30 minutes.
 3. Mango Salsa: Stir together mangoes, red pepper, red onion, jalapeño, cilantro, lime zest, lime juice, olive oil, honey, salt and cumin. Refrigerate for about 15 minutes or until chilled.
 4. Assembly: Place 1/3 cup pulled pork onto each tortilla. Top with avocado, radishes, salsa and feta. Serve with lime wedges.

TIP: Substitute mangoes for pineapple or papaya if desired.

Recipes

Chili Con Carne

Prep Time: 15 Mins
Cook Time: 6-8 Hours
Total Time: 6-8 Hours

- 16 ounces of pork sausage cut into 1/2 inch pieces
 - 16 ounces of boneless chuck steak, cut into 1/2-inch cubes
 - Salt and black pepper
 - 2 tbsp. olive oil
 - 1 large white onion, chopped
 - 1 bell pepper, chopped
 - 1 (28-ounce) can of kidney beans
 - 1 (28-ounce) can of diced tomatoes
 - 3 ancho chilies remove seeds
 - 1 tsp. chili powder
 - 1 tsp. ground cumin
 - 1 tsp. ground cinnamon
 - 2 cloves garlic, finely chopped
 - 3 tbsp. tomato puree
 - 200 ml chicken or beef stock
1. Fry onion, garlic, and ancho chilies in 2 tbsp. of olive oil until onions are transparent.
 2. In a separate pan, brown the meat
 3. Transfer onion mixture to the CRUX 6QT Programmable Slow Cooker
 4. Add the diced tomatoes, chili powder, cumin, cinnamon, tomato puree, beef stock, browned meat and mix well
 5. Set the slow cooker on low for 6-8 hours
 6. After cooking time has elapsed, stir in kidney beans, bell pepper and coriander
 7. Let stand for 10 minutes
 8. Season with salt and black pepper

OPTION: Serve with shredded cheese, sour cream, cilantro or scallions

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.

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.

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.

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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