

CRUX

**6-Slice Convection Toaster Oven
Instruction Manual**

Styled for Life
Designed & Engineered in New York City

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IMPORTANT SAFEGUARDS

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.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
5. 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.
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 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 liquids.
13. To disconnect, turn the timer control to OFF, the function control to WARM, the temperature control to MIN; then remove the plug from the wall outlet.
14. Do not use appliance for other than intended use.
15. Oversized foods or metal utensils must not be inserted in a Convection Toaster Oven as they may create a fire or risk of electric shock.
16. A fire may occur if the Convection Toaster Oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
19. Do not store any item on top of the Convection Toaster Oven when in operation.
20. Do not store any materials, other than manufacturer's recommended accessories, in this Convection Toaster Oven when not in use.

21. Do not place any of the following materials in the Convection Toaster Oven: paper, cardboard, plastic, and the like.
22. Do not cover crumb tray or any part of the Convection Toaster Oven with metal foil. This will cause overheating of the Convection Toaster Oven.
23. Use extreme caution when removing the crumb tray or disposing of hot grease.

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. 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 owner's manual before operating or cleaning this appliance.

2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **DO NOT REACH INTO THE WATER!**
3. 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.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately turn the timer control to OFF, the function control to WARM, the temperature control to MIN; remove the plug from the wall outlet. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.

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.

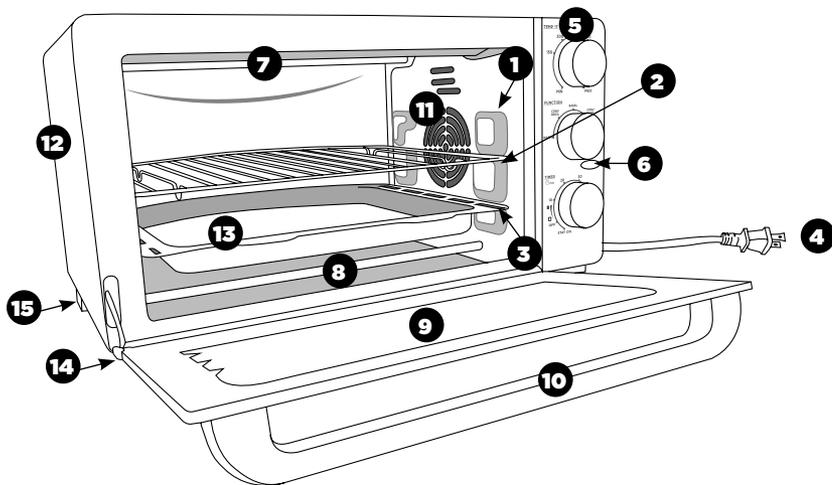
ELECTRIC POWER

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.

Life is Busy.

Keep it simple in the kitchen with CRUX.

The 6-Slice Convection Toaster Oven is your one-stop shop for baking, broiling, toasting and warming. This compact toaster oven is a great alternative to your oven—it reduces energy use, is easy to clean, and keeps the kitchen cool. The 1700-watt convection feature can cook nearly everything made in a conventional oven. It preheats quickly and distributes heat more consistently throughout the toaster oven via a specialized fan. As a result, your food cooks more evenly in up to 30% less time. Capable of holding up to 17-liters, you can toast up to 6 slices of bread, bake your favorite casseroles, or even make a personal 12" pizza. Equipped with a built-in timer and an auto shut-off feature, the 6-Slice Convection Toaster Oven provides the perfect assistance for all your cooking needs.



Getting to Know Your CRUX 6-Slice Convection Toaster Oven

Product may vary slightly from illustration

- | | | |
|-----------------------------------|--------------------------------|-------------------------------------|
| 1. Upper Wire Rack Position | 5. Control Panel (see page 8.) | 10. Door Handle |
| 2. Middle Wire Rack Position | 6. POWER Light | 11. Convection Fan |
| 3. Lower Wire Rack Position | 7. Upper Heating Elements | 12. Stainless Steel Body |
| 4. Power Cord with Polarized Plug | 8. Lower Heating Elements | 13. Bake/Broil Pan |
| | 9. Glass Door | 14. External Crumb Tray (not shown) |
| | | 15. Non-skid feet |

Fig. 1

Control Panel

TEMP °F Control

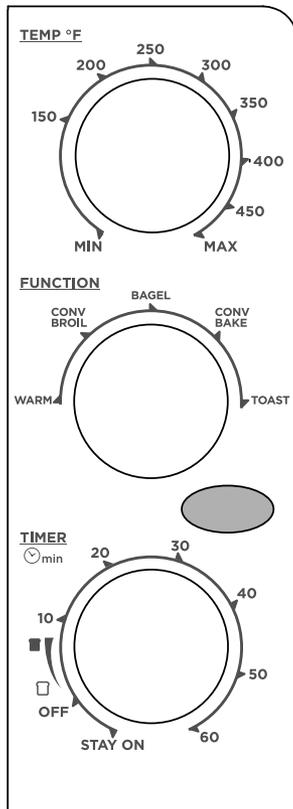
- Turn the control clockwise to the desired setting. The temperature can be set from 150°F (65°C) to 450°F (230°C).

FUNCTION Control

The Convection Toaster Oven has 5 FUNCTIONS:

Refer to the wire rack positions marked on the glass door for the different cooking functions.

- **WARM:** To keep food warm after it has been cooked, turn the function control to WARM.
- **CONVECTION BROIL:** Utilizes a fan in which hot air circulates around the food in addition to normal radiant heat.
 - Use to broil thinner cuts of meat, fish, steaks, poultry, pork chops, some fruits, etc.
- **BAGEL:** Toast up to 3 bagels with cut side up; upper heating elements will toast the cut sides to perfection.
- **CONVECTION BAKE:** Utilizes a fan in which hot air circulates around the food in addition to normal radiant heat.
 - Use to roast poultry, beef, pork, and vegetables.
 - Perfect to bake a 12-inch fresh or frozen pizza, cakes, pies, cookies, etc.
- **TOAST:** Bread, muffins, frozen waffles, etc.



TIMER Control 60 minute timer (with TOAST browning settings, OFF, and STAY ON.)

- TOAST: Toast shade selector indicates light to dark browning.
- The TIMER control also acts as the Convection Toaster Oven's ON and OFF switch. Turn the TIMER control clockwise to select appropriate cooking time.
- The TIMER control is marked in 10 minute segments. When cooking less than 10 minutes, turn the timer control past 10 minutes, then back to desired cooking time.
- When cooking time is complete, a signal will sound and the unit will turn OFF automatically.
- OFF: Turn the TIMER control to OFF when cooking is complete. The power indicator light will go off.
- STAY ON: When cooking for more than 60 minutes, or an undetermined time, turn the TIMER control to STAY ON. The POWER light will illuminate.

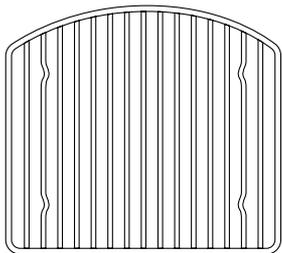
IMPORTANT: Always turn the TIMER control to OFF when finished.

POWER Light

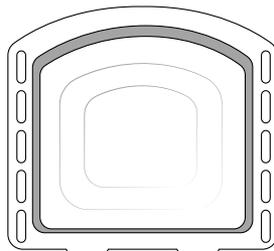
1. The POWER light will illuminate when the unit is plugged in and the timer control has been set, or STAY ON has been selected.
2. When the time set has expired, or the TIMER control has been turned to the OFF position, the POWER light will turn off.

Accessories

Fig. 2



Wire Rack



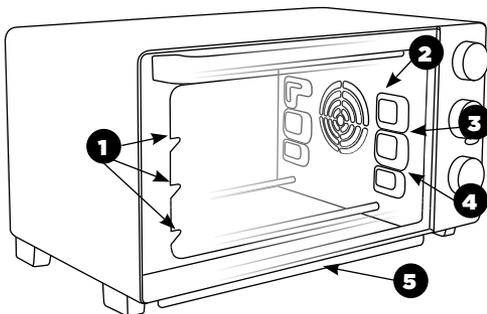
Bake/Broil Pan

3 Wire Rack Positions

The wire rack may be inserted for 3 positions.

1. Slide the wire rack onto the upper rail; the highest rack position is for BAGEL and BROIL functions.
2. Slide the wire rack into the middle rail; the middle rack position is for the TOAST function.
3. Slide the wire rack into the lower rail; the lowest rack position is for the BAKE function.

Fig. 3



1. Wire Rack Position Indicators on Glass Door
2. Highest Wire Rack Guide (BAGEL and BROIL)
3. Middle Wire Rack Guide (TOAST)
4. Lowest Wire Rack Guide (BAKE)
5. External Crumb Tray

Cooking Containers

- The bake/broil pan included with the Convection Toaster Oven is suitable for items such as cookies, rolls, biscuits, nachos and pork chops.
- This toaster oven accommodates a variety of standard baking dishes, such as an 8-inch round or square cake pan, 6-cup muffin pan, 1 and 2 quart round, square, or rectangular casserole dishes. Choose bakeware made of either metal or glass/ceramic without lids.
- Dark or dull pans absorb heat faster; foods will bake more rapidly and crust will brown more easily than in shiny bake pans.

- Check package directions on the container or contact the ovenware manufacturer to determine the container's suitability for use in a Convection Toaster Oven.
- NEVER use oven roasting bags in this Convection Toaster Oven, as they may come in contact with the heating elements.

CAUTION: Allow at least 1-inch air space between the top of the container and the upper heating elements. Never use glass lids on glass or metal bakeware. If a lid is necessary, cover tightly with heavy-duty aluminum foil.

Before Using for the First Time

CAUTION: To protect against electric shock, do not immerse the Convection Toaster Oven or allow cord to come into contact with water or other liquids.

1. Carefully unpack the Convection Toaster Oven and accessories removing all packaging materials. Remove any labels from the outer surfaces.
2. Use a clean damp cloth to wipe the inside and outside surfaces of the Oven. Wash all accessories in warm soapy water, rinse and dry thoroughly. Do not use abrasive cleaners.
3. To ensure that the Convection Toaster Oven is free from oils used in manufacturing, turn temperature control to MAX. Turn function control to CONVECTION BAKE. Set timer control to 15 minutes. At the end of the 15 minutes, the Convection Toaster Oven is ready for use.

Operating Instructions

FUNCTION 1: TOAST

1. Make sure the crumb tray is firmly in place in the bottom of the Convection Toaster Oven.
2. Plug into a 120V AC outlet.
3. Open the glass door and place the wire rack in the middle position. (See Figure 3.) Center up to 6 slices of bread or food on the wire rack. Close the glass door.
4. Turn temperature control to MAX.
5. Turn function control to TOAST.
6. Set timer control to 10 minutes and then turn back to the level of brownness desired. The toast shade selector light/dark graphic indicates light to dark browning.

7. The POWER light will illuminate.

WARNING: DO NOT LEAVE TOASTER OVEN UNATTENDED DURING TOASTING.

NOTE: The Convection Toaster Oven will shut OFF automatically.

CAUTION: Do not set the timer control to the STAY ON position when using the TOAST function.

CAUTION: As soon as the timer control is engaged, the Convection Toaster Oven will turn ON; both heating elements will become hot immediately.

CAUTION: Use care not to place anything on top of the Convection Toaster Oven.

CAUTION: Do not touch the Convection Toaster Oven or any part of the Convection Toaster Oven without wearing oven mitts.

8. Watch toast through the glass door until desired color is achieved.

9. When TOAST time is complete, a signal will sound, and the timer control will finish in the OFF position; the Convection Toaster Oven will shut off automatically; the power light will go off.

NOTE: If toasting is completed before the timer control shuts the Convection Toaster Oven OFF, turn the timer control to OFF. The power light will go off.

10. Open the glass door. Wearing protective oven mitts, pull the wire rack out from the Convection Toaster Oven. Be careful when removing toast from the back of the wire rack. The inside of the Convection Toaster Oven is very hot. Close the glass door.

11. Unplug unit when not in use. Allow to cool before cleaning.

Hints for TOAST

- Remove all protective wrappings from food before placing in Convection Toaster Oven. Follow toaster oven food directions.
- Use the BAGEL function for frozen and heavy breads.
- **CAUTION:** Use extra caution when toasting pastry items with runny-type frosting or open fillings.
- When toasting more than one slice of bread, use slices of similar size, thickness and freshness.

- One slice of bread requires a lighter setting than several slices of bread.
- Stale bread, thin bread or sweet bread products, such as tea cakes and fruit loaf, brown much more quickly than ordinary bread, so reduce toasting time.
- Different breads require different toasting times. Turn timer control to OFF and open the glass door to check toast color. Close glass door and reset timer control if more toasting time is needed.
- For best results, clean crumb tray frequently.

FUNCTION 2: CONVECTION BAKE

CONVECTION BAKE (or roast) circulates heated air throughout the oven cavity to maintain uniform temperature around the food.

NOTE: As foods will brown faster than when using conventional bake, recipe temperatures should be reduced by 25°F for best results.

1. Make sure the crumb tray is firmly in place in the bottom of the Convection Toaster Oven.
2. Place wire rack onto the lower or middle shelf rail.
3. Plug into a 120V AC electrical outlet.
4. Turn temperature control to the desired temperature setting.
5. Turn function control to CONVECTION BAKE.
6. Set timer control to desired baking time or STAY ON. The POWER light will illuminate.
NOTE: The Convection Toaster Oven will shut OFF automatically if timer is set.
7. Preheat Convection Toaster Oven if necessary.
8. Carefully center baking dish directly on wire rack and close the glass door. You may place foods such as biscuits directly onto bake/broil pan.
9. To roast meats, turn the temperature control to 350° - 450°F (Roasting temperature).
10. If you are using the timer, when the CONVECTION BAKE time is complete, a signal will sound, and the timer control will finish in the OFF position; the Convection Toaster Oven will shut OFF automatically; the power light will go off.

11. If the timer control is set to STAY ON, or if the food is finished cooking before the timer has signaled, turn temperature control to MIN and the timer control to OFF. Make sure power light is off.
12. To keep food warm after it has been cooked, turn the temperature control to 150°F - 200°F and the function control to WARM. Set timer control to STAY ON or desired WARM time. The POWER light will illuminate.
NOTE: The Convection Toaster Oven will shut OFF automatically if timer is set.
13. Wearing protective oven mitts pull the wire rack out from the Convection Toaster Oven.
14. Unplug and allow to cool completely before cleaning.

NOTE: A meat thermometer should always be used to gauge internal temperature. The thermometer should be inserted into thickest portion of meat away from bones or fatty areas. Check progress 2/3 into the cooking process to ensure food does not overcook. (See Roasting Chart following.)

Internal Temperature Baking/Roasting Chart

CUT	INTERNAL TEMPERATURE	
Beef	145°F Rare	
	160°F Medium	
	170°F Well Done	
Ham (fresh)	160°F	
Ham (precooked)	140°F Rare	
Lamb	160°F Medium Well	
Pork	160°F Medium	
	170°F Well Done	
Turkey or Chicken		
	Whole	180°F
	Breast	170°F

Hints for CONVECTION BAKE (Roast)

- A meat thermometer inserted into the center of the meat should always be used to ensure desired doneness.
- Roasting is recommended for large, tender cuts of meat and poultry.
- Seasoning prior to cooking adds to the flavor and the aroma during cooking.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.
- When roasting meats with a high fat content, the bake/broil pan may fill with grease before cooking is completed. Carefully remove the bake/broil pan using oven mitts and empty. Replace for continued roasting.
- To roast vegetables, toss uniformly sized raw vegetables in olive oil or vegetable oil, add seasoned salt, and spread vegetables in a single layer onto the bake/broil pan, in the middle shelf rail. Roast at high heat, 425°F - 450°F for 15 to 20 minutes, turning halfway. Remove roasted vegetables when they are browned and cooked to your liking. Add seasoning when they are hot from the Convection Toaster Oven.

USDA Cooking Guidelines

NOTE: The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165°F and ground beef, veal, lamb and pork be cooked to an internal temperature 160°F. Whole chicken and turkey should be cooked to an internal temperature of 180°F; 170°F for the breast. Goose and duck should be cooked to an internal temperature of 180°F. Fresh beef, veal and lamb, etc., should be cooked to an internal temperature of at least 145°F. Fresh pork should be cooked to an internal temperature of at least 160°F. When re-heating meat and poultry products, they should also be cooked to an internal temperature of 165°F.

PIZZA

Your Convection Toaster Oven has been specially designed to accommodate a 12-inch fresh or frozen pizza.

1. Make sure the crumb tray is firmly in place in the bottom of the Convection Toaster Oven.
2. Remove the bake/broil pan and the wire rack from the Convection Toaster Oven.
3. Turn the function control to CONVECTION BAKE.

4. If convection bake times, are listed on the pizza box, set the temperature control as recommended.
NOTE: If only conventional bake temps are listed, recipe temperatures should be reduced by 25°F for best results.
5. Allow the Convection Toaster Oven to preheat for 10 minutes.
6. Open the glass door and place the wire rack in the lowest position. (See Figure 3.)
7. Place pizza directly on wire rack. Close the glass door.
8. Set timer control for the desired time.
NOTE: To set the timer control for less than 10 minutes, turn to 10 minutes and then turn back to the appropriate amount of time.
9. When CONVECTION BAKE time is complete, a signal will sound, and the timer control will finish in the OFF position; the Convection Toaster Oven will shut OFF automatically; the power light will go off.
10. To keep cooked pizza warm, turn the temperature control to 150°F - 200°F and the function control to WARM. Set timer control to STAY ON or desired WARM time. The POWER light will illuminate.
NOTE: The Convection Toaster Oven will shut OFF automatically if timer is set.
11. Wearing protective oven mitts, pull the wire rack out from the Convection Toaster Oven. Remove cooked pizza carefully and transfer to a serving plate.
12. Turn temperature control to MIN. Make sure the timer control is in the OFF position and the power light is off.
13. Unplug and allow to cool completely before cleaning.

FUNCTION 3: BAGEL

Toast up to 3 sliced bagels or English muffins, or 6 sweet topped breads, thick sliced or artisan breads that require longer toasting times than an average slice of white bread. Place cut sides up to allow the upper heating elements to toast the tops to perfection.

1. Make sure the crumb tray is firmly in place in the bottom of the Convection Toaster Oven.
2. Plug into a 120V AC outlet.
3. Open the glass door and place the wire rack in the highest position. (See Figure 3.)
4. Center up to 6 halves or bread slices on the rack - cut or top side UP.
5. Close the glass door.
6. Turn temperature control to MAX.
7. Turn function control to BAGEL.
8. Set timer control to 10 minutes and then turn back to the level of brownness desired.
9. The POWER light will illuminate.

WARNING: DO NOT LEAVE TOASTER OVEN UNATTENDED WHEN USING THE BAGEL FUNCTION.

NOTE: The Convection Toaster Oven will shut OFF automatically.

CAUTION: Do not set the timer control to the STAY ON position when using the BAGEL function.

CAUTION: As soon as the timer control is engaged, the Convection Toaster Oven will turn ON; both heating elements will become hot immediately.

CAUTION: Use care not to place anything on top of the Convection Toaster Oven.

CAUTION: Do not touch the Convection Toaster Oven or any part of the Convection Toaster Oven without wearing oven mitts.

10. Watch bagels or toast through the glass door until desired color is achieved.
11. When BAGEL time is complete, a signal will sound, and the timer control will finish in the OFF position; the Convection Toaster Oven will shut off automatically; the power light will go off.

NOTE: If toasting of bagel is completed before the timer control shuts the Convection Toaster Oven OFF, you may shut the Convection Toaster Oven OFF manually by turning the timer control to OFF. The power light will go off.

12. Open the glass door. Wearing protective oven mitts, pull the wire rack out from the Convection Toaster Oven. Be careful when removing toasted bagels or foods from the back of the wire rack. The inside of the Convection Toaster Oven is very hot. Close glass door.
13. Unplug unit when not in use. Allow to cool before cleaning.

Hints for BAGEL

- The BAGEL function offers a darker browning to accommodate bagels and English muffins, thicker and denser slices of bread.
- Remove all protective wrappings from food before placing in Convection Toaster Oven. Follow toaster oven food directions.
- **CAUTION:** Use extra caution when toasting pastry items with runny-type frosting or open fillings.
- When toasting more than one piece of bagel, use slices of similar size, thickness and freshness.
- One bagel half requires a lighter setting than several bagel halves.
- Stale bagels, thin bagels or sweet bread products, such as tea cakes and fruit loaf, brown much more quickly than ordinary bread, so reduce toasting time.
- Different breadstuffs require different toasting times. Turn timer control to OFF and open the glass door to check toast color. Close glass door and reset timer control if more toasting time is needed.
- For best results, clean crumb tray frequently.

FUNCTION 4: CONVECTION BROIL

Convection broiling is perfect for thinner cuts of meats and fish. Circulated heated air provides a constant, gentle airflow that promotes browning and seals in juices when cooking meats and poultry.

1. Make sure the crumb tray is firmly in place in the bottom of the Convection Toaster Oven.
2. Open the glass door and place the wire rack in the highest position. (See Figure 3.)
3. Place the food onto the bake/broil pan and center onto the wire rack. Juices and fat will drip into the pan. Close the door.
4. Plug into a 120V AC outlet.
5. Turn function control to CONVECTION BROIL. Turn temperature control to MAX.
6. Set the timer control to STAY ON or the desired broiling time. The Convection Toaster Oven will shut OFF automatically if the timer is set.
7. Broil food until done, turning half way through cooking time. Wear protective oven mitts to pull the wire rack out from the Convection Toaster Oven.

WARNING: NEVER LEAVE TOASTER OVEN UNATTENDED DURING CONVECTION BROILING.

8. When finished, turn the temperature control to MIN. Make sure the timer control is in the OFF position and the power light is off.
9. Unplug and allow to cool completely before cleaning.
10. Unplug when not in use.

Hints for CONVECTION BROIL

- Convection Broiling is used for thinner, tender cuts of meats.
- Marinated meats and fish should be dried before broiling.
- Broiling time is determined by the desired doneness and the distance between the food and the upper heating elements.
- NEVER place aluminum foil on top of the bake/broil pan. This traps grease and can cause a fire.

- Trim excess fat from meat and score edges to prevent curling.
- Thaw frozen meats and fish before broiling.
- ALWAYS pat meat dry to reduce smoke and promote brownness during broiling.

FUNCTION 5: WARM

1. To keep food warm after cooking, turn the temperature control to 150°F - 200°F and the function control to WARM.
2. Set timer control to STAY ON or desired WARM time. The POWER light will illuminate.

NOTE: The Convection Toaster Oven will shut OFF automatically if timer is set.

3. When finished, turn the temperature control to MIN. Make sure the timer control is in the OFF position and the power light is off.

User Maintenance Instructions

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

Care & Cleaning Instructions

1. Always unplug and allow Convection Toaster Oven to cool completely before cleaning or moving.
2. Clean the bake/broil pan, wire rack and crumb tray after each use. Wash by hand in warm soapy water.
3. Make sure the crumb tray is firmly inserted into the front of the Convection Toaster Oven before using.
4. Clean the interior of the Convection Toaster Oven and all removable parts with a wet cloth and dry thoroughly. To minimize scratching use a polyester or nylon pad.
5. Clean the glass oven door with a wet cloth saturated with mild detergent. Use cleaners specially formulated to clean and polish the stainless steel body.
6. Do not use abrasive cleaners or pads as they might scratch the finish. Rinse and dry thoroughly with a clean cloth. Allow to dry before closing glass door.

Storing Instructions

1. Unplug unit, allow to cool, and clean before storing.
2. Store Convection Toaster Oven in its box in a clean, dry place.
3. Never store appliance while it is hot or still plugged in.
4. 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

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

[cruxkitchen.com](https://www.cruxkitchen.com)

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