

CRUX

All In One Hand Blender Instruction Manual

Styled for Life
Designed & Engineered in New York City

Thank you for Purchasing this Product

You may already be familiar with using a similar product, but do please take the time to read these instructions - they have been written to ensure you get the very best from your purchase.

Safety is Important

To ensure your safety and the safety of others, please ensure you read the Product Safety and Electrical Safety Information before you operate this product. Keep these instructions in a safe place for future reference.

Technical Information

Voltage/Frequency: 220-240V-50/60Hz 800W

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Product Safety

When using electrical appliances, basic safety precautions should be followed including the following: Read all instructions before use.

IMPORTANT

- Always ensure the appliance is only used by a responsible adult. It is not intended for use by persons (including children with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
- Always use this appliance on a stable, level surface, close to a power socket and out of reach of children.
- Always ensure that hands are dry before handling the plug or switching on the appliance.
- Always remove any container from a heat source before attempting to blend using the blending stick.

- Always handle blades with care, they are very sharp, pay particular attention during cleaning and during assembling and dismantling the blending stick and the chopping bowl.
- Always carry out regular checks on the appliance and power cord. Should there be any signs of damage, do not attempt to use or repair. This appliance has no user serviceable parts.
- Always unplug this unit when not in use and before cleaning.
- Always allow the appliance to fully cool down before cleaning or storing.
- Always ensure that the blades do not come into contact with the power cord during use. Keep the cord well away from moving parts.
- Never immerse the appliance, cord or plug into water or any other liquid. This is to protect against electrical shock.
- Never use this appliance for other than intended use. This appliance is for household use only. Do not use outdoors.

- Never touch moving parts, the blades are extremely sharp and will cause injury.
- Never allow long hair, scarves, ties etc to hang over the appliance or attachment when in use.
- Never allow young children to use this appliance, close supervision is necessary when this appliance is in use near children.
- Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- Never place on or near heat sources.
- Never pour boiling liquids over 80°C into the jug or chopping bowl.
- Never use the jugs or chopping bowl as containers for freezing or cooking.
- Never leave this appliance unattended during use.

Electrical Safety

WARNINGS!

Read these instructions thoroughly before using this appliance or connecting it to the mains supply.

- **A 13 amp BS1362 ASTA approved fuse must be fitted.**
- **This appliance must not be earthed.**
- **There are no user-serviceable parts inside this appliance. Always refer servicing to qualified service personnel.**
- **The mains lead of this product is not replaceable by the user. If the mains lead is damaged, do not use until the appliance has been inspected and approved by a qualified electrician.**
- **Do not allow this product to be exposed to rain or moisture during use or storage.**

Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. Connecting it to any other power source may cause damage.

This product may be fitted with a non-re-wireable plug. If it is necessary to change the fuse in the plug, the fuse cover must be refitted. If the fuse cover becomes lost or damaged, the plug must not be used until a suitable replacement is obtained.

If the plug has to be changed because it is not suitable for your socket, or due to damage, it should be cut off and a replacement fitted. Follow the wiring instructions shown. The old plug must be disposed of safely because inserting it into a 13 amp socket could cause electrical hazard.

The wires in the power cable of this product are coloured in accordance with the following code:

Blue = Neutral

Brown = Live

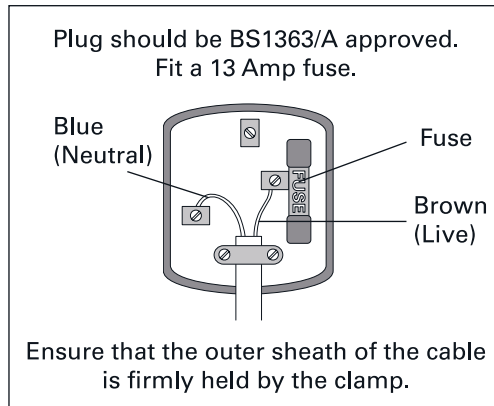
If the markings on the terminals of your plug do not correspond to the colours of the wires in the power cable, proceed as follows:

- The wire which is coloured **Blue** must be connected to the terminal which is marked **N** or coloured **Black**
- The wire which is coloured **Brown** must be connected to the terminal which is marked **L** or coloured **Red**.

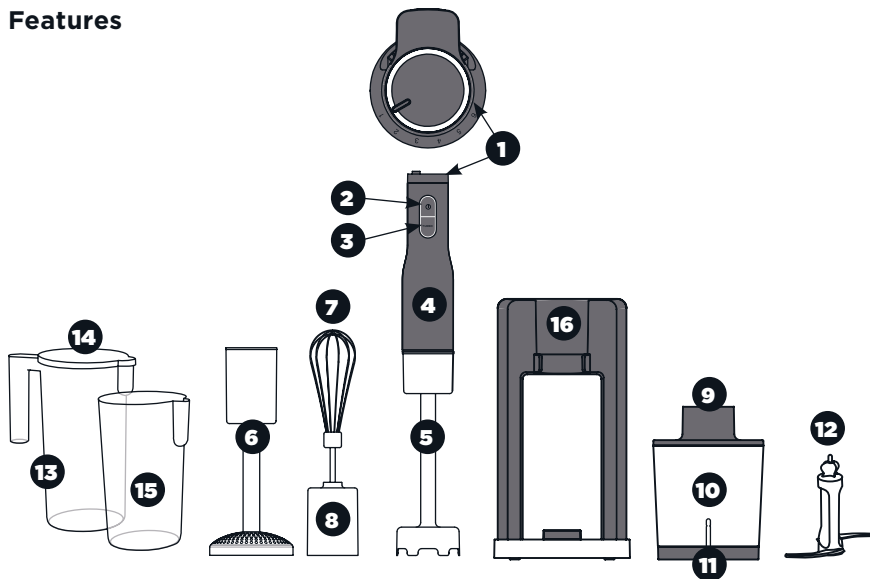
DO NOT connect any wires to the Earth Terminal.



This symbol indicates that this 2-core appliance is Class II and does not require an earth connection.



Features



Product may vary slightly from illustration

- | | | |
|--|---|------------------------------------|
| 1. Speed Control Dial | 6. Masher Attachment | 11. Non-Slip Removable Rubber Base |
| 2. On Button | 7. Stainless Steel Removable Whisk Attachment | 12. Chopping Blade |
| 3. Turbo Button | 8. Whisk Collar/Gears | 13. 1000ml Beaker |
| 4. Motor Body | 9. Mini chopping Bowl Cover | 14. Beaker lid saver |
| 5. Stainless Steel Blending Stick with Stainless Steel Blade | 10. Mini Chopping Bowl | 15. 600ml Beaker |
| | | 16. Storage Base |

Before Using for the First Time

1. Carefully unpack your All in One Hand Blender and remove all packaging materials. Check the contents to ensure all attachments (see Features) have been received in good condition.
2. Wash the stainless steel blending stick, masher, whisk, chopping bowl, chopping blade, beakers and beaker lid in warm soapy water. **CAUTION:** Do not touch sharp blades

NOTE: Do not submerge the whisk collar/gears or the chopper lid into water as this will damage the gears, wipe these with a damp cloth only.

WARNING: DO NOT IMMERSE THE MOTOR UNIT IN WATER OR ANY OTHER LIQUID

Using Your All in One Hand Blender

This is great for blending and pureeing, perfect for baby food, dips, drinks, smoothies sauces, salad dressings, soups and milk shakes

BLENDING IN THE BEAKERS

There are two size beakers to choose from, a large 1000ml beaker or a smaller 600ml beaker depending on the quantity required. It is recommended that the beakers are not filled more than 2/3 full, this is to allow the blending stick to move up and down without the contents spilling over.

BLENDING IN A SAUCEPAN

If using the blending stick to purée hot food in a saucepan or pot, ensure that the saucepan or pot is removed from the heat source and the food or liquid has cooled down sufficiently to avoid the risk of scalding. Do not let the hand blender sit in a hot pan on the stove top when not in use

Do not scratch the blending stick over the bottom of pans otherwise any non-stick coating may be damaged. Ensure that the liquid does not come above the join between the blending stick and the motor unit.

1. Attach the stainless steel blending stick to the motor body and turn anticlockwise to lock it into position. (See Figure 1)
2. Ensure the unit is plugged in and the power socket is switched on.
3. Place the food into beakers or into a suitable container.

Fig. 1



4. Insert the blending stick into the food before switching on the power this is to avoid splashing.
5. Select the desired speed on the control dial and press the on button. Select a low speed for slower blending and to minimize splashing and a higher speed or turbo for faster blending.
6. Move the hand blender using a mashing or stirring action to blend and mix the food, do not lift the hand blender out of the food before switching off.

NOTE: Do not use the hand blender to process extremely hard foods, such as unshelled nuts, ice cubes, coffee beans, grains, or hard spices e.g. nutmeg. Processing these foods could damage the blades.

7. After use, release the on or turbo button. Turn the blending stick clockwise to unlock.

USING THE MASHER

This can be used with cooked vegetables such as potatoes, carrot and swede. Do not mash hard or raw vegetables as this will damage the mashing head.

MASHING IN A SAUCEPAN

Do not use the mashing head in a saucepan over direct heat, remove from the heat first and allow to cool slightly.

Don't overfill the pan, for best results do not fill more than half full with food.

Do not tap the mashing head on the side of the pan, use a spatula to remove any mashed food from the head.

1. Cook your chosen vegetables and drain excess water. Place a lid on the cooked food and leave for 5 minutes, the residual steam will keep the food hot.
2. Attach the mashing head to the motor unit and turn anti-clockwise to lock the attachment into place.
3. Select a low speed on the variable speed control dial.
4. Remove the lid from the vegetables and insert the mashing head into the pan or bowl, pressing the on button, use up and down movements to mash the food until the desired result is achieved.
5. When finished, release the on button and scrape any mashed food from the mashing head with a spatula. Turn the mashing head clockwise to remove the mashing head.

Fig. 2



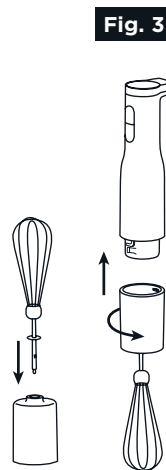
USING THE WHISK

Use the whisk to whip up cream, beat egg whites and whip up ready mix desserts. Do not use the whisk for harder ingredients such as butter and sugar as this will damage the whisk.

For best results, use the whisk in a deep container and use the whisk at an angle when whisking. Ensure when whisking egg whites that you don't whisk more than 4 large ones at a time and ensure the whisk and bowl are clean and free from grease otherwise they will not whisk properly.

Use fresh cold cream from the fridge when whipping, as this will yield more volume and be more stable.

1. Attach the whisk into the whisk collar and then attach this to the motor head, turn anti-clockwise to lock it into position.
2. Place your food into a suitable container.
3. Turn the speed dial to a low speed to start with, this will prevent splatter.
4. Insert the whisk into the food and press the on button. For best results increase the speed or use the turbo button.
5. When the desired results have been achieved, release the ON or turbo button and turn the whisk collar clockwise.
6. Remove the stainless steel whisk by pulling it out of the collar for cleaning.



USING THE MINI-CHOPPER

The mini chopping bowl can be used to chop meat, fish, hard cheese, onions, garlic, vegetables, herbs, bread, biscuits and nuts.

It is not suitable for chopping hard foods such as coffee beans, ice cubes, spices or chocolate as these may damage the blade.

1. The chopping bowl comes with a non-slip rubber ring on the base, ensure this is fitted correctly, this will prevent the bowl from moving during use.
2. Remove any bones from meat or fish and cut food into bit sized pieces.
3. Fit the chopper blade over the pin in the bowl.
4. Add your food, do not overfill the bowl, take note of the maximum chopping amounts, and do not fill above the 500ml max line.
5. Fit the chopping bowl cover, turn and lock into position.
6. Insert the motor unit into the chopper cover and twist to lock into position.
7. Hold the bowl steady and then select your desired speed and press the on button or for more of a rough chop press the turbo button in short bursts to achieve a pulse action.
8. When the desired results have been achieved twist the motor to unlock and lift the motor off the chopping bowl. Twist the cover to unlock and lift off. Carefully take out the blade before pouring out the contents of the bowl. To remove the blade, slightly turn it then pull it off.

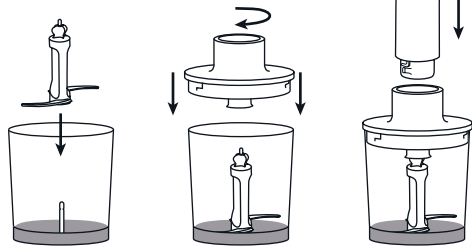


Fig. 4

Processing Guide

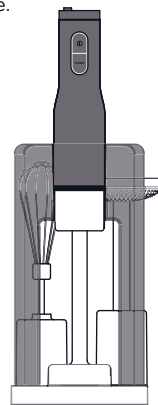
FOOD TYPE	QUANTITY	PREPARATION	SPEED	TIME
Bread	1 slice	Tear into pieces	4	10-20 seconds
Meat	200g	Remove any bones, gristle. Cut into 2cm cubes	6	10-15 seconds
Nuts	200g	Remove shells	3	20-30 seconds
Hard cheese	100g	Cut into 1cm cubes	5	25-30 seconds
Garlic cloves	10-15 cloves	Whole cloves, peeled	5	15-20 seconds
Onions	100g	Cut into quarters	Turbo pulse	10-15 seconds
Herbs	50g	Remove stalks, ensure dry	Turbo pulse	5-10 seconds

* Processing times and speeds are approximate.

Actual usage may vary depending on quality of food and desired chop size.

STORAGE STAND

This is great for keeping all your accessories at hand and frees up kitchen cupboard space.



User Maintenance Instructions

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

Care & Cleaning Instructions

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

1. Always clean the hand blender thoroughly after each use.
2. Wash the stainless steel blending stick, masher, whisk, chopping bowl, chopping blade, beakers and beaker lid in warm soapy water. **CAUTION:** Do not touch sharp blades
3. The stainless steel whisk attachment, chopping bowl, chopping bowl blade and beakers can be placed into the dishwasher for cleaning.
4. Some foods may discolour the plastic especially food such as carrots.
To help remove this discolouration dip some kitchen towel into vegetable oil and rub on the affected area.

NOTE: Do not submerge the whisk collar/gears or the chopper lid into water as this will damage the gears, wipe these with a damp cloth only.

Storing Instructions

1. Unplug and clean unit.
2. Never store the CRUX All in One Hand Blender while it is hot or plugged in.
3. Store the accessories in the storage stand provided, never wrap the cord tightly around the appliance and do not place any stress on the cord. Store the beakers and chopping bowl and lid in a clean, dry place.

Recipes

Spiced Celeriac Soup

Serves 4

Celeriac is a delicious root vegetable that is very under-rated. It has a great flavour and when paired with these subtle spices, makes a great combination.

- 2 tsp cumin seeds
- 50g butter
- 1 large onion, peeled and chopped
- 1 tsp ground coriander
- Large pinch of crushed chilli flakes
- 2 potatoes approx 400g, peeled and finely diced
- 1 celeriac, peeled and chopped
- 1.2 litres hot vegetable stock
- 100ml single cream plus extra for serving
- To serve: Chunks of walnut bread

METHOD

1. Dry fry the cumin seeds until fragrant, then remove from the heat and set aside. Add the butter to a medium sized saucepan and melt over a medium high heat.
2. Add the onion and fry until softened but not brown. Add half the cumin seeds keeping the remainder to garnish. Add the ground coriander and the chilli flakes and mix well.
3. Add the potato and celeriac and vegetable stock, and stir well. Cover and cook for 10-15 minutes, until tender. Remove from the heat and leave to cool slightly, add the cream. Attach the blending stick to the motor unit and blend in the saucepan using up and down movements until the soup is smooth.
4. Ladle into cups or bowls and serve with a swirl of cream on the top and a sprinkle of toasted cumin seeds. Serve with chunks of walnut bread on the side.

Strawberry, Mango and Banana Smoothie

Serves 2

Smoothies are a great way to get extra fruit in your diet and head towards your 5 a day. They will energise you in the morning or pick you up in the afternoon, using your stick blender they are quick and easy.

- 200g natural yogurt
- 100ml milk
- 1 ripe mango, peeled and chopped
- 4 strawberries, halved
- 1 small banana, sliced
- Squeeze of lime
- Drizzle of honey
- To serve
- 2 tall glasses and 2 fresh strawberries

METHOD

1. Add the yogurt, milk, mango, strawberries, banana, lime and honey to the large beaker and blitz using the stick blender.

Serve in tall glasses garnished with a fresh strawberry.

Houmous with Olive Flatbread

Serves 4

This delicious homemade houmous is so quick to make in the chopping bowl, serve with these tasty little flatbreads which are made with store cupboard ingredients.

Houmous

- 1 x 400g tin chickpeas, drained
- 3 tbsp Tahini
- 1 garlic clove, crushed
- 2 tbsp freshly squeezed lemon juice
- Sea salt
- 100ml good quality olive oil
- Pinch of paprika for serving and a drizzle of olive oil

Olive Flatbread

- 250g plain flour
- 2 tsp baking powder
- ½ tsp salt
- 15 pitted Kalamanta olives, sliced
- 2 tbsp olive oil

METHOD

1. To make the flatbread, mix together the flour, baking powder, salt and the sliced olives.
2. Make a well in the centre and add the olive oil and gradually add up to 8 tablespoons of water to form a soft dough. Turn the dough out onto a lightly floured work surface and knead gently until soft and smooth.
3. Divide the dough into 8 and roll out each piece to form a thin oval shape. Heat a large griddle pan or heavy bottom frying pan until very hot. Drizzle the flatbread with olive oil and place oil side down into the hot pan. Cook for 3 minutes on each side adding more olive oil if necessary.
4. While the flatbreads are cooking, add the chickpeas, Tahini, garlic, lemon juice, salt and olive oil into the chopping bowl. Press the turbo button until your desired consistency is reached, process for longer for a smoother dip.
5. Taste and adjust the seasoning accordingly and spoon into a serving bowl. Drizzle with a little olive oil and a pinch of paprika. Cut the flatbreads into triangles and serve alongside the houmous.

Falafel with Halloumi and a Sweet Chilli Drizzle.

Serves 4

Full of tempting flavours, Falafels are hugely popular in the Middle East. Quick and easy to make, Falafels can be made with store cupboard ingredients, so are a great standby for a tasty lunch.

- 1 x 400g tin chickpeas, drained and patted dry
- 1 garlic clove, crushed
- 1 tsp ground cumin
- 1 tsp ground coriander
- ¼ tsp cayenne pepper
- ½ lemon, juiced
- 1 tbsp plain flour
- Small bunch coriander leaves only
- Sea salt and freshly ground black pepper
- 150g Halloumi cheese, cut into 4 slices
- 4 tbsp Sweet chilli sauce
- 4 folded flatbreads or tortilla wraps
- Olive oil for frying
- Serve with Houmous and mixed salad leaves

METHOD

1. Whizz the drained chickpeas, garlic, spices, lemon juice, flour and coriander in the chopping bowl until finely chopped and season generously.
2. Form the mixture into 12 even sized balls the size of a walnut and flatten into small patties. Heat a non-stick frying pan over a medium high heat and add some olive oil. Fry the patties until golden and crisp, turning once during cooking; this should take about 5-6 minutes. Add more oil if necessary and when they are golden brown, remove from the pan and keep warm.
3. Wipe the pan clean and add a little more oil. Add the sliced Halloumi cheese and fry on both sides until golden. Drizzle the chilli sauce over each piece of cheese and turn to coat. Cook until it becomes sticky and bubbly. Remove from the heat.
4. Warm the flatbread and spread with some houmous, and add some mixed salad leaves. Place three falafel on a flatbread or wrap and top with a slice of Halloumi cheese. Drizzle with the remaining chilli sauce from the pan, fold or roll up and serve.

Salad Niçoise with Seared Tuna

Serves 4

A lovely authentic French salad, this sophisticated dish makes a substantial meal in itself. Make it with fresh meaty tuna and remember to cook the tuna so it is still pink in the centre.

- 12 small Charlotte potatoes
- 4 free range eggs, room temperature
- 2 pieces of sustainably caught Tuna approx. 150g each
- Freshly cracked black pepper
- 2 handfuls of rocket leaves
- 12 baby plum tomatoes, halved
- 1 red onion, peeled and very finely sliced
- 16 pitted Kalamata olives in brine, drained
- 8 anchovy fillets cut lengthways into thin strips
- 100g green beans

French vinaigrette dressing

- 6 tbsp extra virgin olive oil
- 1 tsp Dijon mustard
- 1 tbsp white wine vinegar
- ½ small garlic clove, peeled and crushed
- Sea salt flakes

METHOD

1. Add the potatoes to a pan of boiling water and cook until tender. This should take between 10-15 minutes. Meanwhile bring another pan of water to the boil and add the green beans. Cook for 2-3 minutes, lift out and plunge into cold water. Turn the heat down and add the eggs to the pan, simmer for 5-6 minutes; for runny eggs 3-4. Plunge these into cold water and peel when cool enough to handle. Cut into quarters.
2. Heat a small frying pan over a high heat and add a little olive oil. Coat the tuna steaks with a good grind of freshly ground black pepper on both sides and add to the pan. Sear for 2 minutes on each side, so it is still a little pink in the centre. Remove from the heat and slice. Drain the potatoes and slice in half, cover and keep warm. Drain the green beans.
3. To make the vinaigrette add the olive oil, mustard, wine vinegar, garlic and a little sea salt to a bowl, attach the whisk to the motor unit and whisk until the dressing has thoroughly combined together, taste and adjust the seasoning.
4. In a large bowl, add the rocket leaves, sliced tomatoes, red onion, olives, sliced potatoes, sliced tuna and drizzle with the vinaigrette and mix together. Top the salad with the eggs, anchovies and green beans, and drizzle with more vinaigrette.

NOTE: Any leftover dressing can be kept in a sealed jar in the fridge for up to 1 week.

Mixed Root Mash with a Parmesan Crust

Serves 6

This is a delicious combination of carrot, swede and parsnip perfect for the winter months when comfort food is essential!

- 350g parsnips, peeled
- 350g Carrots, peeled
- 350g Swede, peeled
- Knob of butter
- 1 onion, finely chopped
- ½ small tub of Crème fraiche
- 40g parmesan cheese, grated
- ½ tsp. cayenne pepper
- Freshly grated nutmeg
- 50g panko breadcrumbs
- 50g cheddar cheese

METHOD

1. Heat the oven to 180°C/ gas mark 6.
2. Chop the parsnips, carrot and swede into small even chunks and boil in salted water until tender.
3. While the vegetables are cooking, add a knob of butter to a frying pan and heat on a low heat, add the onions and cook them until soft .
4. When the vegetables are tender drain and leave to cool slightly then mash using the masher attachment until fairly smooth but there is still a texture. Add the crème fraiche, half the grated parmesan, cayenne pepper and a really good shaving of nutmeg and season well. Transfer into a shallow ovenproof dish. Set aside for a minute.
5. When the onions are lovely and soft add the breadcrumbs, remaining parmesan cheese and the cheddar cheese and stir to combine, cover the top of the mash with the crumbs and place in the oven to cook for 30 minutes until the crust is golden on top.

Rhubarb and Ginger Fool

Serves 4

This is an incredibly easy dessert to prepare. Best made when there is lots of ruby red rhubarb available, or use extra ginger syrup to sweeten the rhubarb if it is slightly green.

- 4 rhubarb stalks, trimmed and sliced into chunks
- 200ml Double cream
- 200ml Fresh vanilla custard
- 2 pieces of stem ginger, finely chopped plus 3 tbsp of syrup from the jar
- Serve: Stem ginger biscuits

METHOD

1. Add the sliced rhubarb to a saucepan and add the ginger syrup and 1 tbsp water, cover with a lid and cook on a gentle heat until the rhubarb is tender, strain through a sieve reserving the syrup and allow to cool.
2. Blend half the rhubarb with the reserved syrup using the stick blender until smooth.
3. In a separate bowl, whip the cream to stiff peaks using the whisk attachment and gently fold in the fresh vanilla custard to the whipped cream. Stir through the most of the chopped ginger but reserve a little for serving.
4. Break up the remaining rhubarb pieces and add these to the creamy custard mixture.
5. When ready to serve take 4 serving glasses, and fill with alternate layers of rhubarb puree and the creamy custard, finish with a dollop of rhubarb puree and a scatter of the reserved chopped ginger. Serve with stem ginger biscuits on the side.

Guarantee

This product is guaranteed for 3 years from the date of original purchase against mechanical and electrical defects.

Please register at <http://mpl.direct/cruxwarranty> within 28 days of purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced or refunded where possible during this period by the dealer from whom you purchased the unit.

The following conditions apply:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual.
- It must be used only for domestic purposes.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexperienced repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.
- Valid in the UK only.

Customer Helpline: 0345 467 6743

Disposal Information

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your local authority for recycling advice.



This symbol on appliance, instruction manual and packaging puts your attention to this important issue. The materials used in this appliance can be recycled. By recycling used domestic appliances you contribute an important push to the protection of our environment. Ask your local authorities for information regarding the point of recollection

For technical queries, please contact: MPL Home Ltd,
IMEX, 575 -599 Maxted Road, Hemel Hempstead, Herts, HP2 7DX

For customer service questions or comments
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