

STX
International

Infuzium 420



**STX Infuzium 420
Instructions**



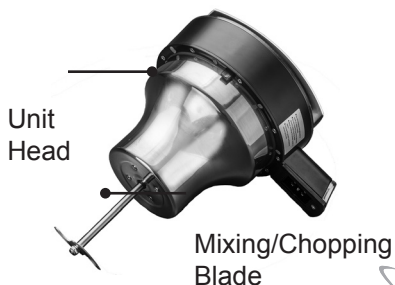
SPECIFICATIONS

Model	STX-INZ-420
Power	110/120 V, 60 Hz
Wattage	800 W
Capacity	5 Cups
Net Weight	4.5 lbs.
Overall Dimensions (L x W x H)	9.25 x 6.875 x 12.25 inches
Cord Length	47 inches

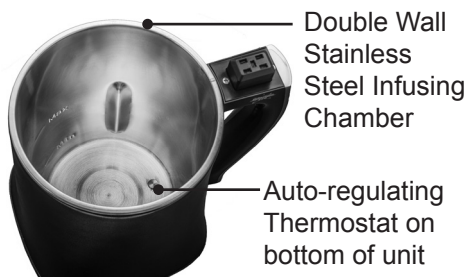
UNIT DESCRIPTION



Top Part of Unit



Inside Main Unit



PACKAGE CONTENTS

- Main Unit
 - 2 Filters (73 and 190 mesh)
 - 100% Silicone Oven Mitt
 - 100% Silicone Butter Mold
 - 3 Spatulas
 - Infuzium 420 All Inclusive Cookbook (over 80 Recipes & Tips)
 - Instruction Manual
- *Some models come with an additional 2 filters (25 and 220 mesh) and 3 gummy molds*

FEATURES

- 15,000 RPM Mixer/Blender
- Auto Shut Off and Overheating Protection
- Boil Dry Protection
- Do-It-Yourself (DIY) Option
- Mini Batch (1 Cup) or Full Batch (5 Cups)
- Digital Control Panel
- Stainless Steel Construction
- LED Quick Reference Lighting
- Time Range: 30 min to 12 hours
- Temperature Range: 31°F to 250°F



SAFETY PRECAUTIONS

Please read all instructions prior to operating this unit. Please keep this manual handy for future reference.

1. Check for damaged parts prior to use. Check that all parts are operating properly and perform their intended functions. Do NOT use if any parts are damaged or are not working as expected.
2. Always check the condition of the power cord prior to use. If there is any evidence of damage or fraying of the power cord discontinue use and contact STX International for OEM replacement. (See Contact Information on the back of this manual) STX International will only use original OEM parts when/if replacement is necessary.
3. Always disconnect the unit from the power source before servicing or cleaning the unit. Unplug the unit when not in use. Do not plug the unit into a damaged outlet.
4. This product is designed for indoor household use only. It is NOT a commercial use product. Do NOT use for commercial or industrial purposes.
5. This unit gets hot while in use. Please use caution while handling unit. Always pick up unit by the side handle. Do NOT attempt to pick up the unit by the handle on the lid.
6. This unit produces hot liquids. Please be very careful when pouring the infused liquid from the unit. Use the silicone glove to prevent burns.
7. This unit has an auto-shut off feature to prevent overheating.
8. Never submerge this unit in water.
9. Always use this unit in well ventilated areas.
10. When cleaning take care with the blade - it is sharp.
11. Never remove the head during operation. Always ensure the unit is seated correctly prior to operation.
12. Do not overfill the unit. The maximum amount of product in the unit is 5 cups.
13. Do not leave the unit unsupervised at any time during operation.
14. Keep unit out of the reach of children.
15. Do NOT operate near an open flame or any flammable or combustible materials. Do NOT use during electrical storms.
16. Keep out of the reach of children. Never leave this device unattended.



17. It is important to monitor this product while in use. Do not leave this unit unattended when plugged into an outlet or powered ON.
18. To prevent electric shock and damage to the unit, do NOT immerse the unit in water.
19. Do not operate this unit near an open flame or any hot surface.
20. Do not unplug the unit by pulling on the electrical cord itself. Never unplug the unit with wet hands.
21. Always use 110/120 Volt power sources. DO NOT USE POWER CONVERTERS (210/220V).
22. Do NOT operate under the influence of alcohol or drugs.
23. Any alteration of this unit's components, substitution of other manufacturer's components to this unit, or any repairs to this product not completed or authorized by Mercantile Station 2 will immediately void the warranty.
24. Electrical repair or any other type of service must be done Mercantile Station 2, the manufacturer. Proof of purchase must be provided by consumer prior to any repair/service acceptance. The seller will use only OEM parts and accessories.

PREPARATION

The Infuzium 420 is designed purely for infusion, not decarboxylation. However decarbing is an important step in the process. The heating element in the Infuzium is specifically designed to heat liquids, not dry plant material. Decarbing needs steady, even, dry heat across a bed of ground herb (like an oven), while the Infuzium's system is built around heating an circulating liquid (butter, oil alcohol) while blending.

Decarboxylation (Decarb) - What is it?

It is always recommended to decarb your botanical materials before any infusion. Decarboxylation allows the material to reach maximum potency.

Smoking cannabis decarboxylates cannabinoids due to the extremely high temperatures, making them instantly available for absorption through inhalation. For making edibles, the first step prior to infusing is to decarboxylate your botanical materials. There are many different, but similar, ways to do this that you can find in a search online. Our recommendation is to use our STX International Activation 420.



Decarbing Made Easy



We highly recommend using the **STX International Activation 420 Decarboxylator** for all of your decarbing needs! It is fully automatic and virtually odorless. No need to monitor your oven temperature throughout the process, the unit takes care of it for you. Check it out at www.STXInternational.com. Our contact information is on the back of this manual if you have any questions please feel free to reach out.

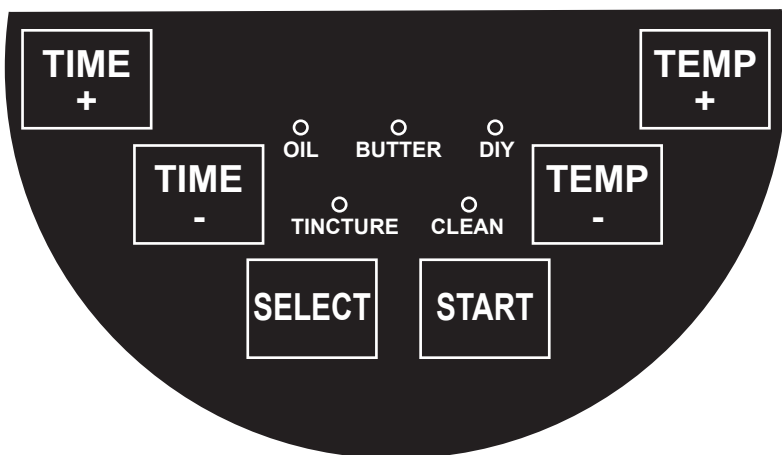
Traditional Guide to how to decarb in the oven

1. Preheat the oven or toaster oven to 225-240°F.
 - 225°F is recommended to preserve flavor and potency
 - 240°F is recommended to minimize flavor while preserving potency
2. Spread the ground herbs in a single layer on an oven proof glass baking dish.
3. Insert the dish with herb in an oven bag (like the ones used to bake a turkey) and tie the oven bag tight (this will contain the smell during this process).
4. Place the dish on middle rack in the center of the oven and bake for 40 minutes.
5. When it is finished, remove the dish from the oven and allow it to cool completely while still sealed in the bag.
6. Once cooled it is ready to be Infused!

Note: If you are not ready to infuse, keep the decarbed botanical materials in a mason jar at room temperature until you are ready to use them.



DIGITAL CONTROL PANEL



DETERMINING SETTINGS

The Infuzium 420 has 5 presets to allow for easy use. If you want to try your own settings, you can select Do-It-Yourself (DIY). The DIY setting is preset, but once it is selected you can use the + and - buttons for Temp and Time to adjust accordingly.

To choose the setting you want to use, press the select button until the LED light above the desired option is lit.

Once a preset has been selected, you can change the time and temperature to customize the setting. This is done by pressing the + or - on temp or time to adjust accordingly.

The Time setting is adjustable from 30 min to 12 hours in 5 minute increments. The Temperature setting is adjustable from 31°F to 250°F (1° increments).

The cleaning preset runs for just a little over 2 minutes. The blade will rotate for about 20 seconds and then stop for about 5 second. It cycles through this 5 times. When it is complete the LED at the top of the side handle will turn green.



PRESETS

MODE	TEMP (°F)	TIME (hours)
Oil	160°F	1:00
Butter	160°F	2:00
DIY	160°F	1:30
Tincture	140°F*	4:00
Clean	--	--5**

* High proof alcohol has a boiling point around 170°F. If you are making a tincture with a high proof alcohol, make sure to use the preset at 140°F to get a great infusion while having enough margin to not boil it dry.

** This indicates 5 cycles.

OPERATING INSTRUCTIONS

1. Connect the power cord to the bottom of the side handle on the unit and plug the other end into the electrical outlet (110/120V 60 Hz only)
2. Load the chamber with the ingredients (see below based on what type of infusing is being done).

Note: The purification filter does NOT go inside the unit. It will be used at the end of the process - See #10 of the process.

3. Place the head unit securely on top of the infusion chamber (unit will not turn on if the head is not placed securely). The LED display will light up and beep indicating the top is on correctly.
4. Press the select button to choose the desired MODE (Oil, Butter, Tincture, DIY, Clean)
5. If the Preset time and temperature settings are being used (see chart above), then press START.
6. If you wish to customize the time, press the TIME+ or TIME- button on the digital control panel until the preferred setting is reached. If you wish to customize the temperature, press the TEMP+ or TEMP- button on the control panel until the preferred settings is reached. Then press the START to confirm the settings and begin the infusion.



Note: The unit will start to heat up at this point. The blade does not start to spin immediately.

Note: If at any time while the unit is running you need to interrupt the cycle, you can hold down the START button for 4 seconds. This will stop the cycle that is in process and reset the unit. Once the unit is stopped you can remove the top.

7. The red LED at the top of the side handle will illuminate. This indicates that the unit is running and should not be disturbed. During this time the LED digital display will count down the time remaining.

Note: The blade does not run continuously while the unit is running. The unit works with a combination of heat and blending, the blade spins on and off throughout the cycle.

8. When the unit has completed its cycle, it will beep for 15 seconds (20 beeps), the LED will turn green and the LED digital display will read END – indicating that it is done. Once the beeping ends, display will change to dashes and the green light will turn off as well.
9. Select the purification filter. Two filters are included with the unit, 73 mesh and 190 mesh. The 73 filter is a finer mesh, this will work well for tinctures and better purification. The 190 mesh works well for butter and oils.
10. Remove the top of the unit and set it aside. Hold the filter of choice over the jar/dish you want the filtered herb infused product to go into.

Note: Please be careful! The finished product being poured from the unit is hot! Use the silicone oven mitt included to ensure you do not burn yourself.

11. Once the product is in the filter you may want to squeeze the filter to push the product out, as some of the product may remain in with the herb in the filter.

**Squeezing the filter in excess, pushes more chlorophyll into the butter, giving it a greener color and a more bitter taste.*

WARNING: Always ensure that there is AT LEAST 1 cup of product in the unit. The unit has Boil Dry Protection and will automatically shut off if the unit overheats. If this happens, unplug the unit from the electrical outlet. Allow the unit to cool down for about 30 minutes. Once completely cooled, plug the unit back in and start again.



BASE RECIPES

See the Official Infuzium 420 All Inclusive Cookbook for over 80 recipes and tips!

BUTTER

1-5 cups softened butter - preferably clarified butter (ghee) -
Do not use margarine.

1/4 to 1 oz decarbed cannabis per cup

1 Tbsp sunflower lecithin powder per cup

OIL

1-5 cups cooking oil (Best is coconut oil. Can also use olive, sesame, avocado or peanut oil, but do not use canola or corn oil.)

1/4 to 1 oz decarbed cannabis per cup

1 Tbsp sunflower lecithin powder per cup

Pour into airtight mason jars, or back into the original oil jar.

TINCTURE

1-5 cups Everclear, 151 or 190 proof (or vegetable glycerin)

1/4 to 1 oz decarbed cannabis per cup

If using alcohol for your tincture, change the temperature to 140°F to ensure the alcohol stays at a safe temperature, doesn't boil dry, and still fully infuses.

Carefully pour into dark glass bottles. 4 oz amber glass dropper bottles work well and hold 1/2 C of tincture. Refrigerate or store your tincture in a cool dry place and it will keep indefinitely.

WARNING: Do not use unit near open flames or hot surfaces, especially when making tinctures with high proof counts. Be very vigilant when working with high proof alcohols.

Tinctures can also be reduced by either cooking the alcohol off or letting it evaporate to create a syrup-like solution which can then be used in recipes such as gummies.



CLEANING

WARNING: Do NOT submerge ANY part of the unit in water.

Main Unit

1. Rinse out the inner chamber.
2. Fill the pot halfway between the MIN and MAX line (about 2 1/2 cups) with warm water.
3. Add a small drop of mild dish washing detergent (like Dawn Liquid Detergent) to the water.
4. Place the unit head on top of the unit.
5. Select the clean preset option and press start.
6. The clean cycle will run for about 2 1/2 minutes. During this time the blade will cycle on about every 20 seconds for about 5 seconds (5 cycles).

Note: During the cleaning cycle, the unit does not heat the liquid. The cleaning solution may get slightly warmer from the blade movement.

7. When the cleaning cycle is complete, the LED digital display will say END and the light on the top of the side handle will turn green.
8. Remove unit head, dump the soapy water, rinse and towel dry.

Note: Take care to NOT get water in the connection port on the top of the handle.

Outside of Unit

Wipe the surface with a damp rag to clean any part of the outer surface.

Filters

The filters included with our unit are easy to clean. They are dishwasher safe (top rack).

The filters can also be washed in the washing machine with the hot water setting. Filters should air dry. They should NOT be put in the dryer.

Note: When washing the filters in the washing machine do NOT wash them with anything that the oils could ruin or stain.



TROUBLESHOOTING

Issues	Solutions
The machine does not turn on.	Check to ensure the machine is plugged in to a functional grounded outlet. Check to ensure the plug is tightly in place at the base of the unit. Check to ensure the top of the unit is on securely.
The unit stops during normal operation.	Check to ensure the unit is still plugged into a functional grounded outlet. If the error "E1" shows on the LED screen the unit has overheated. Unplug the unit and let it sit for 30 minutes. Once the unit has cooled, plug it back in and reprogram. If the error "E2" shows on the LED please contact STX International - contact information on back page of this manual.
The LED screen is not responding as expected.	The top part of the unit may have gotten wet. Allow the unit to dry overnight and then try again.



STX *International* **3-YEAR LIMITED WARRANTY**

THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS, AS THEY VARY FROM STATE TO STATE.

THIS LIMITED WARRANTY CAN ALSO BE FOUND ON OUR WEBSITE AT WWW.STXINTERNATIONAL.COM/SUPPORT/WARRANTY.

WE WARRANT THAT DURING THE WARRANTY PERIOD, THE PRODUCT WILL BE FREE FROM DEFECTS IN MATERIALS AND WORKMANSHIP.

WE LIMIT THE DURATION AND REMEDIES OF ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE TO THE DURATION OF THIS EXPRESS LIMITED WARRANTY.

SOME STATES HAVE DIFFERENT LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

OUR RESPONSIBILITY FOR DEFECTIVE GOODS IS LIMITED TO REPAIR, REPLACEMENT OR REFUND AS DESCRIBED BELOW IN THIS WARRANTY STATEMENT.

WHO MAY USE THIS WARRANTY?

STX International a/k/a Mercantile Station 2, Ltd. located at 2159 Magnum Circle, Lincoln, Nebraska 68522 ("we") extend this limited warranty only to the consumer who originally purchased the product in the United States, the District of Columbia, Canada or Mexico ("you"). It does not extend to (a) any subsequent owner or other transferee of the product, (b) any product shipped outside of the United States, the District of Columbia, Canada or Mexico, or (c) anyone who may have purchased it from someone other than STX International. Proof of purchase is required for in-warranty service. We recommend you promptly register this product on our website (www.STXInternational.com) to facilitate verification of the date of the original purchase. Keep the product manual and your sales receipt together for future reference.

WHAT DOES THIS WARRANTY COVER?

This limited warranty covers defects in materials and workmanship of the product for the Warranty Period as defined below. In addition, during the Initial Warranty Period, this limited warranty also covers defects occurring in the initial shipment of the product to you.



WHAT DOES THIS WARRANTY NOT COVER?

This limited warranty during the Warranty Period does not cover any damage due to: (a) improper use; (b) failure to follow the product instructions or to perform any preventive maintenance; (c) modifications; (d) unauthorized repair; (e) normal wear and tear that comes with household use; or (f) external causes such as accidents, abuse, or other actions or events beyond our reasonable control. It also does not cover consumable parts.

WHAT IS THE PERIOD OF COVERAGE?

This limited warranty starts on the date of your purchase and lasts for 3 years ("The Warranty Period"), which shall be divided into two periods: (1) the first 30 days from the date of your purchase ("Initial Warranty Period"); and (2) the remainder of the 3 year period after the Initial Warranty Period has expired (the "Remainder Warranty Period"). The Warranty Period is not extended if we repair or replace the product. We may change the availability of this limited warranty at our discretion, but any changes will not be retroactive.

WHAT ARE YOUR REMEDIES UNDER THIS WARRANTY?

With respect to any defective product during the Initial Warranty Period, we will, in our sole discretion either (a) replace such product (or the defective part) free of charge, or (b) refund the purchase price of such product.

With respect to any defective product during the Remaining Warranty Period, we will repair such product free of charge and provide a full-service inspection of your product. You will be responsible for all shipping and handling fees to and from our facility.

HOW DO YOU OBTAIN WARRANTY SERVICE?

To obtain warranty service, you must call 844-861-4762 or email us at Info@STXInternational.com during the Warranty Period to open a service request. Proof of purchase will be required to open a service request.

LIMITATION OF LIABILITY

THE REMEDIES DESCRIBED ABOVE ARE YOUR SOLE AND EXCLUSIVE REMEDIES AND OUR ENTIRE LIABILITY FOR ANY BREACH OF THIS LIMITED WARRANTY. OUR LIABILITY SHALL UNDER NO CIRCUMSTANCES EXCEED THE ACTUAL AMOUNT PAID BY YOU FOR THE DEFECTIVE PRODUCT, NOR SHALL WE UNDER ANY CIRCUMSTANCES BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES OR LOSSES, WHETHER DIRECT OR INDIRECT.

SOME STATES HAVE DIFFERENT LIMITATIONS OF LIABILITY AND EXCLUSIONS, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.



QUESTIONS, PROBLEMS OR COMPLIMENTS?

*Thank You for purchasing this
STX International Product!
We are grateful for your business!*

All of our STX International Products are inspected then sealed with our NEW Product Seal prior to shipment. Our goal is to ensure Quality, Completeness, and Satisfaction for your order.

**For Any Questions, Problems, or
Compliments please reach out.**

 **402-742-2586**

Toll Free: 844-861-4762

 **Info@STXInternational.com**

Our Business Hours are:

Monday - Thursday: 8am - 4pm CST

Friday: 8am - Noon CST

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