STX International TURBO FORCE II

QUAD AIR COOLED - ELECTRIC MEAT GRINDER



STX Turboforce II 4000 Series Electric Meat Grinder Instructions

PLEASE READ THESE INSTRUCTIONS BEFORE USING YOUR NEW STX International Model #STX-4000-TB2 Turboforce II Meat Grinder

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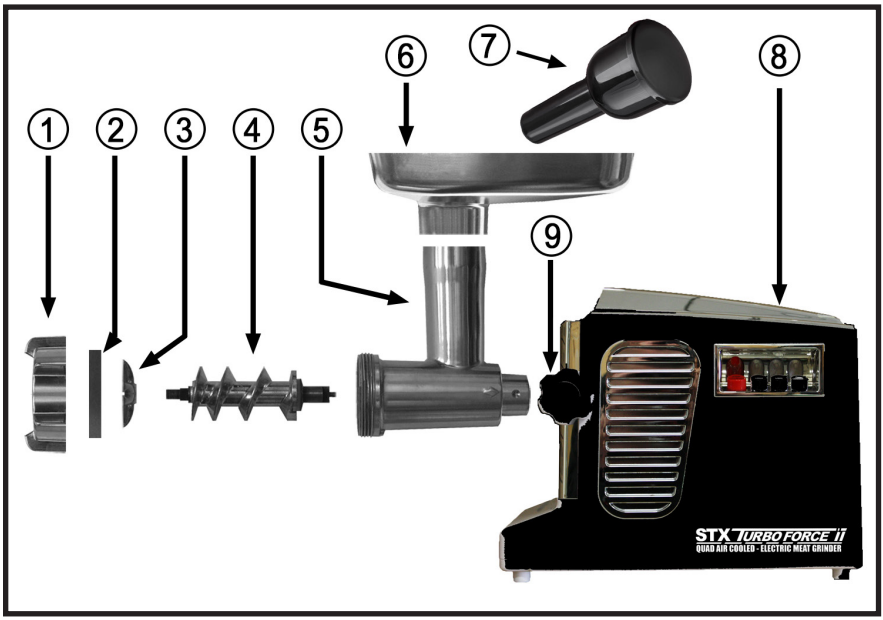
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SPECIFICATIONS

Model	STX-4000-TB2
Power Supply	110/120 V, 60 Hz
Maximum Locked Motor Wattage	2000 W Peak Power
Main Unit Only Dimensions	13 x 6.75 x 11 inches
Main Unit Only Weight	8 lbs
Fully Assembled Dimensions	16.25 x 8 x 14 inches
Fully Assembled Weight	11 lbs
Shipping Box Dimensions	17 x 13 x 12 inches
Shipping Box Weight	16 lbs
Main Unit Cord Length	47 inches
Foot Pedal Cord Length (optional)	68.5 inches

PARTS LIST AND PLACEMENT

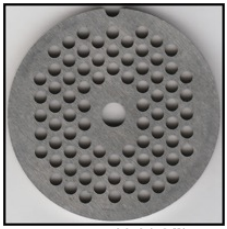


1. Front Grinding Head Locking Cap (Screw Cap)
2. Grinding Plate (5 included) Hole sizes: 4mm, 8mm, 10mm, 12m, and Wagon Wheel and 1 Sausage Stuffing Plate
3. Stainless Steel Cutting Blade (3 included)
4. Auger
5. Grinding Head
6. Meat Pan (Meat Hopper or Top Tray)
7. Meat Pusher
8. Main Unit
9. Head Locking Side Knob

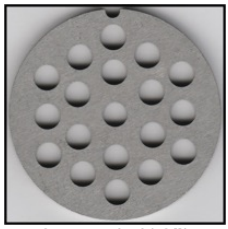
*Foot Pedal - comes with some models (not pictured)

GRINDING PLATES

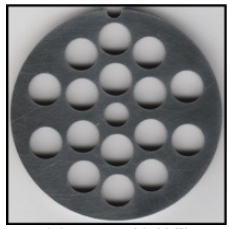
There are 5 sizes of Tempered Steel Grinding Plates and a Sausage Stuffing Plate. The plate with the largest openings (2 large openings) is the Sausage Stuffing Plate and it is used when stuffing sausages. The plate with the second largest openings is the Wagon Wheel Plate (named because of its similar appearance to a wagon wheel) and is used for a coarse grind. The remaining 4 grinding plates differ by hole diameter and produce finer grinds of meat as the hole diameter decreases. These 4 grinding plates have hole diameters of 4mm (3/16”), 8mm (5/16”), 10mm (3/8”), and 12mm (7/16”), respectively.



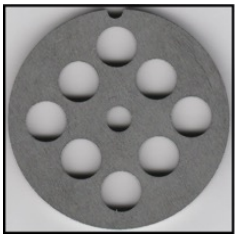
4 mm (3/16")



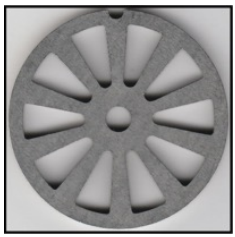
8 mm (5/16")



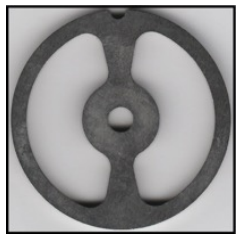
10 mm (3/8")



12 mm (7/16")



Wagon Wheel



Sausage Stuffing

SAFETY PRECAUTIONS

Please read all instructions prior to operating this appliance.
Please keep this manual for future reference. Failure to comply with the safety instructions and/or operating instructions contained in this manual will void any warranty. The manufacturer/seller accepts no liability for damages caused by failure to comply with the owner's manual or negligent use of this product.

1. The gears of this grinder are greased at the factory. The unit will be somewhat loud initially until the gears and motor have had time to mesh or "break in". This break in period could take 5 to 10 operating hours.
2. This meat grinder is designed for indoor household use only. This unit is NOT intended for commercial use. Commercial use is any use beyond personal consumption (i.e. restaurants, caterers, etc).
3. Keep out of the reach of children. Never leave this device unattended.
4. Unplug this appliance from the power source when assembling, disassembling, and when storing in-between uses.
5. Press the red STOP button to ensure that the motor is not engaged PRIOR to plugging the unit into a wall outlet or attaching parts to the main unit.
6. Do NOT immerse the main unit in water.
7. DO NOT WASH ANY OF THE PARTS FOR THIS GRINDER IN A DISHWASHER. (See washing instructions)
8. This grinder is intended for grinding SOFT bones ONLY. This means chicken, rabbit, quail, or squirrel will be fine. HARD Bones will NOT work with this grinder - beef, pork, turkey, etc.
9. Do not operate this unit near an open flame or any hot surface.
10. Do not unplug the unit by pulling on the electrical cord itself. Never unplug the unit with wet hands.
11. Always use 110/120 Volt power sources. DO NOT USE POWER CONVERTERS (210/220V).
12. Never add meat products by hand. ALWAYS use the meat pusher provided. Do NOT use knives, forks, spoons, etc. to push meat down the grinding head chute.
13. Never carry the unit by the grinding head or meat pan. ALWAYS carry this grinder by the body of the main unit.

14. Always monitor the grinder during use. Do NOT leave unattended. It is recommended that after 10-15 minutes of continual use, the unit should be allowed to cool for a few minutes to prevent overheating.
15. Do not jam (referred to as “Hogging”) meat into the grinder with excessive force.
16. Allow Auger to completely stop before changing the grinder settings from ON/1 or ON/2 to Reverse (and vice versa). Rapid changes in auger direction could damage the motor.
17. Do not plug another high wattage appliance into the same outlet as this product.
18. Wash all components before using. (Refer to Washing Instructions on page 12.) Do not wash any grinder parts in the dishwasher!
19. Meat preparation and temperature are very important for optimal performance and results. Read the Meat Preparation section before using.
20. CHECK THAT THE GRINDING BLADE IS INSERTED CORRECTLY prior to use. See Correct/Incorrect Cutting Blade Assembly photos on page 5.
21. 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 Mercantile Station 2 for OEM replacement. (See Contact Information on the back of this manual) Mercnatile Station 2 will only use original OEM parts when/if replacement is necessary. See warranty in the back of the manual.

Any alteration of this meat grinder’s components, substitution of other manufacturer’s components to this unit, or any repairs to this grinder not completed or authorized by Mercantile Station 2 will immediately void the warranty.

This unit is NOT for Commercial Use.

GRINDING HEAD ASSEMBLY

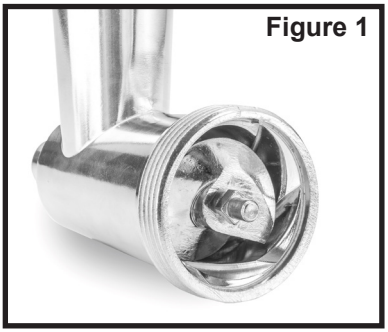
1. Loosen the head locking side knob enough to insert the grinding head onto the main unit (see Parts & Placement on page 2). Tighten the head locking side knob to stabilize the grinding head.
2. Insert the auger into the front of the grinding head with the short tip of the auger facing out (Figure 1). When the auger is inserted, it may have to be twisted just a little until it is set into the motor housing.
3. Mount the cutting blade on the front of the auger (Figure 2). *Note: The flat, sharpened end of the cutting blade MUST be facing out, otherwise it will not grind properly. (See Correct/ Incorrect Cutting Blade Assembly photos below).*
4. Mount the grinding plate in front of the cutting blade and make sure the notch on the side of the grinding plate fits into the slot on the side of the grinding head (Figure 3). The grinding plate will not sit flush with the front of the grinding head – it will stick out about 1/16”. This is the correct position of the grinding plate.
5. Screw the front grinding head screw cap onto the front of the grinding head. Do not over-tighten the Grinding Head Screw Cap: The screw cap should only be snug. Over-tightening prevents the cutting blade and auger from spinning freely, which places excessive pressure on the motor and will strip the gears and/or damage the auger. (Figure 4).

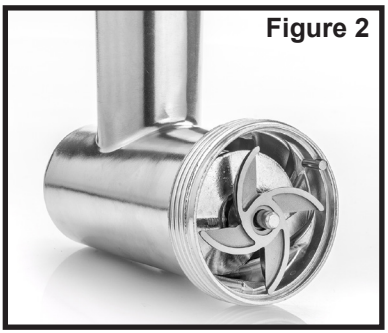
Correct/Incorrect Cutting Blade Assembly

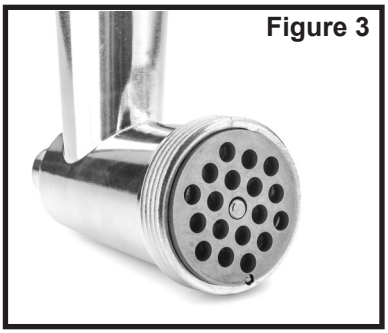


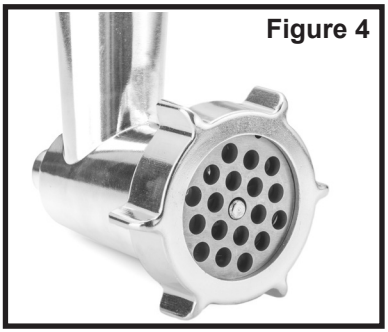


Grinding Head Assembly


Figure 1


Figure 2


Figure 3


Figure 4

MEAT PREPARATION

The temperature of the meat is ***VERY IMPORTANT.*** The meat should be as COLD AS POSSIBLE without being frozen solid. Most professional butchers grind their meat at 34°F. The consistency should be crunchy to the touch – NOT frozen solid. If the meat is not cold enough when grinding, it may ball-up in the back of the grinding head and result in charring of the meat and meat by-products (fat, blood, etc.). The resulting black char or sludge will need to be cleaned from the grinding head, cutting blade, and grinding plate. This charring, while unsightly, is harmless.

Before grinding the meat, it should be cut into strips. Cut the meat into pieces that are 1” x 1” and however long. When processing meat that is stripped, the meat pusher will not be as necessary.

HOW TO GRIND MEAT

1. Choose which grinding plate to use and install it into the grinding head (see Grinding Head Assembly on page 7). The first grind should be done with either the wagon wheel or the 12mm (7/16 inch) plates. Then one of the smaller plates can be used for the second grind to get closer to a “store-bought” hamburger grind as desired.
2. Strip the chilled meat and put the meat into the meat pan on the top of the assembled grinder.
3. The strips of meat can start to be fed into the grinding head. The meat pusher can also be used to direct the meat into the feed chute of the grinding head, however DO NOT apply excessive force with the meat pusher (referred to as “Hogging” the grinder). Once the meat engages the auger, it will be carried forward to the cutting blade/grinding plate and the ground meat will extrude from the front of the grinder.

TIPS:

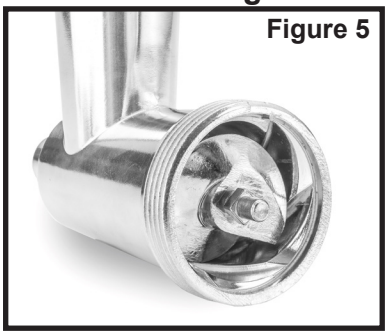
- Attempting to grind to a very fine level or excessive grinding may produce a mushy textured result.
- Many consumers Double Grind for a better mix of lean and fatter meat. For example, if you want to make hamburger out of chuck roast, you might want to grind the meat initially with the wagon wheel, then regrind using one of the smaller diameter plates (4mm or 8mm).
- REMEMBER TO KEEP THE TEMPERATURE OF THE MEAT AS CLOSE TO 34°F AS POSSIBLE DURING THESE PROCESSES.
- It may be necessary to re-chill meat prior to an additional grind.
- Typically an 80 – 20 mix (80% lean - 20% fat) or an 85 - 15 mix (85% lean – 15% fat) are the two best mixes for grilling hamburger on your outdoor grill. When you are grilling at high temperatures, you will normally lose between 5 - 10% of the fat content of your meat.
- If you are grinding your meat for something like chili where you are not cooking all of the fat out, then you might wish to increase the lean meat content and not add as much fat to your mix.
- A single grind with the Wagon Wheel grinding plate is often preferred for making Polish Sausage, Italian Sausage or Kielbasa Sausage.

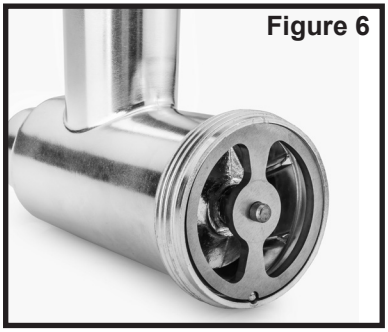
SAUSAGE STUFFING ASSEMBLY

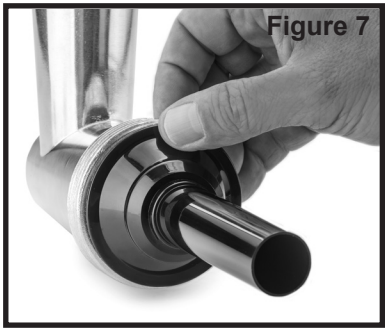
1. Insert the auger into the front part of the grinding head with the short tip of the auger facing out (Figure 5). When you insert the auger, you may have to twist it just a little until you feel it set into the motor housing.
2. Mount the Sausage Stuffing Plate onto the auger (Figure 6). This Sausage Stuffing Plate is made for stuffing sausage only. *Note: DO NOT use the cutting blade in the grinding head when using the grinder for stuffing sausage.*
3. Choose the stuffing tube of your choice, insert it into and through the back of the adapter ring and push it in until it is snug. This unit comes with 3 Stuffing Tubes (4-1/4" Long x 1/2", 5/8" & 3/4") and 1 Adapter Ring. Hold this assembled part to the front of the grinding head (Figure 7).
4. Screw the head locking screw cap onto the grinding head as shown (Figure 8). You are now ready to stuff sausage.

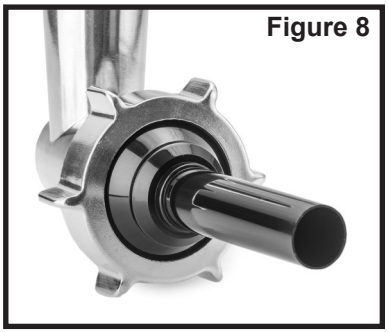
NOTE: *The stuffing tube assembly may appear loose initially. It will tighten up once meat begins to protrude from the assembly.*

Sausage Stuffing Tube Assembly









HOW TO STUFF SAUSAGE

1. Grind the meat to the proper consistency you desire for your sausage (See How to Grind Meat on page 8).
2. Add water and the spices of your choice to the mixture. Mix thoroughly and chill overnight in the refrigerator.
   Note that you do not ***have*** *to refrigerate the mix prior to stuffing, however, it will stuff better and easier if you let it set and chill overnight.*
3. Choose the proper sized casing for your sausage. Bunch it up onto the outside of the sausage stuffing tube.
4. Put your sausage mixture into the meat pan and stuff it into the running grinder using the meat pusher.
5. When the sausage starts filling up the casings, twist the casings off to your desired length.

NOTE: Meat must be prepped beforehand. You cannot grind unprocessed meat directly into sausage casings.

TIPS:

- *Using the Foot Pedal Power Control will make this process much easier. (Only available on some models)*
- *Water content in a sausage mixture is very important. The correct amount of water for each blend of meats and spices differs tremendously. Some trial and error may be necessary.*
- *The amount of salt added to your mixture MAY affect how dry your mixture becomes if left standing or chilling because salt absorbs moisture. This may affect how well your mixture will stuff. Adding salt too soon (for example: letting your mixture set overnight with the salt added) will make your mixture too thick and will NOT extrude very well - if at all.*
- *There are many "How To" books, websites, and YouTube videos on sausage stuffing for beginners. Some of these sources offer free recipes and advice. Applying the techniques of professionals learned through these informative resources will decrease the trial and error needed and produce a mixture that will satisfy.*
- *When stuffing, it is a good idea to spray all parts of the grinding head (wherever the sausage mixture comes in contact) with a cooking spray like PAM or Food Grade Silicone. This will make your sausage extrude a lot faster and makes the stuffing process easier.*

KUBBE ATTACHMENT ASSEMBLY

When using the Kubbe Attachment:

- *Do not use a cutting blade or a grinding plate.*
- *The meat must be prepared beforehand, prior to using the Kubbe Attachment (See How to Grind Meat on page 8).*
- *You CANNOT grind unprocessed meat directly into the Kubbe Attachment.*

1. Insert the auger into the front part of the grinding head with the short end of the auger facing out (Figure 9).When you insert the auger, you may have to twist just a little until you feel it set into the motor housing.
2. Insert the 1st part of the kubbe maker attachment on the front of the grinding head (Figure 10).
3. Then insert the 2nd part of the kubbe maker attachment over the 1st part (Figure 11).
4. Screw the head locking cap onto the front of the grinding head snuggly (do not over-tighten) to hold the kubbe maker attachment firmly in place (Figure 12).

Kubbe Attachment Assembly

Figure 9

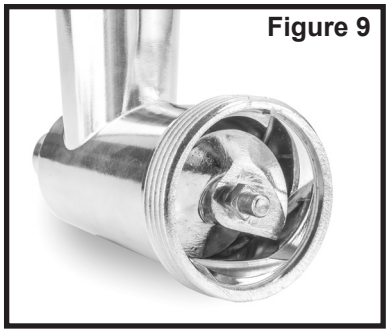


Figure 10

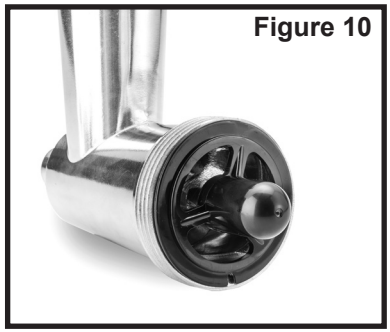


Figure 11

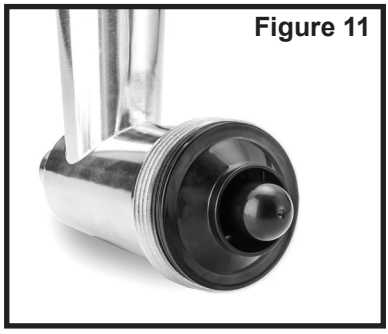
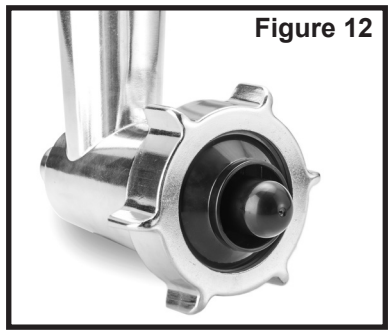


Figure 12



WHAT IS KUBBE?

Kubbe is a traditional Middle Eastern appetizer comprised of a small football shaped shell made of meat (usually bulgur wheat and lamb). The center is often stuffed with spiced minced lamb filling and the ends are sealed. Kubbe is usually deep fried resulting in a crispy outside with a delicious filling. It is time consuming to make, but well worth the effort. This delicious treat can be frozen raw and fried straight from the freezer.

HOW TO MAKE KUBBE

1. Feed the mixture into the meat hopper and let the mixture extrude.
2. Cut or pinch off to your desired length leaving one end open. You now have the finished outer shell for the kubbe.
3. Stuff the interior of the shell with your choice of meat filling.
4. Seal the open end.

HOW TO USE THE FOOT PEDAL

Some models include the foot pedal accessory. If your unit didn't include one and you'd like to purchase one, they are available on our website: *STXInternational.com*.

The foot pedal works as an interrupt switch, so when the foot pedal is not pressed the unit has no power.

1. Plug the unit into the foot pedal.
2. Plug the foot pedal into the wall outlet.
3. When you are ready to use the grinder, press the "ON/1" or "ON/2" speed and it will stay engaged on the unit.
4. Press the foot pedal to send power to the unit and the unit will begin to run.
5. When you need to stop the unit, release the foot pedal and the unit will stop.

Note: If at some point the unit gets stuck and you need to use the reverse function, you will need to press the foot pedal and the reverse button at the same time. The reverse button is only for short, quick use, it does not stay engaged when pushed.

WASHING INSTRUCTIONS

DO NOT WASH ANY PARTS OF THIS GRINDER IN THE DISHWASHER!

GENERAL WARNINGS:

- ***Regular cleaning of the unit is essential to prevent the growth of bacteria, including Salmonella, Cyanobacteria, E. coli, Norovirus, Staphylococcus aureus, Clostridium botulinum, and Listeria***
- ***Any type of bleaching solutions containing chlorine will discolor the aluminum surfaces.***
- ***Thinners and benzenes will crack or change the color of the unit and should never be used to clean this meat grinder.***
- ***Leaving any parts of this product to air dry after cleaning may cause corrosion.***
- ***Always wipe off the parts thoroughly with a dry cloth after cleaning.***

MAIN UNIT

1. Wash with a damp towel, liquid dish washing detergent (like Dawn dish washing liquid) and hot water.
   *Note: Do **NOT** submerge main unit in water to clean.*

GRINDING HEAD

(includes head locking cap, auger, grinding head, and meat pan)

The 4 parts of the grinding head (locking cap, auger, grinding head, and meat pan) are made of 100% polished cast aluminum.

1. Wash these in liquid dish washing detergent and hot water.
2. Towel dry IMMEDIATELY AND THOROUGHLY.
3. Store for the next use.

Warnings:

- **Do NOT soak parts in water. They WILL discolor.**
- **Do NOT wash parts and lay them flat to air dry. They WILL discolor.**
- **Do NOT leave parts to "clean later". They WILL discolor.**
- **Even the smallest amounts of moisture on the parts will cause discoloring or rusting.**

GRINDING PLATES

The grinding plates are made of tempered steel.

1. Wash these in liquid dish washing detergent and hot water.
2. Towel dry IMMEDIATELY and THOROUGHLY.
3. Rub them with some cooking oil (or spray).
4. Store them SEPARATELY in plastic bags until the next use to prevent rusting.

CUTTING BLADES

The cutting blades are Stainless Steel.

1. Wash these in liquid dish washing detergent and hot water.
2. Towel dry IMMEDIATELY and THOROUGHLY.
3. Store for next use.

TIP: *Many consumers use paper towels to dry these parts as paper towels are the most absorbent.*

Please ensure the STOP button is pushed prior to cleaning or storing.

B.A.R.F. DIET FOR PETS

(Bones and Raw Food)

The internet is loaded with accolades and recipes for feeding your pet the B.A.R.F. diet. Millions of pet owners rave about everything from shinier coats, higher energy levels, and relief from allergies after switching from cheap or even expensive store bought pet food to healthier homemade pet diets. As an important ingredient in many of these preparations, pet owners grind chicken bones

DO NOT TRY TO GRIND BEEF, TURKEY, PORK, LAMB, GOAT, OR ANY LARGE, DENSE BONES! IT WILL BREAK THE GRINDER!!

Usage Tips for Preparing a B.A.R.F. Diet

Equipment

- **Grind only approved substances:** This model is specifically designed to grind meat and soft bones with meat (for homemade pet food). It is not designed to grind ice, cooked or frozen vegetables, chickpeas, or nuts.
- **Plate Size:** To ensure equipment longevity, please use the wagon wheel plate for the first grind, followed up with either the 10mm or 8mm plate. Do not use the smallest (4mm) grinding plate when processing meat and bones together. The 4mm plate will create excessive pressure that can damage the grinder.
- The best process for successfully grinding chicken, squirrel, quail, and rabbit bones is to do a Double Grind preparation. The first grind should always be done with the Wagon Wheel grinding plate. Then for a Smaller Grind follow up with a second grind using the 8 mm (the second smallest hole diameter grinding plate) or 10 mm grinding plate.
- The amount of pressure required with the meat pusher, if any, depends on the size of the meat and bones you are grinding. If you find yourself pushing down so hard that the grinder begins to tip forward, please stop the process immediately. Disassemble the grinding head to check for any clogs. Then, cut the meat and bone into smaller portions. Once these smaller piece,s engage the auger, the meat and bones will be carried forward to the cutting blade and grinding plate, requiring little to no pressure from the meat pusher.

- **Cool Down:** Please be advised that grinding meat with bones puts significant strain on this meat grinder. To prevent the motor from overheating or damaging the internal gears, we recommend a run time of approximately 10 to 15 minutes, followed immediately by a 3 to 5-minute rest period.
- **Black or Grey Discoloration:** This substance typically forms when grinding meat for extended periods without rest or at room temperature. This greasy residue is a combination of blood and fat from the meat that pools where the grinding head connects to the main unit. Because this area heats up rapidly during use, the mixture chars and eventually blends with the ground meat. While this may be unappealing, it is harmless to ingest. To prevent this from occurring, we recommend running the unit only for the suggested duration and allowing for regular rest periods.

Types of Meat & Bones

- **Soft bones:** When preparing pet food, this unit can only grind soft bones if they are incorporated with meat. It cannot grind bones alone and it will not grind vegetables alone.
- **Necks:** Please ensure that chicken necks are cut into smaller sections before being fed into the meat grinder with other meat parts. This facilitates faster processing of tendons, ligaments, and bones, and prevents them from wrapping around the auger.
- **Skin:** Do not attempt to grind long strips of skin, as they will bind the auger. Skin should be cut into small sections and ground together with as much meat as possible to ensure smooth operation.
- **Cooked Meat**: Do not grind already cooked meat, (i.e. boiled chicken legs). Cooked chicken bones pose a serious safety hazard because they can shard and puncture the esophagus or intestinal walls. This is extremely dangerous for pets. Cooking chicken bones also removes nutrients from the bone, giving no benefit to the pet.
- **Beaks & Feet:** This unit cannot grind any type of beaks or bird feet.

Vegetables

- Do not grind vegetables, such as peas or carrots, by themselves. This Meat Grinder can NOT grind vegetables alone. Vegetables MUST be incorporated with meat.
- **Dense Root Vegetables:** Grinding carrots or similar vegetables will need to be cut into thin slices. Grinding them whole or in large chunks will strip the gears of the grinder.
- **Temperature:** Do not grind frozen vegetables; ensure they are at refrigerator temperature before processing.
- **Mixing:** Always mix vegetables with meat during grinding. This step is recommended to be performed on a 2nd grind.

Senior Pet Advice

It is always advised that for senior pets, the pet owner should consult with their vet before investing in a meat grinder for grinding bones and meat for the raw diet for their pet. Your vet will be able to advise if your senior pet should or should not partake in a raw diet with bones.

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.

Mercantile Station 2, LTD
2159 Magnum Circle, Lincoln, NE 68522
Info@STXInternational.com • www.STXInternational.com

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

If you would like to shop for other STX International Products
Please visit our website
www.STXInternational.com

STX International