**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model</th>
<th>STX-INZ-420</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Supply</td>
<td>110/120 V, 60 Hz</td>
</tr>
<tr>
<td>Capacity</td>
<td>4 Cups</td>
</tr>
<tr>
<td>Net Weight</td>
<td>8 lbs.</td>
</tr>
<tr>
<td>Overall Dimensions (L x W x H)</td>
<td>7.0” x 8.2” x 12.5”</td>
</tr>
</tbody>
</table>

**UNIT DESCRIPTION**

- Easy-to-Read LED Digital Display
- Simple to Operate Function Options
- Lift Off Top Handle
- Convenient Side Handle
- Electrical Plug Connector
- Double Wall Stainless Steel Infuzing Chamber
- Auto-regulating Thermostat on bottom of unit
- Mix/Chop Option
- Unit Head
- Bottom Fill Option
- Auto-Drain Option...

...and more features and options...
PACKAGE CONTENTS

• Main Unit
• 2 Filters (73 and 190 mesh)
• 100% Silicone Oven Mitt
• 100% Silicone Butter Mold
• Infuzium 420 All Inclusive Cookbook (over 80 Recipes & Tips)
• Instruction Manual

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 (4 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

1. This unit gets hot while in use. Please use caution while handling unit. Always pick up unit by handle.

2. This unit produces hot liquids. Please be very careful when pouring the infused liquid from the unit. Use the silicone glove to prevent burns.

3. This unit has an auto-shut off feature to prevent overheating.

4. Never submerge this unit in water.

5. Always use this unit in well ventilated areas.

6. When cleaning take care with the blade - it is sharp.

7. Never remove the head during operation. Always ensure the unit is seated correctly prior to operation.

8. If any part of the unit is cracked, bent or broken - DO NOT OPERATE THE UNIT.

9. Do not over fill the unit. The maximum amount of product in the unit is 4 cups.

10. Do not leave the unit unsupervised at any time during operation.

11. Keep unit out of the reach of children.
PREPARATION

Decarboxylation (Decarb) - What is it?

It is always recommended to decarb your herbal 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 herbal materials. There are many different, but similar, ways to do this that you can find in a search online. Our recommendation is below.

How to Decarb

1. Preheat the oven or toaster oven to 225°F to 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 oven bag tight (this will contain the smell during this process).
4. Place pan on middle rack in the center of the oven and bake for 40 minutes.
5. When it is finished, remove the pan from the oven and allow it to cool completely while still sealed in the bag. Placing it in the freezer will speed up this process.
6. Once cooled it is ready to be Infused!

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

You can then either use your Decarbed Herbs or store them in a mason jar at room temperature until you are ready to infuse them.
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).

3. Place the head unit securely on top of the pot (unit will not turn on if this is not placed securely). The LED display will light up indicating the unit is on.

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 below), 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 it 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 the LED will turn green and the LED digital display will read END – indicating that it is done.
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 butter molds or whatever 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 be caught in with the herb in the filter.

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.
DETERMINING SETTING

The Infuzium 420 has 5 presets to allow for easy use (see chart below). 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 option you want 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).

PRESETS

<table>
<thead>
<tr>
<th>MODE</th>
<th>TEMP (°F)</th>
<th>TIME (hours)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oil</td>
<td>160°F</td>
<td>1:00</td>
</tr>
<tr>
<td>Butter</td>
<td>160°F</td>
<td>2:00</td>
</tr>
<tr>
<td>DIY</td>
<td>160°F</td>
<td>1:30</td>
</tr>
<tr>
<td>Tincture</td>
<td>160°F</td>
<td>4:00</td>
</tr>
<tr>
<td>Clean</td>
<td>--</td>
<td>--5*</td>
</tr>
</tbody>
</table>

* This indicates 5 cycles

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.
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

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.

*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 dishwashing 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.

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

<table>
<thead>
<tr>
<th>Issues</th>
<th>Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>The machine does not turn on.</td>
<td>Check to ensure the machine is plugged in to an outlet.</td>
</tr>
<tr>
<td></td>
<td>Check to ensure the plug is tightly in place at the base of the unit.</td>
</tr>
<tr>
<td></td>
<td>Check to ensure the top of the unit is on securely.</td>
</tr>
<tr>
<td>The unit stops during normal operation.</td>
<td>Check to ensure the unit is still plugged into a working outlet.</td>
</tr>
<tr>
<td></td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td>If the error “E2” shows on the LED please contact STX International - contact information on back page of this manual.</td>
</tr>
<tr>
<td>The LED screen is not responding as expected.</td>
<td>The top part of the unit may have gotten wet. Allow the unit to dry overnight and then try again.</td>
</tr>
</tbody>
</table>
ADDITIONAL SAFETY INSTRUCTIONS

1. Please read all instructions prior to operating this unit. 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.

2. Check for damaged parts prior to use. Check that all parts are operating properly and perform their intended functions.

3. 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.

4. 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 an already damaged outlet.

5. This product is designed for indoor household use only. It is NOT a commercial use product. Do NOT use for commercial or industrial purposes.

6. Do NOT operate outdoors or near any flammable or combustible materials. Do NOT use during electrical storms.


8. It is important to monitor this product while in use. Do not leave this unit unattended when plugged into an outlet or powered ON.

9. To prevent electric shock and damage to the unit, do NOT immerse the unit in water.

10. Do not operate this unit near an open flame or any hot surface.

11. Do not unplug the unit by pulling on the electrical cord itself. Never unplug the unit with wet hands.

12. Always use 110/120 Volt power sources. DO NOT USE POWER CONVERTERS (210/220V).

13. Do not plug another high wattage appliance into the same outlet as this product.

14. Do NOT operate under the influence of alcohol or drugs.

15. 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 STX International will immediately void all guarantees/warranties.

16. Electrical repair or any other type of service must be done by the seller (The Mercantile Station 2 / STX International). Proof of purchase must be provided by consumer prior to any repair/service acceptance. The seller will use only OEM parts and accessories.
All STX International Products come with a 3-Year Guarantee, valid only in the 48 Contiguous United States. If you purchase this product and ship it to a destination outside of the 48 Contiguous United States this warranty becomes null and void.

The first 30 Days are covered by a Money Back or Replacement Guarantee from the date of the receipt of the product. If your product becomes damaged in shipment or is found to be defective in any way during this period, we will replace or issue a complete refund for your product upon return. We will pay all shipping involved during this first 30-day period.

The remainder of the 3 Years (after the first 30 days) is covered by a FREE REPAIR Guarantee (parts and labor included). If anything becomes defective during this period we will fix the issue and provide a full service inspection to your product, shipping (to & from) will be paid by the buyer. Please email us at Info@STXInternational.com to set up a service request.

Returns of New/Unused Products

If you have Buyer's Remorse and decide that you do not want the product, it must be returned NEW & UNUSED in the original box and you will pay the return shipping. PLEASE NOTE: There will be a 10% Restocking Fee and original Shipping Costs (if applicable) will not be refunded. Used product cannot be returned.

How To Register Your Warranty

Go to www.STXInternational.com. Click on "Register Your Warranty" tab and fill out the form. This is a fully secure website. Your information will never be sold or misused in any way. This registration site is strictly for order verification that will be used to speed up the process should you ever need to use your Warranty for service.

STX International
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 call or email us.

📞 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

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