

# CRUX

## 6 Quart Extra Deep Electric Skillet Instruction Manual

Styled for Life  
Designed & Engineered in New York City



## Table of Contents

|   |       |
|---|-------|
| Important Safeguards.....                                   | 2-3   |
| Additional Important Safeguards .....                       | 4     |
| Notes on the Plug .....                                     | 5     |
| Notes on the Cord .....                                     | 5     |
| Plasticizer Warning.....                                    | 6     |
| Electric Power.....   | 6     |
| Life is Busy.....   | 6     |
| Getting to Know Your CRUX Extra Deep Electric Skillet ..... | 7     |
| Temperature Control Probe.....                              | 8     |
| Before Using for the First Time .....                       | 8     |
| Operating Instructions.....                                 | 9-10  |
| Cooking Methods.....  | 10-12 |
| USDA Cooking Guidelines.....                                | 13    |
| User Maintenance Instructions.....                          | 13    |
| Care & Cleaning Instructions .....                          | 14    |
| Storing Instructions.....                                   | 14    |
| Recipes .....   | 15-19 |
| Warranty .....  | 20-21 |

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

## **1. READ ALL INSTRUCTIONS.**

2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electrical shock, do not immerse cord or plugs or Electric Skillet base, or temperature control probe in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach temperature control probe to the Electric Skillet first, then plug cord in the wall outlet. To disconnect, turn temperature control dial to OFF, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. This appliance is not intended for deep frying foods.

**FOR HOUSEHOLD  
USE ONLY**

**SAVE THESE  
INSTRUCTIONS**

# ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

**CAUTION:** This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this Electric Skillet must read and understand this Instruction Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Then remove the temperature control probe. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. **CAUTION: DO NOT USE COOKING SPRAYS.** Cooking sprays can cause build-up and may affect the non-stick performance of the Electric Skillet.
6. To preserve the Electric Skillet's non-stick coating, always use nylon, plastic, wooden or rubber utensils.
7. **NEVER** cut food on the Electric Skillet's cooking surface.

## **NOTES ON THE PLUG**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

## **NOTES ON THE CORD**

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used:
  - 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
  - 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
  - 3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

## **PLASTICIZER WARNING**

**CAUTION:** To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

## **ELECTRIC POWER**

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

## **Life is Busy**

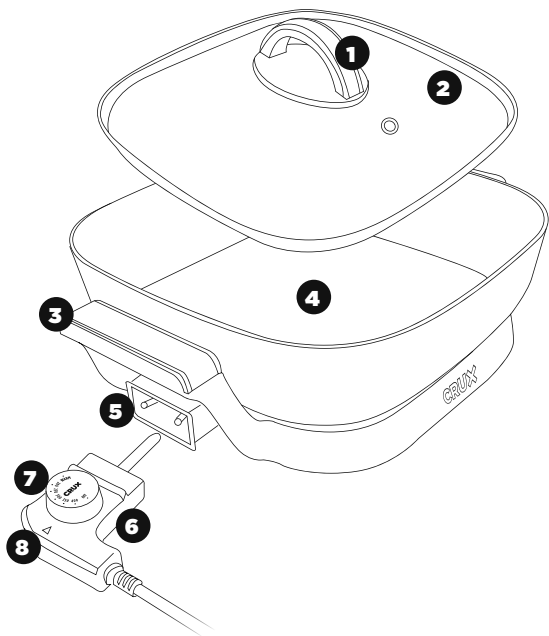
Keep it simple in the kitchen with CRUX.

This extra-deep, non-stick Electric Skillet is coated with a titanium-infused, ceramic cooking surface for increased durability and cooking performance. Its non-stick properties eliminate the need for oil, fat, or butter for fat-free, low-fat and generally healthy cooking. Your titanium coated Extra Deep Electric Skillet cleans easily with warm soapy water and a sponge.

Whether you're rushing home from the office, hosting a party for friends, or exploring culinary adventures with your spouse, CRUX is here for you. We understand your desire for efficiency in the kitchen. That's why we've designed an entire line of appliances to make your life simpler. High quality products yield high quality results. Our signature look of stainless steel with copper accents is both classic and contemporary—the ideal addition to any countertop. We want you to focus on the things that matter most in your life—family, friends, community, and of course, delicious cooking. Let us get to the CRUX of your kitchen needs.



**Fig. 1**



## Getting to Know Your CRUX Extra Deep Electric Skillet

Product may vary slightly from illustration

- |                                 |                                     |                               |
|---------------------------------|-------------------------------------|-------------------------------|
| 1. Lid Handle                   | 5. Temperature Control Probe Socket | 7. Temperature Control Dial   |
| 2. Tempered Glass Lid           | 6. Temperature Control Probe        | 8. Indicator Light            |
| 3. Cool Touch Handles           |                                     | 9. Polarized Plug (Not shown) |
| 4. Non-Stick Extra Deep Skillet |                                     |                               |

## Temperature Control Probe

1. The temperature control probe is the nerve center and brain of the Electric Skillet. Treat it carefully. Dropping or banging it could change its calibration and cause the temperature settings to be inaccurate.
2. Rotate the temperature control dial to select the temperature called for in the recipe.
3. The indicator light on the temperature control will illuminate as the dial is rotated. The light will go out once the selected temperature has been reached.

**NOTE:** During cooking, the light will go on and off as the Electric Skillet maintains the selected temperature.

4. Allow the Electric Skillet to cool before removing the temperature control probe.
5. Wipe the outside of the socket and the temperature control probe with a soft, damp cloth. Dry it thoroughly before using again.

**NOTE:** The temperature control probe is not submersible.

**CAUTION:** Use the temperature control probe supplied with this Electric Skillet only. The use of any other temperature control probe may cause fire, electric shock, or injury.

## Before Using for the First Time

1. Carefully unpack the Electric Skillet and remove all packaging materials.
2. Wash the Electric Skillet and tempered glass lid in hot, sudsy water to remove ceramic dust particles and any manufacturing/shipping residue. Rinse and dry completely.
3. Turn the temperature control dial to OFF. Then insert the temperature control probe securely into the Electric Skillet's temperature control probe socket. Press firmly to make sure probe is fully attached. Plug cord into any standard 120V AC wall outlet.
4. Turn the temperature control dial to 400°F and heat empty Electric Skillet uncovered for approximately 5 minutes. You will notice a slight odor; this is normal and should quickly disappear.
5. Turn the temperature control dial to OFF and allow to cool for 15 minutes.

## Operating Instructions

1. Place the Electric Skillet on a level surface such as a countertop or table.

**NOTE:** Some countertop and table surfaces, such as Corian® and other surfaces, are not designed to withstand the prolonged heat generated by this Electric Skillet. We recommend placing a hot pad or trivet under the Electric Skillet beforehand to avoid possible damage to the surface.

2. Make sure the sides and back of the Electric Skillet are at least 4 inches away from any walls, cabinets, or objects on the counter or table.
3. Turn the temperature control dial to OFF. Then insert the temperature control probe securely into the Electric Skillet's temperature control probe socket. Press firmly to make sure probe is fully attached. Plug cord into any standard 120V AC wall outlet.

**IMPORTANT: ALWAYS INSERT TEMPERATURE CONTROL PROBE INTO THE SKILLET FIRST, THEN PLUG INTO WALL OUTLET.**

4. **CAUTION: DO NOT USE COOKING SPRAYS. Cooking sprays can cause build-up and may affect the non-stick performance of the Electric Skillet.**
5. Preheat the Electric Skillet for approximately 5-10 minutes before cooking by turning the temperature control dial to desired temperature. The indicator light on the temperature control will illuminate as soon as the dial is rotated. The light will go out once the selected temperature has been reached.
6. Add food and cook according to the recipe. Adjust temperature control dial as necessary.

**NOTE:** During cooking, the light will go on and off as the Electric Skillet maintains the selected temperature.
7. For best results and to preserve the Electric Skillet's non-stick coating, use nylon, plastic, wooden or rubber utensils. NEVER cut food on the Electric Skillet's cooking surface.
8. Liquids such as broth, wine, beer, water, etc. may be added to the Electric Skillet during cooking.

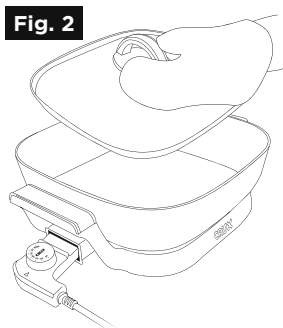
- When cooking has been completed, turn the temperature control dial to OFF. The indicator light on the temperature control will turn off.
- Unplug cord from wall outlet. Let the Electric Skillet cool completely before removing the temperature control probe.

**CAUTION:** The temperature control probe may become hot after use. Allow probe to cool before handling.

- LID CAUTION:** ESCAPING STEAM IS HOT! BE CAREFUL WHEN REMOVING OR LIFTING LID. HOT WATER CONDENSATION MAY BE CREATED UNDER THE LID. ALWAYS HANDLE WITH CARE.

To prevent personal injury or steam burns due to hot water condensation inside the lid:

- Use protective oven mitts.
- Prepare a flat, clean, empty area with hot pads or protective covering available to place HOT lid.
- When removing the lid from the hot Electric Skillet, always tilt the lid away from hands and face. See Figure 2.



## Cooking Methods

### Shallow Fry / Pan Fry / Sauté

**IMPORTANT:** To shallow fry, do not use more than 1 cup of oil.

- Shallow Fry:** Add oil or shortening to the Electric Skillet and preheat, uncovered, to 350°F. The amount of fat used will vary accordingly to recipe and type or amount of food to be prepared.

**NOTE:** When preheating oil, always remove the lid. When the oil begins to smoke, immediately add food and turn the temperature down if needed.

- Shallow fry breaded foods rapidly at 350°F in the covered Electric Skillet. Use no more than 1 cup of oil. Select a vegetable oil or peanut oil with a high smoke point for shallow frying.

3. **Pan Fry:** The Electric Skillet's 3-inch deep pan allows you to pan fry foods while maintaining precise temperatures. Pan fry breaded foods rapidly at 350°F in the covered Extra Deep Electric Skillet.

**IMPORTANT: To pan fry breaded foods, use up to 3 cups of oil.** Select a vegetable oil or peanut oil with a high smoke point for pan frying.

4. **Sauté:** Use 1 to 3 tablespoons of butter and/or olive oil. Lower the temperature to 250°F. Sauté food in the uncovered Electric Skillet.

**NOTE:** Butter and olive oil have low smoke points. To avoid burning, sauté foods on lower temperature settings

### **Pan Sear**

1. Select a tender (not too thick) cut of beef, pork, poultry, such as filet mignon, top sirloin steak, pork tenderloin.
2. Pan searing adds a layer of flavor, seals in valuable juices — and is best achieved using high heat in an uncovered Electric Skillet with little or no oil. Preheat Electric Skillet to 400°F.
3. When temperature is reached, brown food on all sides, turning often. Do not crowd the Electric Skillet. Remove any excess fat as it accumulates.

### **Simmer**

1. For more flavorful results, pan sear foods before simmering.
2. Add liquid or make a sauce as directed in recipe. With the temperature control dial set to 300°F - 350°F, bring liquid to a boil. Turn temperature down just until indicator light goes OFF. This is the simmer point.
3. Add the lid.
4. Simmer food for the directed length of time or until food is done. Check during cooking and add more liquid as necessary.

**IMPORTANT: DO NOT LET ELECTRIC SKILLET BOIL DRY.**

## **Braise**

1. Always pan sear foods before braising.
2. Removed seared foods, then prepare a vegetable flavor base such as sofrito (onion, garlic, tomatoes) mirepoix (onion, carrot, celery) or the Cajun Holy Trinity (onion, celery, green bell pepper).
3. Return the seared meat and juices to the Electric Skillet. Add braising liquid. Using a wooden turner, scrape up the flavorful browned bits to deglaze.
4. Cover with the lid, then lower the temperature to 300°F until the indicator light goes out (simmer point). Braise as specified in recipe, or until food is done. Check during cooking and add more liquid as necessary.

**NOTE:** Meat should not be fully submerged.

**IMPORTANT: DO NOT LET ELECTRIC SKILLET BOIL DRY.**

## **Steam**

1. With the temperature control dial set to 300°F, add 1 cup of water to the Electric Skillet. **For best results**, use a steam basket. Add vegetables or other foods to the steam basket and add the lid.
2. Steam food until done. Check often, adding more water as necessary.

**IMPORTANT: DO NOT LET ELECTRIC SKILLET BOIL DRY.**

## **Warm**

1. After cooking is completed lower temperature to WARM.
2. Turn or stir food occasionally.
3. After cooking, turn the temperature control dial down to WARM and serve your food in the elegantly styled Extra Deep Electric Skillet. To serve previously cooked or cooled food, heat food first; then.

## **USDA Cooking Guidelines**

**NOTE:** The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165°F/74°C and ground beef, veal, lamb and pork be cooked to an internal temperature of 160°F/71°C. Whole chicken and turkey should be cooked to an internal temperature of 180°F/82°C; 170°F/77°C for the breast. Goose and duck should be cooked to an internal temperature of 180°F/82°C. Fresh beef, veal and lamb, etc., should be cooked to an internal temperature of at least 145°F/63°C. Fresh pork should be cooked to an internal temperature of at least 160°F/71°C. When re-heating meat and poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

## **User Maintenance Instructions**

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

## Care & Cleaning Instructions

**CAUTION:** Do not immerse the cord, plug or temperature control probe in water or any other liquid.

**CAUTION:** To avoid accidental burns, allow your Electric Skillet to cool thoroughly before cleaning.

1. When cooking is complete, unplug cord from wall outlet. Allow the Electric Skillet to cool.
2. Carefully remove temperature control probe from Electric Skillet. If necessary, wipe temperature control socket and probe with a damp, soft cloth. Dry temperature control probe completely. Set aside.

**CAUTION:** The temperature control probe may become hot after use. Allow probe to cool before handling.

**CAUTION:** The Electric Skillet base and temperature control probe are NOT immersible.

3. The tempered glass lid is dishwasher safe.
4. Wash the Electric Skillet and tempered glass lid in warm, sudsy water. Clean thoroughly using a sponge or soft cloth. Rinse in hot water. Dry completely.
5. For stubborn food particles, loosen with a plastic cleaning pad. Avoid hard scouring of the non-stick finish as this may cause surface scratches. Do not use steel wool, scouring pads, or abrasive cleaners on any part of the Electric Skillet.
6. **For best results** and to preserve the non-stick coating, use nylon, plastic, wooden or rubber utensils.

**WARNING:** NEVER cut food on the Electric Skillet's cooking surface.

## Storing Instructions

1. Unplug unit and allow to cool. Never store the Electric Skillet while it is hot or still plugged in.
2. Clean the Electric Skillet thoroughly before storing.
3. Store the temperature control probe inside the covered Electric Skillet.
4. Store the clean Electric Skillet in its box or in a clean, dry place.



## Recipes

### **Loaded Whole Wheat Pasta with Italian Sausage, Artichokes Mushrooms Florentine**

The earthy-sweet Italian sausage and fresh mushrooms magically flavor the whole grain pasta. This one-dish-dinner combines rich artichoke hearts, red tomatoes, moist ribbons of fresh green spinach and the textural crunch of roasted pumpkin seeds. Finally, topped with shredded mozzarella cheese, the result is hearty and very satisfying.

Serves 4 to 8

- 3 Italian sausages (or any sandwich-sized sausage of your choice)
- 2 cups frozen artichoke hearts, thawed
- 1 (28 oz.) can stewed tomatoes, Italian style
- 1-1/2 cups beef stock
- 1 (13.25 oz.) box whole grain rotini pasta (or any pasta of your choice)
- 16 oz. sliced mushrooms
- 3 tablespoons minced jalapeno pepper
- 2 cups fresh baby spinach
- 1/2 – 1 cup roasted, salted pumpkin seeds, optional
- 16 oz. cubed or shredded mozzarella cheese

Remove sausage casings and discard.

Turn the temperature control dial to 375°F to preheat. Add sausage, cook 5 minutes, uncovered, breaking apart with a potato masher or wooden fork. Remove cooked sausage, drain oil except for 2 tablespoons and set aside.

Increase Electric Skillet heat to 400°F. Add mushrooms and minced jalapeno.

Sauté uncovered for 4 to 5 minutes or until mushrooms become browned.

Add cooked sausage, beef stock, tomatoes, artichokes, and pasta to skillet; stir to combine. Cover with lid and bring to a boil.

Reduce heat to 350°F and cook 10 minutes or until pasta is al dente.

Toss in baby spinach and pumpkin seeds. Mix well.

Top with mozzarella, add lid and continue to cook 2 to 3 minutes until cheese is melted.

Serve with Parmesan garlic bread.

## **Skillet Country Fried Chicken**

Instead of deep-frying chicken in a vat of oil, pan frying creates delightfully crunchy and moist fried chicken. The flavors in this batter are spicy, familiar, and downright home.

Serves 4 to 6

- 4 chicken thighs
- 4 chicken drumsticks
  
- 1-1/4 cups flour
- 2 teaspoons baking powder
- 2 teaspoons cayenne pepper
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 2 teaspoons paprika
- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 1-1/2 cups water
- 1 egg
- 1 tablespoon vegetable oil
  
- 3 cups vegetable oil, for frying

### **Brine**

- 4 cups water
- 1/4 cup (packed) dark brown sugar
- 3 tablespoons Worcestershire sauce
- 1 tablespoon ancho chili powder
- Salt and pepper

**Prepare and Brine Chicken.** Add brine ingredients to a large sealable container. Add the chicken, making sure all pieces are completely submerged. If needed, place a heavy plate over the chicken to keep it from rising to the top of the brine water. Seal tightly.

Refrigerate for at least 3 hours to overnight. Remove the chicken from the brine and pat dry.

**Prepare Batter.** In a medium mixing bowl, whisk flour, baking powder, cayenne, onion and garlic powder, paprika, salt and pepper.

In another bowl, whisk water, egg and 1 tablespoon vegetable oil. Slowly whisk the flour mixture into the liquid mixture.

Dip each piece of chicken into the batter. Place dipped chicken onto a wire rack over a dish or tray, to allow the excess to drip off.

**For best results:** refrigerate battered chicken, uncovered, for 20 to 30 minutes before frying.

**Fry Chicken.** Add 3 cups of vegetable oil to the Electric Skillet.

Turn the temperature control dial to 350°F to preheat.

When the light goes off, add battered chicken to the skillet (the chicken should not be entirely submerged in the oil).

Fry, turning once, until the chicken is deep golden-brown, 16 to 20 minutes.

Using a meat thermometer, the center of the chicken should be 165°F.

Transfer fried chicken to a brown bag or paper towels to drain.

Fry the remaining chicken.

**HINT:** If necessary, increase heat momentarily after adding battered chicken to keep the oil at a constant 350°F.

### **Light & Elegant Poached Salmon with Cucumber Dill Cream**

By using lemon slices to raise the salmon off the bottom of the Electric Skillet, the fish remains moist, delicately flavored, evenly cooked. Adding the fresh cucumber dill cream enhances the genuine creaminess of the fish and takes the flavor and texture over the top.

Serves 4

- 2 lemons, zested
- 8 - 12 dill stems
- 1/2 cup dry white wine
- 1/2 cup water
- 1-3/4 - 2 lbs. skinless salmon fillet, about 1-1/2 inches thick
- 4 green onions, chopped, whites only

- 2 teaspoons garlic salt, divided
- 2 teaspoons onion salt, divided
- 1 tablespoon Dijon mustard
- 2 tablespoons chive cream cheese
- 2 tablespoons butter
- 2 tablespoons fresh minced dill
- 1 small cucumber, seeded and diced
- sea salt and freshly ground black pepper to taste
- chopped dill, for garnish
- sundried tomatoes in oil, for garnish

Zest lemons. Set zest aside. Slice the lemons into 1/4-inch thick rounds. Arrange lemon slices in a single layer across the bottom of the Electric Skillet.

Place salmon in the skillet, skinned side down, on top of lemon slices. Dust lemon with 1 teaspoon garlic and onion salts. Combine wine and water in a spouted cup and then add to the side of the skillet. Sprinkle green onions over the tops of the fish.

Turn the temperature control dial to 350°F to preheat. Watch carefully as the liquid comes to a low boil.

Immediately reduce heat to WARM as the liquid simmers. Increase heat to 200°F when needed, to maintain the simmer point.

Depending on the thickness and amount of fish in the Electric Skillet, poach salmon for 11 to 16 minutes. Using a meat thermometer, the center of the fish should be 125°F, for medium-rare. Or, cook until the center of the fish is pale and flakes easily.

Use a fish spatula to carefully transfer fillets and lemon slices to a prepared plate and tent loosely with aluminum foil.

Prepare Cucumber Dill Cream: Increase the temperature to 400°F and cook uncovered, stirring occasionally, for 4 to 5 minutes until liquid is slightly thickened and reduced to half.

Add 1 teaspoon garlic and onion salts, Dijon mustard, cream cheese, butter and dill to the skillet and whisk until sauce is well combined.

Mix in cool, diced cucumber before serving. Add salt and pepper to taste.

To serve, plate poached salmon topped with chopped fresh dill and slices of sundried tomatoes. Drizzle with Cucumber Dill Cream.

## **Skillet Apple Oatmeal Crumble with Drunken Cranberries and Candied Pecans**

Reminiscent of the fall season, this Skillet Apple Oatmeal Crumble is a step up from the classic. Fresh, sweetly scented apples, dotted with surprising bursts of alcohol-macerated cranberries, then topped with crunchy candied pecans. Add slightly melted vanilla ice cream for an absolutely perfect dessert.

Makes 2 servings

- 1 cup dried cranberries, chopped
- 1/2 cup cognac, brandy, or dark rum  
(replace alcohol with water for non-alcoholic version)
- 7 cups (6 – 8 large) apples (2 to 3 each of 3 different varieties: Granny Smith, Winesap, Rome Beauty, Fuji, Braeburn, Golden Delicious) peeled, cored and medium diced
- 1 cup brown sugar
- 1 lemon, zested
- 2 tablespoons fresh squeezed lemon juice
- 2 tablespoons all-purpose flour
- 1 tablespoon ground cinnamon
- 1 teaspoon ground ginger
  
- 1 pint vanilla ice cream, for serving

Prepare Drunken Cranberries. Chop dried cranberries. Place in a small bowl with 1/2 cup liquor. Allow fruit to soak for 30 minutes.

Turn the temperature control dial to 350°F to preheat.

Prepare Apple Filling. Place apples, drunken cranberries, brown sugar, lemon juice and zest, flour, cinnamon and ginger into the Electric Skillet. Use a large wooden spoon or a rubber spatula; stir until well combined.

Prepare Oatmeal Crumb Topping. In a medium bowl, combine crumb topping ingredients. Use a fork or pastry blender to create coarse crumbs.

Top apples with the Oatmeal Crumb Topping.

Cover and cook until edges are browned and filling is hot and bubbly, about 45 minutes.

To serve, turn heat down to WARM. Top Apple Oatmeal Crumble with chopped candied pecans and slightly melted vanilla ice cream.

## Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

### Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty.

Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

### **How To Obtain Warranty Service:**

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.


Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.

# **CRUX**

For customer service questions or comments

1-866-832-4843

[cruxkitchen.com](http://cruxkitchen.com)

 [crux.kitchen](https://www.instagram.com/crux.kitchen)

CRUX is a trademark of 8479950 Canada Inc.  
All rights reserved.