

CRUX

2.2 pound Touchscreen Air Convection Fryer Instruction Manual

Styled for Life
Designed & Engineered in New York City

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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 electric shock do not immerse cord, plugs, or appliance 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 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. To disconnect, pull the frying basket drawer out of the body. Then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Make sure the frying basket is locked into the front of the drawer - both frying basket handle tabs must be fully inserted into the notches on the top of the basket drawer.
16. Always make sure frying basket drawer is fully closed, with frying basket handle locked securely in the drawer, while Air Convection Fryer is in operation.

WARNING: Air Convection Fryer will not operate unless frying basket drawer is fully closed.

CAUTION: After hot air convection frying, the frying basket and frying basket drawer and the cooked foods are hot. Extreme caution must be used when handling the hot Air Convection Fryer basket/drawer.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

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 appliance 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, pull the frying basket drawer out of the body. Then remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced by contacting Consumer Service.
6. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.

7. Place the Air Convection Fryer on a flat, heat-resistant work area.
8. Do not obstruct the air outlet or air inlets on the back and sides of the Air Convection Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
9. Keep appliance at least 4 inches away from walls or other objects during operation.
10. Always use the frying basket handle to open frying basket drawer.
11. Do not replace the empty frying basket drawer (without the frying basket) into the Air Convection Fryer body. Check to make sure the frying basket is locked in position in the drawer.
WARNING: After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface before pressing the basket release button.
WARNING: Over-filling the frying basket may damage the Air Convection Fryer and could result in serious personal injury.
12. Never move a hot Air Convection Fryer or an Air Convection Fryer containing hot food. Allow to cool before moving.

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

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord is not recommended for use with this product. Always plug directly into a wall outlet/receptacle.

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

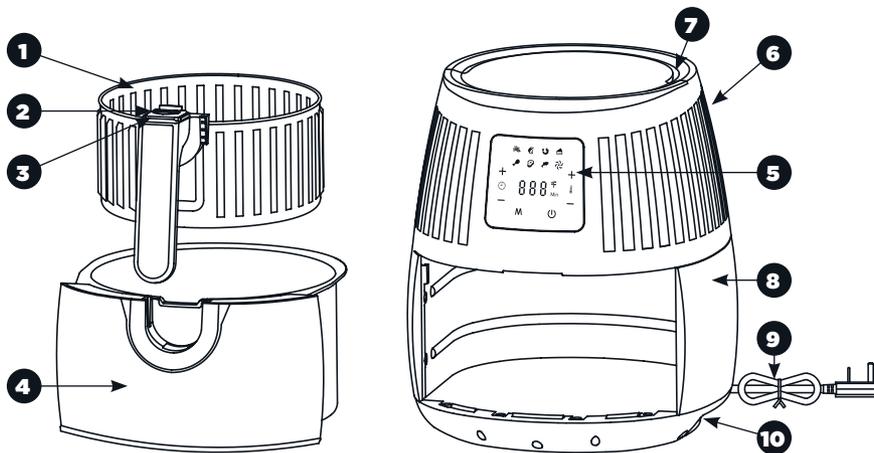
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Life is Busy

Keep it simple in the kitchen with CRUX.

A healthier alternative to traditional deep frying, the CRUX 2.2 lb. Touchscreen Air Convection Fryer uses little or no oil to produce perfectly crispy and evenly cooked food. Touchscreen control offers easy-to-read, adjustable, precise temperatures up to 400°F, **plus** a 60 minute timer with automatic shut off.

Our signature look 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.



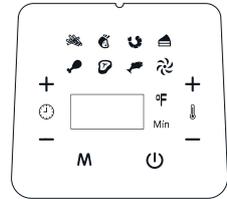
Getting to Know Your CRUX 2.2 pound Touchscreen Air Convection Fryer

Product may vary slightly from illustration

- | | | |
|---|---------------------------|-----------------------------------|
| 1. Removable Frying Basket with Cool Touch Handle | 4. Frying Basket Drawer | 8. Air Convection Fryer Body |
| 2. Basket Release Button | 5. Touchscreen Control | 9. Power Cord with Polarized Plug |
| 3. Clear Basket Lock | 6. Air Outlet (not shown) | 10. Non-skid Feet |
| | 7. Air Inlets | |

Touchscreen Control

1. There are 7 menu options, each with a preset time and temperature.
2. Press **MENU (M)** once. The French Fries icon will illuminate. Press **MENU (M)** to advance to the next menu option.



	FOOD	TEMP	AIR FRY TIME	ACTION
	French Fries , Idaho Potatoes, 2-3 cups (fresh, hand cut, 1/4 to 1/3-in. thick)	400°F	18 minutes	spray with oil, shake 3x
	Meat, Roast, Chops , 1–2 lbs.	350°F	25 minutes	rub or spray with oil, turn over, test for doneness
	Shrimp , (tawed, battered), 1 lb.	330°F	8 minutes	spray with oil, turn over, shake
	Cake , 1 layer, 7-inch	310°F	30 minutes	test for doneness
	Chicken , 1 lb. (fresh/thawed)	360°F	20-30 minutes	rub or spray with oil, turn over, test for doneness
	Steak , 1 lb., room temp., medium rare	400°F	12 minutes	rub or spray with oil, turn over, test for doneness
	Fish Filet , 1 lb., fresh, thawed, battered	350°F	10 minutes	spray with oil, turn over, test for doneness

IMPORTANT! Depending on the thickness and/or density of foods, it may be necessary to use a meat thermometer to check cooking progress after preset **TIME** has expired. If more time is needed, cook at short time intervals until food tests done.

Before Using for the First Time

Fig. 2

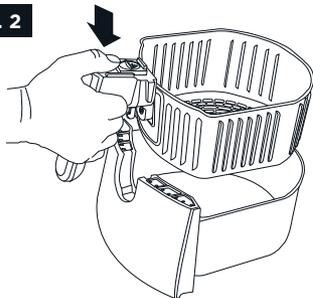
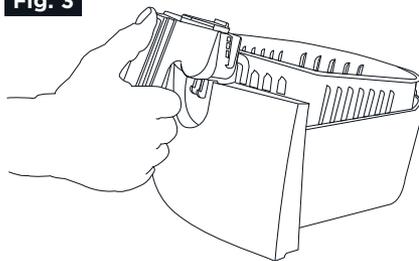


Fig. 3



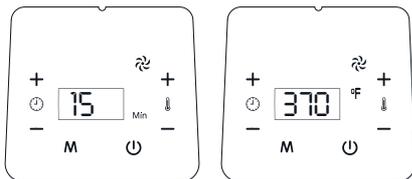
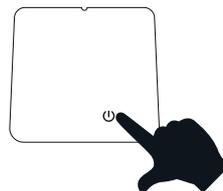
1. Remove all packing material and labels from the inside and outside of the Air Convection Fryer. Check that there is no packaging underneath and around the frying basket and drawer.
2. Your Air Convection Fryer is shipped with the frying basket locked into the drawer, inside the Air Convection Fryer body. Firmly grasp the frying basket handle to open frying basket drawer; then remove the drawer from the machine and place on a flat, clean work area.
3. **To unlock and remove the frying basket from the drawer:** slide the clear basket lock on top of the handle forward to expose the basket release button. Press the basket release button with your thumb and lift the frying basket up and out of the drawer. (See Figure 2.)
4. Wash frying basket and drawer in hot, soapy water.
5. **DO NOT IMMERSE THE AIR CONVECTION FRYER BODY IN WATER.** Wipe Air Convection Fryer body with a damp cloth. Dry all parts thoroughly.
6. **Lock the clean frying basket into the drawer.** There are 2 tabs on each side of the handle. Slide the 2 handle tabs into the notches on the top of the basket drawer. An audible click can be heard as the frying basket handle locks securely into place. (See Figure 3.)
IMPORTANT: Slide the clear basket lock back over the basket release button to prevent accidental frying basket release.

Operating Instructions

WARNING! This Air Convection Fryer should not be used to boil water.

NOTE: During first use, the Air Convection Fryer may emit a slight odor. This is normal.

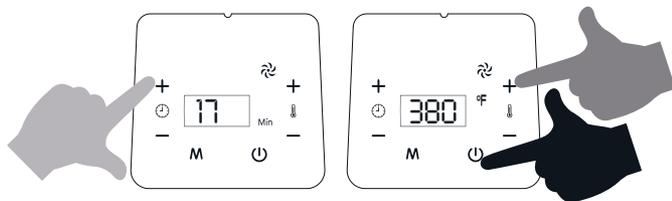
1. Place the Air Convection Fryer on a flat, heat-resistant work area, close to an electrical outlet.
2. Firmly grasp the frying basket handle to open frying basket drawer; then remove the drawer from the body and place on a flat, clean surface.
3. Place food into the frying basket. Do not overfill. To ensure proper cooking and air circulation, NEVER fill the frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 3 cups of food to the frying basket.
4. Insert the assembled frying basket drawer into the front of the Air Convection Fryer. Always make sure frying basket drawer is fully closed.
5. Plug cord in the wall outlet. A lone red POWER () will appear on a black background.
6. To begin, press the red POWER ().
7. The control panel will appear, POWER () turns green.



8. The default **TIME** and **TEMPERATURE: 15** minutes and **370°F** will alternate on the display.

Manual Operation

- To adjust the air frying **TIME**, press the **(+)** or **(-)** on the left side of the control panel to advance or decrease time in 1 minute increments, from 1 to 60 minutes.
- Press the **(+)** or **(-)** on the right side of the control panel to adjust **TEMPERATURE** from 180°F to 400°F in 10 degree increments.



- When the desired **TIME** and **TEMPERATURE** appear on the display, press the green **POWER** () to turn the Air Convection Fryer ON. The white convection fan () will twirl when the Air Convection Fryer is in operation. The preset temperature and time will alternate on the display until the time has expired.

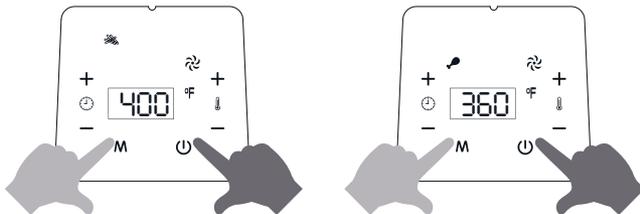
IMPORTANT: The Air Convection Fryer will not heat until the green **POWER** () is pressed. If no buttons are pressed, the display time will begin to count down. In 15 minutes, the Air Convection Fryer will automatically turn OFF.

- To turn the Air Convection Fryer OFF at any time, simply press the green **POWER** (). The white convection fan () will continue to twirl for 20 seconds until the lone red **POWER** () will appear on a black background. 5 beeps will sound.

Preset Menu (French Fries | Chops | Shrimp | Cake | Poultry | Steak | Fish) Options

13. To use preset menu options, simply press **MENU (M)**.

Each time **MENU (M)** is pressed, the next menu option will illuminate.



14. When the desired menu option icon is illuminated, press the green POWER () to turn the Air Convection Fryer ON.

NOTE: If the **MENU (M)** is not pressed again, the Air Convection Fryer will automatically begin operation in 4 seconds.

15. The white convection fan () will twirl when the Air Convection Fryer is in operation. The preset temperature and time will alternate on the display until the air fry time has expired.

16. The quantity, density, weight of food will alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality.

IMPORTANT: Always check food halfway though cooking time to determine final cook time and temperature.

17. To adjust the air frying **TIME**, press **(+)** or **(-)** on the left side of the control panel to advance or decrease time in 1 minute increments, from 1 to 60 minutes.

18. Press the **(+)** or **(-)** on the right side of the control panel to adjust **TEMPERATURE** from 180°F to 400°F in 10 degree increments.

WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT AND FISH ARE COOKED THOROUGHLY BEFORE EATING.

Air Convection Frying Technique

1. Please consult the Air Frying Chart and/or follow package instructions for suggested **TIME** and **TEMPERATURE**.
2. To assure even cooking/browning, ALWAYS open the basket drawer halfway through the cooking time and check, turn or shake foods in the frying basket. Adjust **TIME** or **TEMPERATURE** if needed.

WARNING: Extreme caution must be used when handling the hot frying basket and drawer. Avoid escaping steam from the frying basket and the food.

CAUTION: Always use oven mitts when handling the hot Air Convection Fryer basket.

CAUTION: Make sure the clear basket lock is in the locked position when shaking foods for the Air Convection Fryer. To avoid damage to persons or personal property, do not press the basket release button while shaking the frying basket.

CAUTION: Hot oil can collect at the base of the drawer. To avoid risk of burns or personal injury, or to avoid oil from contaminating air fried foods, always unlock and remove the frying basket from the drawer before emptying. NEVER turn the drawer upside down with the frying basket attached.

3. If additional air frying is needed, adjust **TEMPERATURE** if desired, and set **TIME** for 2 to 5 minute intervals until fully cooked.
4. When the air frying **TIME** expires, the white convection fan () will continue to twirl for 20 seconds until the lone red POWER () appears on a black background. 5 beeps sound as the Air Convection Fryer turns OFF automatically.
5. To turn the Air Convection Fryer OFF at any time, simply press the green POWER (). The white convection fan () will continue to twirl for 20 seconds until the lone red POWER () will appear on a black background. 5 beeps sound as the Air Convection Fryer turns OFF automatically.

WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.

6. If recipe instructions instruct, allow cooked to rest for 5 to 10 minutes. Remove the drawer from the machine and place on a flat, heat resistant surface. Then remove frying basket from the drawer.
7. Shake air fried foods out onto serving area. Promptly return the frying basket to the drawer and lock into place. Continue air frying subsequent batches, if any.
8. Unplug the Air Convection Fryer when not in use.

A Note on Air Convection Frying Pre-Packaged Frozen Foods

1. CRUX 1500W high performance technology circulates heat for fast air fry and recovery.
2. As a general rule, **reduce the package cooking time by 30% to 50%** depending on the food and amount to be cooked.
3. Always check food halfway though cooking time to determine final cook time and temperature.
4. Always check cooking progress after TIME has expired. If more time is needed, cook at short time intervals until food tests done.

For Best Results

1. Use your Air Convection Fryer to cook pre-packaged foods with a fraction of the oil, in a fraction of the time!
2. Always check food halfway through cooking time to determine final cook time and temperature.
3. Always pat food dry before cooking to encourage browning and avoid excess smoke.
4. To avoid excess smoke, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the frying basket drawer between batches.
5. For crispier results, air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying.
6. Arrange breaded food in frying basket so that food is not touching to allow air flow on all surfaces.
7. Spray olive oil or vegetable oil work best as oil is distributed evenly and less oil is needed.
8. Do not overfill frying basket with food. NEVER fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 3 cups of food to the frying basket.
5. Some foods need to be shaken vigorously or turned over during the air fry time. Consult the Air Frying Chart for a general guide.
6. The Air Convection Fryer can be used to reheat food. Set the temperature to 300°F for up to 10 minutes. Check food at 5 minutes and adjust if needed.

Air Frying Chart (Includes Preset Menu Items)

WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.

IMPORTANT! For your convenience, your Air Convection Fryer has 7 preset menu options: French Fries, Chops, Shrimp, Cake, Poultry, Steak, Fish.

The following chart is intended as a general guide only. The quantity of food air fried at one time, the thickness or density of the food, and whether the food is fresh, thawed, or frozen will alter the total cooking time necessary.

1. To assure even cooking/browning, open the frying basket drawer halfway through the cooking time. Check, turn or vigorously shake foods in the frying basket. This chart lists cooking temperature, average total air frying time, and what action is to be taken for best results.
2. Frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying temperatures and times as necessary to suit your taste.

IMPORTANT NOTE: Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.

FOOD	TEMP	AIR FRY TIME	ACTION
Root Vegetables, fresh, roasted, 2 cups	370°F	15-20 minutes	toss with oil shake 3x
Asparagus, fresh thin stems, 3 cups	370°F	7-9 minutes	spray with oil, shake 2x
Green Beans, Sugar Snap Peas, 2 cups	370°F	7-9 minutes	spray with oil, shake 1x
Broccoli, fresh (roasted), 3 cups	370°F	5-7 minutes	spray with oil, shake 3x
Brussels Sprouts, halved, 2-3 cups	370°F	8-10 minutes	spray with oil, shake 2x
Butternut Squash, 1/2-in. chunks, 2-3 cups	370°F	15 minutes	spray with oil, shake 3x
Fennel, fresh, chopped, 2-3 cups	370°F	7-9 minutes	spray with oil, shake 2x
Kale Chips, 2-3 cups stemmed, chopped	370°F	3 minutes	spray with oil, shake 1x
Mushrooms, fresh, sliced, 2-3 cups	370°F	7-9 minutes	stir 1x
Fried Sweet Potato Fries, 2-3 cups (fresh, hand cut, 1/8 to 1/4-in. thick)	400°F	13-15 minutes	spray with oil, shake 3x
French Fries, Idaho Potatoes, 2-3 cups (fresh, hand cut, 1/4 to 1/3-in. thick)	400°F	18 minutes	spray with oil, shake 3x
Meat, Roast, Chops, 1 lb.	350°F	25 minutes	rub or spray with oil, add seasoning, turn over, test for doneness
Meatloaf, 1 lb.	350°F	35-40 minutes	test for doneness
Steak, 1 lb., room temp., medium rare	400°F	12 minutes	rub or spray with oil, add seasoning, turn over, test for doneness
Hamburgers, 1/4 lb. (up to 2), med-rare-well	350°F	6-10 minutes	rub or spray with oil, add seasoning, turn over, test for doneness
Chicken Wings, 1 lb. (fresh/thawed)	360°F	20 minutes	spray with oil, shake 2x, test for doneness
Chicken Tenders/Fingers, 1 lb.	360°F	20 minutes	spray with oil, shake 1x
Chicken Pieces, 1 lb.	360°F	20-30 minutes	spray with oil, turn over, test for doneness
Catfish Fingers (thawed/battered)	350°F	10 minutes	spray with oil, turn over, test for doneness
Fish Filet (fresh, thawed, battered) 1 lb.	350°F	10 minutes	spray with oil, turn over, test for doneness
Shrimp (thawed, battered), 1 lb.	330°F	8 minutes	spray with oil, turn over, shake
Cake, 1 layer, 7-inch	310°F	30 minutes	test for doneness

PLEASE NOTE: The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/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. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Care & Cleaning Instructions

WARNING! Allow the Air Convection Fryer to cool fully before cleaning.

1. Unplug the Air Convection Fryer. Remove frying basket from the drawer. Make sure the frying basket drawer and frying basket have cooled completely before cleaning.
2. Wash the basket drawer and frying basket in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
3. The frying basket and frying basket drawer are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Air Convection Fryer body with a soft, non-abrasive damp cloth to clean.

Storing Instructions

1. Make sure the Air Convection Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Convection Fryer while it is hot or wet.
3. Store Air Convection Fryer in its box or in a clean, dry place.

Recipes

Seasoned Kale Chips

Makes 2 batches

Crunchy, light. . . an incredibly satisfying snack high in calcium, rich with fiber and antioxidants. You can whip up a bowl full of these fabulous kale chips in 3 minutes!

- 6 cups raw kale, dry, cleaned, stemmed, cut into 1 to 2-inch ribbons, spray with olive oil
- 1 teaspoon garlic powder
- 3/4 teaspoon chili powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon fine grain sea salt or pink Himalayan sea salt
- 1/8 teaspoon cayenne pepper (optional)

1. Combine seasoning ingredients in a small bowl. Stir to combine.
2. Add 3 cups raw kale to the air frying basket. Spray with olive oil. Add half of the seasoning mixture to the oiled kale. Toss to coat.
3. To begin, press red POWER ().
4. The control panel will appear, POWER () turns green.
5. Air Fry at 370°F for 3 minutes. Shake at 2 minutes.
6. Empty first batch into a large serving bowl. Oil, season and air fry the second batch and add to the bowl to serve.

Spicy Adobo Drumsticks 2 Ways: Roasted / Air Fried

Makes: 4-5 chicken drumsticks

Serves 2 to 3

Easy to eat. Affordable to serve. A favorite for all ages.

Brine

- 3 cups water
- 1/4 cup sugar
- 1/4 cup Kosher salt

Rub

- 2 tablespoons Adobo
- 1 tablespoon Chile de Arbol, ground (to taste)
- 1 tablespoon paprika

Breading

- 2 eggs
- 1 cup panko breadcrumbs
- 3 green onions, chopped
- 1 tablespoon Adobo seasoning
- spray with olive oil

1. Brine chicken for 3 hours to overnight
2. Remove chicken from brine and dry thoroughly.
3. Combine rub ingredients on a plate, mix well, roll, then pat chicken legs with rub.
4. Cover and refrigerate for 3 to 4 hours.

Roasted drumsticks

5. Add rubbed drumsticks to the air frying basket. Spray with olive oil. (optional)
6. To begin, press red POWER ().
7. The control panel will appear, POWER () turns green.
8. Press **MENU (M)** until Poultry () appears on the display.
Press the green POWER () to begin operation.
9. Check the cooking progress when time expires.
If more time is needed, cook at 3 minute intervals until drumsticks test done.

Air Fried drumsticks

5. Beat eggs in a medium mixing bowl. Add legs to the bowl.
6. Combine panko, green onions, and Adobo on a plate, mix well.
7. Remove legs from the egg mixture. Press breadcrumbs onto the legs.
Arrange breaded legs on a plate. Spray lightly with olive oil, cover and refrigerate for 1 hour.
8. Add breaded drumsticks to the air frying basket. Spray with olive oil. (optional)
9. To begin, press red POWER ().
10. The control panel will appear, POWER () turns green.
11. Press **MENU (M)** until Poultry () appears on the display.
Press the green POWER () to begin operation.
12. Check the cooking progress when time expires.
If more time is needed, cook at 3 minute intervals until drumsticks test done.

Fried Shrimp with Homemade Cocktail Sauce

Serves 2 to 4

- 1 lb. raw shrimp, shelled and deveined
- 2 eggs, lightly beaten
- 1 cup panko breadcrumbs
- 1 tablespoon Old Bay® seasoned salt
- spray with olive oil

Cocktail Sauce

- 1/4 cup ketchup
- 1/4 cup chili sauce
- 2 tablespoons horseradish, plus more to taste
- 1/2 teaspoon lemon juice
- 1/2 teaspoon Worcestershire sauce
- 1/4 teaspoon hot sauce, plus more to taste

1. Pat shrimp dry before air frying.
2. Beat eggs in a medium mixing bowl. Add shrimp to the bowl.
3. Add panko breadcrumbs and Old Bay® seasoned salt to a gallon size zipper bag. Add drained shrimp to the bag.
4. Toss to coat and press breadcrumbs into the shrimp. Arrange breaded shrimp on a plate. Spray lightly with olive oil, cover and refrigerate for 1 hour.
5. Add breaded shrimp to frying basket. Spray with olive oil. (optional)
6. To begin, press red POWER ().
7. The control panel will appear, POWER () turns green.
8. Press **MENU (M)** until Shrimp () appears on the display. Press the green POWER () to begin operation.
9. While shrimp are cooking, prepare cocktail sauce. Add all ingredients into a small bowl and mix well.
10. Check the cooking progress when time expires. If more time is needed, cook at 2 minute intervals until shrimp are crispy and golden.
11. Serve with plenty of fresh cocktail sauce.

Fresh Salmon with Sweet Chili Sauce

Serves 2 to 3

The Air Convection Fryer's preset menu options make this delicious fish entree absolutely fool-proof! Enveloped in a sweet tangy chilli sauce, the salmon is soft and tender while sesame seeds add crunch and fresh cilantro brightens the taste. Elegant enough for any special dinner or occasion, serve with Roasted Sugar Snap Peas with Sesame Seeds. (See recipe following.)

- 3/4 to 1 lb. fresh salmon, filet, trimmed into 3 pieces
- 1/3 cup panko breadcrumbs
- 1/3 cup sesame seeds
- 1 teaspoon salt
- spray with olive oil

Sweet Chili Sauce

- 4 tablespoons Asian sweet chili sauce
 - 1 teaspoon Ponzu sauce
 - 1-1/2 teaspoons fresh lime juice (or lemon juice)
 - 1 teaspoon sesame seeds
 - 3 tablespoons chopped cilantro
 - 1/4 teaspoon hot sauce, (optional) plus more to taste
1. Add panko breadcrumbs, sesame seeds and salt to a gallon size zipper bag. Add salmon pieces to the bag.
 2. Carefully press breadcrumbs into the salmon. Remove to a plate. Spray lightly with olive oil, cover and refrigerate for 1 hour.
 3. Add coated salmon to frying basket. Allow air circulation on all sides of each salmon piece for best browning.
 4. Spray with olive oil. (optional)
 5. To begin, press red POWER ().

6. The control panel will appear, POWER () turns green.
7. Press **MENU (M)** until Fish () appears on the display. Press the green POWER () to begin operation.
8. Check the cooking progress when time expires.
If more time is needed, cook at 2 minute intervals until fish is flaky.

Roasted Sugar Snap Peas with Sesame Seed

Serves 2 to 3

- 1/2 lb. fresh sugar snap peas (2 cups)
 - 1 teaspoon olive oil
 - 1 teaspoon cornstarch
 - 1 tablespoon sesame seeds
 - 1/2 teaspoon sesame oil
1. Combine all ingredients in a medium bowl. Toss snap peas well to coat.
 2. Add to the air frying basket.
 3. To begin, press red POWER ().
 4. The control panel will appear, POWER () turns green.
 5. Air Fry at 370°F for 6 minutes. Shake at 3 minutes.

Apple Stuffed Pork Chops

Serves 2 - 3

- 2 pork chops,
1/2 - 3/4-inch thick
- 1/4 cup flour
- 1 tablespoon cajun seasoning
- 2 eggs
- 1 cup seasoned
panko breadcrumbs
- spray with olive oil
- toothpicks or
metal skewers to seal

Stuffing

- 2 small apples, peeled, cored
and chopped into small pieces
- 1/2 teaspoon allspice
- 1/2 teaspoon salt

1. Slit each pork chop through the center, from the fatty side to the bone to create a pocket. Place the chopped apples into a small bowl. Add allspice and salt and toss to coat apples well. Stuff chops with apple mixture. Use toothpicks or skewers to secure.
2. Hold each chop tightly closed and dredge each side of the chop in flour. Pat the outside gently with your hands to remove any excess.
3. Dip both sides into egg; use a fork to press and coat both sides with panko breadcrumbs.
4. Add breaded pork chops to the air frying basket.
Spray with olive oil. (optional)
5. To begin, press red POWER ().
6. The control panel will appear, POWER () turns green.
7. Press **MENU (M)** until Chops () appear on the display.
Press the green POWER () to begin operation.

NOTE: Depending on the thickness of the chops and the amount of apple stuffing, it may be necessary to use a meat thermometer to check cooking progress halfway through cooking time to determine final cook time and temperature. If more time is needed, cook at 5 minute intervals until pork tests 160°F.

Cauliflower-Tots

Makes: 22 – 24 tots

A lower carb snack or side dish alternative, these tots have a crunchy exterior and a rich, creamy inside. Cauliflower-tots are the perfect accompaniment to burgers or fish. Big kids and little kids alike will love these potato imposters.

- 2 cups cauliflower florets
- 1/2 cup breadcrumbs, seasoned
- 1/2 cup Parmesan cheese, grated
- 4 tablespoons chopped parsley
- salt
- 2 eggs, lightly beaten

1. Steam cauliflower for 3 minutes.
2. Use food processor to chop cauliflower to the size of large breadcrumbs.
3. Line a colander with a clean kitchen towel and add the cauliflower. Fold the towel over the top and gently press to remove as much liquid as possible.
4. Transfer the dried cauliflower to a large mixing bowl. Add breadcrumbs, Parmesan, parsley, salt and mix well.
5. In a small bowl, mix the eggs, then add to the cauliflower. Mix by hand and form into 1-inch round or slightly oblong tots. Place formed tots onto a plate, then into the refrigerator to cool for 1 hour to overnight.
6. Add breaded tots to the air frying basket. Spray with olive oil. (optional)
7. To begin, press red POWER ().
8. The control panel will appear, POWER () turns green.
9. Air Fry at 370°F for 16 minutes. Shake at 8 minutes.

Mango Blueberry Ginger Crumble

Serves 4 to 6

- 2 cups fresh mango
- 1/2 cup fresh blueberries
- 3/4 teaspoons fresh grated ginger
- 1/4 teaspoons ground ginger
- 2 tablespoons sugar

Crumble Topping

- 7/8 cup flour
- 4 tablespoons cold butter, chopped
- 1/4 cup brown sugar
- 1 tablespoon lemon juice
- 1/2 cup chopped pecans
- salt
- 7-inch round oven or aluminum foil pan

1. Cut mango into chunks and place into a bowl.
Add the blueberries, grated ginger, ground ginger, 2 tablespoons sugar and mix well.
2. Scoop the fruit mixture into the aluminum foil pan.
Spread evenly.
3. In a bowl, mix the flour with a pinch of salt and the remaining sugar.
Add the butter and lemon juice. Rub flour and butter together with your fingertips until a crumbly mixture is achieved. Add chopped nuts.
4. Distribute the crumble mixture evenly over the fruit and lightly press down.
5. Press **MENU (M)** until Cake (🍰) appears on the display.
Press the green **POWER** (⏻) to begin operation.
6. Check the baking progress of the crumble at 3 minutes before time expires.
If there is too much liquid, turn **TEMPERATURE** up to 390°F and continue to cook until top is brown.

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.

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