

# CRUX

## **3 Cup Mini Chopper 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 BEFORE USING.**
2. To protect against risk of electrical shock do not put cord, plugs, or appliance in water or other liquid.
3. 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 appliances by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning the appliance.
6. Avoid contacting moving parts.
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 attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Do not use outdoors.

10. Do not let cord hang over edge of table or counter.
11. Do not let cord contact hot surfaces, including the stove.
12. Keep hands and utensils away from moving blades while processing food to reduce the risk of severe injury to persons or damage to the Mini Chopper. A scraper or spatula may be used only when the Mini Chopper is not running.
13. Blades are sharp. Handle carefully.
14. To reduce the risk of injury, never place the CHOP/PUREE blade onto the motor base without first locking the work bowl properly in place.
15. Be certain cover is securely locked in place before operating this Mini Chopper.
16. Do not attempt to defeat the cover interlock mechanism.

**FOR HOUSEHOLD  
USE ONLY**

**SAVE THESE  
INSTRUCTIONS**

# ADDITIONAL IMPORTANT SAFEGUARDS

1. All users of this appliance must read and understand this owner's manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately release the CHOP or PUREE button and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
5. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. **DO NOT REACH INTO THE WATER!** Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Do not use this appliance for other than its intended use.
8. Use extreme care when handling the blades. Always insert and remove blade by using the blade stem. Do not touch the blades with your fingers. The blades are very sharp and can cause injury if touched.
9. This Mini Chopper is intended for processing small quantities of food. It is not intended to prepare large quantities of food at one time.

10. Never use for extended periods of time. The Mini Chopper does its work in seconds.
11. Do not operate the Mini Chopper without food contents in work bowl.
12. Do not use if the work bowl is cracked or chipped.

### **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.
  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.

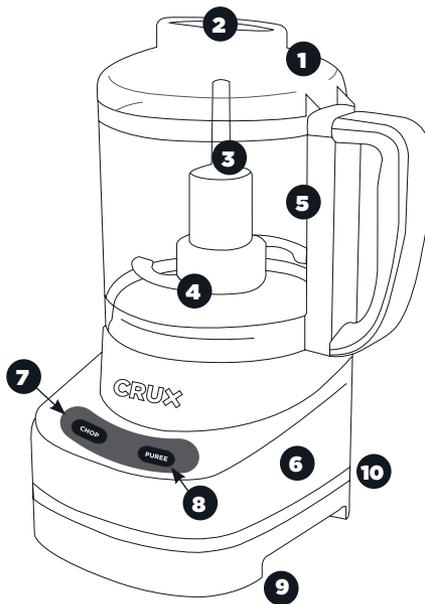
## **Life is Busy**

Keep it simple in the kitchen with CRUX.

Simple. Quick. Efficient. An indispensable tool for today's creative cook. Use to chop veggies for healthy salads, salsas, puree beans for hummus, dressings, sauces and dips. This 3 Cup Mini Chopper is perfect for anyone with dietary restrictions or requirements. Process your own fresh nut butters: tahini, peanut, almond, cashew. Feel free to #CookLikeYouMeanIt and experiment! Design new sauces for pastas, vegetables, salads & pestos with your own special touches. Grind fresh chicken or fish for burgers. Prepare your own organic baby foods and even ice cream with no heavy cream, no added sugar, fat-free, dairy-free, vegan, paleo and gluten-free! Parts are dishwasher-safe for easy cleaning.

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 3 Cup Mini Chopper

Product may vary slightly from illustration

- |  |   |                                 |
|--|---|---------------------------------|
| 1. Lid                                 | 5. 3 Cup (750 ml)<br>Work Bowl with<br>Handle | 8. PUREE Button                 |
| 2. Easy Pour Openings                  |   | 9. Non-Slip Feet<br>(not shown) |
| 3. Blade Stem                          | 6. Motor Base                                 | 10. Cord Wrap<br>(not shown)    |
| 4. Stainless Steel<br>CHOP/PUREE Blade | 7. CHOP Button                                |                                 |

## Before Using for the First Time

1. Carefully remove all packaging materials before using.
2. Wash Mini Chopper lid, CHOP/PUREE blade and work bowl in warm soapy water; rinse and dry thoroughly, see Cleaning Instructions.

**CAUTION:** Always unplug the appliance from outlet before assembly and before installing or removing attachments.

**CAUTION: BLADES ARE SHARP, HANDLE WITH CARE.**

**CAUTION:** Always insert or remove the CHOP/PUREE blade by grasping the blade stem when assembling or disassembling. Do not touch the CHOP/PUREE blade with your fingers. The blade is very sharp and can cause injury if touched.

**CAUTION:** DO NOT IMMERSE MOTOR BASE IN WATER OR OTHER LIQUIDS.

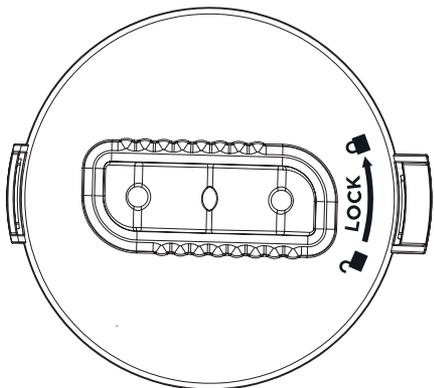
## Operating Instructions

1. Place the Mini Chopper on a stable, clean, dry and level surface. A small spatula is helpful to remove processed foods.
2. Place the work bowl (without lid and blade) onto the base, with the handle in the center, facing you. Turn handle counter-clockwise (to the right side of the unit) until it locks into position.
3. Holding the blade stem, carefully drop the CHOP/PUREE blade over the center drive shaft in the work bowl, rotating if necessary, until it drops down into place.

**CAUTION: NEVER TOUCH THE BLADE ITSELF!**

4. Cut food to be processed into uniform pieces no larger than 1/2-inch. Distribute food evenly around the blade.  
**IMPORTANT:** Place no more than 3 cups of food into the work bowl.
5. With the lid faced forward, the word LOCK placed over the work bowl handle, turn the lid counter-clockwise, in the direction of the imprinted arrow. Slide the lid lock tab into the handle lid lock slot. The lid will lock into place.

**Fig. 2**



**NOTE:** This appliance is equipped with a cover interlock mechanism. The Mini Chopper will not operate unless the lid lock tab is correctly inserted into the base lid lock slot.

6. Plug into a 120V AC electrical outlet.
7. To start, press either the CHOP or the PUREE button for 3 to 5 seconds and then release; the motor will stop. Press and quickly release to PULSE for a finer consistency.

**NOTE:** If the Mini Chopper does not start, check to make sure the work bowl is properly assembled onto the base and that the lid is properly assembled on the work bowl and is locked to the base.

8. Stream oil or liquids through the lid's 2 easy-pour openings.
9. When finished chopping, unplug the unit and allow blades to stop rotating before disassembling.
10. Turn the lid handle clockwise to unlock. Lift lid off to remove.
11. Carefully grasp blade stem and lift out of bowl.
12. Turn bowl clockwise to unlock. Release and lift off base.
13. Use a scraper or small spatula to remove processed food from bowl.

## CHOP/PUREE QUICK GUIDE

Timing suggestions below apply to the Mini Chopper's CHOP or PUREE speeds.

FOOD	FOOD PREPARATION	AMOUNT	PROCESS
Cheese, hard or soft	1/2-inch pieces	Up to 1 cup	Press CHOP quickly release to pulse
Salad Dressings / Mayonnaise	Place ingredients into work bowl. Stream oil or liquids through the lid	Up to 2-1/2 cups	PUREE
Fresh Herbs, washed, dried	When used with other ingredients place whole herbs on bottom of work bowl	Up to 3 cups	CHOP
Grind Spices	No preparation necessary	Up to 2-1/2 cups	CHOP
Raw Fruits & Vegetables (including onions)	1/2-inch pieces	Up to 3 cups	CHOP or PUREE
Cooked Fruits & Vegetables	1-inch pieces	Up to 3 cups	PUREE
Raw Meat/Fish	Freeze for 20 minutes. 1-inch pieces	Up to 1/2 cup	CHOP or PUREE to desired consistency
Crackers / Cookies / Bread	Break or tear into pieces	Up to 3 cups	CHOP
Nuts (peanuts, almonds, walnuts, cashews, etc)	No preparation necessary	Up to 2-1/2 cups	Press CHOP quickly release to pulse to desired consistency
Nut Butters	Add a few drops of oil, if desired	Up to 1 cup	PUREE to desired consistency

## Hints for Best Results

- Process up to 3 cups of food at a time. DO NOT OVERFILL. If larger quantities are desired, process in several small batches.
- Cut food into uniform sized pieces, no larger than 1/2 to 1-inch. Distribute food evenly in the work bowl before processing. See the quick guide for optimal results.
- Layer foods so that herbs with stems are on the bottom of the work bowl.
- Use the specially designed easy pour openings on the lid to stream in liquids during processing.
- Be careful not to over-process. Most foods require only 3 to 8 seconds.
- Do not attempt to process extremely hard food which is difficult to cut with a kitchen knife. Such as uncooked squash, etc.
- This Mini Chopper is not suitable for chopping ice.
- Remove bones, pits, and hard shells before processing to avoid damage to the unit.
- This unit is not designed for processing liquids or foods with a high liquid content.

## 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 must be performed by a qualified appliance repair technician.

## Cleaning Instructions

**CAUTION:** Blades are sharp. Handle carefully. Always grasp the blade stem to clean.

**CAUTION:** Never place Mini Chopper base in water or other liquids.

1. Unplug and allow CHOP/PUREE blade to stop rotating before disassembling.
2. Wash the lid, CHOP/PUREE blade and the work bowl in warm soapy water; rinse and dry thoroughly. Removable parts may also be placed on the top shelf of the dishwasher.
3. Clean the exterior and motor base with a soft damp cloth and dry.

## Storing Instruction

1. Unplug and clean unit.
2. Assemble unit with lid and CHOP/PUREE blade in position. Store unit in its box or in a clean, dry place.

**CAUTION:** Blades are sharp. Handle carefully. Always grasp the blade stem when storing for future use.
3. Never store unit while it is still plugged in.
4. Wrap the cord around the cord storage area located on the bottom of the Mini Chopper.
5. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

## Recipe Guide

### Avocado Cream with Artichoke & Kale

Makes: 1-1/2 cup

Packed with plant-based goodness, this dip is both tasty and nutritious. Smear over toast, add to pita bread for pockets, spoon onto tortillas for wraps.

**Tip:** Use frozen or jarred artichoke hearts. If hearts are marinated in oil, use that oil in the dip. Thaw and drain frozen artichoke hearts before processing.

- 1 cup chopped curly kale
- 1/2 tablespoon olive oil + more to drizzle in
- 1 cup artichoke hearts\*, drained
- 1/2 large Haas avocado
- 2 tablespoons fresh lemon juice
- 1 garlic clove, minced
- 1/2 tablespoon Adobo seasoning
- 1 handful fresh Italian parsley or cilantro
- black pepper, to taste

Chop kale into thin ribbons. If artichoke hearts are whole, cut into quarters. Add to work bowl.

Scoop flesh from the avocados. Add to work bowl. Drizzle in lemon juice, garlic, Adobo seasoning and black pepper. CHOP until completely smooth.

Transfer the avocado cream, kale, and artichoke hearts to a serving dish. Serve alongside tortilla chips, pita chips, rice crackers, or sliced vegetables.

Best enjoyed fresh, Avocado Cream will keep for 1-2 days in the refrigerator. Store leftovers in an airtight container with a layer of plastic wrap pressed up against the cream to prevent browning.

## Roasted Tomato and Pepper Gazpacho

Makes: 2-1/2 cups

This gazpacho is the perfect light and refreshing cold soup for a hot summer's day. Roasting vegetables brings out their sweetness and rich taste. Try using a combination of peppers to broaden the flavor. Perfect as a topping for steamed or grilled fish or shrimp.

**Tip:** Use your CRUX 2.2 lb. Air Fryer, or CRUX 6-Slice Convection Oven to roast veggies.

- 3 plum tomatoes, roasted
- 6 mini bell peppers, roasted (may substitute 1-1/2 large bell peppers)
- 1/4 cup green onion, roasted
- 1 poblano pepper, roasted
- 1 jalapeno pepper, roasted
  
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon ground cumin
- 1 pinch dried oregano
- 1 pinch cayenne pepper, or to taste
- freshly ground black pepper to taste
- 1/2 lemon, juiced
- 1 teaspoon Worcestershire sauce
- 2 tablespoons extra-virgin olive oil
- salt and ground black pepper to taste
  
- 1 English cucumber, peeled and finely diced
- 1 cup daikon radish, cut into chunks (may substitute red or white radishes)
- 2 plum tomatoes, cut into 8ths

Roast 3 plum tomatoes, 6 mini peppers, green onions, 1 poblano and 1 jalapeno pepper.

**NOTE:** Roast any combination of fresh peppers to your taste.

Add garlic cloves, salt, cumin, oregano, cayenne pepper, and black pepper, lemon juice, Worcestershire sauce, olive oil, salt and pepper to the work bowl. Press CHOP and quickly release to pulse for 3 to 4 seconds until garlic is minced.

For chunkier gazpacho, add cucumber, daikon radish, fresh tomatoes and Press CHOP and quickly release to pulse to the desired chunky consistency. Remove to serving bowl.

Add roasted tomatoes, roasted peppers to the work bowl. Press PUREE until well combined.

Add to serving bowl. Stir to combine. Taste for seasonings and add salt and pepper if needed.

Cover and chill in refrigerator for 2 hours.

### **Sesame Ginger Salad Dressing**

Makes 1-1/2 cups

It just doesn't get any better than Ginger Salad Dressing! Fresh, spicy vibrant flavors of ginger with undertones of luxurious sesame magically transform any Asian salad.

- 1/2 cup minced onion
- 7 tablespoons peanut oil
- 1 tablespoon toasted sesame oil
- 1/3 cup rice vinegar
- 2 tablespoons water
- 2 tablespoons minced fresh ginger
- 2 tablespoons minced celery
- 2 tablespoons ketchup
- 4 teaspoons soy sauce
- 2 teaspoons lemon juice
- 2 tablespoons grated carrot
- 2 teaspoons granulated sugar
- 3 cloves garlic
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper

**Press PUREE and quickly release** to pulse all dressing ingredients until smooth.

Transfer to a dressing jar and refrigerate for later use.

## **Garlic, Dill & Artichoke Dip**

Makes 1-1/2 to 2 cups

Last minute party or gathering? These pantry items can be combined for a quick and easy, healthy dip in a couple minutes time! Great for snacking, mound onto crackers, fresh vegetable chips, cucumber rounds, top with an olive, jalapeno pepper, radish flower, snipped fresh chives.

**Tip:** Great with tortilla chips, or in a wrap... possibilities are endless!

- 1 clove garlic
- 1 handful fresh dill
- 1 cup canned cannellini beans, rinsed and drained
- 1 lemon, zested and juiced
- 1 tablespoon cumin
- 2 teaspoons Kosher salt
- 1/2 teaspoon cayenne
- 1 heaping cup canned or jarred artichoke hearts, drained
- 1/3 cup olive oil

Add garlic and fresh dill to the work bowl. **Press CHOP and quickly release** to pulse until completely smooth.

Add the remainder of the ingredients except the olive oil. **Press CHOP and quickly release** to pulse until food is chopped uniformly.

Stream oil through the lid. Increase speed to PUREE until luscious and creamy.

Taste and add salt and pepper to your liking.

## **Cilantro Pumpkin Seed Pesto**

Makes about 1-1/2 cups

This thick and fragrant pesto, featuring roasted pumpkin seeds, olive oil, cilantro and garlic, is a versatile spread for sandwiches, wraps, tossed with hot pasta or served over spiralized, roasted or steamed vegetables.

- 3 cloves garlic
- 1 cup roughly chopped fresh cilantro
- 1 cup salted, roasted pumpkin seeds
- 1/4 cup water
- 1/2 cup grated Parmesan cheese, or more, to taste
- 1/4 teaspoon fine sea salt
- 2 tablespoons fresh lemon juice, or to taste
- 6 tablespoons extra-virgin olive oil, or more, to taste

Add garlic and fresh cilantro to the work bowl. **Press CHOP and quickly release** to pulse until completely smooth.

Add the remainder of the ingredients except the olive oil. **Press CHOP and quickly release** to pulse until combined.

Stream oil through the lid. Increase speed to PUREE until creamy.

Taste and add salt and pepper to your liking.

## Great Green Sauce

Makes: 1-1/2 cups

Tangy, slightly sweet, this sauce will completely transform your bowl of greens. Anchovy adds a rich umami flavor. Serve as a dip, spread, or as a topping on pasta or fresh fish.

**Tip:** Thin with water or oil to use as a salad dressing or a marinade.

- 1 avocado
- 2 anchovies, packed in oil
- 1 cup packed parsley and cilantro leaves (combined)
- 1 jalapeño, ribs and seeds removed
- 2 cloves garlic
- juice of one lime (or two - get lots of limey goodness in there!)
- 1/2 cup water
- 1 teaspoon salt
- 1/2 cup pistachios
- 1/2 cup olive oil

Add all ingredients, except pistachios, to the work bowl. **Press CHOP and quickly release** to pulse, streaming oil through the lid.

Add pistachios and increase speed to PUREE. Process until the desired consistency.

Taste and add salt if needed.

## Soft Serve Chocolate Chip Banana Ice Cream

3-4 servings

Use your 3 Cup Mini Chopper to make the most delicious, healthy, soft serve banana ice cream with no heavy cream, no added sugar. For the health conscious, omit chocolate chips, blend in a pinch of spirulina or add a small handful spinach for color and an extra nutrient boost. This dessert is dairy-free, fat-free, vegan, paleo and gluten-free!

- 2 medium bananas, peeled, cut into chunks, and frozen
- 2 tablespoons unsweetened cocoa
- 3 - 4 tablespoons water
- 1 teaspoon pure vanilla extract
  
- 1/4 cup vanilla almond milk, or more, to taste
- 1/2 cup mini chocolate chips

Cut fresh bananas into 2-inch pieces. Place into a locking freezer bag and freeze overnight. Before processing, allow bananas to soften for 15 to 20 minutes at room temperature.

**NOTE:** Bananas should be beginning to soften on the outside, but still frozen inside.

Dissolve cocoa in water. Add frozen bananas, cocoa water and vanilla to the work bowl. Press **PUREE and quickly release** to pulse until smooth. Stream in almond milk as needed for processing. Remove lid and use a small spatula to stir contents as needed. Stir chocolate chips into finished ice cream.

Place ice cream in a lidded freezer container. For a slightly harder serve, freeze for an additional 30 minutes.

### VARIATIONS:

**Peanut Butter Cup:** Add 2-3 tablespoons of peanut butter or any nut butter or allergy-friendly alternative of your choice. If desired, drizzle softened nut butter over the top.

**Orange Chocolate Chip:** Replace half the vanilla almond milk with orange juice. Add 1/2 teaspoon orange extract.

**Mint Chocolate Chip:** Add 1/8 teaspoon pure peppermint extract (or more if desired).

## 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)

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