

Crux 14635

Crux 2.2 Qt. Touchscreen Air Convection Fryer User Manual

Model: 14635

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions before using this appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the appliance is placed on a stable, level, heat-resistant surface.
- Do not block any ventilation openings.

PRODUCT OVERVIEW

The Crux 2.2 Qt. Touchscreen Air Convection Fryer utilizes 1,500 watts of Circular Heat Technology to cook food evenly and crisply with less oil. Its stainless steel heating element ensures quick heating and temperature recovery, facilitating efficient cooking of multiple batches. The digital touchscreen controls allow for precise temperature and time adjustments.



Image: The Crux 2.2 Qt. Touchscreen Air Convection Fryer with its basket partially pulled out, showing cooked food inside.

Key Features:

- 1,500 watts with high-performance Circular Heat Technology.
- 2.2 Qt. capacity (2.5L frying basket).
- Digital touchscreen controls.
- Stainless steel heating element for quick heating and temperature retention.
- Overheating protection function.
- Adjustable cooking temperatures up to 400°F.
- Timer with automatic shutoff, up to 60 minutes.
- Dishwasher-safe basket.

COMPONENTS

Familiarize yourself with the main parts of your air fryer:

- **Main Unit:** Houses the heating element and fan.
- **Control Panel:** Digital touchscreen for setting time and temperature.
- **Frying Basket:** Removable basket where food is placed for cooking.
- **Basket Handle:** For safely inserting and removing the frying basket.
- **Air Inlet/Outlet:** Vents for air circulation during operation.

SETUP

1. **Unpack:** Carefully remove all packaging materials, stickers, and labels from the appliance.
2. **Clean:** Wash the frying basket and any removable accessories with hot water, dish soap, and a non-abrasive sponge. Wipe the inside and outside of the appliance with a damp cloth. Ensure all parts are completely dry before use.
3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 6 inches of clear space around the back and sides of the unit.
4. **First Use (Optional):** It is recommended to run the air fryer empty for about 10-15 minutes at 350°F (175°C) during its first use to eliminate any manufacturing odors. A slight odor may be present, which is normal.

OPERATING INSTRUCTIONS

Using the Digital Touchscreen Controls:



Image: Close-up of the Crux Air Fryer's digital touchscreen display, showing temperature and time settings.

1. **Power On:** Plug the air fryer into a grounded electrical outlet. The power button will illuminate. Touch the power button to turn the unit on.
2. **Set Temperature:** Use the temperature control buttons (usually '+' and '-') to adjust the cooking temperature. The temperature can be set up to 400°F.
3. **Set Time:** Use the timer control buttons (usually '+' and '-') to set the desired cooking time. The timer can be set up to 60 minutes.
4. **Preheat (Optional):** For best results, preheat the air fryer for 3-5 minutes at the desired cooking temperature before adding food.
5. **Add Food:** Carefully pull out the frying basket using the handle. Place your food into the basket. Do not overfill the basket to ensure even cooking.
6. **Start Cooking:** Slide the frying basket back into the air fryer. The cooking process will begin automatically if the timer and temperature are set. If not, press the power/start button.

7. **Shake/Flip Food:** For many foods, especially smaller items like fries or chicken nuggets, it is recommended to shake or flip the food halfway through the cooking time. To do this, carefully pull out the basket, shake or flip, and then reinsert. The air fryer will resume cooking.
8. **Automatic Shutoff:** The air fryer will automatically shut off when the timer reaches zero. A chime will sound.
9. **Remove Food:** Carefully pull out the frying basket. Use tongs to remove the cooked food from the basket. Avoid touching the hot basket directly.



Image: The air fryer basket filled with crinkle-cut fries, ready for cooking.

COOKING TIPS

- **Oil Usage:** While air frying requires significantly less oil than traditional frying, a light coating of oil (e.g., 1 tablespoon) can enhance crispiness for some foods.
- **Do Not Overfill:** Overfilling the basket can prevent food from cooking evenly and becoming crispy. Cook in smaller batches if necessary.
- **Shake for Evenness:** For smaller items, shaking the basket halfway through cooking helps ensure all sides are exposed to the hot air.
- **Parchment Paper:** Use parchment paper or aluminum foil in the basket to prevent sticking and make cleanup easier, but ensure it does not block air circulation.
- **Frozen Foods:** Most frozen foods can be cooked directly in the air fryer. Follow package instructions for temperature and time, adjusting as needed.
- **Homemade Fries:** For homemade fries, soak potato sticks in cold water for 30 minutes, then pat dry thoroughly before lightly tossing with oil and seasoning.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your air fryer.

1. **Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Dishwasher Safe Basket:** The frying basket is dishwasher safe for convenient cleaning. For hand washing, use hot water, dish soap, and a non-abrasive sponge.
3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
4. **Clean Exterior:** Wipe the exterior with a damp cloth.
5. **Heating Element:** If necessary, gently clean the heating element with a cleaning brush to remove any food residue.
6. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in. Power outlet is not working.	Ensure the power cord is securely plugged into a grounded outlet. Test the outlet with another appliance.
Food is not cooked evenly.	Basket is overcrowded. Food was not shaken/flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking.
Food is not crispy.	Not enough oil (for some foods). Temperature too low or time too short.	Lightly brush or spray food with oil. Increase temperature or cooking time.
White smoke coming from appliance.	Grease residue from previous use. High fat content food.	Clean the basket and interior thoroughly. Drain excess oil from food before cooking.
Touchscreen unresponsive.	Temporary electronic glitch.	Unplug the unit for 5 minutes, then plug back in and try again.

SPECIFICATIONS

- **Model Name:** 14635
- **Capacity:** 2.2 Quarts (2.08 Liters)
- **Wattage:** 1500 Watts
- **Max Temperature:** 400°F (204°C)
- **Timer:** Up to 60 minutes with automatic shutoff
- **Control Method:** Digital Touchscreen
- **Material:** Plastic (Outer), Nonstick Coating (Basket)
- **Color:** Stainless Steel
- **Item Weight:** 11.38 pounds
- **Dimensions:** Approximately 13.8 x 12.7 x 12.6 inches (Package Dimensions)
- **UPC:** 829486146350

WARRANTY INFORMATION

This Crux 2.2 Qt. Touchscreen Air Convection Fryer comes with a **Manufacturer's 2-year limited warranty**. Please refer to the warranty card included with your purchase for specific terms, conditions, and registration details. Keep your proof of purchase for warranty claims.

CUSTOMER SUPPORT

For further assistance, troubleshooting not covered in this manual, or warranty inquiries, please contact Crux customer support. Refer to the product packaging or the manufacturer's official website for the most

current contact information.