

Crux 17280

Crux 3.7QT Manual Air Fryer User Manual

Model: 17280 | Brand: Crux

INTRODUCTION

Thank you for purchasing the Crux 3.7QT Manual Air Fryer. This appliance is designed to provide a healthier alternative to traditional frying, allowing you to air fry, broil, bake, roast, and dehydrate your favorite foods with significantly less oil. Its compact design and intuitive controls make it a valuable addition to any kitchen. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Figure 1: Crux 3.7QT Manual Air Fryer, showcasing its sleek black and stainless steel design.

IMPORTANT SAFETY INFORMATION

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

- Read all instructions before operating the air fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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.

PRODUCT COMPONENTS

The Crux 3.7QT Manual Air Fryer consists of several key components designed for efficient and safe cooking.

1. **Main Unit:** Houses the heating element and control panel.
2. **Temperature Control Knob:** Used to set the desired cooking temperature (up to 400°F).
3. **Timer Control Knob:** Used to set the cooking time (up to 30 minutes) with auto shut-off.
4. **Removable Cooking Pan:** Non-stick and PFOA-free, designed for easy food placement and removal.
5. **Crisping Tray:** Sits inside the cooking pan to allow air circulation for crispy results.
6. **Handle:** Ergonomically designed for safe removal of the cooking pan.

EASY TO USE



SIMPLE MANUAL KNOB CONTROL



Figure 2: Close-up of the air fryer's manual knob controls, highlighting the ease of use for setting time and temperature.

SETUP

Before first use, follow these steps to prepare your air fryer:

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Clean Components:** Wash the removable cooking pan and crisping tray in warm, soapy water. Rinse thoroughly and dry completely. The main unit can be wiped with a damp cloth.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 6 inches of space on all sides.
4. **Initial Run:** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 350°F to burn off any manufacturing residues. A slight odor may be present, which is normal and will dissipate.

OPERATING INSTRUCTIONS

The Crux 3.7QT Manual Air Fryer offers versatile cooking options with simple controls.

Basic Operation

1. **Prepare Food:** Place your desired food into the crisping tray, then insert the tray into the cooking pan. Do not overfill the basket to ensure even cooking. The 3.7QT capacity is suitable for 3-4 people or up to 3 pounds of food.
2. **Insert Pan:** Slide the cooking pan firmly into the main unit until it clicks into place.
3. **Set Temperature:** Turn the temperature control knob to your desired temperature setting (ranging from 175°F to 400°F).
4. **Set Timer:** Turn the timer control knob to the required cooking time. The air fryer will begin heating immediately. The unit features a 30-minute auto shut-off with an audible tone.
5. **Monitor Cooking:** For best results, shake or flip food halfway through cooking, especially for items like fries or chicken wings. Carefully pull out the cooking pan, shake, and reinsert. The air fryer will resume cooking once the pan is reinserted.
6. **Remove Food:** Once the timer sounds and the cooking cycle is complete, carefully pull out the cooking pan using the handle. Use heat-resistant tongs to remove the cooked food.



Figure 3: The air fryer's versatility, demonstrating its capability to prepare various meals like salmon, highlighting its 5-in-1 multi-cooking functions (Air Fry, Broil, Bake, Roast, Dehydrate).

Cooking Functions (5-in-1 Multi-Cooker)

- **Air Fry:** Ideal for achieving crispy textures with minimal oil, such as french fries, chicken wings, and vegetables.
- **Broil:** Use for browning the top of dishes or cooking thinner cuts of meat.
- **Bake:** Suitable for small baked goods, casseroles, or reheating.
- **Roast:** Perfect for roasting meats and larger vegetables.
- **Dehydrate:** While not explicitly listed as a primary function on the manual controls, the air fryer's low-temperature capabilities can be used for simple dehydration tasks. Refer to specific recipes for guidance.

The 1400-watt stainless steel heating element and Circular Heat Technology ensure faster preheat times and even cooking, reducing overall meal preparation time compared to traditional ovens.

CONVENIENT AND POWERFUL



FEEDS 3-4 PEOPLE



Figure 4: The air fryer's basket containing perfectly cooked french fries, demonstrating its efficient heating for crispy results.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your Crux Air Fryer.

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Removable Parts:** The non-stick cooking pan and crisping tray are removable and dishwasher safe for convenient cleaning. For stubborn food residue, soak the pan and tray in warm, soapy water before washing.
3. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
4. **Interior:** For the interior, gently wipe with a damp cloth. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

EASY TO CLEAN



NONSTICK COOKING PAN AND CRISPING TRAY
ARE DISHWASHER SAFE



PFOA FREE



Figure 5: The non-stick cooking pan and crisping tray are easily removable for cleaning, making post-cooking cleanup simple.

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.	Not plugged in; timer not set; pan not fully inserted.	Ensure the power cord is securely plugged into a working outlet. Set the timer. Push the cooking pan completely into the main unit.
Food is not cooked evenly.	Basket is overcrowded; food not shaken/flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking.

Problem	Possible Cause	Solution
White smoke coming from the appliance.	Grease residue from previous use; fatty food being cooked.	Clean the cooking pan and crisping tray thoroughly after each use. For fatty foods, consider draining excess fat during cooking.
Food is not crispy.	Too much moisture; not enough oil (for certain foods); temperature too low.	Pat food dry before air frying. A light coating of oil can help with crispiness. Increase temperature if appropriate for the food type.

SPECIFICATIONS

Feature	Detail
Model Number	17280
Capacity	3.7 Quarts
Wattage	1400 Watts
Material	Stainless Steel (Inner & Outer)
Color	Black
Control Method	Knob Control, Manual
Max Temperature	400°F (204°C)
Product Dimensions (DxWxH)	15.11"D x 15.11"W x 14.68"H
Item Weight	7.72 Pounds
Non-stick Coating	Yes (PFOA-free)
Dishwasher Safe Parts	Cooking Pan, Crisping Tray
UPC	829486172809




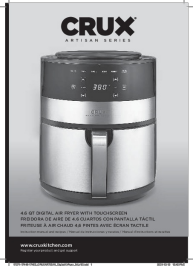



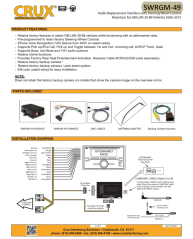
Figure 6: Diagram showing the product dimensions (Depth, Width, Height).

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided with your product packaging or visit the official Crux website. Keep your purchase receipt as proof of purchase for any warranty claims.

Manufacturer: CRUX

Related Documents - 17280

	<p>CRUX 6 Quart Extra Deep Electric Skillet Instruction Manual & Recipes</p> <p>User manual for the CRUX 6 Quart Extra Deep Electric Skillet, detailing safety precautions, operating instructions, cooking methods, care and cleaning, recipes, and warranty information.</p>
	<p>CRUX Artisan Series 4.6 Qt Digital Air Fryer with Touchscreen: User Manual & Recipes</p> <p>User manual and recipe guide for the CRUX Artisan Series 4.6 Qt Digital Air Fryer with Touchscreen. Learn about safety features, operating instructions, cooking charts, and delicious recipes for this versatile kitchen appliance.</p>
	<p>CRUX 2.2 lb Touchscreen Air Convection Fryer Instruction Manual</p> <p>The CRUX 2.2 lb Touchscreen Air Convection Fryer offers a healthier alternative to deep frying, producing crispy food with little to no oil. This instruction manual provides essential safeguards, operating instructions, preset menus, air frying techniques, care, cleaning, and recipes for optimal use.</p>
	<p>CRUX x Marshmello 3QT Digital Air Fryer Kit Instruction Manual</p> <p>Discover how to use and maintain your CRUX x Marshmello 3QT Digital Air Fryer Kit with this comprehensive instruction manual. Learn about safety, operation, cooking presets, and delicious air frying techniques for various foods.</p>
	<p>CRUX 6-Quart Digital Air Fryer User Manual</p> <p>Comprehensive instruction manual for the CRUX 6-Quart Air Fryer with Touchscreen, covering important safeguards, operation, cooking charts, maintenance, and troubleshooting for optimal use.</p>
	<p>CRUX SWRGM-49 Radio Replacement Interface with Steering Wheel Control Retention</p> <p>This document provides product features, installation diagrams, and vehicle compatibility for the CRUX SWRGM-49, a radio replacement interface designed for GM LAN 29-Bit vehicles from 2006-2015. It details how to retain steering wheel controls, factory features, and audio systems.</p>