

AIR PRO COOK & FRY

INSTRUCTION MANUAL

MUSA

CRUXGG™

TABLE OF CONTENTS

Important Safeguards	3-5
Additional Important Safeguard.....	6-7
Notes on the Cord	8
Notes on the Plug.....	8
Plasticizer Warning.....	8
Electric Power.....	8
Notes on Pressure Release Valve.....	9
Notes on the Safety Locking Lid.....	9
Getting to Know Your Airpro Cook & Fry.....	10
Lid Inserts	11
Control Panel	12
Air Fryer Function Default Settings.....	13-14
Pressure Cooker Function Default Settings.....	14
Before Using for the First Time.....	15
Setting Up the Steam Rack.....	16
Removing the Pressure Plate Insert or Air Fry Grate.....	17

TABLE OF CONTENTS

Pressure Cook Functions.....	18-23
How to Pressure Cook.....	18-19
How to Slow Cook.....	19-20
How to Steam.....	20
How to Use the Proof Function.....	21
How to Cook Rice.....	22-23
How to Sear/Sauté.....	23
Air Fry Functions.....	24-26
How to Air Fry.....	24
How to Bake / Roast.....	25
How to Broil.....	25-26
How to Dehydrate.....	26
Usda Cooking Guidelines.....	27
User Maintenance Instructions.....	28
Care & Cleaning Instructions.....	28
Storing Instructions.....	28
Trouble Shooting.....	29
Cooking Charts.....	30-39
Dehydrate.....	30
Fruit / Vegetables.....	31
Steam.....	32
Air Fry.....	33-35
Pressure Cook.....	36
Legumes.....	38-39
Warranty.....	40-41

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.
3. To protect against electrical 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. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off 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 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.

CAUTION: TO PROTECT AGAINST DAMAGE OR ELECTRIC SHOCK, DO NOT COOK IN THE BASE UNIT. COOK ONLY IN THE COOKING POT PROVIDED.

13. Use extreme caution when removing tray or disposing of hot grease.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
15. Plug cord into the wall outlet.
16. To disconnect, press the power button () , then remove plug from wall outlet.
17. Do not use appliance for other than intended use.
18. Do not use pressure plate, air fry grate, or cooking pot if dented or worn.

WARNING: NEVER DEEP-FRY OR PRESSURE-FRY IN THE AIRPRO, REGARDLESS OF WHETHER THE LID IS ON OR OFF. THIS IS DANGEROUS, AND CAN CAUSE A FIRE AND SERIOUS DAMAGE.

19. Intended for countertop use only.
20. **WARNING: SPILLED FOOD CAN CAUSE SERIOUS BURNS. KEEP APPLIANCE AND CORD AWAY FROM CHILDREN. NEVER DRAPE CORD OVER EDGE OF COUNTER, NEVER USE OUTLET BELOW COUNTER, AND NEVER USE WITH AN EXTENSION CORD.**
21. **ALWAYS USE DETACHABLE HANDLE TO INSERT OR REMOVE AIR FRY GRATE OR PRESSURE PLATE INSERT**
22. Ensure filter and pressure release valve are free of food residue or debris.
23. Never fill the cooking pot over the max fill line.

24. Before placing cooking pot into the base, ensure both pot and base are dry by wiping with a soft cloth.
25. Always ensure the appliance is properly assembled before use.
26. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
27. When using the pressure plate, always ensure pressure plate is installed and lid is properly closed before operating.
28. Do not cover the pressure release valve.
29. Care should be taken when lifting the cooking pot from the base.
30. When removable cooking pot is empty do not heat it for more than 10 minutes, this may damage the cooking surface.
31. When using the Sear/Sauté function always leave lid in the open position.
32. To avoid possible damage from steam, place the unit away from walls and cabinets during use.
33. Never lift the unit by the lid side tabs.
34. Never touch exposed heating element.

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.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately.
DO NOT REACH INTO THE WATER!
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dish towels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should be plugged into a grounded 3-prong 120V electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Never use the cooking pot on a gas or electric cook top or on an open flame.

9. Always keep your hands and face away from the pressure release valve, when releasing the pressure.
10. Never attempt to open the lid while cooking, or before the pressure has dropped. Do not attempt to bypass this safety feature by forcing the lid to open.
11. Do not cover or block the valves.
12. Do not touch the pot or lid except for the handle immediately after use. Whenever the product is in use, only touch the handle, do not touch the pot or lid.
13. To avoid burns, allow the food to cool before tasting. The temperature of the food gets considerably hotter than with conventional cooking.
14. Do not touch hot surfaces. Use oven gloves or a cloth when opening the lid or handling hot containers as hot steam will escape.
15. Do not move the appliance while in use.
16. Remove the plug from the electrical outlet when the appliance is not in use or before cleaning.
17. Allow the appliance to cool down completely before undertaking any cleaning task.
18. Do not touch the power cord, plug or any part of the appliance with wet hands.
19. Do not place this appliance directly under kitchen wall cupboards when in use, as it produces steam. Avoid reaching over the appliance when it is in use.
20. Do not use the appliance near or below combustible materials, e.g: curtains.
21. To open rotate the knob on the lid counterclockwise to the 'unlock' position.
22. Never use sharp objects inside the cooking pot as this will damage the non-stick coating.
23. Do not use the unit for deep frying.

NOTES ON THE PLUG

This appliance has a grounded 3-prong plug. Connect to a properly grounded outlet only. Do not attempt to modify the plug in any way.

NOTES ON THE CORD

A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Never use with an extension cord.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from 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.

NOTES ON PRESSURE RELEASE VALVE

- The pressure release valve is used to regulate pressure inside the unit while cooking. Small amounts of steam may escape during cooking, this is normal.
- Never operate the unit under cabinets. When releasing steam, make sure the area several feet above the pressure release valve is clear from all lighting fixtures, furniture or cabinetry.
- Always use the Steam Release button on the control panel to release pressure.

NOTE: ONLY USE PRESSURE RELEASE BUTTON ON TOP LID IF CONTROL PANEL STEAM RELEASE BUTTON IS NON-FUNCTIONING

CAUTION: AVOID REACHING OVER THE PRESSURE RELEASE VALVE WHEN IN USE.

CAUTION: KEEP HANDS AND FACE CLEAR OF THE PRESSURE RELEASE VALVE AND SAFETY VALVE WHEN THE APPLIANCE IS IN OPERATION. HOT STEAM AND WATER MAY BE EMITTED DURING USE AND WHEN STEAM IS BEING RELEASED.

NOTES ON THE SAFETY LOCKING LID

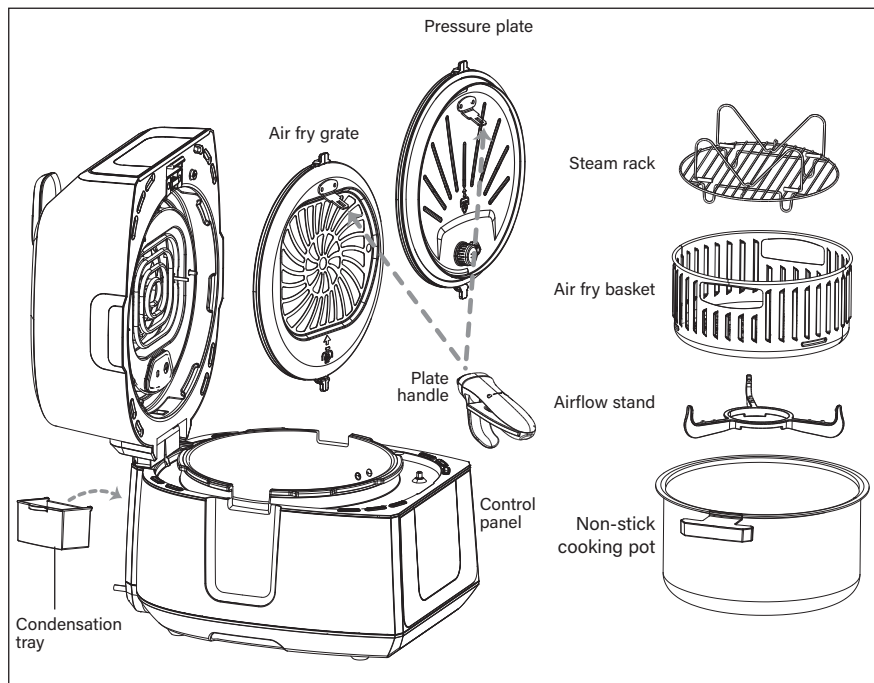
CAUTION: WHEN COOKING UNDER PRESSURE, THE LID IS LOCKED AND CANNOT BE OPENED ONCE PRESSURE IS REACHED. DO NOT TRY TO FORCE THE LID OPEN.

- Always keep the lid in the locked position during cooking.

CAUTION: NEVER PLACE YOUR FACE OR HANDS OVER THE UNIT WHEN OPENING THE LID.

GETTING TO KNOW YOUR AIRPRO COOK & FRY

Product may vary slightly from illustration



LID INSERTS

The AirPro unit comes with two different lid inserts, the Pressure Plate and the Air Fry Grate. The two inserts allow users to pressure cook, air fry, and more in the same unit by interchanging the plates.

Air Fry Grate (A)

The Air Fry Grate will need to be installed for access to these cooking functions:

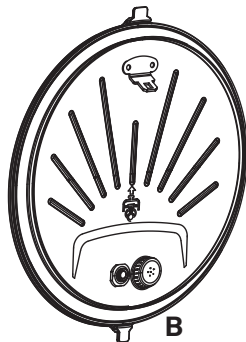
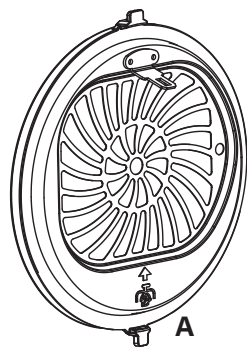
- Air Fry
- Bake/Roast
- Broil
- Dehydrate

Pressure Plate (B)

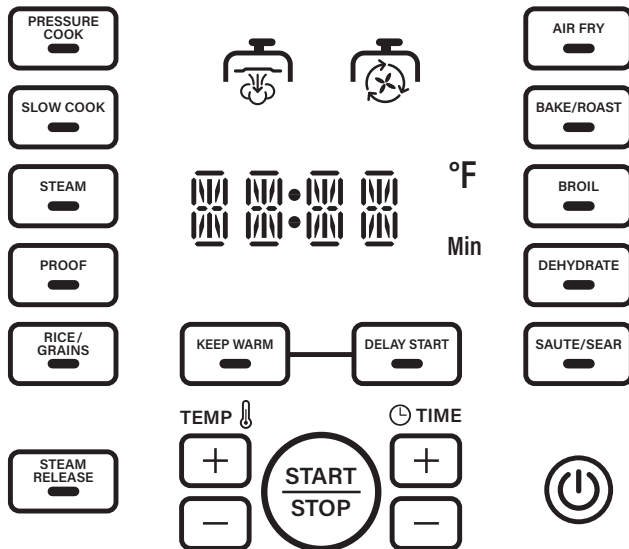
The Pressure Plate will need to be installed for access to these cooking functions:

- Pressure Cook
- Slow Cook
- Steam
- Rice/Grains
- Proof
- Sear/Sauté

NOTE: COOKING FUNCTIONS WILL BE ABLE TO BE SELECTED, ONLY ONCE THE CORRECT COOKING INSERT HAS BEEN INSTALLED.



CONTROL PANEL



CONTROL PANEL



POWER ON/OFF BUTTON

Press this button to power the unit on and off. Once plugged in, the power button will illuminate in red. Once the button is pressed, the light will switch to white.



PRESSURE COOKER ICON

This icon will illuminate automatically once the pressure plate is securely inserted and the unit is ready for pressure cooking functions.

NOTE: THE FOLLOWING FUNCTIONS ARE BASED ON THE PRESSURE PLATE FUNCTION: PRESSURE COOK, SLOW COOK, STEAM, RICE/ GRAINS, PROOF & SAUTÉ/SEAR. ONLY WHEN THE PRESSURE PLATE IS SECURELY INSERTED WILL THESE FUNCTIONS BE ILLUMINATED AND READY TO SELECT.

NOTE: THE SAUTÉ/SEAR FUNCTION WILL STILL WORK WHEN THE LID IS OPENED.



AIR FRYER ICON

This icon will illuminate automatically once the air fry grate is securely inserted and the unit is ready for air frying functions.

NOTE: THE FOLLOWING FUNCTIONS ARE BASED ON THE AIR FRY GRATE: AIR FRY, BAKE/ROAST, BROIL AND DEHYDRATE. ONLY WHEN THE AIR FRY GRATE IS INSERTED WILL THESE FUNCTIONS BE ILLUMINATED AND READY TO SELECT.

°F Temperature Icon – Displays temperature, will alternatively light up with the Timer icon.

Min Timer Icon – Displays time, will alternatively light up with Temperature icon.



Start/Stop Button - Touch this once to start or stop the cooking process.



Plus Button - Touch to increase the Temperature or Time.



Minus Button - Touch to decrease the Temperature or Time.



Steam Release Button - When pressure cooking is complete, press the Steam Release button to release the pressure. The steam release cycle is 3 minutes long. Once all the steam is released, the lid can safely be opened.

NOTE: IN ORDER TO STOP A COOKING PROGRAM BEFORE IT HAS COMPLETED, PRESS THE START/STOP BUTTON TO END COOKING, THEN PRESS STEAM RELEASE.



Keep Warm Function – once cooking is complete, the unit will automatically turn to Keep Warm.



Delay Start Function - Press this button to delay cooking until your desired start time (range: 30mins – 12hrs). Press desired cook function first, then press the delay timer button, the light will flicker, once this happens adjust to the desired delayed cook and press START to set. To cancel the delay timer setting, press the delay timer button again (before pressing start).

AIR FRYER FUNCTION DEFAULT SETTINGS:

FUNCTION	DEFAULT TEMP	TEMP. RANGE	DEFAULT TIME	TIME RANGE
Air fry	400°F	180 ~ 400°F	20 Min	1 ~ 60 Min
Bake/roast	375°F	250 ~ 400°F	15 Min	1 Min ~ 4 Hrs
Broil	450°F	450°F	10 Min	1 ~ 30 Min
Dehydrate	90°F	90 ~ 180°F	2 Hrs	2 ~ 24 Hrs

PRESSURE COOKER FUNCTION DEFAULT SETTINGS:

FUNCTION	DESCRIPTION	DEFAULT TIME (MIN)	ADJUST RANGE (MIN)
Pressure cook	When cooking has finished the timer will go to "0" then will automatically switch to Keep Warm function.	30 Min	0 ~ 4 Hrs
Slow cook (HI, LO)		4 Hrs	30 mins - 12 Hrs
Steam		10 Min	1 ~ 60 Min
Proof		30 Min	30 ~ 40 Min
Rice/grains		20 Min	3 ~ 60 Min
Sauté/sear (HI, MD, LO)	Default temp is HI (HI, MD, LO), when using this function lid can be opened	10 Min	1 ~ 30 Min

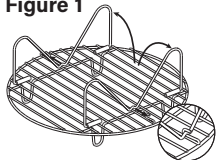
BEFORE USING FOR THE FIRST TIME

- Remove the unit and all accessories from their packaging. Place the unit and the accessories on a sturdy flat surface.
- Remove all promotional stickers from the unit and accessories.
- Wash all of the removable parts (cooking pot, air fry basket, airflow stand, steam rack, pressure plate, air fry grate, plate handle, and condensation tray) in warm soapy water with a soft cloth.
- Dry each piece thoroughly.
- Never submerge the body of the unit in water.
- Be sure to fully and completely read this instruction manual and all warning and safety information before going further.

SETTING UP THE STEAM RACK

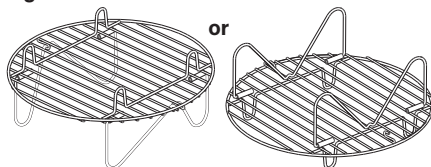
1. To set up the steam rack, unfold the legs and carefully secure the middle “V” part to hook located near the edge. (Figure 1)

Figure 1



2. Based on recipe and cooking preference, food can be placed either side of the reversible steam rack to achieve the desired result. (Figure 2)

Figure 2



3. The legs of the steam rack can be folded down for storage. Carefully push the middle “V” part outward to unlock, then fold the legs inwards.

REMOVING THE PRESSURE PLATE INSERT OR AIR FRY GRATE

Where possible, leave the hot pressure plate insert or air fry grate in place until the unit has completely cooled. For recipes where switching the plate or insert is needed during the cooking process, always use the included plate handle. This handle is designed to conveniently allow you to insert and remove the plates even when they are hot.

1. Firmly grasp the plate handle with the extended knuckle guard facing down. (Figure 3)
2. Connect the end of the handle to the protruding metal tab on the plate. Once secure, press the button on the left to lock. (Figure 4)
3. When the handle is securely locked to the plate, press the release tab at the top of the plate. (Figure 5)
4. With the handle, carefully lift the plate out of the unit and place on a sturdy, flat, heat resistant surface.
5. To remove the handle from the plate, press the button on the right side of the handle and pull the handle out. (Figure 6)
6. Allow the plate to fully cool before moving or cleaning.
7. See Figure 7 for where plates clip in to the unit lid.

Figure 3

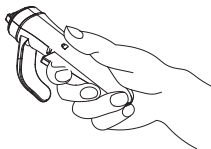


Figure 4

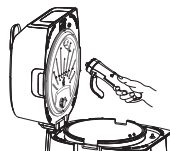


Figure 5

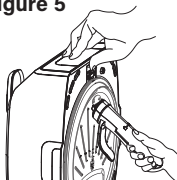
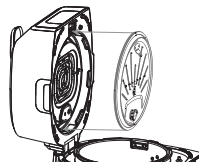


Figure 6



Figure 7



PRESSURE COOK FUNCTIONS

HOW TO PRESSURE COOK

1. Open the top lid by turning the knob counter clock wise.
2. Ensure the air fry grate has been removed. Always use the plate handle. Insert the pressure plate.
3. Place the non-stick cooking pot inside the unit and place food inside the cooking pot.
4. Close the lid and lock by turning clock wise.
5. Press the power button and then select **PRESSURE COOK**. The pressure icon will illuminate. Using the + and - buttons, adjust to the desired cook time.
6. Once the correct pressure has been reached, the display will switch from the cycling dashes to the timer count down.
7. When cooking is complete an audible tone will sound. The unit will automatically go to 'keep warm' mode once cooking is complete.
8. When pressure cooking is complete, press the **STEAM RELEASE** button to release the pressure. The steam release cycle is 3 minutes long. Once all the steam is released, the lid can safely be opened.

9. To Stop a cooking program before cooking has completed, press the START/STOP button to end cooking, then press STEAM RELEASE.
NEVER place your face or hands over the unit during steam release, or when opening the lid. ALWAYS use pot holders during Steam Release or when opening the lid.

NOTE: PRESS DELAY TIMER AND ADJUST TIME TO SET THE DELAY START FEATURE. IF YOU WOULD LIKE COOKING TO START IMMEDIATELY, PRESS THE START/STOP BUTTON TO BEGIN COOKING. DASH LINES WILL CYCLE ACROSS THE CONTROL PANEL TO INDICATE THE UNIT IS COMING TO PRESSURE.

HOW TO SLOW COOK

1. Open the top lid by turning the knob counter clock wise.
2. Ensure the air fry grate has been removed. Always use the plate handle. Insert the pressure plate.
3. Place the non-stick cooking pot inside the unit and place food inside the cooking pot.
4. Close the lid and lock by turning clock wise.
5. Press the power button and then select SLOW COOK. The pressure icon will illuminate. Using the + and - buttons, adjust the time to the desired cook time.
6. Once the correct temperature has been reached, the display will switch from the cycling dashes to the timer count down.

7. When cooking is complete an audible tone will sound. The unit will automatically go to KEEP WARM mode once cooking is complete.

NOTE: PRESS DELAY TIMER AND ADJUST TIME TO SET THE DELAY START FEATURE. IF YOU WOULD LIKE COOKING TO START IMMEDIATELY, PRESS THE START/STOP BUTTON TO BEGIN COOKING. DASH LINES WILL CYCLE ACROSS THE CONTROL PANEL TO INDICATE THE UNIT IS COMING TO TEMPERATURE.

HOW TO STEAM

1. Open the top lid by turning the knob counter clock wise.
2. Ensure the air fry grate has been removed. Always use the plate handle. Insert the pressure plate.
3. Place the non-stick cooking pot inside the unit. Arrange the food on the steam rack provided. Never fill the cooking pot more than 2/3 full.
4. Add 1.5 cups of water or steaming liquid into the cooking pot.
5. Close the lid and lock by turning clock wise.
6. Press the power button and then select STEAM. The pressure icon will illuminate. Using the + and - buttons, adjust to the desired cook time.
7. Press the START/STOP button to begin cooking. Dash lines will cycle across the control panel to indicate the unit is coming to temperature.
8. Once the correct pressure/temperature has been reached, the display will switch from the cycling dashes to the timer count down.
9. When cooking is complete an audible tone will sound. Once cooking is complete and you are ready to remove your food, press the STEAM RELEASE button.

HOW TO USE THE PROOF FUNCTION

1. Open the top lid by turning the knob counter clock wise.
2. Ensure the air fry grate has been removed. Always use the plate handle. Insert the pressure plate.
3. Place the non-stick cooking pot inside the unit and place the dough inside the cooking pot.
4. Close the lid and lock by turning clock wise.
5. Press the power button and then select PROOF. The pressure icon will illuminate. Using the + and – buttons, adjust to the desired cook time.
6. Once pressure has been reached, the display will switch from the cycling dashes to the timer count down.
7. When cooking is complete an audible tone will sound.

NOTE: PRESS DELAY TIMER AND ADJUST TIME TO SET THE DELAY START FEATURE. IF YOU WOULD LIKE COOKING TO START IMMEDIATELY, PRESS THE START/STOP BUTTON TO BEGIN COOKING. DASH LINES WILL CYCLE ACROSS THE CONTROL PANEL TO INDICATE THE UNIT IS COMING TO PRESSURE.

NOTE: IF THE TEMPERATURE OF YOUR HOME IS HIGHER THAN THE TEMPERATURE SET FOR PROOF, THE AIR FRYER COOK & FRY WILL NOT OPERATE EFFECTIVELY.

HOW TO COOK RICE

1. Open the top lid by turning the knob counter clock wise.
2. Ensure the air fry grate has been removed. Always use the plate handle. Insert the pressure plate.
3. Place the non-stick cooking pot inside the unit. Place uncooked rice and liquid inside the cooking pot.
4. Close the lid and lock by turning clock wise.
5. Press the power button and then select RICE/GRAINS. The pressure icon will illuminate. Using the + and - buttons, adjust to the desired cook time.
6. Once pressure has been reached, the display will switch from the cycling dashes to the timer count down.
7. When cooking is complete an audible tone will sound. The unit will automatically go to KEEP WARM mode once cooking is complete.
8. When pressure cooking is complete, press the STEAM RELEASE button to release the pressure. The steam release cycle is 3 minutes long. Once all the steam is released, the lid can safely be opened.
9. To Stop a cooking program before cooking has completed, press the START/STOP button to end cooking, then press STEAM RELEASE.
NEVER place your face or hands over the unit during steam release, or when opening the lid. ALWAYS use pot holders during STEAM RELEASE or when opening the lid.

NOTE: WHEN COOKING FOODS THAT EXPAND, DO NOT FILL THE COOKING POT MORE THAN HALF WAY.

NOTE: PRESS DELAY TIMER AND ADJUST TIME TO SET THE DELAY START FEATURE. IF YOU WOULD LIKE COOKING TO START IMMEDIATELY, PRESS THE START/STOP BUTTON TO BEGIN COOKING. DASH LINES WILL CYCLE ACROSS THE CONTROL PANEL TO INDICATE THE UNIT IS COMING TO PRESSURE.

HOW TO SEAR/SAUTÉ

1. Open the top lid by turning the knob counter clock wise.
2. Ensure the air fry grate has been removed. Always use the plate handle if plates are hot. Insert the pressure plate.
3. Place the non-stick cooking pot inside the unit.
4. The lid can remain in the open position during when using the Sear/Sauté function
5. Press the power button and then select SEAR/SAUTÉ. The pressure icon will illuminate. Using the + and - buttons, adjust the temperature to the desired cooking temperature (High, Medium or Low).
6. Press the START/STOP button to begin cooking.
7. When cooking is complete press the START/STOP button.

NOTE: NEVER USE METAL UTENSILS WITH YOUR AIRPRO AS THESE MAY SCRATCH THE NON-STICK COOKING POT OR PRESSURE GRATE.

AIR FRY FUNCTIONS

HOW TO AIR FRY

1. Open the top lid by turning the lid knob counter clock wise.
2. Ensure the pressure plate insert is removed. Always use the plate handle if plates are hot. Insert the air fry grate.
3. Place the non-stick cooking pot inside the unit. Place the air fry basket inside the cooking pot. Place food inside the air fry basket.
4. Close the lid and lock by turning clock wise
5. Press the power button and then select AIR FRY. The air fry icon will illuminate. Using the + and – buttons, adjust the temperature and time to the desired cooking settings. Press the START/STOP button to begin cooking. The count down timer and selected temperature will be displayed alternately on the screen.
6. When cooking is complete audible tone will sound.

NOTE: THE AIR FRY CYCLE CAN BE 'PAUSED' BY EITHER LIFTING THE LID, OR PRESSING THE START/STOP BUTTON. ONCE THE LID IS CLOSED, OR THE START/STOP BUTTON IS PRESSED, COOKING WILL RESUME.

HOW TO BAKE / ROAST

1. Open the top lid by turning the lid knob counter clock wise.
2. Ensure the pressure plate insert is removed. Always use the plate handle if plates are hot. Insert the air fry grate.
3. Place the non-stick cooking pot inside the unit. If needed, add the steam rack inside the cooking pot, and arrange food on top of the steam rack.
4. Close the lid and lock by turning clock wise.
5. Press the power button and then select BAKE/ROAST. The air fry icon will illuminate. Using the + and - buttons, adjust the temperature and time to the desired cooking settings. Press the START/STOP button to begin cooking. The count down timer and selected temperature will be displayed alternately on the screen. BAKE/ROAST cycle can be 'paused' by either lifting the lid, or pressing the START/STOP button. Once the lid is closed, or the START/STOP button is pressed, cooking will resume.
6. When cooking is complete audible tone will sound and unit will go to keep warm mode.

HOW TO BROIL

1. Open the top lid by turning the lid knob counter clock wise.
2. Ensure the pressure plate insert is removed. Always use the plate handle if plates are hot. Insert the air fry grate.
3. Place the non-stick cooking pot inside the unit. If needed, add the steam rack inside the cooking pot, and arrange food on top of the steam rack.
4. Close the lid and lock by turning clock wise.

5. Press the power button and then select BROIL. The air fry icon will illuminate. Using the + and – buttons, adjust the temperature and time to the desired cooking settings. Press the START/STOP button to begin cooking. The count down timer and selected temperature will be displayed alternately on the screen. Broil cycle can be 'paused' by either lifting the lid, or pressing the START/STOP button. Once the lid is closed, or the START/STOP button is pressed, cooking will resume.
6. When cooking is complete audible tone will sound and unit will go to keep warm mode.

HOW TO DEHYDRATE

1. Open the top lid by turning the lid knob counter clock wise.
2. Ensure the pressure plate insert is removed. Always use the plate handle if plates are hot. Insert the air fry grate.
3. Place the non-stick cooking pot inside the unit. Place the air fry basket inside the cooking pot. Lay food inside the air fry basket. For an additional layer, add the steam rack to the air fry basket and add food on top of the steam rack.
4. Close the lid and lock by turning clock wise.
5. Press the power button and then select DEHYDRATE. The air fry icon will illuminate. Using the + and – buttons, adjust the temperature and time to the desired cooking settings. Press the START/STOP button to begin cooking. The count down timer and selected temperature will be displayed alternately on the screen. Dehydrate cycle can be 'paused' by either lifting the lid, or pressing the START/STOP button. Once the lid is closed, or the START/STOP button is pressed, cooking will resume.
6. When cooking is complete audible tone will sound.

USDA COOKING GUIDELINES

PLEASE NOTE: COOK ALL FOOD TO THESE MINIMUM INTERNAL TEMPERATURES AS MEASURED WITH A FOOD THERMOMETER BEFORE REMOVING FOOD FROM THE HEAT SOURCE. FOR REASONS OF PERSONAL PREFERENCE, CONSUMERS MAY CHOOSE TO COOK FOOD TO HIGHER TEMPERATURES. THIS CHART IS INTENDED AS A GENERAL GUIDE BY THE USDA.

PRODUCT	MINIMUM INTERNAL TEMPERATURE & REST TIME
BEEF, PORK, VEAL & LAMB STEAKS, CHOPS, ROASTS	145 °F (62.8 °C) and allow to rest for at least 3 minutes
GROUND MEATS	160 °F (71.1 °C)
HAM , fresh or smoked (uncooked)	145 °F (62.8 °C) and allow to rest for at least 3 minutes
FULLY COOKED HAM (to reheat)	Reheat cooked hams packaged in USDA-inspected plants to 140 °F (60 °C) and all others to 165 °F (73.9 °C).
PRODUCT	MINIMUM INTERNAL TEMPERATURE
ALL POULTRY (breasts, whole bird, legs, thighs, and wings, ground poultry, and stuffing)	165 °F (73.9 °C)
EGGS	160 °F (71.1 °C)
FISH & SHELLFISH	145 °F (62.8 °C)
LEFTOVERS	165 °F (73.9 °C)
CASSEROLES	165 °F (73.9 °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

1. Use a soft damp cloth to wipe clean the base and lid of the unit after every use. Use a small brush or cotton swab if necessary. Never pour any liquid into the base of the unit.
2. Wash the removable parts (cooking pot, air fry basket, airflow stand, steam rack, pressure plate, air fry grate, plate handle, and condensation tray) in warm soapy water with a soft cloth or sponge.
3. Before washing the lid inserts, please always follow the steps for safe and proper plate removal on page 19.
4. Dry each piece thoroughly.
5. Note that the cooking pot, air fry basket and steam rack are dishwasher safe.
6. When cleaning or cooking with the cooking pot or air fry basket, never use metal utensils or scouring pads in order to avoid damage to the non-stick coating.
7. Never use harsh chemical detergents, scouring pads or powders on any of the parts or accessories.

STORING INSTRUCTIONS

1. Unplug allow unit to cool completely.
2. Store the cooking pot, and plate handle inside the unit.
3. Store the unit in its original box or covered in a cool, dry place.

TROUBLE SHOOTING

The unit is equipped with safety features that will shut the unit down if an abnormal condition is encountered during cooking. An error signal will be displayed on the control panel. Depending on the error, audible beeping may be heard. Once the problem has been identified and corrected, plug in the unit and resume pressure cooking.

ERROR DISPLAY: NOT-LOCK	
DESCRIPTION	SOLUTION
Top lid is in the open position.	Close the lid and turn the lid knob clock-wise to securely close.
ERROR: UNIT IS NOT WORKING UNDER PRESSURE COOK MODE	
Pressure plate is not properly inserted.	<ul style="list-style-type: none">• Insert pressure plate as per instructions on page 19.• Ensure air fry grate has been removed.
ERROR: UNIT IS NOT WORKING UNDER AIR FRY MODE	
Air fry grate is not properly inserted.	<ul style="list-style-type: none">• Insert air fry grate as per instructions on page 19.• Ensure pressure plate has been removed.
ERROR: NO-POT	
Cooking pot not inserted correctly.	Gently push the pressure pot down into the unit until the pot touches the heating plate on the bottom of the unit.

COOKING CHARTS

DEHYDRATE

- Turn food several times during DEHYDRATE for even drying.

HERB	TEMP	TIME	HERB	TEMP	TIME
Oregano	135°F	2 – 3 hrs	Parsley	135°F	2 – 3 hrs
Thyme	135°F	3 – 4 hrs	Rosemary	135°F	2 – 3 hrs
Tarragon	135°F	3 – 4 hrs	Sage	135°F	3 – 4 hrs
Kale Chips, stems removed	135°F	2 – 3 hrs			

FRUIT / VEGETABLES

- Wash all fruit skins well.
- Slice fruit into 1/4 inch thick slices and arrange with space between each slice to ensure even drying.
- Rotate foods halfway through DEHYDRATE time for even drying.

DEHYDRATE	TEMP	TIME	
Apple rounds	135°F	8 – 9 hrs	Core/slice into 1/4 inch slices
Mango/Papaya pieces	135°F	8 – 10 hrs	Peel/slice into 1/4 inch slices
Kiwi	135°F	6 hrs	1/4 inch rounds
Orange Slices fully dried	135°F	10 hrs	Citrus is crisp when fully dried
Tomatoes, Roma	150°F	8 – 9 hrs	Skin side down
Tomatoes, Cherry/Grape	150°F	5 – 9 hrs	Skin side down

DEHYDRATE	TEMP	TIME	
Beef Jerky	150°F	5 – 6 hrs	1/2 lb London Broil or Flank
Chickpeas seasoned	160°F	10 – 12 hrs	Canned / Rinsed

STEAM

- Add 2 cups water to the cooking pot.
- Use steaming rack.

VEGETABLES	TIME	VEGETABLES	TIME
Asparagus 1 bunch, thin spears	5 – 7 min	Broccoli Florets 2 cups	5 – 7 min
Asparagus 1 bunch, thick spears	7 – 15 min	Brussels Sprouts 4 cups, whole	8 – 15 min
Butternut Squash 2 cups, 1 inch cubes	10 – 15 min	Corn on the Cob 4 ears	6 – 8 min
Cauliflower Florets 2 cups	5 – 9 min	Green Beans 2 cups, whole, trimmed	6 – 12 min
Cauliflower 1 head	7 – 9 min	Potatoes, White 1 lb, 1 inch cubes	10 – 15 min
Carrots 2 1/2 cups, 1 inch pieces	7 – 12 min	Potatoes, White halved, 6 – 8 oz, pierced with a fork	20 min
Zucchini 2 cups, 1/4 inch slices	5 – 10 min	Potatoes, Sweet 1 lb, 1 inch cubes	10 – 14 min

AIR FRY

VEGETABLES	TEMP	TIME	VEGETABLES	TEMP	TIME
Asparagus 1 bunch, thin spears	400°F	5 – 7 min	Broccoli Florets 3 – 4 cups	400°F	15 – 20 min
Asparagus 1 bunch, thick spears	400°F	7 – 9 min	Brussels Sprouts 1 lb	375°F	12 – 15 min
Cauliflower Florets 3 – 4 cups	400°F	13 – 18 min	Corn on the Cob 4 ears	390°F	6 – 8 min
Eggplant 1 1/2-inch cubes (roasted)	400°F	15 min	Carrots 2 1/2 cups, 1/2 in pieces	400°F	10 – 12 min
Kale 3 cups, stems removed	375°F	9 min	Mushrooms 3 cups, sliced	400°F	10 – 12 min
Peppers, bell 1 inch chunks	375°F	10 min	Peppers, jalapeno, poblano (roasted)	375°F	10 min
Pickles breaded	400°F	5 – 7 min	Zucchini 1/4 inch discs	400°F	12 – 17 min
Potatoes, White French Fries, (fresh, soaked, 1/4 to 1/3 inch thick)	400°F	16 – 20 min	Root Vegetables 1/2 inch chunks (roasted)	400°F	15 – 20 min
Potatoes, White 1 inch cubes	400°F	12 – 14 min	Potatoes, White whole, 6 – 8 oz, pierced with a fork	400°F	40 min
Potatoes, White wedges	390°F	20 – 25 min	Potatoes, Sweet whole, 6 – 8 oz, pierced with a fork	375°F	30 – 35 min

BEEF	TEMP	TIME	BEEF	TEMP	TIME
Hamburgers 1/4 lb (up to 4)	360°F	12 – 16 min	Steaks 2 (8 oz) steaks	360°F	8 – 12 min
Hot Dogs / Sausages	360°F	10 – 15 min	Beef Tenderloin 1 lb, rare	360°F	16 min
Meatloaf 1 lb	360°F	35 – 40 min	Beef Tenderloin 1 lb, medium	360°F	18 min

CHICKEN	TEMP	TIME	CHICKEN	TEMP	TIME
Chicken Breast boneless, skinless	360°F	18 – 20 min	Chicken Tenders/ Fingers battered	360°F	13 – 15 min
Chicken Thighs 6 – 8 oz ea., boneless	360°F	20 – 25 min	Chicken Wings 2 lbs	400°F	22 – 27 min

PORK AND LAMB	TEMP	TIME	PORK AND LAMB	TEMP	TIME
Bacon thick cut, up to 1 lb	400°F	8 – 10 min	Pork Chops 1 inch thick	375°F	10 – 14 min
Ham precooked, boneless, 3 lbs	300°F	1 hour	Pork Chops 2 inch thick (10 – 12 oz)	375°F	15 – 19 min
Lamb Loin Chops 1 inch thick	400°F	8 – 12 min			

FISH AND SEAFOOD	TEMP	TIME	FISH AND SEAFOOD	TEMP	TIME
Shrimp thawed, battered	325°F	12 min	Shrimp thawed, sauced	325°F	5 – 8 min
Catfish Fingers thawed, battered	400°F	10 – 15 min	Salmon filets thawed, 2	400°F	9 – 12 min

FROZEN FOODS*	TEMP	TIME	FROZEN FOODS*	TEMP	TIME
Cheese Sticks	350°F	6 – 9 min	Chicken Nuggets 12 oz box	360°F	10 – 15 min
French Fries thick 2 cups	400°F	17 – 21 min	Fish Sticks	400°F	12 – 18 min
French Fries thin 2 cups	400°F	15 – 17 min	Meatballs 1 inch, pre-cooked	375°F	7 – 9 min
Onion Rings	360°F	12 – 16 min	Pizza 7 inch x 8 inch	360°F	12 – 15 min

* All items are to be air fried from frozen (do not thaw).

DESSERTS	TEMP	TIME	DESSERTS	TEMP	TIME
Apple Turnovers	400°F	10 min	Donuts	350°F	8 min
Cake	350°F	25 – 35 min			

PRESSURE COOK

POULTRY	WEIGHT	WATER	PRESSURE TIME	RELEASE
Chicken Breasts bone in	2 lbs	1 cup	15 – 20 min	Steam release
Chicken Breasts boneless	6 small/4 large 2 lbs	1 cup	8 – 13 min	Steam release
Chicken Breasts boneless, frozen	4 large, 2 lbs	1 cup	20 – 25 min	Steam release
Chicken Thighs bone in/skin on	8 thighs, 4 lbs	1 cup	17 – 22 min	Steam release
Chicken Thighs boneless	8 thighs, 2 lbs	1 cup	12 – 17 min	Steam release
Chicken, Whole bone in/legs tied	4 – 5 lbs	1 cup	22 min + AIR FRY 400°F 8 min	Steam release
Turkey Breast 1 breast, bone in	6 – 8 lbs	1 cup	45 – 55 min	Steam release

GROUND MEAT	WEIGHT	WATER	PRESSURE TIME	RELEASE
Beef, Pork, Turkey ground, no patties	1 – 2 lbs	1/2 cup	5 min	Steam release
Beef, Pork, or Turkey ground, no patties (frozen)	1 – 2 lbs	1/2 cup	20 – 25 min	Steam release

HARD BOILED EGGS	QUANTITY	WATER	PRESSURE TIME	RELEASE
Eggs, Large cold from refrigerator	1 – 12 eggs	1 cup	5 – 8 min + immediate ice bath	Steam release

ROASTS	WEIGHT	WATER	PRESSURE TIME	RELEASE
Beef Brisket whole	2 – 3 lbs	1 cup	50 min – 1 1/4 hrs	Steam release
Boneless Beef Chuck-Eye Roast whole	3 – 4 lbs	1 cup	1 – 1 1/2 hrs	Steam release
Pork Tenderloin 2 seasoned tenderloins	1 – 1 1/2 lb ea.	1 cup	3 – 4 min	Steam release
Boneless Pork Butt seasoned	6 lbs	1 cup	60 min	Steam release

RIBS	WEIGHT	WATER	PRESSURE TIME	RELEASE
Pork Baby Back cut into thirds	2 1/2 – 3 1/2 lbs	1 cup	18 min AIR FRY 400°F 15 min	Steam release
Beef Ribs	1 1/2 lbs	1 cup	8 – 10 min BROIL 10 min	Steam release

STEW MEAT	WEIGHT	WATER	PRESSURE TIME	RELEASE
Boneless Beef Short Ribs whole	6 ribs (3 lbs)	1 cup	20 min	Steam release
Boneless Leg of Lamb cut in 1 inch pieces	3 lbs	1 cup	12 – 15 min	Steam release
Boneless Pork Butt cut in 1 inch pieces	3 lbs	1 cup	15 min	Steam release
Chuck Roast for stew, cut in 1 inch pieces	2 lbs	1 cup	20 – 25 min	Steam release

LEGUMES

- All beans, except lentils, should be soaked 8 – 24 hours before cooking.
- All beans and legumes use Natural Release for 10 min. then Steam Release.

LEGUMES	WEIGHT	SOAK TIME	WATER	PRESSURE TIME	RELEASE
Black Beans	1 lb	8 – 24 hrs	6 cups	3 – 6 min	Natural 10 min + Steam release
Black-Eyed Peas	1 lb	8 – 24 hrs	6 cups	2 – 5 min	Natural 10 min + Steam release
Cannellini Beans	1 lb	8 – 24 hrs	6 cups	6 – 8 min	Natural 10 min + Steam release
Cranberry Beans	1 lb	8 – 24 hrs	6 cups	5 – 8 min	Natural 10 min + Steam release
Garbanzo Beans / Chickpeas	1 lb	8 – 24 hrs	6 cups	9 – 14 min	Natural 10 min + Steam release

Great Northern Bean	1 lb	8 – 24 hrs	6 cups	4 – 8 min	Natural 10 min + Steam release
Lentils (Green Or Brown)	1 cup dry	-	2 cups	8 – 10 min	Natural 10 min + Steam release
Lima Beans	1 lb	8 – 24 hrs	6 cups	2 – 5 min	Natural 10 min + Steam release
Navy Beans	1 lb	8 – 24 hrs	6 cups	3 – 5 min	Natural 10 min + Steam release
Pinto Beans	1 lb	8 – 24 hrs	6 cups	3 – 4 min	Natural 10 min + Steam release
Red Kidney Beans	1 lb	8 – 24 hrs	6 cups	5 – 8 min	Natural 10 min + Steam release

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.



For customer service, call 1-866-832-4843
or email help@cruxkitchen.com
For recipes, visit www.cruxgg.com

SENSIO Inc.
New York, NY 10016/USA

14980 Rev. 9