



3 QT DIGITAL AIR FRYER KIT

INSTRUCTION MANUAL





Created by CRUX in partnership with world renowned Artist & Producer Marshmello, the CRUX x Marshmello collection makes the perfect dish every time-cooked, puffed, crispy, gooey perfection.



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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.

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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. 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.
 14. Do not use appliance for other than intended use.
 15. Make sure the crisping tray is in place before adding food to be air fried.
 16. Make sure the frying basket is locked securely into the front of the Air Fryer, while the Air Fryer is in operation.
 17. Oversize foods or metal utensils must not be inserted in a Air Fryer as they may create a fire or risk of electric shock.
 18. A fire may occur if the Air Fryer is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
 19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
 20. Do not store any materials, other than manufacturers recommended accessories, in this Air Fryer when not in use.
 22. Do not place any of the following materials in the Air Fryer: (that is, paper, cardboard, plastic, and the like).
 23. Do not cover crumb tray or any part of the Air Fryer with metal foil. This will cause overheating of the Air Fryer.
 24. Pressing the power button “” at any time during the cooking process, appliance will turn off.

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

CAUTION: After hot air frying, extreme caution must be used when handling the hot frying basket, crisping tray, and cooked foods.

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.

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 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

Fryer, with any objects. Avoid escaping steam from the air outlet during 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. **WARNING: AFTER AIR FRYING, MAKE SURE TO PLACE THE FRYING BASKET DRAWER ON A FLAT, HEAT-RESISTANT SURFACE.**
WARNING! OVER-FILLING THE FRYING BASKET MAY DAMAGE THE AIR FRYER AND COULD RESULT IN SERIOUS PERSONAL INJURY.
12. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
14. Use extreme caution when removing tray or disposing of hot grease.

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 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.



GETTING TO KNOW YOUR CRUX MARSHMELLO 3QT AIR FRYER

Product may vary slightly from illustration

1. Digital Color Screen
2. Digital Touch Control
3. 3QT Removable Air Fryer Basket
4. Power Cord with Polarized Plug (not shown)
5. Non-Skid Feet (not shown)

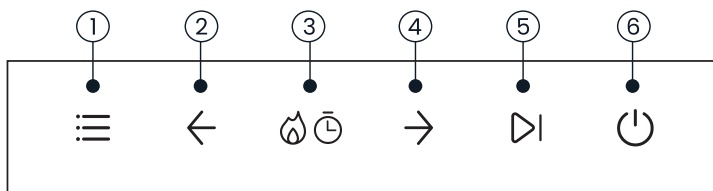


1. Non Stick TurboCrisp™ Tray

2. Silicone Cupcake Molds

TOUCH CONTROL

1. PRESET MENU SELECTOR
2. TIME OR TEMPERATURE (DECREASE)
3. TIME/ TEMPERATURE SELECTOR
4. TIME OR TEMPERATURE (INCREASE)
5. START/ PAUSE
6. POWER ON/ OFF



ON / OFF

- When the Air Fryer is plugged in, a tone will sound, the control panel will illuminate, then darken.
- When  is pressed, a tone will sound, the control panel will illuminate and remain active for 5 minutes.
- When in operation, press  to turn the whole unit off.

TEMP / TIME

- Press TEMP  and  to increase or reduce cooking temperature in 5 degree increments.
- Press TIME  and  to increase or decrease time in 1 minute increments.

MENU

- This button scrolls through all the preset cook settings

START / PAUSE

- Press  to START the cooking process or to PAUSE any operation.

BEFORE USING FOR THE FIRST TIME

Remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around each of the fryer baskets and TurboCrisp™ tray.

1. Your Air Fryer is shipped with 1 TurboCrisp™ tray.
2. Firmly grasp the fryer basket handle, to pull fryer basket out of the main body.
3. Grasp the tray handle and lift to remove from the basket.
4. Wash the fryer basket and TurboCrisp™ tray in hot, soapy water.
5. DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.
6. Replace TurboCrisp™ tray into the fryer basket. With the handle facing up, insert the tray so that the rubber corners fit and lock comfortably.
7. Due to base unit's gracious front curve, the air fryer basket must be properly inserted.

NOTE: During first use, the Air Fryer may emit a slight odor. This is normal and will not affect flavor.

OPERATING INSTRUCTIONS

IMPORTANT! The maximum food capacity recommended for the Air Fryer basket is 3 quarts or 2.5 lbs. of food. Using the full basket will enable you to feed up to 4 people.

WARNING! THIS AIR FRYER SHOULD NOT BE USED TO BOIL WATER.

WARNING! THIS AIR FRYER SHOULD NEVER BE USED TO DEEP FRY FOODS.

1. Place the Air Fryer on a flat, stable, heat-resistant work area, close to an electrical outlet.
2. If needed, add TurboCrisp™ tray. See “Before Using for the First Time” for a detailed description.
3. Place food into the fryer basket. Do not overfill. To ensure proper cooking and air circulation, NEVER fill any fryer basket more than 2/3 full.
4. Insert the assembled fryer basket into the front of the Air Fryer. Always make sure the fryer basket is fully inserted and fully closed before operating.

MENU SELECTIONS: CUPCAKE, FRENCH FRIES, AIR FRY, REHEAT, ROAST, CHICKEN WINGS, BAKE, MEMORY

FUNCTION	TIME (MIN)		TEMP (FARENHEIT)	
	DEFAULT	ADJUSTABLE	DEFAULT	ADJUSTABLE
CUPCAKE PRESET 	15MINS	1MIN-60MINS	360F	170-400F
FRENCH FRIES PRESET 	18MINS	1MIN-60MINS	360F	170-400F
AIR FRY 	18MINS	1MIN-60MINS	400F	170-400F
REHEAT 	6MINS	1MIN-60MINS	250F	170-400F
ROAST 	35MINS	1MIN-60MINS	400F	350-400F
CHICKEN WINGS 	25MINS	1MIN-60MINS	350F	170-400F
BAKE 	20MINS	1MIN-60MINS	380F	170-400F
MEMORY 	PROGRAMMABLE	1MIN-60MINS	PROGRAMMABLE	170-400F

HINT: Once you program the  Memory function, it will save and store this time and temperature in the air fryer's memory for future use. It can be re-programmed at any time and will remember your last setting.



OPERATING INSTRUCTIONS

1. Plug cord in the wall outlet. An audible tone will sound and the control panel will light up and then turn off.
2. Press  and the screen will light up all icons while the LCD displays “----”.
3. Select the menu button to choose one of the preset cooking features on the air fryer. Pressing the menu button will scroll through all 8 presets.

NOTE: At whatever preset selected, you may still adjust the time and temperature at any point before and during operation.

4. Place your food in the air fryer basket. Press  the unit will begin working. The LCD screen will alternate between remaining time and cooking temperature.

NOTE: At any time during operation, you can adjust the time or temperature by pressing the time/temperature button then the arrows to increase or decrease time or temperature.

5. Pressing  will pause the cooking. Pressing it again will restart the cooking.
6. Press  button, the unit will stop and return to standby mode.

AIR FRY TECHNIQUE

Please consult the Air Fry / Roast Cooking Chart and/or follow package directions for suggested TIME and TEMP.

1. Always pat food dry before cooking to encourage browning and avoid excess smoke.
2. To assure even cooking/browning, ALWAYS open the active basket halfway through the cook time and check, turn or shake foods in the fryer basket. Some recipes may call to brush or spray oil halfway through cooking. Adjust TEMP or TIME if needed.

WARNING: Extreme caution must be used when handling any hot fryer basket or TurboCrisp™ tray. Avoid escaping steam from the fryer basket and the food.

CAUTION: Always use oven mitts when handling the hot air fryer basket.

CAUTION: Hot oil can collect at the base of the basket. Use caution when removing cooking foods.

3. To avoid excess smoke, when cooking naturally high fat foods, such as bacon, chicken wings or sausages, it may be necessary to empty fat from the fryer basket between batches.
4. To ensure crispiness, make sure the skin or exterior surface of your food is dry! 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.
5. To improve crispiness, dust poultry skin or exterior surface lightly with corn starch. Spray with oil.
6. Arrange breaded food in fryer basket so that food is not touching to allow air flow on all surfaces.
7. Spray oils work best. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.

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8. Shake air fried foods out onto serving area. Promptly insert any fryer basket into Air Fryer body and lock into place. Continue air frying subsequent batches, if any.
 9. Press REHEAT to air fry food for 6 minutes at 250 °F. Simply pull out the active basket to interrupt air frying at any time to check on food serving temperature. Repeat to extend cook time until food is heated to your liking.
 10. Unplug the Air Fryer when not in use.

AIR FRYING PRE-PACKAGED FROZEN FOODS

- As a rule, depending on the food and amount to be cooked, suggested cook posted cook TIMES may have to be reduced slightly. Always check food halfway through cooking time to determine final cook TIME and TEMP.
 - Always check cooking progress after TIME has expired.
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HINTS FOR ROAST

IMPORTANT! Consult the USDA Cooking Guidelines section of this instruction manual before cooking begins. Always test meat using an accurate cooking thermometer.

- A meat thermometer inserted into the center of the meat should always be used to ensure desired doneness.
- Cook meats to 5 to 10 degrees below desired doneness (internal temperature). Allow meat to stand 15 to 20 minutes before serving. The temperature will continue to rise while standing.
- ROAST large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavor and the aroma during cooking.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.

- To speed up browning, brush lean cuts of meat, chicken and fish with oil, margarine or melted butter.
- Place meat (fat side up) and turn over half-way through ROAST time.

IMPORTANT: Turn and check food halfway through ROAST time.

HINTS FOR BAKE

- When using BAKE, you may need to lower the bake recipe temperature by 50 °F to a minimum of 300 °F.
- Check package directions to determine if the container is suitable for use in an Air Fryer.

AIR FRY / ROAST COOKING CHART

Times are estimated and based on average sizes and weights.

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

NOTE: Frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying TEMP and TIME as necessary to suit your taste.

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

VEGETABLES	TEMP	TIME
Asparagus, 1 bunch thin spears	400 °F	5-7 min
Asparagus, 1 bunch thick spears	400 °F	7-9 min
Cauliflower Florets, 3-4 cups	400 °F	13-18 min
Egg Plant, 1 1/2 inch cubes (roasted)	400 °F	15 min
Kale, 3 cups, stems removed	375 °F	9 min
Peppers, Bell, 1 inch chunks	375 °F	10 min
Pickles, breaded	400 °F	5-7 min
Potatoes, white, French Fries, (fresh soaked, 1/4 to 1/3 inch thick)	400 °F	16-20 min
Potatoes, white, 1 inch cubed	400 °F	12-14 min
Potatoes, white, wedges	390 °F	20-25 min
Broccoli Florets, 3-4 cups	400 °F	15-20 min
Brussels Sprouts, 1lb	375 °F	12-15 min
Corn on the Cob, 4 ears	390 °F	12-15 min
Carrots, 2 1/2 cups, 1/2 inch pieces	400 °F	10-12 min
Mushrooms, 3 cups sliced	400 °F	10-12 min
Peppers, Jalapeno, poblano (roasted)	375 °F	10 min
Zucchini, 1/4 inch discs	400 °F	14-17 min
Root Vegetables, 1/2 inch chunks (roasted)	400 °F	15-20 min

BEEF	TEMP	TIME
Hamburger, 1/4lb (up to 4)	360 °F	12-16 min
Hot Dogs/Sausages	360 °F	10-15 min
Meat Loaf, 1lb	360 °F	33-40 min
Steak, 2 (8 oz) Steaks	360 °F	8-21 min
Beef Tenderloin, 1lb, rare	360 °F	16 min
Beef Tenderloin, 1lb, medium	360 °F	18 min

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

PORK	TEMP	TIME
Lamb Loin Chops, 1 inch thick	400 °F	8-12 min
Pork Chops, 1 inch thick	375 °F	10 -14 min
Pork Chops, 2 inch thick	375 °F	15-19 min

FISH AND SEA FOOD	TEMP	TIME
Shrimp, thawed and battered	325 °F	12 min
Catfish Fingers, thawed and battered	400 °F	10-15 min
Shrimp, thawed and sauced	325 °F	5-8min
Salmon Filets, thawed	400 °F	9-12 min

FROZEN FOODS*	TEMP	TIME
Cheese Sticks	350 °F	6-9 min
French Fries, Thick, 2 cups	400 °F	17-21 min
French Fries	400 °F	15-17 min
Onion Rings	360 °F	12-16 min
Chicken nuggets, 12 oz box	360 °F	10-15 min
Fish Sticks	400 °F	12-18 min
Meatballs, 1 inch, pre-cooked	390 °F	7-9min
Pizza 7 inch x 8 inch	360 °F	12-15 min

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

DESERTS	TEMP	TIME
Apple Turnovers	400 °F	10 min
Donuts	350 °F	8 min

USDA COOKING GUIDELINES

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 FRYER TO COOL FULLY BEFORE CLEANING.

1. Unplug the air fryer. Remove the fryer basket from the Air Fryer body. Make sure both fryer basket and TurboCrisp™ tray have cooled completely before cleaning.
2. Wash air fryer basket and TurboCrisp™ tray 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. Air fryer basket and TurboCrisp™ tray are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Air Fryer body with a soft, non-abrasive damp cloth to clean.

STORING INSTRUCTIONS

1. Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Fryer while it is hot or wet.
3. Insert clean TurboCrisp™ tray into the fryer basket and store inside the air fryer body.
4. Store Air Fryer in its box or in a clean, dry place.

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.cruxkitchen.com

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**YOU CAN
AIR FRY
THAT**

