

# CRUX

## 22" Extra Large Electric Griddle Instruction Manual

Styled for Life  
Designed & Engineered in New York City

## Table of Contents

Important safeguards .....	2-3
Additional important safeguards.....	4
Notes on the plug .....	5
Notes on the cord.....	5
Plasticizer Warning.....	5
Electric Power.....	6
Life is Busy .....	6
Getting to know your Griddle.....	6
Temperature control probe .....	7
Before using for the first time.....	7
Operating instructions.....	8
Time/Temperature chart .....	9
USDA cooking guidelines.....	9
User maintenance instructions.....	10
Care & cleaning instructions .....	10
Hints For Care and Use of Ceramic Non-Stick Surface .....	11
Steps For Stain Removal and Proper Care of Your Ceramic Non-Stick Coating .....	11
Recipes .....	12-16
Warranty .....	17-18

# 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 electrical shock, do not immerse cord or plugs or temperature control probe 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. Turn unit Off and 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. Return appliance to the nearest authorized service facility for examination, repair or 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 the 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.
13. Always attach temperature control probe to appliance first, then plug cord in the wall outlet. To disconnect, turn temperature control probe to OFF, then remove plug from wall outlet.
14. Do not use appliance for other than intended use. Use with wall receptacle only.

## 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 120 V AC electrical outlet only.
3. If this appliance begins to malfunction during use, turn unit Off and immediately unplug the cord. Then remove the temperature control probe. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.

## 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; and
  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.

Cooking for the crew, made easy. Crux's 22" Extra Large Griddle offers a 1650-watt heating surface capable of frying up to 15 eggs or flipping 15 pancakes at once.

A temperature dial controls even heat distribution across the griddle, offering precision cooking that rivals your stove. Copper ceramic coating is infused with titanium, making the griddle ten times more durable and 30% faster than those with traditional non-stick coatings. Safe to use with metal utensils and highly scratch-resistant, the coating is also PTFE and PFOA-free, ensuring a healthy and eco-friendly cooking experience.

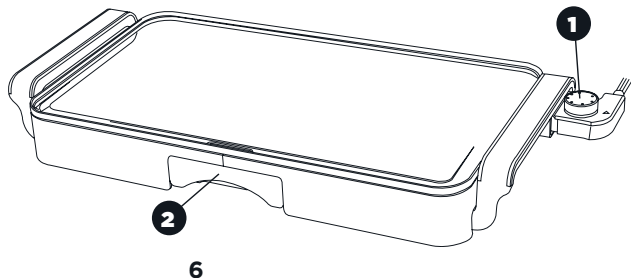
Whether you're scrambling eggs, frying bacon, or browning English muffins, the XL griddle helps you cook more food with less fuss. Heat resistant handles, a slide-out drip tray, and removable temperature probe are all you need to get the job done. And when you are, simply wipe down, unplug, and put away until next time. **Cook for the Crew.**

Keep it simple in the kitchen with CRUX. Committed to efficiency, ease of use, and sleek design, our entire line of appliances was developed to make your life simpler. High quality products that get the job done, all while looking great on your countertop. It's never been easier to cook, host, or take on culinary adventures.

## Getting to Know Your Griddle

Product may vary slightly from illustrations

1. Detachable Temperature Dial
2. Pull Out Drip Tray



## Temperature Control Probe

1. The temperature control probe is the nerve center and brain of the electric Griddle. Treat it carefully. Dropping or banging it could change its calibration and make the temperature settings inaccurate.
2. Rotate the dial to select the temperature as called for in the recipe.
3. The indicator light on the temperature control probe will illuminate as soon as the dial is rotated. The light will go out once the selected temperature has been reached.
4. Allow the Griddle to cool before removing the temperature control probe.
5. To clean the temperature control probe, simply wipe down with a soft, damp cloth. Make sure you dry it thoroughly before using again.  
**NOTE:** The temperature control probe is not submersible.  
**CAUTION:** Use the temperature control probe supplied with this Griddle only. The use of any other temperature control probe may cause fire, electric shock, or injury.

## Before Using for the First Time

1. Carefully unpack the Griddle and remove all packaging materials.
2. Place the non-stick Griddle on a clean, flat working surface.  
**NOTE:** Some countertop and table surfaces, such as Corian® and other surfaces, are not designed to withstand the prolonged heat generated by this Griddle. We recommend placing a hot pad or trivet under the Griddle beforehand to avoid possible damage to the surface. Be sure the sides and back of the Griddle are at least 4 inches away from any walls, cabinets, or objects on the counter or table.
3. Before first use, see Hints For Care and Use of Non-Stick Surface and Care & Cleaning Instructions sections of this Instruction Manual.
4. Before cooking in the Griddle for the first time, wash the non-stick Griddle in mild dishwashing soap, wipe and allow to dry.  
**NOTE: THE GRIDDLE IS NOT DISHWASHER SAFE.**
5. Insert drip tray into rails under the Griddle's side, positioned directly under the grease drain.
6. Turn the temperature control knob on probe to OFF position and attach securely in place.
7. Coat the non-stick surface with vegetable shortening before heating. If necessary, remove excess oil with paper towel.

## Operating Instructions

- Turn temperature control probe to the OFF position.
- Plug the temperature control probe securely into Griddle's control probe socket.
- Plug cord into any standard 120 V AC wall outlet.  
**IMPORTANT: ALWAYS PLUG CORD INTO GRIDDLE FIRST, THEN INTO WALL OUTLET.**
- Preheat Griddle for approximately 10 minutes before cooking. To preheat, turn the temperature control to desired temperature. The indicator light on the temperature control probe will illuminate as soon as the dial is rotated. The light will go out once the selected temperature has been reached.
- Add food and cook according to the recipe. Adjust temperature control dial from 200°F to 400°F as necessary.  
**NOTE:** During cooking, the light will go on and off indicating that the Griddle is maintaining proper temperature.  
**CAUTION:** Griddle surfaces are hot during use.  
**CAUTION: DO NOT USE COOKING SPRAYS. THEY CAN CAUSE A BUILD-UP ON THE COOKING PLATES AND MAY AFFECT THE NON-STICK PERFORMANCE OF THE PRODUCT.**
- When cooking bacon or foods containing large quantities of grease, it may be necessary to check the drip tray to make sure it is not full. Remove drip tray; empty contents and wash if needed. See the Time/Temperature Chart for basic suggested cooking information.
- When cooking has been completed, turn the temperature control to the OFF position. The indicator light on the temperature control probe will turn off.
- Unplug cord from wall outlet. Let the Griddle cool completely.
- Remove temperature control probe from Griddle. Follow the Care & Cleaning Instructions described in this Instruction Manual.

TIME AND TEMPERATURE CHART			
FOOD	TEMPERATURE	TIME	DIRECTIONS
Bacon	325 °F - 350 °F	8-14 min	Set to appropriate temperature - turn as required
Sausage	325 °F - 350 °F	20-30 min	Set to appropriate temperature - turn as required
French Toast	350 °F	6-10 min	Rotate halfway into cooking time
Hamburger	350 °F	3-14 min	Rotate halfway into cooking time
Ham Slices	350 °F	14-18 min	Rotate halfway into cooking time
Sandwiches	350 °F	6-10 min	Butter outside and brown both sides
Pancakes	400 °F	2-6 min	Pour batter onto griddle - when bubbles appear on top side, turn
Pork Chops	350 °F	20-30 min	Brown both sides then reduce temperature to 325°F Rotate halfway into cooking time
Steaks	400 °F Rare	4-6 min	Rotate halfway into cooking time
	400 °F Medium	7-12 min	Rotate halfway into cooking time
	400 °F Well	13-18 min	Rotate halfway into cooking time

## USDA Cooking Guidelines

**NOTE:** The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165°F / 74°C and ground beef, veal, lamb and pork be cooked to an internal temperature 160°F / 71°C. Whole chicken and turkey should be cooked to an internal temperature of 180°F / 82°C; 170°F / 77°C for the breast. Goose and duck should be cooked to an internal temperature of 180°F / 82°C. Fresh beef, veal and lamb, etc., should be cooked to an internal temperature of at least 145°F / 63°C. Fresh pork should be cooked to an internal temperature of at least 160°F / 71°C. When re-heating meat and 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. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

## Care & Cleaning Instructions

**CAUTION:** Do not immerse the cord, plug or temperature control probe in water or any other liquid.

**CAUTION:** To avoid accidental burns, allow your Griddle to cool thoroughly before cleaning.

1. When cooking is completed, turn unit Off and unplug cord from wall outlet. Allow Griddle to cool.
2. Remove temperature control probe from Griddle.  
**CAUTION:** The probe may become hot after use. Allow to cool before handling.
3. If necessary, wipe temperature control case and probe with a damp, soft cloth. Dry temperature control probe completely. Set aside.  
**CAUTION:** The temperature control probe is not submersible.
4. Remove drip tray; empty contents. Wash Griddle and drip tray in soapy water; rinse and dry thoroughly.
5. To wash by hand, wash griddle plate with hot soapy water. Dry with towel.  
**CAUTION:** Probe and probe receptacle must be completely dry before use.
6. For stubborn food particles, loosen with a plastic cleaning pad. Avoid hard scouring of the non-stick finish as this may cause surface scratches. Do not use steel wool, scouring pads, or abrasive cleaners on any part of the Griddle.

## Hints For Care and Use of Ceramic Non-Stick Surface

- To avoid scratching the non-stick surface, do not stack objects on the grill or griddle cooking plates.  
**CAUTION: DO NOT USE COOKING SPRAYS. THEY CAN CAUSE A BUILD-UP ON THE COOKING PLATES AND MAY AFFECT THE NON-STICK PERFORMANCE OF THE PRODUCT.**
- Use medium to low heat for best cooking results. Very high temperatures can cause discoloration and shorten the life span of any non-stick surface. If higher temperatures are necessary, preheat on medium heat for a few minutes.
- For best results and preserve the non-stick coating longer, use nylon, plastic, wooden or rubber utensils. Never cut food on the Griddle.
- Remove stubborn stains with a plastic scouring pad and mild dish washing liquid; DO NOT USE STEEL WOOL as it will damage the non-stick surface of the cooking plates.

## Steps For Stain Removal and Proper Care of Your Ceramic Non-Stick Coating

1. Identify stained areas on the cooking surface and sprinkle some baking soda on the stains.
2. Moisten the baking soda to get a paste like texture by adding some water.
3. Let the paste stand for a few minutes on the stains (not more than an hour).
4. Rub with a soft damp cloth or lightly scrub with a plastic scouring pad, wipe clean and dry thoroughly.  
**NOTE:** Do not rub vigorously when using a plastic scouring pad and NEVER use a metal scouring pad as this may damage the non-stick coating.
5. Repeat the cycle once again if necessary. The performance and non-stick property of the ceramic non-stick coating will not be affected due to stains.

## Recipes

### Grown-up Grilled Cheese with Bacon and Avocado

A childhood classic upgraded. Cheese, bacon and avocado are the perfect trio of flavors and textures in this satisfying sandwich. Easily scale-able to serve as an appetizer at your next get-together.

Serves 4

Prep time: 5 minutes / Cook time: 10 minutes

- Artisanal bread with crisp crust, sliced thick
- 1 avocado, cut into 8 slices
- 4 slices of Gruyere Cheese (thinly sliced)
- 8 slices crisply cooked bacon
- 1/2 cup of grated cheddar cheese
- 3 tablespoons butter, softened

1. Preheat the Griddle.  
Turn the temperature control dial to 350 °F to begin preheating.
2. Lay the bacon onto the Griddle.
3. Remove cooked bacon to paper towels to absorb grease.
4. Butter outsides of bread slices
5. Place 4 bread slices onto Griddle, butter-side-down.
6. Add a slice of gruyere cheese to each piece of bread. Top with avocado, then 2 slices of bacon, and a sprinkle of cheddar cheese. Butter the tops of the remaining bread slices. Then close each sandwich, butter-side-up.
7. Use a lid to cover sandwiches. Cook until bottom bread slice is toasty brown. Check sandwich in 2 minutes. Turn once, check at 1 minute, and continue cooking until bread is crisp and cheese is melted.
8. Serve immediately.

### Pumpkin Spice French Toast

The PSL isn't simply reserved for the coffee shop. Bring the flavors of your favorite seasonal latte to your weekend breakfast.

Serves 4-6

Prep time: 10 minutes / Cook time: 15 minutes

- 4 large eggs
- 1 teaspoon pumpkin spice mix
- 1 cup half & half
- 8 thick slices of whole grain bread.
- 2 tablespoons brown sugar
- 2 tablespoons unsalted butter, divided
- 1 teaspoon vanilla
- powdered sugar, for dusting

1. Preheat the Griddle. Turn the temperature control dial to 350 °F to begin preheating.
2. In a shallow, wide bowl, whisk together the eggs, half & half, sugar, vanilla, and spice mix until combined.
3. Soak 4 slices of bread for at least 4 minutes, turning several times.
4. Soak the remaining 4 slices in the batter while the first batch cooks.
5. Add 1 tablespoon butter to the hot Griddle. Use a heat-resistant brush to coat the Griddle surface and cook 4 slices at a time, 2 to 3 minutes per side, or until toast is browned to your liking.
6. Melt the remaining butter and cook second batch.
7. Serve with maple syrup or English cream.



### Chili-Lime Steak Fajitas

Always a crowd pleaser, the CRUX griddle looks great on the table so you can serve these up family-style!

Serves 4-6

Prep time: 25 minutes + marinating time / Cook time: 15 minutes

- Chili Lime Marinade
- 1/2 teaspoon ground cumin
  - 1 orange, juiced
  - 1 lime, juiced
  - 2 tablespoons olive oil
  - 1 garlic clove, roughly chopped
  - 2 chipolte chiles, in adobo sauce, chopped
  - 2 tablespoon roughly chopped fresh cilantro leaves
  - 1 teaspoon salt
  - Fajitas
  - 1 lb. skirt or flank steak, trimmed of fat cut into 2 pieces Salt and pepper
  - 1 green or red bell pepper, thinly sliced
  - 1 large onion, thinly sliced
  - 8 flour tortillas, warm

Serve with: Guacamole, sour cream, shredded cheese, salsa

1. Prepare marinade. Combine all marinade ingredients.
2. Using an immersion blender, puree until smooth.
3. Transfer to a re-sealable plastic bag and add the steak; seal and shake to coat.
4. Refrigerate the beef for 2 to 4 hours to tenderize and add flavor.
5. Preheat the Griddle. Turn the temperature control dial to 400 °F to begin preheating.
6. Remove beef from the marinade. Reserve used marinade in the plastic bag.
7. Use paper towels to pat the meat dry. Season liberally with salt and freshly ground black pepper, if desired.
8. Add onions and peppers to the marinade bag. Toss lightly. Add half the vegetables to one side of the Griddle. Add steaks to the other side of the Griddle.
9. Grill the steak over high heat and cook for 4 minutes on each side and then transfer to a cutting board and allow to rest.
10. Add the remaining peppers and onions and continue to grill 7 to 8 minutes until they begin to soften. While the peppers and onions are cooking, heat the tortillas.
11. Lightly dampen a tea towel with some water, wrap the tortillas in the damp towel and heat in the microwave for about 1 minute. Check to see if they are warm, if not, repeat heating at 1 minute intervals until tortillas are warm and pliable.
12. Thinly slice the steak against the grain on a diagonal.
13. To serve: Spread guacamole on a tortilla, top with a few slices of steak, peppers and onions, and salsa. Add sour cream and cheese if desired. Roll the tortilla to enclose the filling.

### Griddle Chocolate Chip Cookies

Yes, you read that properly, cookies on the griddle. You can use store bought dough or make your own using the recipe below! This is a great way to end a dinner party, serve warm with vanilla ice cream.

Serves: 2 dozen cookies  
Prep time: 15 minutes  
Cook time: 10 minutes

- 3-1/2 cups sifted flour
- 1 cup sugar
- 1-1/2 tsp. baking powder
- 1 tsp. salt
- 1/2 tsp. baking soda
- 1 tsp. nutmeg
- 1 cup shortening (Crisco)
- 1 egg
- 1/2 cup milk
- 1-1/4 cups milk chocolate chips

1. Stir dry ingredients together into bowl. Cut in shortening until mixture is crumbly.
2. Beat eggs and then add milk blending the ingredients together.
3. Add egg mixture and chocolate chips to flour mixture.
4. Stir until all the ingredients are moistened and dough holds together.
5. Roll on lightly floured board to 1/4 inch thickness.
6. Cut with 2 inch round cookie cutter.
7. Heat griddle at 350 °F until drops of water sizzle and dance on the surface
8. Place cookies on the cooking surface leaving 1/2 inch space between them.
9. When the bottom browns the top will become puffy. (about 3 minutes)
10. Turn the cookie over to brown other side for another 2 minutes. Best served warm.

## 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.

### 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.

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.

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

For Recipes and Cooking tips  
[cruxkitchen.com](http://cruxkitchen.com)

 [crux.kitchen](https://www.instagram.com/crux.kitchen)

CRUX is a trademark of 8479950 Canada Inc.  
All rights reserved.

SO-314632 Rev. 6