

The logo for CRUX is rendered in a large, white, outlined font against a black background. The letters are bold and blocky, with a registered trademark symbol (®) positioned to the upper right of the 'X'.

CRUX[®]

**3.0QT Air Fryer with Touchscreen
Instruction Manual**

Styled for Life
Designed & Engineered in New York City

Thank You for choosing
CRUX[®]

We hope your new CRUX[®]
small kitchen appliance will add
sleek elegance to your kitchen




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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.

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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.
 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.

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.



SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY





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.
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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 air 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 damage electrical parts, creating a risk of electric shock.

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

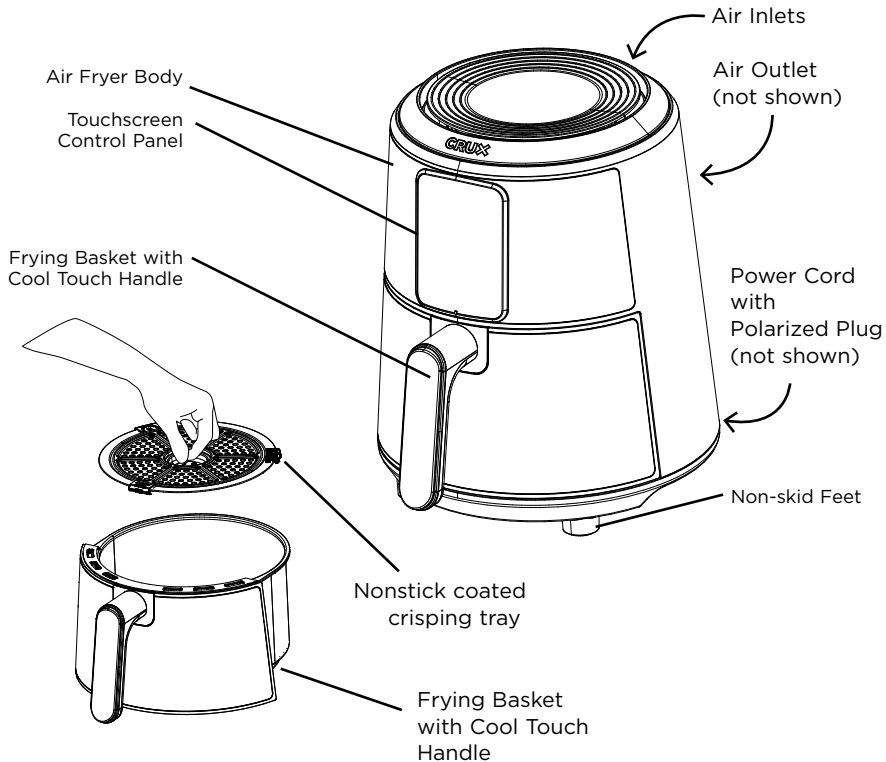
CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur 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.

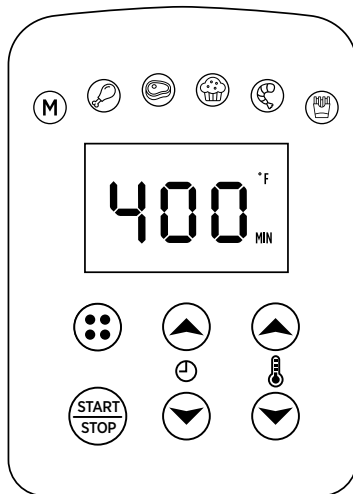
Getting to Know Your 3.0 QT Air fryer







Product may vary slightly from illustration



Touchscreen Control

1. There are 6 menus options, each with a preset time and temperature.
2. When plugged in, the Air Fryer switches ON to its default setting and :
the Manual program (M).
3. Pressing the (☺) will cycle between the other five programs.
4. (⌚) controls the timer. Selecting (▲) and (▼) will increase and decrease the time, respectfully.
5. (🌡️) controls the temperature. Selecting (▲) and (▼) will increase and decrease the temperature, respectfully.



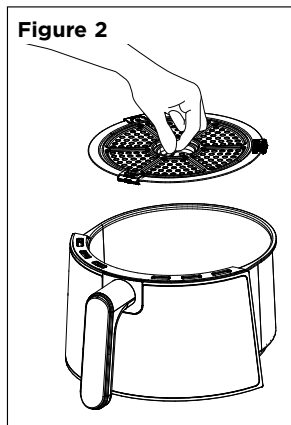
Program	Temperature		Duration		Suitable For
	Default	Adjustable	Default	Adjustable	
 Manual	360°F	170-400°F	10 minutes	1-60 minutes	Keeping Food Warm
 Chicken	390°F	170-400°F	20 minutes	1-60 minutes	Chicken Wings, Chicken Thighs, Chicken Nuggets
 Steak	360°F	170-400°F	10 minutes	1-60 minutes	Steak, Ribs
 Dessert	340°F	170-400°F	15 minutes	1-60 minutes	Cakes, Bread, Pizza, Casseroles
 Shrimp	390°F	170-400°F	12 minutes	1-60 minutes	Shrimp, Prawns
 French Fries	360°F	170-400°F	25 minutes	1-60 minutes	Frozen French Fries, Onion Rings

CAUTION: These preset programs cooking temperatures and cooking times are averages.

As ingredients differ due to their origin, size, shape and brand, we cannot guarantee the optimum setting for the ingredients. Actual cooking times may vary, depending on the portion size. Make sure food is fully cooked through prior to serving!

Before Using for the First Time

1. Remove all packing material and labels from the inside and outside of the air fryer. Check that there is no packaging underneath and around the frying basket.
2. Your air fryer is shipped with the frying basket locked inside the air fryer body. Firmly grasp the frying basket handle to open frying basket and place on a flat, clean work area.
3. Wash frying basket and crisping tray in hot, soapy water.
4. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.** Wipe the air fryer body with a damp cloth. Dry all parts thoroughly.
5. To ensure the crisping tray fits snugly into the frying basket drawer, there are 3 rubber tips attached to the sides of the tray. Before using, check to make sure all 3 rubber tips are in place. If they become separated from the tray, simply slide onto the tabs as shown. (See fig 2.)




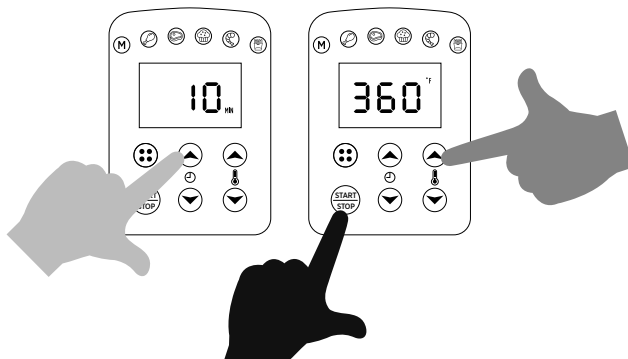
Operating Instructions

WARNING! This air fryer should not be used to boil water.

NOTE: During first use, the air fryer may emit a slight odor. This is normal.









1. Place the Air Fryer on a flat, heat-resistant work area, close to an electrical outlet.
2. Firmly grasp the frying basket handle to open frying basket; then remove from the machine and place on a flat, clean surface.
3. Place the crisping tray into the base of the frying basket.
4. Arrange food on top of the crisping tray. Do not overfill frying basket with food. To ensure proper cooking and air circulation, **NEVER** fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 1-1/2 cups of food to the frying basket.

5. Fully insert the frying basket into the front of the Air Fryer.
6. Plug cord in the wall outlet. A beep will be heard and all the lights in the on the display will light up once. The Air Fryer will switch to its default Manual program setting.
7. To begin, press 











8. The default  TIME and  TEMPERATURE : 10 minutes and 360 °F will alternate on the display.


Manual Operation

10. To adjust the air frying TIME, press the button  or  above and below  to increase or decrease time in 1 minute increments, from 1 to 60 minutes.
11. To adjust the air frying TEMPERATURE, press the button  or  above and below  to adjust the temperature in 10 degree increments.
12. When the desired TIME and TEMPERATURE appear on the display, press  to turn the Air Fryer ON.
13. To turn the air fryer OFF at any time, simply press .

Preset Menu



14. To use the preset menu option, simply press . Pressing  cycles between each of the preset menus in the following order:      




15. When the desired preset menu option is selected, press  to begin air frying.

16. The preset temperature and time will alternate on the display until the air fry time has expired.

17. The quantity, density, weight of food will alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality.

IMPORTANT: Always check food halfway though cooking time to determine final cook time and temperature.

18. To adjust the air frying TIME, press  or  above and below  to increase or decrease time in 1 minute increments, from 1 to 60 minutes.

19. To adjust the air frying TEMPERATURE, press  or  above and below  to adjust the temperature in 10 degree increments. The set programs continue to run until the timer time has elapsed or the device is switched off manually

WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT AND FISH ARE COOKED THOROUGHLY BEFORE EATING.


Air Frying Technique

1. Please consult the Air Frying Chart and/or follow package instructions for suggested **TIME** and **TEMPERATURE**.
2. To assure even cooking/browning, ALWAYS open the frying basket halfway through the cooking time and check, turn or shake foods in the frying basket. Adjust **TIME** or **TEMPERATURE** if needed.

WARNING: Extreme caution must be used when handling the hot frying basket and crisping tray. Avoid escaping steam from the frying 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 drawer. To avoid risk of burns or personal injury, or to avoid oil from contaminating air fried foods, always unlock and remove the frying basket from the drawer before emptying. NEVER turn the drawer upside down with the frying basket attached.

3. If additional air frying is needed, adjust **TEMPERATURE** if desired, and set **TIME** for 2 to 5 minute intervals until fully cooked.
4. The set programs continue to run until the timer time has elapsed or the device is switched off manually.
5. To turn the air fryer OFF at any time, simply press .

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

6. If recipe instructions instruct, allow cooked foods to rest for 5 to 10 minutes. Remove the frying basket from the machine and place on a flat, heat resistant surface.
7. Use tongs or a long fork to remove air fried foods onto a serving plate. Promptly replace the frying basket into the front of the air Fryer. Continue with subsequent batches, if any.
8. Unplug the Air fryer when not in use.



A Note on Air Frying Pre-Packaged Frozen Foods

1. The air fryer is powered with 1500W high performance technology that circulates heat for fast air fry and recovery.
2. As a general rule, **reduce the package cooking time by 30% to 50%** depending on the food and amount to be cooked.
3. Always check food halfway through cooking time to determine final cook time and temperature.
4. Always check cooking progress after TIME has expired. If more time is needed, cook at short time intervals until food tests done.

For Best Results

1. Use your air fryer to cook pre-packaged foods with a fraction of the oil, in a fraction of the time!
2. Always check food halfway through cooking time to determine final cook time and temperature.
3. Always pat food dry before cooking to encourage browning and avoid excess smoke.
4. To avoid excess smoke, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the frying basket drawer between batches.
5. For crispier results, 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.
6. Arrange breaded food in frying basket so that food is not touching to allow air flow on all surfaces.
7. Spray olive oil or vegetable oil work best as oil is distributed evenly and less oil is needed.
8. Do not overfill frying basket with food. NEVER fill any frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 3 cups of food to the frying basket.
9. Some foods need to be shaken vigorously or turned over during the air fry time. Consult the Air Frying Chart for a general guide.



Air Frying Chart *(Includes Preset Menu Items)*

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

IMPORTANT! For your convenience, your air fryer has 8 built in smart cooking options: Air Fry, Roast, Broil, Bake, Reheat, Keep Warm, Bacon and Veggies.

The following chart is intended as a general guide only. The quantity of food air fried at one time, the thickness or density of the food, and whether the food is fresh, thawed, or frozen will alter the total cooking time necessary.

1. To assure even cooking/browning, open the frying basket drawer halfway through the cooking time. Check, turn or shake foods in the frying basket. This chart lists cooking temperature, average total air frying time, and what action is to be taken for best results.
2. Frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying temperatures and times as necessary to suit your taste.

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

FOOD	TEMP	AIR FRY TIME	ACTION
Root Vegetables, fresh, roasted, 2 cups	370 °F	15-20 minutes	toss with oil shake 3x
Asparagus, fresh thin stems, 3 cups	370 °F	7-9 minutes	spray with oil, shake 2x
Green Beans, Sugar Snap Peas, 2 cups	370 °F	7-9 minutes	spray with oil, shake 1x
Broccoli, fresh (roasted), 3 cups	370 °F	5-7 minutes	spray with oil, shake 3x
Brussels Sprouts, halved, 2-3 cups	370 °F	8-10 minutes	spray with oil, shake 2x
Butternut Squash, 1/2-in. chunks, 2-3 cups	370 °F	15 minutes	spray with oil, shake 3x
Fennel, fresh, chopped, 2-3 cups	370 °F	7-9 minutes	spray with oil, shake 2x
Kale Chips, 2-3 cups stemmed, chopped	370 °F	3 minutes	spray with oil, shake 1x
Mushrooms, fresh, sliced, 2-3 cups	370 °F	7-9 minutes	stir 1x
Fried Sweet Potato Fries, 2-3 cups (fresh, hand cut, 1/8 to 1/4-in. thick)	400 °F	13-15 minutes	spray with oil, shake 3x
French Fries, Idaho Potatoes, 2-3 cups (fresh, hand cut, 1/4 to 1/3-in. thick)	400 °F	18 minutes	spray with oil, shake 3x
Meat, Roast, Chops, 1 lb.	350 °F	25 minutes	rub or spray with oil, add seasoning, turn over, test for doneness
Meatloaf, 1 lb.	350 °F	35-40 minutes	test for doneness
Steak, 1 lb., room temp., medium rare	400 °F	12 minutes	rub or spray with oil, add seasoning, turn over, test for doneness
Hamburgers, 1/4 lb. (up to 2), med-rare-well	350 °F	6-10 minutes	rub or spray with oil, add seasoning, turn over, test for doneness
Chicken Wings, 1 lb. (fresh/thawed)	360 °F	20 minutes	spray with oil, shake 2x, test for doneness
Chicken Tenders/Fingers, 1 lb.	360 °F	20 minutes	spray with oil, shake 1x

FOOD	TEMP	AIR FRY TIME	ACTION
Chicken Pieces, 1 lb.	360 °F	20-30 minutes	spray with oil, turn over, test for doneness
Catfish Fingers (thawed/battered)	350 °F	10 minutes	spray with oil, turn over, test for doneness
Fish Filet (fresh, thawed, battered) 1 lb.	350 °F	10 minutes	spray with oil, turn over, test for doneness
Shrimp (thawed, battered), 1 lb.	330 °F	8 minutes	spray with oil, turn over, shake
Cake, 1 layer, 7-inch	310 °F	30 minutes	test for doneness

PLEASE NOTE: 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 frying basket. Make sure the frying basket and crisping tray have cooled completely before cleaning. Use the center hole of the crisping tray to lift crisping tray up and out of the frying basket.
2. Wash the frying basket and crisping tray in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the nonstick coating.
3. The frying basket and crisping 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. Store the air fryer in its box or in a clean, dry place.

Recipes

Seasoned Kale Chips

Crunchy, light. . . an incredibly satisfying snack high in calcium, rich with fiber and antioxidants. You can whip up a bowl full of these fabulous kale chips in 3 minutes!

- 6 cups raw kale, dry, cleaned, stemmed, cut into 1 to 2-inch ribbons, spray with olive oil
 - 1/2 teaspoon smoked paprika
 - 1 teaspoon garlic powder
 - 1/4 teaspoon fine grain sea salt or pink Himalayan sea salt
 - 3/4 teaspoon chili powder
 - 1/8 teaspoon cayenne pepper (optional)
 - 1/2 teaspoon onion powder
1. Combine seasoning ingredients in a small bowl. Stir to combine.
 2. Add 3 cups raw kale to the air frying basket. Spray with olive oil. Add half of the seasoning mixture to the oiled kale. Toss to coat.
 3. To begin, plug in the Air Fryer and select “M” .
 4. The control panel will appear, POWER  turns white.
 5. Set the temperature to 370 °F for 3 minutes. Remove basket and shake at 2 minutes, then put it back in and press “start/stop”.
 6. Empty first batch into a large serving bowl. Oil, season and air fry the second batch and add to the bowl to serve.

Recipes

Spicy Adobo Drumsticks 2 Ways: Roasted / Air Fried

Makes: 4-5 chicken drumsticks

Serves 4 to 6

Easy to eat. Affordable to serve. A favorite for all ages.

Brine

- 6 cups water
- 1/4 cup sugar
- 1/2 cup Kosher salt

Rub

- 4 tablespoons Adobo
- 1 tablespoon Chile de Arbol, ground (to taste)
- 1 tablespoon paprika




Breading

- 4 eggs
- 2 cup panko breadcrumbs
- 3-4 green onions, chopped
- 1 1/2 tablespoon Adobo seasoning
- spray with olive oil


1. Brine chicken for 3 hours to overnight
2. Remove chicken from brine and dry thoroughly.
3. Combine rub ingredients on a plate, mix well, roll, then pat chicken legs with rub.
4. Cover and refrigerate for 3 to 4 hours.

Recipes

Roasted drumsticks

1. Add rubbed drumsticks to the air frying basket. Spray with olive oil. (optional)
2. To begin, plug in the Air Fryer and select (M) with  .
3. Set your time to 18 minutes and temperature to 400°F
4. Press menu  until AIR FRY flashes. Press the white  to begin operation.
5. Check the cooking progress when time expires.
If more time is needed, cook at 3 minute intervals until drumsticks test done.

Air Fried drumsticks

1. Beat eggs in a medium mixing bowl. Add legs to the bowl.
2. Combine panko, green onions, and Adobo on a plate, mix well.
3. Remove legs from the egg mixture. Press breadcrumbs onto the legs.
Arrange breaded legs on a plate. Spray lightly with olive oil, cover and refrigerate for 1 hour.
4. Add breaded drumsticks to the air frying basket. Spray with olive oil. (optional)
5. To begin, plug in the Air Fryer and select "M" .
6. Set your time to 18 minutes and temperature to 400°F
7. Press  to begin operation.
8. Check the cooking progress when time expires.
If more time is needed, cook at 3 minute intervals until drumsticks test done.

Recipes



Fried Shrimp with Homemade Cocktail Sauce

Serves 4 to 8

- 2 lb. raw shrimp, shelled and deveined
- 4 eggs, lightly beaten
- 2 cup panko breadcrumbs
- 1 1/2 tablespoon Old Bay® seasoned salt
- spray with olive oil

Cocktail Sauce

- 1/2 cup ketchup
- 1/2 cup chili sauce
- 4 tablespoons horseradish, plus more to taste
- 1 teaspoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon hot sauce, plus more to taste

1. Pat shrimp dry before air frying.
2. Beat eggs in a medium mixing bowl. Add shrimp to the bowl.
3. Add panko breadcrumbs and Old Bay® seasoned salt to a gallon size zipper bag. Add drained shrimp to the bag.
4. Toss to coat and press breadcrumbs into the shrimp. Arrange breaded shrimp on a plate. Spray lightly with olive oil, cover and refrigerate for 1 hour.
5. Add breaded shrimp to frying basket. Spray with olive oil. (optional)
6. To begin, plug in the Air Fryer and select (M) with .
7. Set your time to 18 minutes and temperature to 400°F
8. Press  to begin operation.
9. While shrimp is cooking, prepare cocktail sauce. Add all ingredients into a small bowl and mix well.
10. Check the cooking progress when time expires.
If more time is needed, cook at 2 minute intervals until shrimp are crispy and golden.
11. Serve with plenty of fresh cocktail sauce.

Recipes

Fresh Salmon with Sweet Chili Sauce




Serves 2 to 3

The air fryer's preset menu options make this delicious fish entree absolutely fool-proof! Enveloped in a sweet tangy chilli sauce, the salmon is soft and tender while sesame seeds add crunch and fresh cilantro brightens the taste. Elegant enough for any special dinner or occasion, serve with Roasted Sugar Snap Peas with Sesame Seeds.(See recipe following.)

- 2 lb fresh salmon, filet, trimmed into 3 pieces
- 1/2 cup panko breadcrumbs
- 1/2 cup sesame seeds
- 2 teaspoon salt
- spray with olive oil

Sweet Chili Sauce

- 7 tablespoons Asian sweet chili sauce
- 2 teaspoon Ponzu sauce
- 2 teaspoons fresh lime juice (or lemon juice)
- 2 teaspoon sesame seeds
- 4 tablespoons chopped cilantro
- 1/4 teaspoon hot sauce, (optional) plus more to taste

1. Add panko breadcrumbs, sesame seeds and salt to a gallon size zipper bag. Add salmon pieces to the bag.
2. Carefully press breadcrumbs into the salmon. Remove to a plate. Spray lightly with olive oil, cover and refrigerate for 1 hour.
3. Add coated salmon to frying basket. Allow air circulation on all sides of each salmon piece for best browning.
4. Spray with olive oil. (optional)
5. To begin, plug in the Air Fryer and select (M) with .
6. Set your time to 18 minutes and temperature to 400°F
7. Press menu  until AIR FRY flashes. Press  to begin operation.
8. Check the cooking progress when time expires. If more time is needed, cook at 2 minute intervals until fish is flaky.

Recipes

Roasted Sugar Snap Peas with Sesame Seed

Serves 2 to 3

- 1 lb. fresh sugar snap peas (2 cups)
 - 2 teaspoon olive oil
 - 2 teaspoon cornstarch
 - 2 tablespoon sesame seeds
 - 1 Teaspoon sesame oil
1. Combine all ingredients in a medium bowl. Toss snap peas well to coat.
 2. Add to the air frying basket.
 3. To begin, plug in the Air Fryer and select (M) with 😊.
 4. Set your time to 6 minutes and temperature to 400°F. Remove the basket at 3 minutes, re-insert and press (start/stop)
 5. Air Fry at 370 °F for 6 minutes. Shake at 3 minutes.

Recipes

Apple Stuffed Pork Chops

Serves 4-6

- 4 pork chops, 1/2 - 3/4-inch thick
- 1/2 cup flour
- 2 tablespoon cajun seasoning
- 4 eggs
- 2 cup seasoned panko breadcrumbs
- spray with olive oil
- toothpicks or metal skewers to seal

Stuffing

- 4 small apples, peeled, cored and chopped into small pieces
 - 3/4 teaspoon allspice
 - 3/4 teaspoon salt (to taste)
1. Slit each pork chop through the center, from the fatty side to the bone to create a pocket. Place the chopped apples into a small bowl. Add allspice and salt and toss to coat apples well. Stuff chops with apple mixture. Use toothpicks or skewers to secure.
 2. Hold each chop tightly closed and dredge each side of the chop in flour. Pat the outside gently with your hands to remove any excess.
 3. Dip both sides into egg; use a fork to press and coat both sides with panko breadcrumbs.
 4. Add breaded pork chops to the air frying basket. Spray with olive oil. (optional)
 5. To begin, plug in the Air Fryer and select (M) with 🍷.
 6. Set your time to 6 minutes and temperature to 400°F . Remove the basket at 3 minutes, re-insert and press (start/stop).
 7. **NOTE:** Depending on the thickness of the chops and the amount of apple stuffing, it may be necessary to use a meat thermometer to check cooking progress halfway through cooking time to determine final cook time and temperature. If more time is needed, cook at 5 minute intervals until pork tests 160 °F.

Recipes

Cauliflower-Tots

Makes: 22 - 24 tots

A lower carb snack or side dish alternative, these tots have a crunchy exterior and a rich, creamy inside. Cauliflower-tots are the perfect accompaniment to burgers or fish. Big kids and little kids alike will love these potato imposters.

- 2 cups cauliflower florets
 - 1/2 cup breadcrumbs, seasoned
 - 1/2 cup Parmesan cheese, grated
 - 4 tablespoons chopped parsley
 - salt
 - 2 eggs, lightly beaten
1. Steam cauliflower for 3 minutes.
 2. Use food processor to chop cauliflower to the size of large breadcrumbs.
 3. Line a colander with a clean kitchen towel and add the cauliflower. Fold the towel over the top and gently press to remove as much liquid as possible.
 4. Transfer the dried cauliflower to a large mixing bowl. Add breadcrumbs, Parmesan, parsley, salt and mix well.
 5. In a small bowl, mix the eggs, then add to the cauliflower. Mix by hand and form into 1-inch round or slightly oblong tots. Place formed tots onto a plate, then into the refrigerator to cool for 1 hour to overnight.
 6. Add breaded tots to the air frying basket. Spray with olive oil. (optional)
 7. To begin, plug in the Air Fryer and select (M) with ☺
 8. Set your time to 6 minutes and temperature to 400 °F. Remove the basket at 3 minutes, re-insert and press (start/stop)
 9. Air Fry at 370 °F for 16 minutes. Shake at 8 minutes.

Recipes


Mango Blueberry Ginger Crumble

Serves 4 to 6

- 2 cups fresh mango
- 1/2 cup fresh blueberries
- 3/4 teaspoons fresh grated ginger
- 1/4 teaspoons ground ginger
- 2 tablespoons sugar

Crumble Topping

- 7/8 cup flour
- 4 tablespoons cold butter, chopped
- 1/4 cup brown sugar
- 1 tablespoon lemon juice
- 1/2 cup chopped pecans
- salt
- 7-inch round oven or aluminum foil pan

1. Cut mango into chunks and place into a bowl. Add the blueberries, grated ginger, ground ginger, 2 tablespoons sugar and mix well.
2. Scoop the fruit mixture into the aluminum foil pan. Spread evenly.
3. In a bowl, mix the flour with a pinch of salt and the remaining sugar. Add the butter and lemon juice. Rub flour and butter together with your fingertips until a crumbly mixture is achieved. Add chopped nuts.
4. Distribute the crumble mixture evenly over the fruit and lightly press down.
5. To begin, plug in the Air Fryer and select (M) with .
6. Set your time to 18 minutes and temperature to 400°F . Check the basket after 15 minutes, re-insert and press (start/stop) to continue baking.

If the crumble is still too liquid, lower the temperature to 390°F and press (start/stop) to continue baking.

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.

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For customer service questions or comments
1-866-832-4843

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