



**5.3QT Digital Air Convection Fryer
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. 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, 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.
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. To disconnect, pull the frying basket out of the body. Then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Make sure the frying basket is locked into the front of the drawer – both frying basket handle tabs must be fully inserted into the notches on the top of the basket drawer.
16. Always make sure frying basket drawer is fully closed, with frying basket handle locked securely in the drawer, while Air Fryer is in operation.

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

CAUTION: After hot air frying, the frying basket and frying basket drawer and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer basket/drawer.

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 out of the body. Then remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance.

WARNING! This Digital Air Convection Fryer should not be used to boil water.

WARNING! This Digital Air Convection Fryer should never be used to deep fry foods.

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 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. Do not replace the empty frying basket drawer (without the frying basket) into the Air Fryer body. Check to make sure the frying basket is locked in position in the drawer.

WARNING: After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface before pressing the basket release button.

WARNING: Under- or 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.

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 risks 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 detachable power-supply 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 will not drape over the counter top or table top where it can be pulled on by children or tripped over.

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.

Life is Busy

Keep it simple in the kitchen with CRUX.

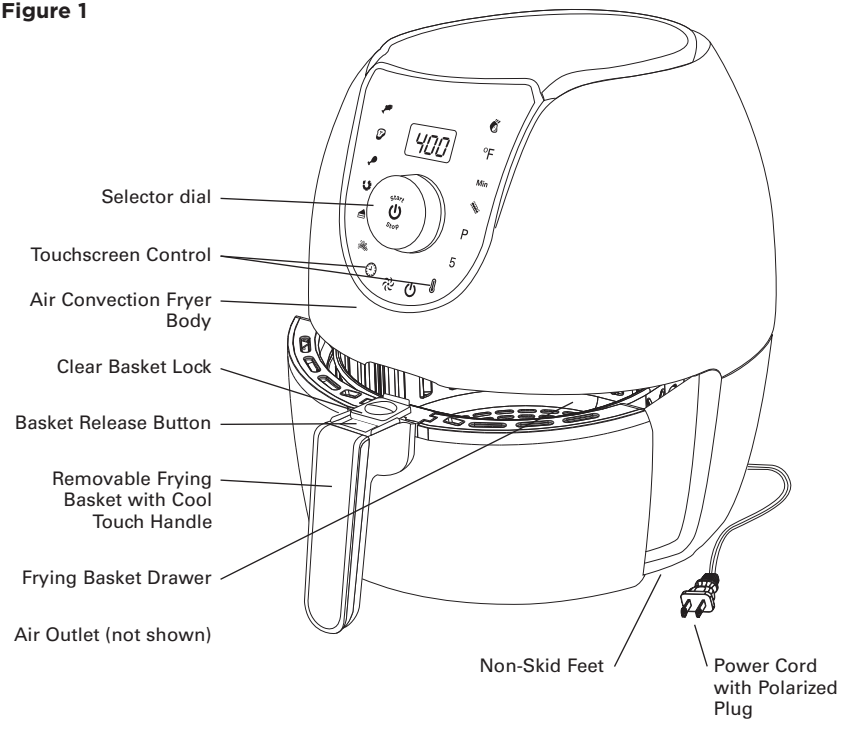
The CRUX 5.3 QT Digital Air Convection Fryer is a 1750 watt heating revolution. Utilizing high performance heat circulation technology, grill, roast, or bake up to 4.4 pounds of your favorite foods— “fried” chicken, sweet potatoes, and even entire loaves of bread - with little to no oil. This technique reduces fat by 88% and calories by 65% on average frozen fries.

Designed with an energy efficient stainless steel heating element, the fryer preheats quickly and stays hot to provide crisp, evenly cooked food. Equipped with 8 digital preset options, and an auto shut off timer with audible tone, this 5.3 QT Digital Air Convection Fryer makes cooking a no-brainer. Air Fry up to 400°F for up to 60 minutes and then place the basket in the dishwasher. A modern take on non-frying—finally supersized.

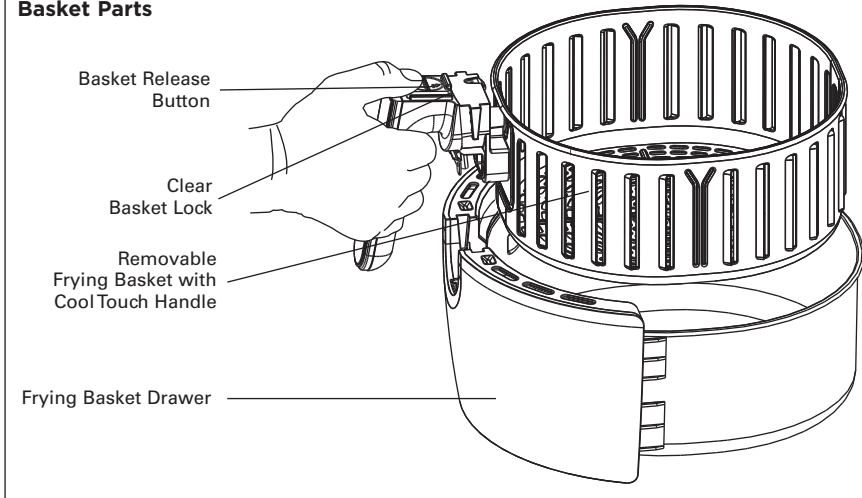
Getting To Know Your 5.3QT Digital Air Convection Fryer

Product may vary slightly from illustration

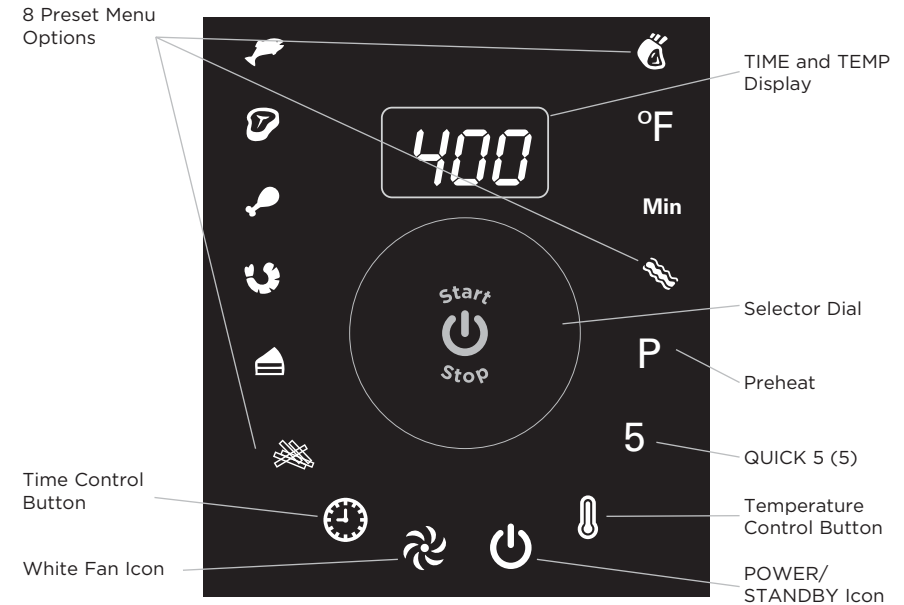
Figure 1



**Figure 1A
Basket Parts**



Control Panel Details



Once the Outer Basket and Fry Basket are properly placed in the Main Unit Housing, the Power Icon will be illuminated. Selecting the Power Button on the selector dial one time, will illuminate the power Green light. The Unit will set to a default temperature of 370°F, and the cooking time will be set to 15 minutes. Selecting the Power Button a second time will start the cooking process. Pressing the **Power Button** during the cooking cycle will turn the Unit off. The **White Fan Icon** (🌀) will continue to flash for 20 seconds.

Selector Dial

Turn the selector dial to:

- Increase or decrease cooking time, 1 minute at a time.
- Increase or decrease cooking temperature, from 180°F - 400°F, 10°F at a time.
- Scroll through 10 menu options with preset **TME** and **TEMP**

TIME and TEMP control buttons

- Press the orange **TIME** button, then turn the selector dial to adjust TIME.
- Press the orange **TEMP** button, then turn the selector dial to adjust TEMP.

Time and Temperature Display

This display will keep track of the temperature and remaining cook time.

White Fan Icon









The flashing, White Fan Icon will appear when the Unit is turned on and for up to 20 seconds after it is turned off.

SELECTOR DIAL 10-OPTION CHART

Turn the selector dial to choose from 8 pre-programmed food menu options, plus 2 easy-assist functions: **PREHEAT (P)** And **QUICK 5 (5)**

1. Each option has a preset **TIME** and **TEMP**.
2. As the Digital Air Convection Fryer cooks, both the TEMP and remaining cook **TIME** will alternate on the display

NOTE: You can override the preset menu settings at any time by pressing the orange **TEMP** or orange TIME button and then turning the selector dial to increase or decrease TIME and/or **TEMP** manually.

MENU FOOD	TEMP	AIR FRY TIME	TIME	ACTION
 French Fries, 4 - 6 cups (fresh, hand cut, or frozen) (1/4 - 1/3-in. thick)	400°F	22m	6m	shake & brush or spray oil if needed
 Cheese Melt	340°F	3m	8m	turn over sandwich stir 4x, check for doneness
 Shrimp (thawed, battered), 2 lb.	320°F	8m 10m	4m	turn over, shake
 Chicken 2 lb. (fresh/thawed)	360°F	20m	10m	turn over test for doneness
 Steak, 2 - 4 lbs., well done	400°F	12m	6m	turn over test for doneness
 Fish, 2 lb.	400°F	10m	5m	turn over test for doneness
 Meat, Roast, Chops, 2 - 4 lbs.	400°F	25m	12m	turn over test for doneness
 Bacon, thin cut, 1 lb thick cut	400°F	8m 10m	4m 5m	turn over test for doneness
P Preheat	400°F	3m		program Air Fryer for recipe
5 Quick5	370°F	5-10-15-20-25-30	3m	test for doneness

***Notice: IMPORTANT!** When using the **PREHEAT (P)** function, reduce final cooking **TIME** by 3 minutes.

IMPORTANT! Depending on the thickness and/or density of foods, it may be necessary to use a meat thermometer to check cooking progress after preset **TIME** has expired. If additional air frying is needed, press **QUICK 5 (5)** to extend cook **TIME** for 5 minutes at 370°F. Check at 1 minute intervals until food tests done.

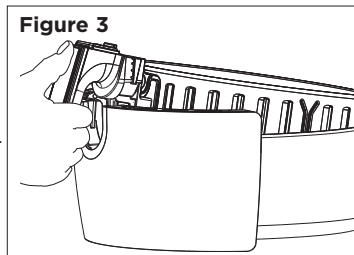
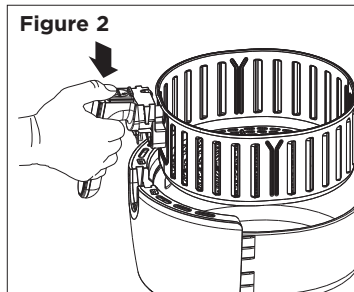
Before Using for the First Time

1. Remove all packing material and labels from the inside and outside of the Air Convection Fryer. Check that there is no packaging underneath and around the frying basket and drawer.
2. Your Air Convection Fryer is shipped with the frying basket locked into the drawer, inside the Air Convection Fryer body. Firmly grasp the frying basket handle, slide the clear basket lock on top of the handle forward and pull the frying basket drawer out; place on a flat, clean work area.
3. **To unlock and remove the frying basket from the drawer:** slide the clear basket lock on top of the handle forward to expose the basket release button. Press the basket release button with your thumb and lift the frying basket up and out of the drawer. (See Figure 2.)
4. Wash frying basket and drawer in hot, soapy water.
5. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.** Wipe Air Convection Fryer body with a damp cloth. Dry all parts thoroughly.
6. **Lock the clean frying basket into the drawer.** There are 2 tabs on each side of the handle. Slide the 2 handle tabs into the notches on the top of the basket drawer. With the basket lock forward, place and the button depressed, an audible click can be heard as the frying basket handle locks securely into place. (See Figure 3.)

IMPORTANT: Slide the clear basket lock back over the basket release button to prevent accidental frying basket release.

7. Replace the assembled frying basket/drawer into the Air Convection Fryer body.

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



Operating Instructions

IMPORTANT! The maximum food capacity recommended for this air frying basket is 5.3 quarts, 5 liters, 4.4 lbs., 4 to 6 cups, depending. The air frying basket will accommodate up to a 9-inch round x 3-inch deep bake or pie pan.

WARNING! This Digital Air Convection Fryer should not be used to boil water.

WARNING! This Digital Air Convection Fryer should never be used to deep fry foods.

1. Place the Air Convection Fryer on a flat, heat-resistant work area, close to a 120V AC electrical outlet.
2. Plug cord in the wall outlet. An audible beep will sound, the control panel will flash momentarily. The red **POWER/STANDBY** (⏻) symbol under the selector dial will illuminate.
2. Firmly grasp the frying basket handle to open frying basket drawer; then remove the drawer from the body and place on a flat, clean surface.
3. Place food into the frying basket. Do not overfill. To ensure proper cooking and air circulation, NEVER fill the frying basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 4 to 6 cups of food to the frying basket.
4. Insert the assembled frying basket drawer into the front of the Air Convection Fryer. Always make sure frying basket drawer is fully closed.
5. To begin, press the orange **START/STOP** (⏻) button on the selector dial.
6. The touchscreen control panel will appear. **POWER** (⏻) will turn green.
7. The default **TIME** and **TEMP**: 15:00 minutes and 370°F will alternate on the digital display.

IMPORTANT: If no buttons are pressed, in 4 seconds, the Air Convection Fryer will begin operation at the default setting. TIME (15:00) will begin to count down. When the cooking time is achieved, the Air Fryer will auto shut off. The **white convection fan** (🌀) will continue to twirl for 20 seconds, until the red **POWER** (⏻) appears. 5 beeps will sound as the Air Convection Fryer automatically turns OFF.

Manual Operation

1. To begin air frying, simply press the orange **START/STOP** (⏻) button.
2. To adjust the default air frying **TIME**, press the orange **TIME** button; then turn the selector dial to advance or decrease time in 1 minute increments, from 1 to 60 minutes.
3. To adjust the default air frying temp (370°F), press the orange **TEMP** button, then turn the selector dial to increase or decrease **TEMP** from 180°F to 400°F in 10°F increments.
4. When the desired time and temp appear on the digital display, press the orange **START/STOP** (⏻) button to turn the Air Convection Fryer ON. The **white convection fan** (🌀) will twirl when the Digital Air Convection Fryer is in operation. The preset **TIME** will begin to count down. **TEMP** and remaining **TIME** will alternate on the digital display.

IMPORTANT: If no buttons are pressed, the Digital Air Convection Fryer will remain in standby mode.

5. To turn the Air Convection Fryer OFF at any time, press the orange **START/STOP** (⏻) button.
6. To ensure even cooking/browning, ALWAYS open the basket drawer halfway through the cook time and check, turn or shake foods in the frying basket. If adjustments need to be made, press the **TIME** or **TEMP** button, then turn the selector dial to change **TIME** or **TEMP** if needed.

NOTE: To halt air frying immediately, pull the frying basket drawer out of the body at any time. When the drawer is replaced, air frying will resume.

7. When the cooking time is achieved, the Air Fryer will auto shut off. The **white convection fan** (🌀) will continue to twirl for 20 seconds and then turn OFF. The green **POWER/STANDBY** (⏻) symbol on the unit will remain illuminated as long as the Digital Air Convection Fryer is plugged in.

8 PRESET MENU OPTIONS (French Fries | Cheese | Shrimp | Chicken | Steak | Fish | Meat | Bacon)

1. To use preset menu options, simply turn the selector dial until the desired food menu option icon is illuminated.
2. Press the orange **START/STOP** (⏻) to turn the Digital Air Convection Fryer ON.
3. To ensure even cooking/browning, ALWAYS open the basket drawer halfway through the cook time and turn or shake foods in the frying basket. Check food for doneness.

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

4. To adjust the default air frying **TIME**, press the orange **TIME** button; then turn the selector dial to advance or decrease **TIME**. To adjust the default air frying **TEMP**, press the orange **TEMP** button, then turn the selector dial to increase or decrease **TEMP**. When the drawer is locked into position, air frying will resume.

2 EASY-ASSIST FUNCTIONS: PREHEAT (P) and QUICK 5 (5)

1. **PREHEAT:** If a recipe calls for a preheated oven, or, when cooking meats or proteins that benefit from a hot initial sear, use **PREHEAT (P)** function. Insert the empty air frying basket/drawer into the body of the Digital Air Convection Fryer. Turn the selector dial until (P) illuminates.
2. Press the orange **START/STOP** (⏻) button to select. The default **TIME** and **TEMP**: 3:00 minutes and 400°F will alternate on the digital display.
3. Press the orange **START/STOP** (⏻) button to begin preheating.
4. When 5 beeps sound, place food into frying basket, program the Digital Air Convection Fryer, and air fry to perfection.

IMPORTANT! When using the **PREHEAT (P)** function, reduce final cooking recipe or pre-set **TIME** by 3 minutes.

5. **QUICK 5:** Use the **QUICK 5 (5)** function to extend cook **TIME** for 5 minutes at 370°F. Turn the selector dial until **QUICK 5 (5)** illuminates. Press the orange **START/STOP** (⏻) button to extend heating time.

Check food at 1 minute intervals until food tests done.

Air Frying Technique

1. Please consult the Air Frying Chart and/or follow package directions for suggested **TIME** and **TEMP**.
2. Always pat food dry before cooking to encourage browning and avoid excess smoke.
3. To assure even cooking/browning, ALWAYS open the basket drawer halfway through the cook time and check, turn or shake foods in the frying basket. Some recipes may call for brush or spray oil halfway through cooking. Adjust **TIME** or **TEMP** if needed.

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

CAUTION: Make sure the clear basket lock is in the locked position when shaking foods for the Air Convection Fryer. To avoid damage to persons or personal property, do not press the basket release button while shaking the frying 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.

4. Allow cooked foods to rest for 5 to 10 minutes. Remove the drawer from the machine and place on a flat, heat resistant surface. Then remove frying basket from the drawer.
5. Use tongs to remove or shake air fried foods out onto serving area. Promptly return the frying basket to the drawer and lock into place. Continue air frying subsequent batches, if any.
6. 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 frying basket drawer between batches.
7. 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.
8. Arrange breaded food in frying basket so that food is not touching to allow air flow on all surfaces.
9. Spray oils work best. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.

10. **TO REHEAT FOOD**, select **QUICK 5 (5)** to air fry food for 5 minutes **TIME** at 370°F.

NOTE: Press the **TIME** button, then turn the selector dial to adjust TIME in 5 minute increments. Temperature is fixed at 370°F.

11. Remove the drawer to interrupt air frying at any time to check on food serving temperature. Repeat to extend air fry time until food is heated to your liking.
12. Unplug the Air Convection Fryer when not in use.

A Note on Air Frying Pre-packaged Frozen Foods

1. Where microwave ovens often produce hot, mushy results and toaster ovens take forever, air convection frying assures reasonably fast, crispy, delicious results!
2. As a rule, depending on the food and amount to be cooked, suggested cook TIMES may have to be reduced slightly. Always check food halfway through cooking time to determine final cook **TIME** and **TEMP**.
3. Always check cooking progress after **TIME** has expired.
4. If additional air frying is needed, use the **QUICK 5 (5)** function to extend cook **TIME** for 5 minutes at 370°F. Check at 1 minute intervals until food tests done.

Air Convection Frying Chart (Includes Preset Food Menu Items)

WARNING! 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: Air 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.

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, 3 - 4 cups fresh (roasted)	370°F	15 - 20 min	toss with oil, shake 3x
Asparagus, 3 - 4 cups, fresh thin stems	370°F	7 - 9 min	spray with oil, shake 2x
Green Beans, Sugar Snap Peas, 3 - 4 cups fresh	370°F	7 - 9 min	spray with oil, shake 1x
Broccoli, 3 - 4 cups fresh (roasted)	370°F	5 - 7 min	spray with oil, shake 3x
Brussels Sprouts, halved, 3 - 4 cups fresh	370°F	8 - 10 min	spray with oil, shake 2x
Butternut Squash, seeded, 1/2-in. chunks, 3 - 4 cups fresh	370°F	15 min	spray with oil, shake 3x
Fennel, fresh, chopped, 3 - 4 cups fresh	370°F	7 - 9 min	spray with oil, shake 2x
Fried Sweet Potato Fries (fresh, hand cut, 1/8 to 1/4-in. thick)	400°F	13 - 15 min	spray with oil, shake 3x
French Fries, Idaho Potatoes, 2-3 (fresh, hand cut, 1/4 to 1/3-in. thick)	400°F	12 min	spray with oil, shake 3x
(frozen, 1/4 to 1/3-in. thick)	400°F	12 min	spray with oil, shake 3x

Meat, Roast, Chops	360°F	25 min	rub or spray with oil, add seasoning, turn over test for doneness
Ribeye Steaks, (2) 1.25 lb., 1-1/2-in. thick, room temp. medium rare medium well done	400°F 400°F 400°F	Preheat + 6 min Preheat + 10 min Preheat + 14 min	rub or spray with oil, add seasoning, turn over test for doneness, rest 15 minutes - check at 12 minutes, rest 15 minutes
Hamburgers, 1/3 lb. (up to 4), rare - well	350°F	Preheat + 3 - 6 min	spray with oil, add seasoning, turn over test for doneness
Chicken Wings, 2-3 lb. (fresh/thawed)	360°F	20 min	spray with oil, shake 2x test for doneness
Chicken Tenders/Fingers, boneless	360°F	18 - 20 min	spray with oil, shake 1x
Chicken Pieces, bone in	360°F	20 - 30 min	spray with oil, turn over test for doneness
Fish Filet (fresh, thawed, battered)	400°F	10 min	spray with oil, turn over test for doneness
Shrimp (thawed, battered), 1- 2 lb.	320°F	8 min	spray with oil, turn over, shake

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 Convection Fryer to cool fully before cleaning.

1. Unplug the Air Convection Fryer. Remove frying basket from the drawer. Make sure the frying basket drawer and frying basket have cooled completely before cleaning.
2. Wash the basket drawer and frying basket 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. The frying basket and frying basket drawer are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Air Convection Fryer body with a soft, non-abrasive damp cloth after every use.

Storing Instructions

1. Make sure the Air Convection Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Convection Fryer while it is hot or wet.
3. Lock the frying basket into the drawer, and store inside the Air Convection Fryer body.
4. Store Air Convection Fryer in its box or in a clean, dry place.

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
The AIR FRYER does not work	<ul style="list-style-type: none">• The Air Convection Fryer is not plugged in.• The Air Convection Fryer has turned itself OFF	<ul style="list-style-type: none">• Plug cord into the wall outlet.• To begin, press the orange START/STOP power (⏻) button• Make sure the frying basket/drawer is assembled correctly and fully inserted into the the Digital Air Convection Fryer body.• Turn the selector dial until the desired food option illuminates. Press the orange START/STOP (⏻) button.to begin operation.
Food not cooked	<ul style="list-style-type: none">• The Frying Basket is overloaded.	<ul style="list-style-type: none">• Fry smaller batches of food.• Shake foods 2x or 3x during the cooking process.• Increase TEMP.• Increase air fry TIME.
Food is not fried evenly	<ul style="list-style-type: none">• The Frying Basket is overloaded.	<ul style="list-style-type: none">• Fry smaller batches of food.• Apply a light, even coat of spray oil to food before frying• Shake foods 2x or 3x during the cooking process.• Fry smaller batches of food.

Frying basket/drawer won't slide into the Air Convection Fryer body properly	<ul style="list-style-type: none"> The Frying Basket is overloaded. 	<ul style="list-style-type: none"> Fry smaller batches of food. Air Convection Fryer will not turn ON until the frying basket/drawer is assembled correctly and fully inserted into the Air Convection Fryer body
White smoke coming from the Air Convection Fryer	<ul style="list-style-type: none"> The Air Convection Fryer is overloaded with oil. The frying basket and drawer have not been cleaned. 	<ul style="list-style-type: none"> When frying heavily oily foods, such as bacon, it may be necessary to clean the frying basket drawer more frequently. Clean frying basket and drawer after each use.
Fresh fries are not fried evenly	<ul style="list-style-type: none"> The Frying Basket is overloaded. 	<ul style="list-style-type: none"> Soak, rinse and fully dry potatoes before frying. Use fresh, firm potatoes.
Fries are not crispy	<ul style="list-style-type: none"> Raw fries have too much water. 	<ul style="list-style-type: none"> Use a clean kitchen towel to wrap and dry potato sticks thoroughly before adding oil. Cut potato sticks smaller. Shake and spray potatoes frequently.

Recipes

Solo Egg Cups: Vegetarian, Keto, Paleo, Kid-Friendly

Solo Egg Cups can be prepared with an elegant flair, or simply rustic. Guaranteed kid friendly! Great for sleepovers, family breakfasts, holiday brunches... and a super great way to use leftovers. Arrange a "breakfast bar" with favorite breakfast add-ins and everyone can assemble their own! Makes for a great experience in which kids to adults can participate and create for each individual taste.

Each 4-inch egg cup:

1 jumbo egg	1/4 avocado, chunked
3 tablespoons riced cauliflower	2 tablespoons basil, shredded
2 tablespoons veggies, chopped	2 tablespoons shredded cheese
4 grape tomatoes, chopped	2 slices prosciutto (eliminate for vegetarian and paleo diets)

1. Thaw frozen riced cauliflower and blot dry with paper towels or a clean kitchen towel.
2. Add 3 tablespoons riced cauliflower to a 4" round metal heat-proof cup.
3. Top with the remainder of the ingredients, except the egg.
4. Use a tablespoon to form an indentation in the center of the ingredients. Break an egg and drop carefully into the indent.
5. Air fry at 330°F for 10 minutes.
6. Serve egg cup in the baking dish, or turn out onto a plate and serve with Keto Crackers.

Recipes

Keto Krackers

Makes: 18 Krackers

1-1/2 cup (6 oz.) part-skim shredded mozzarella cheese	1-1/2 cups almond flour
2 oz. vegetable cream cheese	1 tablespoon baking powder
1 large egg	flavored salts and herbs, as toppings

1. Place cream cheese and mozzarella in a microwave-safe bowl and heat for 1 minute. Stir well.
2. Return to microwave oven, and heat for 30 seconds. Scrape melted cheese into a food processor bowl. Add 1 egg and process until smooth.
3. Mix flour and baking powder together in a separate bowl. Add to cheese mixture. Process until a ball of sticky dough forms.
4. Place a piece of 12-inch piece of plastic wrap onto the countertop. Remove the dough from the bowl onto the plastic wrap. Roll the plastic wrap over the dough to form a log of dough, 6-inches long and 1-1/2-inches in diameter.
5. Place the roll into the freezer for 30 minutes.
6. Remove from freezer and use a sharp serrated knife to cut 18 (3/8-inch) Kracker discs. Add 10 to 12 Keto Krackers to the frying basket
7. Air fry at 400°F for 5 minutes.
8. Remove Krackers from frying basket to a cooling rack. Air fry the remaining Krackers.

Recipes

Air Fried Haloumi Caprese Salad

Greek Haloumi is a brined cheese, perfect for air frying. Its mozzarella-like texture is tender, yet firm. Mix air-fried haloumi cheese with roasted veggies, add to rice bowls and sandwich wraps. Serve with fresh tomatoes adorned with fresh parsley or basil drizzled with balsamic vinegar.

Makes: 2 Servings

1 (8-oz.) package haloumi cheese, drained and cut into 3/8-inch cubes
olive oil spray

Garnish:

basil leaves, torn
8 cherry tomatoes cut in half
balsamic vinegar, for drizzle
sea salt and black pepper to taste

1. Dry the haloumi cheese by blotting with a clean kitchen or paper towel.
2. Cut cheese into 1/2-inch cubes and place into the frying basket. Spray with oil and shake to coat well.
3. Air Fry at 400°F for 2 minutes. Shake and continue to air fry for 1 to 2 minutes until cubes develop a deep brown crust.
4. Place the fried cheese on a plate and garnish with basil, tomatoes, and drizzle with balsamic.

NOTE: Best eaten immediately, DO NOT refrigerate fried haloumi as it will dry out and become hard.

Recipes

Power Bowls with Air Fried Tofu, Yellow Bell & Shishito Peppers

Makes: 4 Servings

14 oz. extra firm organic tofu (made from non-GMO soybeans)

6 – 8 shishito peppers, whole, trimmed

2 yellow or red bell peppers, cleaned and cut into strips

vegetable oil for air frying (non-GMO)

Marinade

1-3 medium chopped red or green chilies (depending on spice level preferred)

1-inch piece fresh ginger, grated

1/4 teaspoon toasted sesame oil

4 tablespoons oyster sauce

For Power Bowls

1/2 cup shredded carrots

2 cups cooked brown rice

1 cup beans sprouts

edamame, shelled and steamed

oyster sauce, for drizzle

sesame seeds, for garnish

1. Cut tofu into 1/2-inch cubes. Place tofu cubes into a strainer or colander and drain at least 4 hours to overnight. Place tofu on a plate lined with paper towels. Cover with paper towels and add a clean plate on top. Press top plate to squeeze final moisture and blot to dry.
2. Prepare marinade in a large zip-lock plastic bag. Add tofu pieces and marinate for 1 hour to overnight.

Recipes

3. Add tofu, shishitos and pepper strips frying basket. Spray with vegetable oil.

4. Air Fry at 350°F for 15 to 20 minutes.

5. Shake every 10 minutes, then every 5 minutes until air fried to your liking.

6. Place brown rice into a separate mixing bowl. Lightly stir in sesame seeds and oyster sauce to taste. Portion brown rice into 4 serving bowls.

7. Add fried tofu and chopped shishitos; then top with pepper strips, shredded carrots, bean sprouts and a dash of oyster sauce.

Air Fried Shrimp Cakes

These cakes are scrumptious! As good as any Chinatown treat. Perfect as an appetizer, these 2-bite cakes of shrimpy goodness are a hit at any party.

Makes 16 shrimp cakes

1 lb. raw (16-20) shrimp, deveined, shells tails removed	2 teaspoons oyster sauce
	1 teaspoon toasted sesame oil
3/4 cup panko breadcrumbs, unseasoned	1 handful fresh cilantro
1 large egg	1 jalapeno pepper, seeds and stems removed, minced
2 tablespoons freshly grated ginger	

1. Place all ingredients into the bowl of a food processor. Pulse until shrimp is combined into a cohesive wet and sticky batter. DO NOT OVER-PROCESS.
2. Form 16 small shrimp cakes, cover and freeze half the batch for 30 minutes.
3. Cook on SHRIMP preset menu option, 320°F for 8 minutes.
4. While the first batch of cakes is air frying, freeze the next batch for 30 minutes and continue air frying.
5. Serve with sweet-sour sauce, Chinese hot mustard and oyster sauce.

Recipes

Chinese BBQ Char Siu Air Fried Chix Wings

We love love love authentic Chinese BBQ pork. Why not try it with chix wings? When I make this dish, my family squeals with delight!

Makes: 4 appetizer servings

1 lb. chicken wings

1 (2.5 oz.) package NOH Chinese Char Siu BBQ Seasoning Packet

1/2 cup water

1/2 orange juiced and zested

1. Add seasoning packet to 1/2 cup water. Add the zest and juice from 1 orange.
2. Marinate for 3 hours to overnight.
3. Cook on CHICKEN preset menu option, 360°F for 20 minutes.
4. Serve as an appetizer or a main dish.

Recipes

Vegetarian, Paleo, Keto-Friendly Rutabaga Fries

Also known as swede, the rutabaga is a hidden gem for all health-conscious diets. Rutabaga is a great-tasting, low-carb substitute for potatoes. To ensure a creamy texture, we double air-fried. First at a lower temp and then finished at high heat to develop sweet notes. Rutabaga fries make a simply delicious accompaniment to any meal.

Makes: 4 servings

1 large (1 – 1-1/2 lb.) rutabaga

coconut oil spray

1/2 teaspoon paprika

coarse sea salt, to taste

1. Trim rutabaga and cut into 1/4-inch fries. Add one layer of fries to the Air Fryer basket.
2. Spray with coconut oil.
3. Air fry at 300°F for 15 minutes, turn halfway
4. 370°F for 6 minutes, turn halfway

Recipes

Air Fried Apple Rings

My son loves to help me prepare these quick and simple apple rings. We prefer them with the skin intact, but you can always peel beforehand. Keep Air Fried Apple Rings in an airtight container for breakfast, snacks, even for a quick dessert.

Makes: 2 servings

2 apples, cored and cut into rings

2 tablespoons maple syrup

2 tablespoons honey

1 cup cinnamon-sugar graham crackers

1. Place graham crackers into a large zip-lock plastic bag. Smash with a rolling pin or heavy jar or can to make small pieces and crumbs. (Extra fun where kids can help.)
2. Mix maple syrup and honey together in a small bowl. Place the apple slices into the bowl and make sure each slice is well coated before adding to the bag of graham cracker crumbs.
3. Place coated apple slices into the Air Fryer basket.
4. Air fry at 370°F for 7 minutes, turn halfway.

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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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