



Secura 4 Liter Deep Fryer

INSTRUCTION MANUAL

Model# 401B-T



**Before operating your new appliance,
please read all instructions carefully and keep for future reference.**



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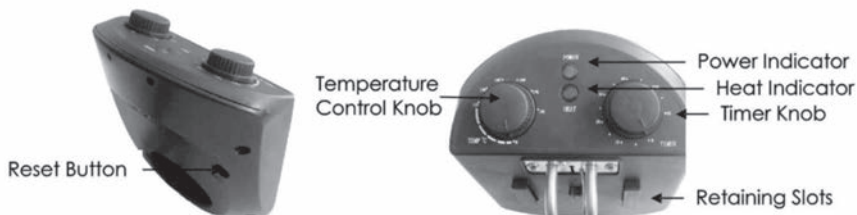
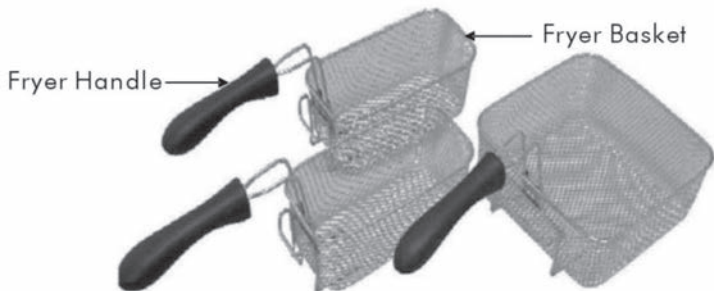
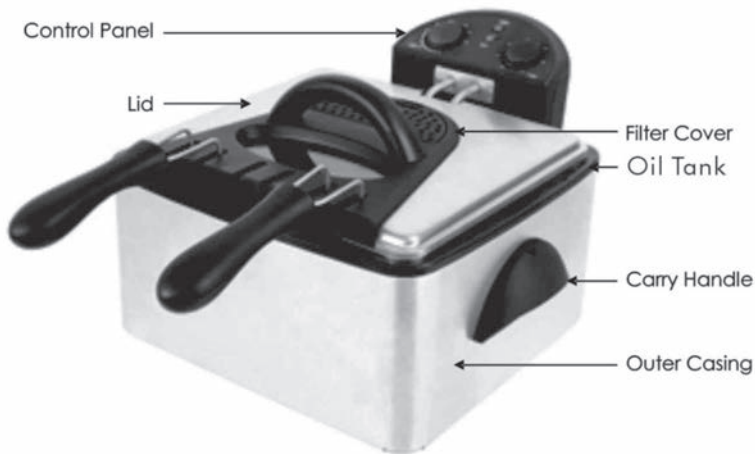
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KNOW YOUR DEEP FRYER

1. Timer Control Knob – To preheat the fryer, turn the timer knob clockwise to ON position or the desired time (after you set a desired temperature). The heat indicator light will turn red. After the heat indicator light turns off, set the Timer to the proper time as indicated in the particular recipe you are using.
2. Temperature Control Knob – Adjust the adjustable thermostat to your desired temperature. Please refer to the temperature in the particular recipe you are using.
3. Indicator Light - Green light indicates that the power is on. Red light indicates the deep fryer is heating to the preset temperature. Note: You may need to preheat the fryer for 10-15 minutes before frying foods.
4. Oil Tank – Is removable and easy to clean.
5. Body – Constructed of stainless steel and easy to clean.
6. Viewing Window – Allows you to see cooking process.
7. Filter – Carbon activated filter reduces odors.
8. Basket Handle – Easily attaches to wire basket to lower food into the fryer and to also lift out cooked food.
9. Basket – Can be hung on the edge of the deep fryer for food preparation before lowering into the oil.
10. Control panel Assembly & Heating Element – This piece is attached to each other. When lifting out the control panel, the heating element will come out also.

SAVE THESE INSTRUCTIONS

COMPONENT REFERENCE



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles or knobs if applicable.
3. Remove all packaging plastics and other materials from unit before operating.
4. Wash all removable accessories before using for the first time.
5. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
6. Close supervision is necessary when appliance is used by or near children.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF position, then remove plug from wall outlet.
14. Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
15. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
17. Extreme caution should be exercised when using containers constructed of other material other than metal or glass.
18. Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
19. Do not place any of the following materials in the unit: Paper, cardboard, plastic and the like.

**SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

PREPARING YOUR FRYER

BEFORE USING FOR THE FIRST TIME:

- Remove all printed documents and any other packaging materials.
- Pull out all removable parts and wash gently with hot water.

Do not immerse the power cord and Control Panel Assembly & Heating Element of the deep fryer into any liquids.

- Dry all parts thoroughly before assembling.
- Do not operate the fryer without enough oil in the oil tank.
- The Deep Fryer should always be placed on a flat surface where the power cord is out of reach of children and away from accidentally tripping over it.

Tips:

- When you fry several different kinds of food, always fry the food that uses the lowest temperature setting first.
- Do not mix different types of oil for frying.
- Frying already pre-cooked foods may take less time to fry than completely raw food.
- Replace the oil after each 10-15 uses; or earlier if the oil becomes brown and thick.

OPERATING INSTRUCTIONS

- Make sure the Deep Fryer is UNPLUGGED.
- Remove the frying basket and attach the handle to the clip.
- Use only good quality frying oil such as Peanut oil, Vegetable oil, pure Corn oil, Sunflower oil, Canola oil, or Light Olive oil.
- Fill oil in the oil tank between the MIN marking and the MAX marking.
- Do not fill over the MAX marking or lower than the MIN marking.
- Wipe the inside of the viewing window with a little oil to prevent condensation.
- Make sure the temperature control knob and the timer knob are set to the OFF position.
- PLUG the power cord into an outlet, make sure the power cord is plugged in the deep fryer with "This side up" facing up.
- Move the Timer knob to the desired time, the power indicator light will turn on green.
- Adjust the temperature control knob to the desired temperature setting according to the particular recipe you are using.
- While the oil is preheating, prepare the food that is going to be fried.
- When placing the food into the basket, make sure it is as dry as possible. Do not add water, ice or wet food, it may cause HOT OIL SPLATTER.
- When frying Frozen food, clear off any ice particles and thaw food thoroughly.
- Do not overfill the basket.
- When the temperature has been reached, the heat indicator light turns off.
- Set the Timer Knob to desired time.
- Lower basket of food into hot oil and cover fryer w/ lid.

WARNING: DO NOT TOUCH THE CONTROL KNOBS WHEN THE FOOD IS FRYING. HOT STEAM MAY BE ESCAPING AND CAUSE INJURY.

- Timer will sound when desired cooking time has been reached. The unit will shut off when the Timer reaches the OFF position. Remove food after 60 seconds before food starts soaking up too much oil.
- During the frying process, the oil temperature may drop when adding new food to be fried, the heat indicator light will periodically turn on and off.

FRYING GUIDE

The frying times given in the chart are only a guide and should be adjusted accordingly to the quantity of food being fried.

| FOOD | Temp. °F | Weight (grams) | Estimated Time |
|-------------------------------------|----------|----------------|----------------|
| Shrimp | 265° | 250 | 3-5 minutes |
| Onion | 285° | 150 | 3-4 minutes |
| Mushrooms | 285° | 300 | 6-8 minutes |
| Fish Fillet | 300° | 250 | 5-6 minutes |
| Fish Fillet in batter | 300° | 400 | 6-8 minutes |
| Fish Cakes or Balls | 300° | 400 | 6-8 minutes |
| Sliced Meat | 340° | 400 | 7-10 minutes |
| Steak | 340° | 400 | 7-10 minutes |
| Chicken Strips | 360° | 500 | 7-10 minutes |
| French Fries (1 st time) | 375° | 500 | 6-10 minutes |
| French Fries (2 nd time) | 375° | 250 | 3-5 minutes |

*French Fries being fried a 2nd time will be lighter and crispier.

AFTER THE FOOD IS FRIED:

1. Make sure to turn the temperature control knob and Timer control knob to the OFF position and unplug the deep fryer.
2. Once food is done cooking, remove the lid, and hang the basket on the hook and let excessive oil drip into the oil pot.

Warning: Removing the lid will release hot steam. Take extreme care when handling. Keep face and bare skin clear of the steam release.

3. Take out the basket and place the food on paper towels to absorb excess oil. Do not touch the basket while it is still hot. Always use the handle.
4. Transfer food to a clean dish without the paper towels.
5. Do not move the deep fryer until it is cooled entirely.
6. Unplug the power cord and store away.

CLEANING THE DEEP FRYER

1. Remove the lid and basket.

WARNING: Before cleaning the deep fryer, make sure that it is disconnected from the power outlet, make sure the unit and the oil has completely cooled. Oil retains its temperature for a long period after use. Do not attempt to carry or move the deep fryer while the oil is hot.

2. Wait for the fryer to cool, lift out the Control Panel Assembly & Heating element.
3. Remove the oil pot and pour out the oil. It is recommended to filter the oil after each use if you are to re-use the oil.
4. After removing the oil pot, the fryer can be divided into several separate assemblies to clean.
5. The oil pot and the body can immerse into water to clean. If you are to immerse the lid of the deep fryer into water, it is recommended to remove the filter before doing so.
6. The Control Panel & Heating Element should be wiped clean with absorbent power towels. Then use a damp cloth and a mild soap to clean.

WARNING: Do not immerse the Control Panel & Heating Element into water to clean.

7. Dry thoroughly all parts.

Note: Do not use abrasive scrubbing brushes or chemical cleaners to clean the unit.

CARING FOR YOUR DEEP FRYER

How to replace the filters:

Your carbon filter should be changed every 6 months. The oil filter should be changed every 12 months.

1. Unclip and remove the filter cover.
2. Take out both white and black filter pieces.
3. Throw out old filters and replace with new filters. Make sure the White filter piece rests on the metal surface BELOW the carbon filter (black piece). Should you need to purchase replacement filters, contact customer service.

SHORT CORD PURPOSE

1. A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if you exercise with caution during use.
3. If a longer cord is used please note the following:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - The longer cord should be arranged so that it will not drape over the counter top of tabletop where it can be pulled on by children or tripped over unintentionally.

STORING YOUR DEEP FRYER

Always allow the appliance to cool completely before storing. Store the appliance in a dry location. Keep the power cord out of reach of children.

POLARIZED PLUG

If this appliance has a **polarized plug** (meaning one blade is wider than the other one), please follow the below instructions:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only in one direction. 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 attempt to modify the plug in any way.

TROUBLESHOOTING

If the deep fryer does not work as supposed to, please follow the procedures below,

1. Reset the fryer by pressing "reset" button.
2. Make sure the power cord is plugged in with "This side up" facing up. Make sure the magnet plug is making good connection.
3. Turn timer and temperature dials to the maximum setting.

If after reviewing the troubleshooting guide the problem is not resolved, do not attempt to repair yourself. Contact your dealer or contact our customer service department at www.thesecura.com.

This appliance is intended for Household Use Only.



Manufacturer's Limited Warranty

The Manufacturer of Secura Deep Fryer warrants to the original purchaser of this product from an authorized reseller or distributor that this product will be free from defects in material and workmanship under normal use and service for 1 year after date of purchase. Manufacturer of Secura Deep Fryer will, at its option, repair or replace with new or refurbished product. The manufacturer reserves the right, before having any obligation under this limited warranty, to inspect the damaged product, and all costs of shipping the damaged product for inspection and warranty service shall be borne solely by the purchaser.

The manufacturer's limited warranty is valid only in accordance with the following conditions:

1. The product is purchased directly from manufacturer or an authorized reseller. The warranty is not transferable, only the original purchaser is covered by this warranty.
2. This warranty is void when the product is used in a commercial or institutional use.
3. This warranty is void if the product has been subject to misuse, abuse, negligence, unauthorized modification or repair, or accident. Normal wear and tear are not covered by this warranty.
4. Purchaser must present acceptable proof of original receipt for the product.
5. This warranty does not affect any other legal rights you may have by operation of law.

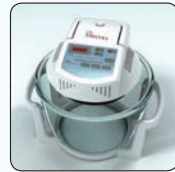
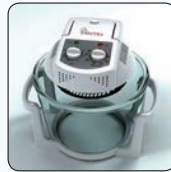
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