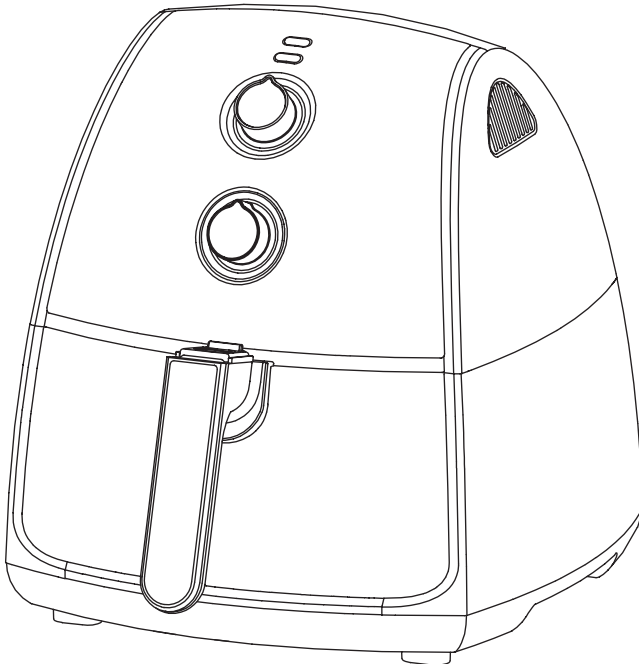


**SECURA®**

# **SECURA ELECTRIC HOT AIR FRYER**

**MODEL: TXG-DS15**

**USER MANUAL**



**BEFORE USE, PLEASE READ AND FOLLOW ALL IMPORTANT SAFEGUARDS,  
WARNINGS, CAUTIONS AND OPERATING INSTRUCTIONS.**

*[www.thesecura.com](http://www.thesecura.com)*

## WELCOME

Congratulations on your new purchase from Secura!  
We believe in providing the best products to our customers, and all Secura products meet strict standards for manufacturing, performance, and safety. We believe in providing the best customer service, and that is why we offer a two year warranty that will ensure customer satisfaction. You can expect to continue enjoying your new appliance for many years.

# SECURA®

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**Read this user manual carefully before you use the appliance and save it for future reference.**



## **DANGER !**

- Never immerse the housing, which contains the heating elements and other electrical components, in water or rinse under the tap.
- To prevent electric shock do not let any water or other liquid enter the appliance.
- To prevent the ingredients being fried from coming into contact with the heating elements always place the ingredients in the basket, being careful not to overfill the basket.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.



## **WARNING !**

- This appliance is not intended for use by children, persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this appliance by a person responsible for their safety.
  - Make sure the voltage indicated on the appliance corresponds to the local voltage before you connect the appliance.
  - Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
  - If the power cord is damaged, you must have it replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid the hazard of fire or shock.
  - Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance should not be done by children.
- Keep the appliance and its power cord out of the reach of children when the appliance is switched on or is cooling down.
  - Keep the power cord away from hot surfaces.
  - Do not plug in the appliance or operate the control panel with wet hands.
  - Only connect the appliance to a grounded wall socket. Always make sure that the plug is inserted into the wall socket properly.

## SECURA ELECTRIC HOT AIR FRYER

- Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 4 inches free space on the back and sides and 4 inches free space above the appliance. Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not leave the appliance unattended while it is operating.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
- The accessible surfaces may become hot during use.
- After using the appliance, the metal basket and interior are very hot, avoid contact with the hot metal after cooking.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.



### CAUTION !

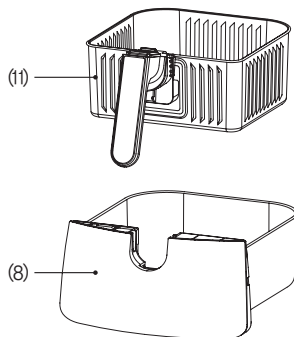
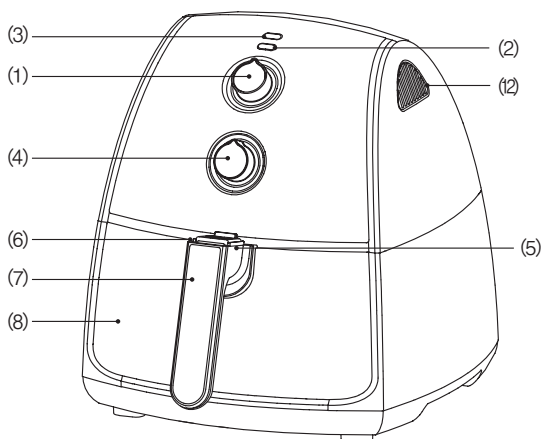
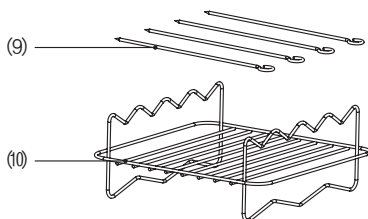
- Place the appliance on a horizontal, even and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other commercial living environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Always remove burnt remnants.
- The appliance has an automatic shut-off feature that is activated if the pan is removed while cooking is taking place.

## INTRODUCTION

Your new air fryer allows you to prepare your favorite ingredients and snacks in a healthier way. The air fryer uses hot air in combination with high-speed air circulation (rapid hot air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients.

## GENERAL DESCRIPTION OF MAIN PARTS

1. Timer (0-60 min.)/ power-on knob
2. Heating light
3. Power light
4. Temperature control knob
5. Release button cover
6. Basket release button
7. Basket handle
8. Pan
9. Skewers
10. Toaster Rack
11. Basket
12. Air Inlet



# SECURA ELECTRIC HOT AIR FRYER

## OVERHEATING PROTECTION

This appliance has a built-in overheating protection system; if the inner temperature control system senses an extreme overheating condition, the overheating protection is automatically triggered and the appliance will no longer function. Unplug the power cord, let the appliance cool down, and then send it to an authorized service center for repair.

## AUTOMATIC SWITCH-OFF

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob counterclockwise until it reaches 0.

**Note:** If the pan is removed during cooking, the appliance will switch off automatically but the timer will continue to count down.

## ELECTROMAGNETIC FIELDS (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

## SPECIFICATIONS

<b>Power Source</b>	120V/60Hz
<b>Output</b>	1500 watts
<b>Capacity</b>	4.0 liters/4.2 qt.
<b>Weight</b>	10 lbs. 7 oz.

## BEFORE FIRST USE

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pan with hot soapy water and a non-abrasive sponge.  
**Note:** These parts are also dishwasher safe.
4. Wipe the inside and outside of the appliance with a moist cloth.

## PREPARING FOR USE

1. Place the appliance on a stable, horizontal and level surface.  
**Do not place the appliance on non-heat-resistant surfaces.**
2. Place the basket into the pan. It will "lock" into place.
3. Put the pan into the machine.  
**Note:** the pan MUST be put into the appliance properly, otherwise the appliance will not work!
4. Plug the appliance into a grounded power outlet.  
**This is an air fryer that works on hot air. Do not fill the pan with oil or any other liquid.**  
**Do not put anything on top of the appliance.**  
**Do not block the air-inlets on either side of the appliance, this disrupts the airflow and affects the hot air frying results.**



# SECURA ELECTRIC HOT AIR FRYER

## USING THE APPLIANCE

The air fryer can prepare a large range of ingredients. Please refer to the table in the section “**Settings**” for recommended cooking temperatures, times and additional information about air frying.

### Hot air frying

1. Connect the power cord to a grounded power outlet.
2. Carefully pull the pan out of the air fryer.
3. Put the ingredients in the basket and make sure the basket is "locked" in place in the pan.

**Note:** Never overfill the basket or exceed the recommended amount (see section ‘Settings’ in this chapter), as this could negatively affect the quality of the end results.

4. Slide the pan back into the air fryer (you will feel a “catch” when it has been inserted correctly).

Never use the pan without the basket in it.

If the pan isn't inserted into the air fryer properly, the appliance won't work!

**Caution:** Do not touch the pan during and immediately after use, as it gets very hot. Only hold the pan by the handle.

5. Turn the temperature control knob to the required temperature. See the table in the section “**Settings**” in this chapter to determine the recommended temperature.
6. Determine the required preparation time for the ingredient (see the table in the section “**Settings**” in this chapter).
7. The timer control knob acts as the “ON/OFF” switch for the Air Fryer. Turn the timer knob to the required preparation time:

**Tip:** Add 3 minutes to the preparation time when the appliance is cold or you can preheat the Air Fryer without any ingredients inside. To preheat, turn the temperature knob to the temperature you will be frying at and then turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then remove the empty pan & basket, fill the basket with your choice of ingredients, replace the filled pan & basket assembly into the fryer and turn the timer knob to the required preparation time. The pan & basket will be hot at this time, so be careful when handling it and filling it with ingredients.

- a. the power light and the heating light illuminate.
- b. The timer starts counting down from the set preparation time and the cooking process begins.
- c. During the hot air frying process, the heating light comes on and goes out from time to

time. This indicates that the heating element is switched on and off to maintain the correct (set) temperature.

- d. Excess oil from the ingredients is collected on the bottom of the pan.
8. Some ingredients require shaking halfway through the cooking process (see section “Settings” in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer and continue cooking.

**Caution: Do not press the button on the handle during shaking as this will cause the basket to separate from the pan.**

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***Tip:** To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the button on the handle to release the basket.*

***Tip:** If you set the timer to half the preparation time, the timer bell will go off when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.*

***Tip:** If you set the timer to full preparation time, there will be no timer bell halfway through cooking. You will need to monitor the cooking process to determine the halfway point for shaking the pan. You can pull the pan out at any time to check the ingredients cooking condition, the power will shut down automatically and resume after you slide the pan back into the appliance (the timer always continues to count down in this situation).*

9. When you hear the timer bell, the set cooking time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

**Note:** You can also switch off the appliance manually. To do this, turn the temperature control knob counterclockwise to 0, or remove the pan.

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10. Check if the ingredients are ready.  
If the ingredients are not yet ready, simply slide the pan back into the appliance and set the timer for a few extra minutes.
11. To remove small ingredients (e.g. fries), place the pan on a heat resistant surface, press the basket release button and lift the basket out of the pan.

**Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.**

**After hot air frying, the pan and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the pan.**

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**After hot air frying, the pan, basket and the inside of the appliance are hot, avoid touching them.**

12. Empty the contents of the basket into a bowl or onto a plate.

**Tip:** *To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket.*

13. The air fryer is instantly ready for cooking and does not need to cool down between cooking batches of food.

### Settings

The table below provides recommendations for the basic settings for the ingredients you want to prepare.

**Note:** Keep in mind that these settings are suggestions. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Because the rapid hot air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

#### **Tips:**

- *Shaking smaller ingredients halfway through the cooking process optimizes the end result and can help prevent unevenly fried ingredients.*
- *Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.*
- *Do not prepare extremely greasy ingredients such as sausages in the air fryer.*
- *Snacks that can be prepared in an oven can also be prepared in the air fryer.*
- *The optimal amount for preparing crispy fries is 18 oz/500 grams.*
- *Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.*
- *Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.*
- *You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 148°C/300°F for up to 10 minutes.*

	Min-max Amount (oz/g)	Time (min.)	Temperature (°C/°F)	Shake	Extra information
<b>Potatoes &amp; fries</b>					
Thin frozen fries	10-25 300-700	9-16	200/390	shake	
Thick frozen fries	10-25 300-700	15-20	200/390	shake	
Home-made fries (1/4" x 6")	10-28 300-800	20-30	200/390	shake	Add 1/2 tbsp of oil
Home-made potato wedges	10-28 300-800	18-22	182/360	shake	Add 1/2 tbsp of oil
Home-made potato cubes	10-26 300-750	12-18	182/360	shake	Add 1/2 tbsp of oil
Rosti	9 250	15-18	182/360	shake	
Potato gratin	18 500	15-18	200/390	shake	
<b>Meat &amp; Poultry</b>					
Steak	4-18 100-500	10-18	182/360		refer to meat temp chart for desired doneness
Pork chops	4-18 100-500	15-20	182/360		refer to meat temp chart for desired doneness
Hamburger	4-18 100-500	7-14	182/360		refer to meat temp chart for desired doneness
Sausage roll	4-18 100-500	13-15	200/390		
Drumsticks	4-18 100-500	18-22	182/360		refer to meat temp chart for desired doneness
Chicken breast	4-18 100-500	10-15	182/360		refer to meat temp chart for desired doneness
<b>Snacks</b>					
Spring rolls	4-14 100-400	8-10	200/390	shake	
Frozen chicken nuggets	4-18 100-500	6-10	200/390	shake	
Frozen fish fingers	4-14 100-400	6-10	200/390		
Frozen bread crumbed cheese snacks	4-14 100-400	8-10	182/360		
Stuffed vegetables	4-14 100-400	10	160/320		
<b>Baking</b>					
Cake	10 300	20-25	160/320		
Quiche	14 400	20-22	182/360		
Muffins	10 300	15-18	200/390		
Sweet snacks	14 400	20	160/320		

**Note:** Add 3 minutes to the cooking time when you start frying while the air fryer is still cold or preheat the air fryer with no ingredients in the basket.

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## Meat Temperatures & Doneness Chart Recommended by USDA

MEAT	Rare	Med Rare	Medium	Med Well	Well Done
Ground Beef			160°F/71°C		
Ground Poultry			165°F/74°C		
Beef	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Veal	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Chicken			165°F/74°C		
Pork			160°F/71°C	165°F/74°C	170°F/77°C
Poultry			165°F/74°C		
Lamb	140°F/60°C	145°F/63°C	160°F/71°C	165°F/74°C	170°F/77°C
Fish			145°F/63°C		
Program		145°F/63°C			

## CLEANING

Clean the appliance after every use.

### **Always allow the Air Fryer to cool down before cleaning.**

Do not use metal utensils to remove or stir ingredients in the basket or abrasive cleaning materials on the pan or the basket as this may damage the non-stick coating.

1. Remove the power cord from the wall socket and let the appliance cool down.

**Note:** Remove the pan to let the air fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan and the basket with warm soapy water and a non-abrasive sponge or wash them in the dishwasher.

**Tip:** If food is stuck to the basket or the bottom of the pan, fill the pan with hot soapy water and put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

## TROUBLESHOOTING

problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged in.	Plug the appliance into a grounded electrical socket.
	You have not set the timer.	Turn the timer knob to the required cooking time to switch on the appliance.
	The pan is not put into the appliance properly.	Slide the pan into the appliance properly.
The ingredients fried with the air fryer are not done.	The basket is too full.	Put smaller batches of ingredients in the basket. Smaller batches fry faster and more evenly.
	The temperature is set too low.	Turn the temperature control knob to the required temperature setting (see section <b>"Settings"</b> in the chapter 'Using the appliance').
	The cooking time is too short.	Turn the timer knob to the required cooking time (see section <b>"Settings"</b> in the chapter 'Using the appliance').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the cooking process.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section <b>"Settings"</b> in the chapter 'Using the appliance'.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket beyond full, refer to the table in the <b>"Setting"</b> section.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right type of potato.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

# RECIPES



## Blooming Onion

Servings 4

### **Ingredients**

- 1 Large white onion
- 0.25 cup Milk, nonfat
- 2 Large eggs
- 0.75 cup Panko
- 0.75 cup flour
- 1.5 teaspoon Paprika
- 1 teaspoon Garlic powder
- 1 tablespoon canola oil
- 0.5 teaspoon Cajun seasoning
- 0.5 teaspoon black pepper
- 1 teaspoon Sea Salt

### **Directions**

1. Mix breadcrumbs with olive oil & Cajun seasoning. In a separate dish, mix salt & pepper into the flour. In a bowl, mix milk with egg.
2. Peel onion, cut off top. Place cut side down onto a cutting board.
3. Starting at 2 inch from the root, cut downward, all the way to the cutting board. Repeat to make 4 evenly spaced cuts around the onion.
4. Continue slicing between each section until you have made 8 cuts total.
5. Place sliced onion in ice water for at least 2 hours / overnight. Remove from water, pat dry. Open onion so its petals are exposed.
6. Beat eggs with 2 Tbsp. milk. Place onion on a tray or in a bowl.
7. Sprinkle onion generously with flour mixture. Make sure to get in between all its petals. Turn onion upside down to remove excess flour mixture.
8. Using a ladle, ladle the egg mixture into every crevice. Lift up onion and turn to make sure excess egg drips off.
9. Sprinkle onion very generously with bread crumb mixture. Press into place.
10. Place the blooming onion into the fry basket and cover the top with aluminum foil (like a tent).
11. Place the basket back into pan and slide the pan into the Air Fryer.
12. Set the temperature to 182°C/360°F.
13. Set the timer to 10 minutes.
14. When the timer is done, check crispness of the onion. Cook 5-10 more minutes to desired crispness.
15. When done, remove carefully and serve with Ranch dressing.



## Fried Chicken

Servings 3

### **Ingredients**

- 3 Chicken thighs with skin, raw
- 3 Chicken legs with skin, raw
- 2 cup Flour, white
- 1 tablespoon black pepper
- 1 tablespoon Garlic powder
- 1 teaspoon onion powder
- 0.5 teaspoon poultry seasoning
- 1 teaspoon cumin (optional)
- 1 tablespoon Paprika
- 1 tablespoon olive oil
- 1 cup Buttermilk, whole

### **Directions**

1. Soak chicken in buttermilk in the fridge for 2 hours.
2. Add seasonings to the flour. Mix well.
3. Dip chicken into the flour mix, then buttermilk, and back into the flour.
4. Place the chicken into the Fry Basket.
5. Mist chicken with olive oil.
6. Insert Fry Basket into the Air Fryer.
7. Set the temperature knob to 200°C/390°F.
8. Set the timer knob to 20 minutes.
9. Turn chicken every 5 minutes.
10. Serve when chicken is cooked to desired crispiness (ensure the internal temperature is at least 74°C/165°F).

## Hot Wings

Servings 2

### **Ingredients**

- 12 chicken wings, drumettes raw
- 1 cup buffalo wing sauce

### **Directions**

1. Place the wings into a bowl with 1 tbs of cooking oil. Toss to coat the wings with a light coating of oil.

2. Place the wings into the Fry Basket/Pan and then into the Air Fryer.
3. Set the temperature knob to 200°C/390°F and set the cooking time to 25 minutes.
4. Half way through the time, shake the wings.
5. When the timer goes off, remove the wings, place them in a bowl and toss with the sauce.
6. Return the wings to the Air Fryer & cook for 8 more minutes at 200°C/390°F.
7. Toss half way through.
8. Serve with Ranch Dressing &/or Bleu Cheese Dressing and additional buffalo wing sauce.

## Roast Pork Loin with Red Potatoes

Servings 2

### ***Ingredients***

- 2 pound pork loin
- 2 red potatoes large diced
- 1 teaspoon salt
- 1 teaspoon pepper
- 0.5 teaspoon Garlic powder
- 0.5 teaspoon red pepper flakes
- 1 teaspoon parsley
- 0.5 cup balsamic glaze

### ***Directions***

1. Sprinkle the dry seasonings over the pork loin, and potatoes.
2. Place the pork loin, then the potatoes next to the pork in the basket and place the basket & pan into the Air Fryer.
3. Set the temperature knob to 182°C/360°F and the timer knob to 25 minutes.
4. Once the timer has elapsed remove the pork loin from the Air Fryer, check the internal temperature for the desired degree of doneness (70°C/160°F=med 75°C/170°F=well done). If the meat is not at the correct temperature, remove the potatoes and put the pork back into the Air Fryer for 5 minutes or until desired temperature is attained. Once the pork is cooked, let it rest for a few minutes before slicing.
5. Plate the roasted potatoes.
6. Slice the pork. Place 4-5 slices over the potatoes and drizzle the balsamic glaze over the pork.
7. Enjoy.

## Country Fried Steak

Servings 2

### ***Ingredients***

2 6 ounce sirloin steaks-pounded thin  
3 eggs, beaten  
1 cup flour  
1 cup Panko  
1 teaspoon onion powder  
1 teaspoon Garlic powder  
1 teaspoon salt  
1 teaspoon pepper  
6 ounce ground sausage meat  
2 tablespoon flour  
2 cup milk  
1 teaspoon pepper

### ***Directions***

1. Season the panko with the dry spices
2. Dredge the steak in this order. Flour, egg, and seasoned panko
3. Place the breaded steak into the basket of the Air Fryer and place the basket & pan into the Air Fryer.
4. Set the temperature knob to 185°C/365°F and the timer for 12 minutes.
5. Once the timer has elapsed remove the steak and serve with mash potatoes and sausage gravy.

### ***Sausage Gravy***

1. In a pan cook the sausage until well done. Drain fat, reserving 2 tbsp in the pan.
2. Add in the flour to the pan with sausage, mix until all the flour is incorporated.
3. Slowly mix in the milk. Stir over a med heat until the milk thickens.
4. Season with pepper. Cook for 3 minutes to cook out the flour.

## Bacon Wrapped Tater Tots

Servings 4

### **Ingredients**

- 1 large bag frozen tater tots, extra crispy
- 1 pound bacon, sliced medium
- 4 Scallions
- 3 tablespoon sour cream
- 0.5 cup cheddar cheese, shredded

### **Directions**

1. Wrap each tater tot with a piece of bacon and place into the Air Fry Basket. Do not overcrowd.
2. Place the Fry Basket into the Air Fryer.
3. Set the temperature knob to 200°C/390°F.
4. Set the cooking time to 10 minutes.
5. When the timer is done, transfer tater tots to a plate.
6. Spread cheese and scallions over the hot tater tots. Serve with sour cream.

## Home-Made French Fries

To make home-made fries, follow the steps below.

1. Peel the potatoes and cut them into ¼" thick sticks.
2. Soak the potato sticks for 30 minutes, then drain them and dry them with a paper towel.
3. Pour 1/2 tablespoon of cooking oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.

**Note:** *Do not tilt the bowl to put all the potato sticks in the basket at once, to prevent excess oil from ending up on the bottom of the pan.*

5. For best results, preheat the Air Fryer to 200°C/390°F.
6. Fry the potato sticks according to the instructions in the table contained in the "Settings" portion of this guide.

### **Blackened Chicken**

Servings 2

#### ***Ingredients***

2 boneless chicken breasts

3 tablespoon Cajun Spice

#### ***Directions***

1. Season the chicken breast generously with the Cajun spice by dredging the breast in the Cajun spice on both sides.
2. Place the chicken breast into the basket of the Air Fryer and place the basket & pan into the Air Fryer.
3. Set the temperature knob to 182°C/360°F and set the timer for 10 minutes.
4. Once the timer is done check the internal temperature to make sure it is at least 74°C/165°F. Remove chicken from the Air Fryer. Slice the chicken breast and place over your favorite salad or sandwich.

## STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.
3. Put the air fryer in a clean and dry place.

## DISPOSAL

When the appliance has reached the end of its life, please be responsible with its disposal. This and other electrical appliances contain valuable material and can be dangerous to the environment if not disposed of properly. We ask that you follow the rules and regulations of your town as far as disposing of electric appliances. Please endeavor to take the appliance to an authorized recycling facility near you.

## CONTACT

If you have any problems with this unit, please contact our customer service department at (888) 792-2360 or [CustomerCare@thesecura.com](mailto:CustomerCare@thesecura.com)

Please read operating instructions before using this product.

Please keep the original box and packaging materials in the event that service is required.

# SECURA®

## *Manufacturer's Limited Warranty*

The Manufacturer of the product 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 2 years after date of purchase. Manufacturer 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 if the product is used in a commercial or institutional establishment.
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.

Secura Inc.  
CustomerCare@thesecura.com  
Brookfield, Wisconsin. USA

# SECURA®

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For warranty claims, please visit our website **www.thesecura.com**  
to submit a warranty claim and provide proof of purchase