



NEW Secura TurboFry™ Oven
Model: 997MC

Instruction Manual



**PLEASE READ THESE INSTRUCTIONS COMPLETELY
BEFORE USING THIS PRODUCT.
THIS PRODUCT IS DESIGNED FOR HOUSEHOLD USE ONLY.**



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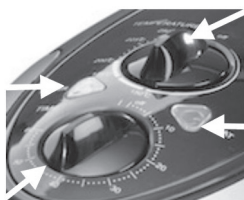
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Getting to Know Your NEW Secura TurboFry™ Oven

Power Light – When timer is set to anything above 0, this light will be on.

Timer – Set to zero, the machine is off. The timer can be set anywhere between 0-60 minutes.



Temperature Control – When the timer is set to anything above zero, the temperature control will simply regulate cooking temperature.

Heat Light – As the heating element regulates the temperature, this light will turn on and off.

Handle – When opening or removing lid, always grip by handle.

Food Tumbler Aid – This aid should be placed opposite the hot air blast outlet for best results.

Glass Cooking Bowl – This bowl includes a hole for tumbler or for turntable baking rack.



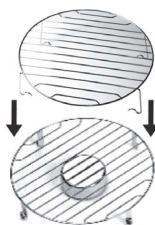
Lid Arm – Pivot to vertical to open.

Lid Arm Lock – Allows you to lock or unlock the lid arm.

Rubber ring – It should always be placed between lid and glass bowl.



Tongs – Should always be used when lifting rack from hot cooker.

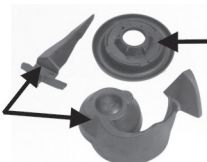


Accessories:

High Rack – Double your cooking capacity with high rack. You may need to slightly adjust the four legs of high rack to let it stand on turntable backing rack.

Turntable Baking Rack – Includes wheels and will need to be fitted onto the central drive in the bottom of the cooking bowl.

Food Tumbler and Cooking Aid – This can be used to tumble food while cooking for all over cooking evenness.



Debris Catcher – Should be placed under glass cooking bowl to catch any small food matter and debris.

Note: The style of racks and color of device may vary from pictured items.

Your Secura TurboFry™ Oven Offers Healthy French Fries



Traditional deep fryers soak the foods you cook with grease that contains high amounts of saturated fats. This is why the Secura TurboFry™ Oven is so different. It uses only 1 tablespoon of cooking oil to prepare up to two pounds of French fries (weight of peeled and cut potatoes). Just how can this oven make this happen? The secret has to do with how it cooks. It uses a charged turbo fan that cooks the French fries with hot air as opposed to cooking oil that is greasy and fattening. The oven uses a food tumbler that will mix the fries and oil for best results. The cooking temperature is reached almost instantly by using an infrared heating element. These infrared waves cook the food inside out so that your food will be cooked thoroughly in the shortest possible time.

Tips for Preparing the Best French Fries

Whether you like your fries cooked crispy or cooked soft, your new Secura TurboFry™ Oven can make this happen. If you want crisp fries, then cut the potatoes thin. Try cutting them at about 5/16 of an inch thick (8mm). If you prefer your fries softer, then cut the potatoes thicker. Try cutting them at about 1/2 inch. Of course, you can cut the potatoes with a knife, but if you want them consistent, then purchase a French fry cutter. You can find cutters that include various cutter blades for different thickness.

As you know, potatoes include starch. When you cut your French fries, they will stick together when cooking if you do not wash them first. Before cooking, wash the potatoes under cold running water. Be sure to dry the potatoes thoroughly before cooking for best results. Dry the potato chips with paper towel or you can use your Secura TurboFry™ Oven to dry the fries if you choose. All you need to do is leave the heat setting on off and turn on the oven timer. The machine will send forced air through that will evaporate the water from the potatoes. Do not turn the heat on until all water is removed. For more details on these operations, please go to the section labeled "How to Operate" in this guide.



Because of the way the TurboFry Oven cooks, you only need one spoon of oil for two pounds of potatoes. You can add more oil if you want more flavorful fries, but keep in mind that the more oil you add, the more fat content you will be adding as well. The cooking time for 2 pounds of French fries is between 35-45 minutes.

Getting to Know the Working Mode on Your Secura TurboFry™ Oven

There are two modes to your oven.

Mode 1: When you use this mode and you install the cooking rack, your Secura TurboFry™ will work just as the well-known Secura Turbo Oven 798DH did; however, it will include new features. For example, you can raise the arm to top height and then use the extender ring to provide more cooking capacity. This way, you can easily cook a family roast for dinner with plenty of space to allow the heater to cook the food evenly. The turntable cooking rack can be used easily at regular height (without the extender ring) to cook smaller portions of food. If you will be cooking a pizza, though, it is still best to use the extender ring to get the most even cooking results.

You can also add the optional high rack to double the capacity of the TurboFry™ oven. If you will be using the high rack, be sure to position all foods evenly so everything will be cooked properly.

Mode 2: This mode will make use of the food tumbler and aid. In this case, your TurboFry™ Oven will work as a stir fryer and will automatically cook the foods. This way, you can fry everything from French fries to other delicious items without all of the fat that comes from traditional frying. If you will be cooking up to two pounds of food, it is best to place the foods on the rack for best air cooking. However, you can also cook items directly in the glass bowl as long as you make use of both the food tumbler and aid. You should never add an excess of oil or other liquid items directly into the glass bowl. This appliance is not made for recipes that include high liquid contents.



Cook with Turntable Cooking Rack



Cook with the Food Tumbler and Aid
in place.

The food tumbler aid will hang within the glass bowl and it should be positioned opposite of the hot air opening. You can position the aid easily since the sealing ring has a location tab for the aid. If you position the aid properly, you will get the best results. Of course, the aid may not be necessary and you are free to remove it if you do not wish to use it.



Before Use

It is important that you make sure your home's electrical system can manage the voltage that will be used by your new cooker. You will need to check your home's main voltage to confirm this. When you unpack the cooker, be sure to remove all packaging and materials. This includes removing any packaging inside the cooker. Be sure to read all directions and instructions within this manual before operating. Follow all safety precautions included in this manual. Never use plastic of any type (including plastic bags) within the glass bowl of the cooker.

Before you use the cooker for the first time, be sure to wash the accessories and the glass bowl with warm soapy water. Rinse and dry all parts thoroughly before using. Be aware that it is completely normal for the appliance to produce smoke or some odor when you use it for the first time.

Before use, make sure that the temperature setting is always set to "OFF."

In order to get acquainted with the device, spend some time practicing assembling and disassembling the device and accessories. Become very familiar with the use of the tongs for the cooking rack as well as using the lid arm. When practicing, always be sure the cooker is disconnected, turned off and empty of food.

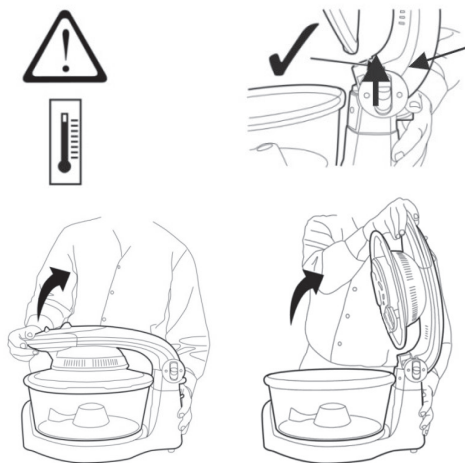


How to Operate

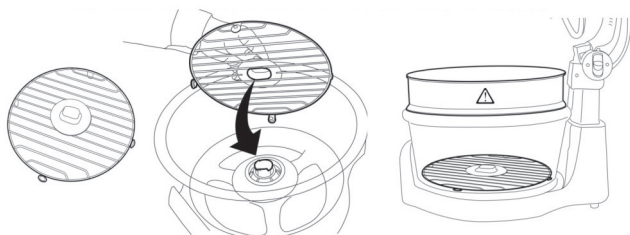
Before you turn the machine on, you will need to make some decisions. This will include whether or not you will be using the turntable cooking rack or the food tumbler. You will also need to determine if you will be using the extender ring. As a basic guideline, you will need to use the rack for things you would normally cook in the oven. It is also useful for defrosting, baking and grilling. If you will be placing food directly in the glass bowl, then make use of the food tumbler and aid. Keep in mind that the tumbler and aid will not work if the turntable rack is in place.

Operation

- Your Secura TurboFry™ Oven should be unplugged and cool before use. Additionally, make sure that both the timer and temperature are set to OFF (0).
- Start by raising the lid arm.

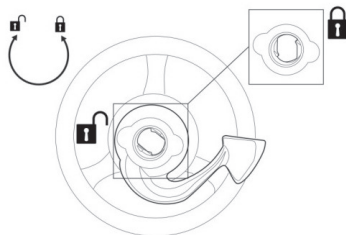


- If you will be using the turntable rack, then fit the rack over the center drive. The rack must be fitted correctly so that it can rotate properly during use. The illustrations show the rack in use with the extender ring in place.

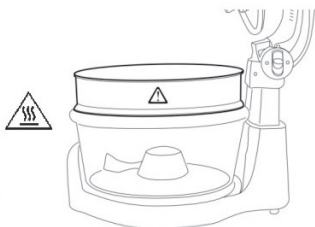


How to Operate

- If you will be using the food tumbler instead, then follow the guided illustrations. The illustrations show how to place the food tumbler while looking down at the glass bowl. Please note that there will be a delay in the food tumbler starting time. This delay is normal.

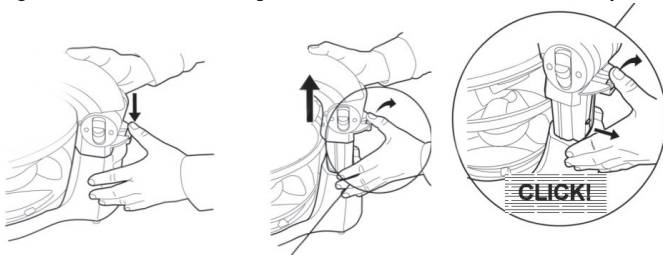


- If you need to use the extender ring to increase cooking capacity, then you will need to extend the length of the arm.



- To properly use the extender ring, you will need to raise the cooking lid, place ring on glass bowl, and make sure that the warning triangle is positioned as shown in the image on the left.

- Extend the length of the arm as shown in the images below. Please note: you will hear the support leg make an audible clicking sound when the extender arm is fully extended.



- Make sure the appliance is completely cool and then lower the lid arm into place.



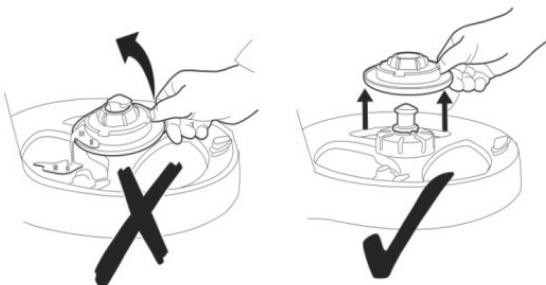


How to Operate

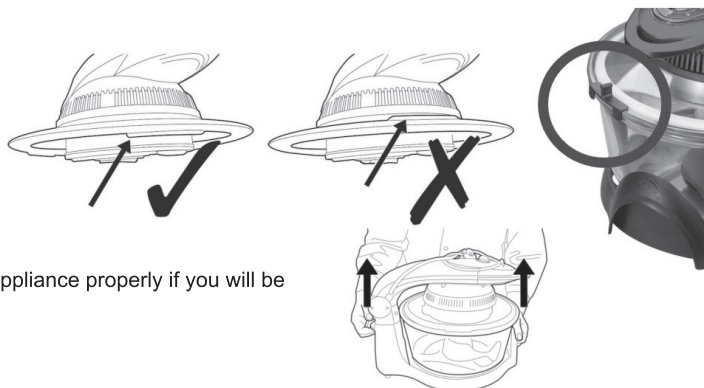
- If the lid arm is not lowered into the proper position, the device will not work. This is a safety mechanism. The timer will still count down though.
- IT IS VERY IMPORTANT THAT THE AIR BE ABLE TO CIRCULATE AROUND THE FOOD. This is how the TurboFry™ Oven works. It is like a fan assisted oven, except that it is much faster and more cost effective. If the air cannot circulate, the device cannot work properly.
- Make sure that your hands are dry. Then, plug in the cooker. You should now turn the timer to the cooking time you wish to use. When you do this, you will hear the fan start to turn.
- After you hear the fan, set the temperature to the desired cooking temperature. When the cooking element comes on, it will glow. You will also notice that the temperature light will turn on and off as it regulates the heat. You only need to set the temperature when you first turn the device on.
- When the timer reaches zero, the cooker will automatically turn off.
- When cooking is complete, turn the temperature setting to OFF and unplug the device from the power outlet.
- The lid arm will be hot so use caution when raising it.
- If you used the extender ring, remove it with caution since it may also be hot.
- If you used the cooking rack, use tongs to remove it. Otherwise, take the food out of the glass bowl. These parts will be extremely hot, so be careful.

Your Secura TurboFry™ Oven Cleaning and Maintenance

1. NEVER immerse your appliance in any type of liquid, including water.
2. When cleaning, make sure the device is unplugged.
3. Allow the device to cool completely before you clean it. Caution: the underside of the cooking lid will retain hot for some time. Be sure to not touch it until the appliance is completely cool.
4. Never use abrasive cloths or abrasive cleaning liquids on the cooker or you could damage it.
5. Use only a damp cloth on the cradle for the glass bowl and the lid arm.
6. The glass cooker bowl is dishwasher safe. However, you should note that the glass surface may become glazed with frequent cleanings in the dishwasher.
7. All accessories should be cleaned with warm, soapy water. If there is any burnt food debris, then soak the accessories in warm water.
8. The metal perforated grid on the lid should only be wiped with a cloth. No liquid should fall into that grid. Please note that after using the device for a while, the grid will become discolored. This is normal.
9. Make sure to thoroughly dry all parts before storing the appliance. Keep the oven lid in vertical position for at least a few hours after each use when it is safe to do so. This will allow the control panel fully cooled and free of moisture condensation.
10. At times, you will need to check the debris catcher. There may be cooking debris and residue that will fall from the bowl through the central bore. When you remove the glass bowl, you can easily empty the debris catcher. Remove the catcher carefully to avoid any spills.



11. After you wash the seal around the lid, be sure that you replace it correctly. Keep in mind that the lip of the seal should face down. The tumbler aid tab on the seal should be in the correct position.



12. Always hold the appliance properly if you will be moving it.



Cooking Tips and Hints

Make sure that there is always plenty of room for the air to circulate around the food. If the food is stacked up against the wall of the bowl, the circulation will not work properly and the food will not cook evenly.

After the meal is cooked, you can keep it warm with hot ambient air. Just turn the temperature down.

Some models of the device will have a delay between when the timer is set and when the food tumbler starts turning. This delay is normal.

For the best results, make sure you properly preheat the oven, although it is not required.

The temperatures that you will need to use will be very much the same as with a typical convection oven. However, the cooking time with the TurboFry™ Oven will be greatly reduced. This will mean that you may need to experiment a few times before you get used to the cooking times. Always test meats and fish to make sure that they are thoroughly cooked. Do this by checking the inside of meats at the thickest point for doneness. (This means there should be no pink!)

Your new TurboFry™ Oven is very versatile. If you could cook it in a traditional oven, you can cook it in the Secura TurboFry™ Oven. Just make sure that you always leave room for the air to circulate around foods that you place in the TurboFry™ Oven.

When cooking French fries, only add salt after they are removed from the appliance. Do not add salt to the fries while they are in the pan or are cooking.

Dry herbs will just get blown around by the hot air and will not mix with the foods. In order to add herbs or spices, mix them with a very small amount of oil.

When cooking, never add excessive amounts of oil or any liquid into the glass bowl. High liquid content recipes are not suitable for the device. The debris catcher can only handle small amounts of liquid and any excess will cause leaking into the oven, which could cause it to malfunction.



Trouble Shooting

Q: When I plugged in my Secura TurboFry™ Oven, it blew the fuse in my house. Is my cooker broken?

A: The cooker normally uses 1550W of power. When it starts up, it may draw slightly more power. Only use a power socket designed for this.

Q: Even though I cleaned the cooker, the glass does not look as good as new. Can I make it look new again?

A: As you use your cooker, the food and debris can cause discoloration to the glass. Although this is not a cause to be concerned and it is not a reason to return the device, it can be something you would like to clean. Try using toothpaste on the glass. Keep in mind that toothpaste can be abrasive, so it should be used sparingly. Do not leave toothpaste on other parts of the cooker.

Q: The lights on my new cooker keep going on and off as if it is working intermittently. Is this a normal behavior?

A: The cooker makes use of an automatic temperature regulator. The heating element will cycle on and off in order to regulate the temperature. The light on the cooking lid will turn on and off correspondingly. This is completely normal. You should not be concerned. When using the device, always confirm that the lid arm is locked into position. The device does have a safety shut off that will not allow it to work if the lid arm is not locked. The timer will still count down no matter what.

Q: Can I use my cooker with other cooking bowls?

A: The glass bowl that comes with your cooker is designed specifically for it and should be the only bowl that you use. It is designed to work with all parts including the extender ring and cooking rack.

Q: I keep burning food. Is something wrong with the device?

A: You may need some time to experiment with your device as it cooks in a very efficient manner. It will take a great deal less time to cook than standard ovens, so you will have to learn to adjust your cooking time. No matter what, be sure that you cook all meats thoroughly and check them before serving.



Quick Reference Guide

ITEMS	COOKING TIME (Fresh/Frozen)	TEMP
MEATS AND FISH		
Beef Rib Roast	30/38 minutes per pound.	205°C/400°F
Meat Loaf (2 pound)	55/65 minutes	205°C/400°F
Hamburgers	10/14 minutes (rare) 12/16 minutes (medium) 14/18 minutes (well done)	205°C/400°F
Hot Dogs	8/12 minutes	235°C/455°F
Rib Eye or Strip Steak	10/14 min per side (rare) 12/16 minutes per side (medium)	235°C/455°F
Grilled shrimp	8/12 minutes	205°C/400°F
Lobster Tails	14/18 minutes	235°C/455°F
Pork Loin Roast	25/30 min per pound	205°C/400°F
Pork Chops	12/16 minutes	235°C/455°F
Sausage Patties	13/17 minutes	235°C/455°F
Leg of Lamb	Rare-20/24 min per pound. Medium-25/28 min per pound. Well-30/34 min per pound.	205°C/400°F
Breaded Fish (Frozen)	~ /5 to 7 min less than package directs	205°C/400°F
POULTRY		
Chicken (3 pounds)		
Quarter	28/35 minutes	235°C/455°F
Half	38/45 minutes	235°C/455°F
Whole	25/28 minutes per pound	235°C/455°F
Chicken Breasts	28/35 minutes	235°C/455°F
Turkey (Unstuffed)	28/35 minutes per pound	235°C/455°F

*Quick Reference Guide*

Turkey Breast (Half -3 pounds)	65/75 minutes	235°C/455°F
Cornish Hens	25/30 minutes per pound	235°C/455°F
BREADS AND CONVENIENCE FOODS		
Muffins	10 minutes	205°C/400°F
Biscuits	9 minutes	205°C/400°F
Dinner Rolls	15 minutes	180°C/355°F
Tacos (Frozen)	6 to 7 minutes	235°C/455°F
Brownies	20 minutes	180°C/355°F
VEGETABLES		
Baked Potato (6 to 8 ounces)	35 to 45 minutes	235°C/450°F
Corn on the Cob (4 -5 ears)	25/30 minutes	205°C/400°F
French Fries (2 pounds)	35/45 minutes or until crisp	235°C/450°F

The listed cooking time and temperature are general guidelines only. The actual cooking time may vary depending on food type, weight, volume and texture.



Technical Specifications

MODEL	997MC
VOLTAGE	120V, 60Hz
RATED POWER	1550W
THERMOSTAT	302-482°F/150-250°C
TIMER	0-60 MINUTES
WEIGHT	8.9KGS/19.6LBS
GLASS BOWL	12 Liters



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 1 year 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 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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