



Secura Turbo Oven™

Manufactured by

Secura Inc.

Brookfield, WI 53045



Secura Turbo Oven™ *Instruction Manual*

Model 798DH & 777MH

Welcome to a
new generation
of cooking!

www.SecuraTurboOven.com

Thank You for selecting Secura as your source for healthier cooking!

Secura is proud to be in home across the USA and Canada. We know that with each Secura oven sold, families are getting healthier and less energy used that is making our earth healthier too.

Our products pridefully focus on being easy to use, being environmentally friendly, ergonomically designing, and affordable.

This manual covers both the Secura Digital Turbo Oven (Model 798DH) and the Secura Turbo OvenTM (Model 777MH).

***Enjoy your new
Secura Turbo OvenTM***



Quick Reference Guide cont...

ITEMS	COOKING TIME (Fresh/Frozen)	TEMP.	FAN SPEED	COOKING AND SERVING TIPS
POULTRY				
Chicken (3 pounds)				Use HIGH fan speed for first half of cooking time.
Quarter	28/35 minutes	235°C/455°F	MED	
Half	38/45 minutes	235°C/455°F	MED	Lower rack. Brush with sauce, if desired, in last 10 minutes.
Whole	25/28 minutes per pound	235°C/455°F	MED	
Chicken Breasts	28/35 minutes	235°C/455°F	HIGH	Lower rack.
Turkey (Unstuffed)	28/35 minutes per pound	235°C/455°F	MED	Season before roasting.
Turkey Breast (Half -3 pounds)	65/75 minutes	235°C/455°F	MED	Season before roasting.
Cornish Hens	25/30 minutes per pound	235°C/455°F	MED	Season before roasting.
BREADS AND CONVENIENCE FOODS				
Muffins	10 minutes	205°C/400°F	LOW	Place in a 6 muffin tin with liners
Biscuits	9 minutes	205°C/400°F	LOW	Use a 10" non-stick pan.
Dinner Rolls	15 minutes	180°C/355°F	LOW	Rise till doubled before baking.
Tacos (Frozen)	6 to 7 minutes	235°C/455°F	LOW	Lower rack. Spray rack with non-stick coating.
Brownies	20 minutes	180°C/355°F	MED	Lower rack. Spray rack with non-stick coating.
VEGETABLES				
Baked Potato (6 to 8 ounces)	35 to 45 minutes	235°C/450°F	HIGH	Lower rack. Spray rack with non-stick coating.
Corn on the Cob (4 -5 ears)	25/30 minutes	205°C/400°F	LOW	Lower rack. Unshucked and soak in water before roasting.
French Fries	15/18 minutes or until crisp	235°C/450°F	HIGH	Upper rack. Spray rack with non-stick coating.

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

Quick Reference Guide

ITEMS	COOKING TIME (Fresh/Frozen)	TEMP.	FAN SPEED	COOKING AND SERVING TIPS
MEATS AND FISH				
Beef Rib Roast	30/38 minutes per pound.	205°C/400°F	MED	Top with your favorite sauce.
Meat Loaf (2 pound)	55/65 minutes	205°C/400°F	MED	Top with tomato paste.
Hamburgers	10/14 minutes (rare) 12/16 minutes (medium) 14/18 minutes (well done)	205°C/400°F	HIGH	Grill on lower rack.
Hot Dogs	8/12 minutes	235°C/455°F	HIGH	Grill on upper rack.
Rib Eye or Strip Steak	10/14 min per side (rare) 12/16 minutes per side (medium)	235°C/455°F	HIGH	Cook on upper rack.
Grilled shrimp	8/12 minutes	205°C/400°F	HIGH	Peel and place 6 to 8 shrimp on each skewer.
Lobster Tails	14/18 minutes	235°C/455°F	MED	Split and discard under shell. Upper rack.
Pork Loin Roast	25/30 min per pound	205°C/400°F	MED	Bottom rack.
Pork Chops	12/16 minutes	235°C/455°F	MED	Upper rack.
Sausage Patties	13/17 minutes	235°C/455°F	HIGH	Upper rack.
Leg of Lamb	Rare-20/24 min per pound. Medium-25/28 min per pound.	205°C/400°F	MED	Cook at 500°F on HIGH fan for first 20 minutes.
Breaded Fish (Frozen)	Well-30/34 min per pound. ~ /5 to 7 min less than package directs	205°C/400°F	HIGH	Upper rack.

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Safety Precautions



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

1. **READ ALL INSTRUCTIONS BEFORE USING!**
2. **Oven surface are hot – Do Not Touch.**
3. 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 the use of the appliance by a person responsible for their safety.
4. **Children** should be supervised to ensure that they do not play with the appliance.
5. Place oven securely in center of workspace and **Do Not** let cord hang over the edge of table or counter and use away from high traffic areas.
6. **Always** turn off and unplug oven before moving **and** keep the cord away from heated surfaces.
7. **Do not** operate any appliance with a damaged cord or plug, or After the appliance malfunctions, or has been damaged in any manner.
8. **Unplug from outlet when not in use and before cleaning.** Allow to **cool before** putting on or taking off parts, and before cleaning.
9. **Do not** use outdoors or place on **or** near hot gas **or** electric burner **or** heated stove. **Do not** use near aerosol sprays **or** oxygen.

TROUBLE SHOOTING GUIDE Secura Turbo Oven™

<u>Problem</u>	<u>Try</u>
OVEN WILL NOT TURN ON (Model 798DH)	<ul style="list-style-type: none">✓ Check to ensure power cord is properly plugged into AC outlet.✓ Check to ensure cord is properly plugged into oven.✓ Make sure the lid is properly secure.✓ Make sure the power switch is at ON position <p>NOTE: The “Push-Down” motion acts as a safety switch and will not allow the oven to work when in the up-right position.</p>
(Model 777MH)	<ul style="list-style-type: none">✓ Turn timer dial past 20 minutes and then back to the proper time.✓ Push the safety handle all the way down. <p>NOTE: The handle acts as a safety switch and will not allow the oven to work when in the upright position.</p>
OVEN WILL NOT HEAT UP	<ul style="list-style-type: none">✓ Ensure the thermostat is set at a high enough temperature.
LID OR BOWL IS CRACKED	<ul style="list-style-type: none">✓ Order replacement from customer service department.

Technical Specifications

Weight: 21lbs/9.5kg	Voltage: 120V
Bowl Capacity: 12qrts/11 Liters	Cycles: 60Hz
Cook Temp. Range: 65°C – 250°C /150°F -500°F	Bowl Diameter: 13inch/330mm
Wattage: 1300W	

Self-cleaning of glass bowl

- To self-clean glass bowl, fill with approximately 4cm/1.5in. of hot water. **DO NOT FILL ABOVE THE 4CM/1.5in. LEVEL.**
- Add one squeeze of mild dishwashing detergent.
- Replace lid and plug in.
- Select “Wash (65°C/150°F)” on the temperature control panel. Set time to 10 minutes.
- After cycle is complete, rinse in warm water to remove all soap residues.

Using Dishwasher

The **Secura Turbo Oven™** is dishwasher safe, except for the lid – **Never was the lid in a dishwasher or immerse in water or any other type of liquid.**

The glass bowl, after being removed from its stand and the wire racks may be washed in the dishwasher.

REMEMBER!

- Unplug oven before cleaning the lid.
- Let oven cool before washing.
- Never immerse lid in liquid.
- Do not add water above the 4cm/1.5inch level when self cleaning.
- To Avoid Breakage allow the glass bowl to cool before pouring water.
- Keep oven lid dry after cleaning to avoid moisture in the lid.

Safety Precautions cont...

10. To protect against electrical shock, **do not** immerse cord, plug or heating unit in water or other liquids.
11. **Secure** lid before turning on power and place lid on a rack for cooling.
12. **Use handle** when lifting and removing from base.
13. Always **use two hands when moving** the oven to protect against burns caused by accidental spillage of hot liquid.
14. **Use caution** when disposing of hot grease.
15. **Do not** pour liquid into outer pan.
16. **Do not** wash or immerse power head in water or in dishwasher.
17. **Do not** use accessories or attachments not recommended by manufacturer this may result in fire, electrical shock, or personal injury. Use this appliance for its intended purpose as described in this brochure.
18. This appliance is for **household use only**; it is designed to process normal household quantities. It is not suitable for continuous or commercial operation.
19. **Do not** disassemble the product. There are no user serviceable parts.
20. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
21. **FOR 120V Unit Only:** This appliance has a US 3 pin plug and will only fit into an outlet in one way. If the plug does not fit fully in the outlet, contact a qualified electrician. Do not attempt to defeat this safety feature.

SAVE THESE INSTRUCTIONS AND PRECAUTIONS

For home use only.

A New Generation in Cooking!

With the **Secura Turbo Oven™**, you can prepare delicious, healthy meals in less than half the time of common and traditional methods. These superior results are possible due to our revolutionary approach to time-honored cooking methods. Professional cooks the world over have long known the use of a fan could improve and accelerate the circulation of an oven's hot air.

A traditional oven consists of a fan mounted on one side of a metal box; this mounting style fails to distribute hot air in an efficient manner to cook food quickly and evenly without over drying. The **Secura Turbo Oven™** has improved upon traditional oven cooking by:

- ✓ Using glass housing, instead of metal, so that you can clearly see what is being cooked from all sides.
- ✓ Crafting the lid to incase the fan; thus creating a tornado-like flow of ever-moving hot air that circulates hot air down and over food and then back up to the top. This cooks and browns food quickly and thoroughly without over cooking.

Designing **Secura Turbo Oven™** to use rack cooking that allows multi-level cooking that elevates the need to be concerned with different food temperatures or cooking methods.

Cleaning ***Secura Turbo Oven™***

Light Cleaning

- Unplug oven and let cool.
- Use a sponge or dishcloth with mild dishwashing detergent and warm water to wipe glass bowl clean.
- Rinse well to remove all detergent. **Note:** Never immerse lid in any liquid.

Normal Cleaning

- Unplug oven and let cool.
- Using a dishcloth or damp sponge with a mild dishwashing detergent wipe lid and fan housing.
- **Do not** clean with steel wool pads or abrasive materials.
- Wash wire racks in mild dishwashing detergent and water.
- Clean metal parts using a sponge or dishcloth with a mild dishwashing detergent, then wipe clean. If scrubbing is necessary, use a nylon or polyester mesh pad.

Optional Accessory



Browning Pan

This Browning Pan is specially designed for your Secura Turbo Oven. Your food always comes out crispy.



Grilling Plate

Coated with non-stick material, Grilling Plate is designed to give your steak a real grilled looking.



Pizza Pan

The holes on Pizza Pan allow for moisture to escape leaving the crust crispy.



Steamer/fry Basket

This Basket can be use for steaming vegetables and for baking French fries.



Breakfast Rack

Cook a nutritious breakfast, toast bread, bacon and eggs on this Breakfast Rack at the same time.



Roast Rack

Roast a whole turkey or chicken with the Roast Rack. Must be used with the Dual Rack that comes with your purchase of Secura Turbo Oven and Extender Ring.



4-pc Skewer

Perfect for grilling and roasting your favorite meat and vegetable

*Order your Secura Turbo Oven Accessories at
www.SecuraTurboOven.com*

Secura Turbo Oven™

10 Appliances in One!

Standard Oven	Grill
Broiler Oven	Deep-fat Fryer
Microwave Oven	Electric Steamer
Toaster Oven	Convection Oven
Rotisserie	Electric Frying Pan

Cooks Eight Ways!

Steams	Boils without water
Bakes	Grills
Barbecues	Broils
Fries without oil	Roasts

Additional Benefits:

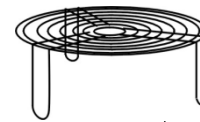
- ❖ Cooking an entire meal at one time.
- ❖ Cooking with multi-levels allows for lighter and more nutritious meals when fats and oils drift through the grating when meat, poultry, or fish is cooked on the lower rack.
- ❖ Meat and poultry turn brown and crisp on the outside while staying moist and juicy on the inside.
- ❖ Sliced potatoes are cooked to golden brown and crisp by “air-frying” with a limited amount of oil.
- ❖ Breads and pastries rise higher, fluffier, and moister than in a traditional oven.
- ❖ There are savings up to 60 percent in energy consumption compared to a traditional oven.
- ❖ Frozen foods are defrosted quickly.

The **Secura Turbo Oven™** can roast, broil, bake, steam, and defrost food perfectly without the costly expenses of installing wall units. It is easy to operate, just set the time, temperature, and fan speed; all this with the addition of a built in cleaning cycle.

**Now, that's A New
Generation of Cooking!**

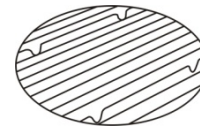
Accessories

Use these **Secura Turbo Oven™** accessories to cook every type of meal imaginable. They will make using your oven easier and add food diversity to your meal routines.



Use **elevated wire rack** for multi-level cooking.

Use **tongs** to remove hot racks and food from oven.



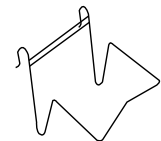
Use **lower rack** in glass bowl to allow hot air to circulate.

Use **extender ring** for turkey and other large meats.



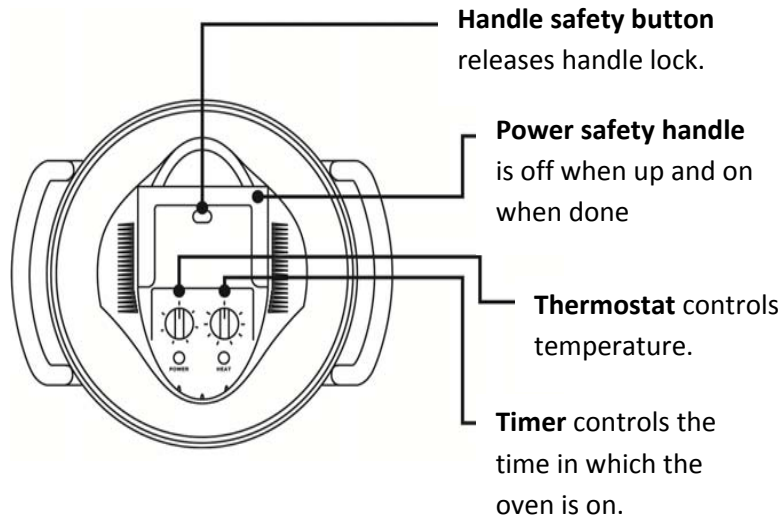
The **glass bowl** is easy to use and clean. (Shown as Model 777MH)

Lid holder (Model 777MH)



How to operate the **Secura Turbo Oven™ 777MH**

- Plug one end of Power Cord into the socket of the body and the power plug in a standard AC outlet.
- Place lower wire rack in the glass bowl of the oven.
- Place food directly on rack unless otherwise specified. Use the lower rack for all recipes unless otherwise noted.
- Close the lid and push handle safety button and place handle down to the horizontal "On" position.
- Set thermostat.
- Set timer.



Eat Healthier

All of us try to eat healthier, but it can get hard with traditional cooking methods due to the additions of fats and oils that must be added to cooking methods. With **Secura Turbo Oven™**, you are always cooking with hot air (dry roasting) on the food suspension racks; this minimizes the retention of fat that leads to fewer calories and less fat and cholesterol consumption.

Although, you can add fat, oil, butter, or margarine to most recipes, it's not necessary with the **Secura Turbo Oven™**. We recommend the following nine steps to improve your health:

- Eat a variety of foods from all the food groups daily.
- Eat less sugar, oil, fat, cream-based sauces, and sweets.
- Eat plenty of fruits and vegetables (preferably steamed).
- Drink moderate amounts of alcohol.
- Drink plenty of water daily.
- Eat more fresh foods instead of processed foods.
- Eat regularly, but smaller portions.
- Opt for dry-roasting foods.
- Sparingly use salt.

SELECTING YOUR FOOD

MEAT

Beef: Select rich, red, fine-textured meat. Opt for a slight marbled appearance to reduce fat intake. Try purchasing whole cuts of meat and slice according to your needs; this save lots of money and allows for portion control.

Lamb: Meat should be lean with a soft and pinkish-red with a fine texture.

Pork: Opt for lean fresh smelling port products that have a slight pink color.

FISH

Whole: If opting for a whole fish ensure to check for the signs of freshness: full, clear eyes, bright gills and scales that are not slimy, the texture should be firm and springy to touch, and smell fresh from the sea.

Fillet: Opt for fillets that are bright in color without discoloration and don't have any liquid released. Fillet should smell fresh from the sea.

POULTRY

Select only fresh smelling and looking meat or birds.

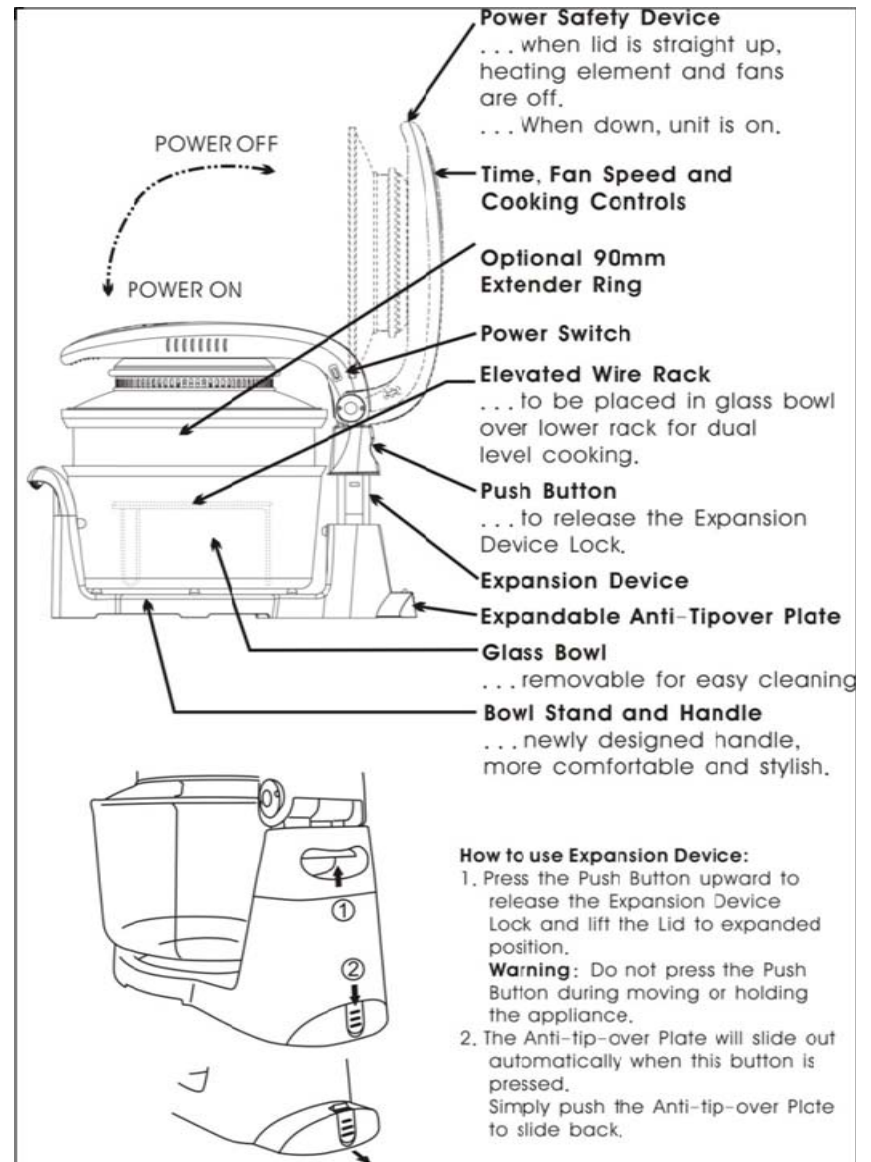
VEGETABLES / FRUIT

Choose fruits that firm, almost ripe fruit without bruising or blemish and that are bright in color.

Vegetables should be firm, crisp, and have bright coloring, avoid soft or limp varieties and those packed in plastic wrap that have the tendency to spoil quickly.

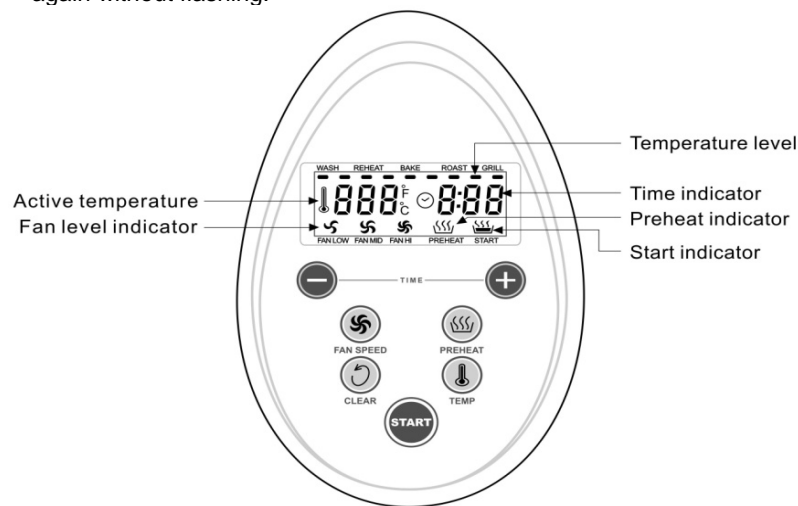
Secura Digital Turbo Oven™ 798DH

PRODUCT & ACCESSORY DIAGRAM



How to operate the Secura Digital Turbo Oven™ 798DH cont...

- When the timer reaches “00:00”, the cooking cycle is finished and the appliances will beep 6 times. At the same time, the power light goes off but the temperature indicator light is still on. If the oven temperature is over 150°C (350°F), the fan speed indicator light will flash and the fan will continue to operate to allow the heating element to cool. When the oven temperature drops down to 150°C/350°F, the fan will stop operating and the fan speed indicator light will stop flashing.
- Press the “Clear” button to reset all functions. The timer will be reset to “00:00”, temperature indicator switched to “65°C/(Wash)” and fan speed indicator light switched to “High”.
- If the lid is raised to a vertical position during cooking the heating element will shut off and the timer will stop. The fan will stop operating when the oven temperature is below 150°C/300°F.
- However, if the oven temperature is over 180°C/350°F, the fan speed will switch to low speed and start to dissipate heat. At the same time, the fan speed indicator light stays at the original position and flashes until the oven temperature is dropped down to 150°C/300°F.
- When the oven temperature reaches the selected temperature during cooking, the temperature indicator light will flash. If when the oven temperature drops below the selected temperature, the light will stay at “on” again without flashing.



FOOD PREPARATION & PRESENTATION

PREPARATION

For a meal to be the very finest it is important to start with the best possible ingredients for an appetizing, tasty, and healthy meal(s). Clean, dry, and trim fresh vegetable to remove all bruises and blemishes. Remove excess fat or bone, if desired, from meat and poultry.

Try to design meals with all ingredients needing the same cooking time. This will lessen work time and avoid food from getting cold or over cooking and drying out.

PRESENTATION

Try a few of these interesting ways to perk up your table and make any meal a fine dining experience.

- ◆ Display meat on large attractive platters to add appeal and simple serving.
- ◆ Offer sliced baked in a basket decorated with a fancy cloth or colored napkins. Serve with butter or margarine combined with savory seasonings or sweet honey.
- ◆ Make serving sauces easy by using a ladle or gravy boat to make passing around the table and to make a meal a touch formal.
- ◆ Add flowers and candles to the table create a wonderful eating experience. Keep flowers low so not to act as a barrier between table members.

Eat, Dine & Live Well

Before You Begin Cooking

First, your new *Secura Turbo Oven™* should be heated at least once before its first cooking use. Expect a slight burning odor from the burning off of excess lubricants. There is no need to worry; the burning off of the excess lubricants will not harm you or the oven. You may need to install a foot mat on *Secura Turbo Oven 798DH*.

Follow these easy steps:

Both Models:

1. Wipe the inside of the glass bowl with a damp sponge.
2. Plug the electrical cord into an AC outlet.
3. Wipe the inside of the glass bowl with a damp sponge.

4. Secura Digital Turbo Oven 798DH

Place the lid in the horizontal position. Press the “Preheat” button (the oven will heat for 6 minutes and shut off automatically and the fan will continue for 90 seconds after preheating is complete).

3. Secura Turbo Oven 777MH

Place the lid on oven and secure, then set timer for five minutes. Set thermostat to 250°C/482°C. Handle must be in the horizontal position to be turned on – vertical position is off. Set timer for 5 minutes.

Both Models cont...

4. Allow to cool for 5 minutes or until cool to the touch.
5. Wipe inside of the glass bowl with a damp sponge a second time.

Congratulations! Your *Secura Turbo Oven™* is ready to cook your first meal.

How to operate the

Secura Digital Turbo Oven™ 798DH

- Plug one end of Power Cord into the socket of the body and the power plug in a standard AC outlet. Turn the power switch to the ON position.
- The timer will display “00:00”, temperature indicator light will stay at 65°C (wash) and the fan speed indicator light at «High». If not, press “Clear” button to bring out the above status.
- Place lower wire rack in the glass bowl of the oven. (Note: Use the lower rack for all recipes unless otherwise noted.) Place food directly on rack unless otherwise specified.
- Close the lid by placing the lid in the horizontal “On” position.
- Press the “Preheat” button when it is preferred. This will cause the oven to operate at its highest temperature and fan speed for 6 minutes. Preheating is complete when the timer reaches “00:00” and the fan light flashes. Press the up arrow to increase the preheating time, if needed.
- **Time Selection:** press the up or down arrow lightly to raise or lower the time selected in increments of 1 minute up to 23 hours and 59 minutes. Holding an arrow button down will cause the increment more quickly. The “Clear” button will reset the timer to zero. (Note: you may change the cooking time during cooking by pressing the up or down arrow).
- **Temperature Selection:** Press the “Temp” button gently to move the temperature selector through the temperatures one at a time from left to right. A light will indicate the selected temperature. Once 260°C/500°F is reached the cycle will start over again at “Wash” (Note: you may change the temperature setting during cooking by pressing the “Temp” button).
- **Fan Speed Selection:** Press the “Speed” button to change the fan speed. The indicator will move from left to right. Once “High” is reached the cycle will start over again at “Low” (Note: you may change the fan speed during cooking by pressing the “Speed” button).
- To begin cooking, press the “Start” button. The unit will not operate unless time, temperature and fan speed are set and lid is down. (Note: Unplugging the oven will erase all settings).