

SECURA®

Multifunctional Air Fryer Steam Oven



User Manual

Model: SAF-SO-13QT

SN: N5F8



Welcome to the Secura Family!

Congratulations on being the proud owner of your new Secura product. We believe in manufacturing only the highest quality kitchen, home and personal care products for our customers. We are a U.S.-based manufacturer and all our products meet strict standards for manufacturing, safety and performance.

We also believe in providing the best customer service and support in the industry. That is why we offer a 2-year warranty on this product that ensures your satisfaction - so you can enjoy it for years to come.

If you have questions or in the rare instance you need to file a warranty claim, please email CustomerCare@thesecura.com. For fastest response, please include product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.

Your feedback and suggestions are also important to us, so please email them to us at CustomerCare@thesecura.com.

The Secura Team

SECURA®

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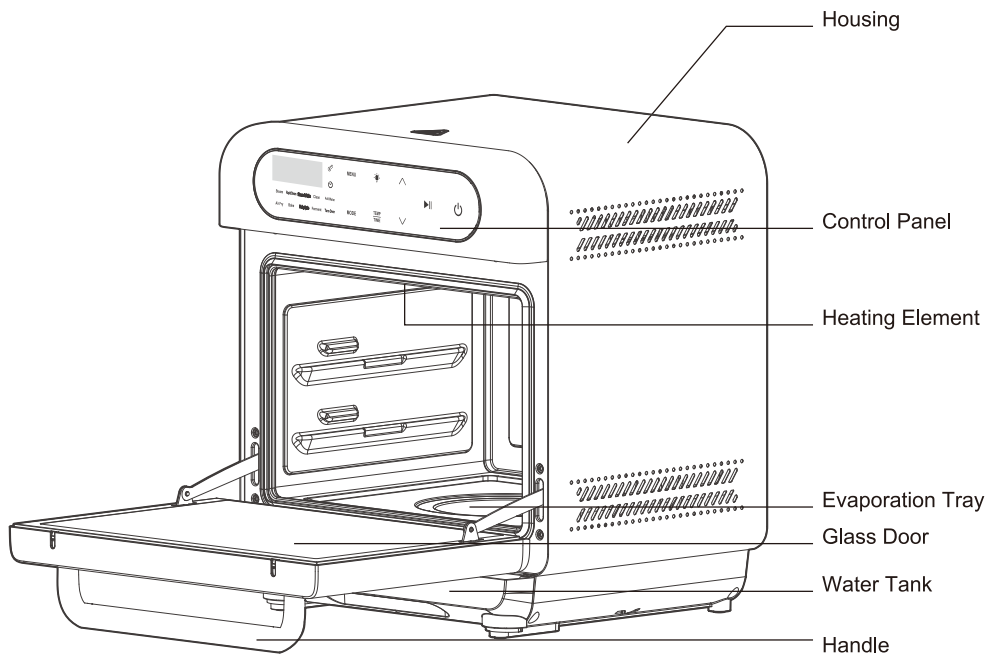
IMPORTANT SAFEGUARDS

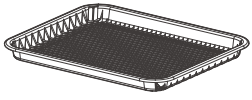
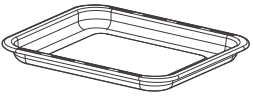
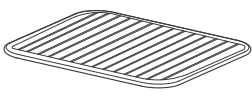
1. Before use, check that the voltage matches the product's rated voltage.
2. Keep the power cord and plug away from hot air vents and the outer housing to prevent potential hazards from cord aging and residual heat.
3. Before using, ensure your cookware is compatible with the product. It's recommended to use high-temperature-resistant glass, ceramic, or metal containers for cooking. Avoid placing non-heat-resistant or flammable containers (such as plastic or paper) inside the appliance to prevent melting or combustion.
4. Never insert metal or foreign objects into the ventilation slots to avoid electric shock and injury. Keep the ventilation slots clear and never cover the appliance during operation for proper ventilation and safety.
5. Do not insert or remove the plug with wet hand. When unplugging the appliance, grasp the plug and pull it out of the socket. Do not pull the cord directly.
6. Always unplug the appliance before an extended period of non-use, when moving it, before changing the light bulb, and before cleaning the appliance.
7. Do not unplug the appliance while it is in use, as this can lead to hazards.
8. The oven light cover is made of glass. Do not directly spray water or wipe it when it's hot, as it may cause the glass to break.
9. Handle the door gently when opening and closing to avoid damaging the glass and potential injuries. Do not place heavy objects on the glass door to prevent it from falling.
10. Do not immerse the appliance, its plug, or the power cord in water or any other liquid to prevent electric shock.
11. Ensure that the appliance is placed on a stable, flat surface. Do not use it on plastic tablecloths or soft mats to prevent tipping and potential fire hazards.
12. To prevent potential overheating and fire hazards that might impact kitchen furniture, ensure a minimum safe clearance of at least 4 inches from the left, right, and rear sides, and maintain a 12-inch clearance above the oven to allow for proper air circulation. Ensure that there is sufficient space in front of the appliance to allow the door to open freely.
13. Avoid placing the appliance near walls or objects made of plastic or other flammable materials to prevent potential hazards.
14. When relocating the oven, avoid depending solely on the oven door handle. The handle is not constructed to bear the full weight of the oven and may break, leading to potential injuries.
15. Do not disassemble, repair, alter, or use non-original accessories or parts, as this can lead to fire, malfunction, or injury. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
16. Do not insert foreign objects into the door interlock switch. Tampering with this switch can compromise the safe operation of the appliance.
17. Ensure the electrical outlet is in proper condition, and refrain from utilizing loose, worn-out, or damaged outlets, as they can present safety hazards. Please make sure to firmly insert the plug into the outlet and push it in all the way to ensure a secure connection without any wobbling. Use a dedicated socket rated at 120V, 60Hz, and 15A or higher. Avoid sharing the socket with other appliances to prevent circuit overload and potential fire hazards.

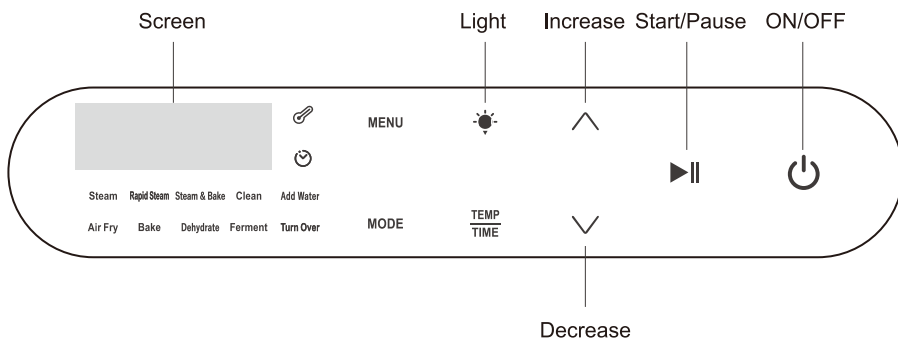
18. Keep a safe distance from items that can catch fire, like carpets, curtains, and furniture that can't withstand high temperatures. Do not place items on top of the appliance, as it can become extremely hot and may deform or ignite items placed on it.
19. Use the product indoors, away from sources of fire and water.
20. To ensure safety, do not touch hot surfaces and components both inside and around the glass door during and after use.
21. Avoid rinsing the hot glass door with water to prevent potential glass breakage and hazards.
22. Exercise caution when heating fluid foods like soups and beverages to prevent splattering. Stir or shake contents and check the temperature before serving.
23. After use, perform regular cleaning to maintain heating efficiency. Do not use steam cleaners on this appliance.
24. Keep the appliance out of reach of children.
25. To reduce the risk of fire hazards, avoid using the appliance for frying with oil or cooking foods that contain high amounts of alcohol, flammable materials, cooking oil, or excessive liquids.
26. Do not operate the appliance using an external timer, remote control system, adapter or extension cord.
27. If food begins to smoke or catch fire, immediately turn off the power and unplug the appliance. Keep the oven door closed until any flames are contained. Do not pour water on the appliance.
28. During operation, the entire oven gets hot, and when you open the oven door, be cautious as hot air will escape. Never touch the glass door, interior walls, exterior casing, or the heating elements without adequate protection. Use oven mitts or tongs to remove baking pan or frying basket to ensure safe use and prevent burns.
29. This product is designed for household use and is not suitable for industrial or commercial applications.

Multifunctional Air Fryer Steam Oven

PARTS OVERVIEW



		
Air Fryer Basket	Baking Pan	Oven Rack



BEFORE FIRST USE

Before you start using your new air fryer steam oven, it's essential to follow these initial setup steps to ensure safe and efficient operation.

- 1. Unpacking and Inspection:** Carefully unpack the appliance and inspect it for any visible damage or missing components. Before leaving the factory, every oven undergoes testing, and there may be residual water marks inside, which is a normal phenomenon.

WARNING:

Do not place plastic bags used for packaging in areas accessible to young children or dispose of them improperly. If these bags are placed over one's head, they can pose a suffocation hazard. Please dispose of such bags responsibly.

- 2. Placement:** Select a suitable location for your appliance. Ensure it is placed on a flat, stable, and heat-resistant surface.
- 3. Cleaning:** Wipe the interior and exterior surfaces with a damp, soft cloth. Clean the removable parts that come into contact with food using warm, soapy water, and ensure they are thoroughly rinsed and completely dry before reassembling them. Remember to disconnect the plug before cleaning the oven.
- 4. Initial Heat-Up:** This step is crucial for effectively eliminating any lingering odors from the manufacturing process.
 - Plug in the appliance and power it on by pressing the power button .
 - Select the AIR FRY mode by pressing the MODE button.
 - Begin a 15-minute initial heat-up cycle by pressing the Start/Pause button. Please note that no food should be placed inside the oven during this cycle.

Tips: For optimal ventilation when using the air fryer steam oven, it is recommended to have the range hood turned on.

Multifunctional Air Fryer Steam Oven

USING YOUR AIR FRYER OVEN

1. Prepare for Use

- **Fill the Water Tank:** Pull out the water tank from the base of the oven. Open the silicone cover of the water tank and add purified water. Ensure the silicone cover is tightly closed before inserting the water tank back into the base. Before each use, ensure there is sufficient water in the water tank. Do not add water once the oven is in operation.
- **Install Accessories:** Insert the Oven Rack, Air Fryer Basket and Baking Pan into the oven cavity. The Baking Pan can also function as a drip pan when toasting items with excess oil.

2. Power On/Off

- Plug in the appliance, and the screen will display "OFF" and  , indicating standby mode.
- To activate the appliance, press the power button  , and the screen will light up, indicating it's ready for use.
- If the appliance is not in operation or there's no user interaction, it will automatically enter standby mode after 8 minutes.
- During operation, press the power button at any time to cancel.

3. Select Functions

- Press the "MODE" button to choose from a range of functions: Steam, Rapid Steam, Steam & Bake, Clean, Air Fry, Bake, Dehydrate, Ferment, as indicated in the table below.

MODE	Temperature (°F)		Time (min)	
	Preset	Adjustable	Preset	Adjustable
Steam	212	Not adjustable	20	1-60 (0:01-1:00)
Rapid Steam	360	212-450	30	1-60 (0:01-1:00)
Steam & Bake	370	212-450	30	15-60 (0:15-1:00)
Clean	212	Not adjustable	30	1-60 (0:01-1:00)
Air Fry	360	180-450	15	1-60 (0:01-1:00)
Bake	320	180-450	30	1-60 (0:01-1:00)
Dehydrate	170	90-180	60	1 min-12 hr(0.01-12:00)
Ferment	100	Not adjustable	60	1 min-12 hr(0.01-12:00)

- Press Start/Pause button  to start or pause the operation. The screen will alternate between displaying the countdown time and temperature.
- You can adjust the time and temperature: Press  button to toggle between temperature and time displays. When the temperature or time is displayed, use  or  button to make adjustments. For faster adjustments, press and hold the button.

Note:

When using one mode and wishing to switch to another, first press the Start/Pause button  .

4. Shortcut Menu

- The preset MENU function provides nine shortcut food options (H-1, H-2, H-3, H-4, H-5, H-6, H-7, H-8 and H-9) to swiftly gratify your culinary desires.
- Press the “MENU” button, then use $\wedge$ or $\vee$ button to select your desired menu. Press the Start/ Pause button $\blacktriangleright\parallel$ to start the selected menu. For quicker selection, press and hold the button.
- The time and temperature can be adjusted as follows:

MENU	Temperature (°F)		Time (min)		Recommended For Food
	Preset	Adjustable	Preset	Adjustable	
H-1	380	350-450	8	1-20 (0:01-0:20)	Toast
H-2	380	350-450	6	1-20 (0:01-0:20)	Bagel
H-3	350	300-400	18	1-60 (0:01-1:00)	Cake
H-4	360	300-400	26	1-60 (0:01-1:00)	French Fries
H-5	450	360-450	22	1-60 (0:01-1:00)	Chicken Wing
H-6	390	350-420	20	1-60 (0:01-1:00)	Vegetable
H-7	450	380-450	8	1-30 (0:01-0:30)	Fish
H-8	390	350-450	10	1-30 (0:01-0:30)	Shrimp
H-9	400	350-420	18	1-30 (0:01-0:30)	Pizza

5. Turn Over Reminder

For functions of Air Fry, Bake, H-1 and H-4 approximately halfway through the cooking time, “Turn Over” indicator light will flash. This reminds the user to flip or turn over the food to ensure even heating. If the user opens and then closes the oven door, the indicator light will turn off. If the user does not open the door, the indicator light will flash briefly with beeps, then turn off.

6. Add Water Reminder

In Steam-related modes, when the evaporation tray is empty, the motor will attempt to draw water from the water tank. If the water tank is empty or contains insufficient water, the motor will produce a sound to alert the user, and “Add Water” indicator light will flash (only for Steam mode). If water is still not added, the evaporation tray may become dry, causing the temperature to rise rapidly. Heating will be suspended if the temperature of evaporation tray is overheated. It is essential to ensure the water tank is filled with purified water before use.

7. Status Notifications

- To check the status of the cooking process, press the Light button  to illuminate the interior, press the button again to turn off the light.
- In any operating mode, opening the oven door during cooking initiates an automatic pause, and upon closing the door, the oven resumes its operation.
- In any mode, when there are 30 seconds remaining on the countdown timer, the oven light will automatically come on, allowing the user to check the cooking result. When there are only 5 seconds left on the countdown timer, three beeps will sound in succession. Afterward, the screen will display “OFF”, and the oven fan will continue running for heat dissipation. After one minute, another beep will sound, the oven light will turn off.

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TROUBLESHOOTING

Issues	Possible Causes	Solutions
Unable to operate.	The power plug is not inserted into the outlet securely.	Ensure the power plug and outlet are in good condition; securely reinsert the plug.
	The Start/Pause button not pressed.	Press the Start/Pause button after selecting a mode or menu.
Unusual odor or white smoke.	Before leaving the factory, a protective grease is applied to the appliance, which may produce a temporary odor during the initial heating process.	Run the appliance in AIR FRY mode to eliminate any residual odors from the manufacturing process.
	Excessively greasy or oily food is being cooked.	Avoid overloading the appliance with greasy or oily food. Ensure that food is not dripping excessive oil into the oven.
	Food particles or residue from previous cooking sessions.	Clean the interior and parts to remove any food particles or residue every time after use.
	Food coming into contact with the heating elements.	Ensure that food is properly placed and not in direct contact with the heating elements.
Browning too quickly.	Abnormal temperature setting.	Reduce the temperature to the appropriate level.
	Incorrect placement of the rack and baking pan.	Place aluminum foil over the baked item to slow down browning, and it's recommended to position the baking pan or mold on a lower rack.
Poor baking results.	Abnormal temperature setting.	Double-check the temperature setting or consider adjusting the recipe's temperature.
	Overcrowded baking pan or mold.	Remove excess ingredients or baking molds to allow for proper heat circulation.
	The oven not preheated.	Ensure thorough preheating before baking. Consider setting the preheat temperature slightly higher than the recipe's temperature.
	Prolonged or improper door opening.	Avoid prolonged or improper door opening during the baking process, as this can cause a rapid temperature drop and lead to poor or failed baking results.
Unresponsive or insensitive control panel.	Residual moisture on the touch control panel due to cleaning or cooking steam.	Use a dry cloth or kitchen paper towel to wipe away any moisture on the surface of the touch control panel.
Extended cooking duration.	Low oven temperature setting or an inappropriate cooking mode selection.	Adjust the oven temperature setting or select a menu with a higher temperature.
	Thick food items	Slice or divide thick food items for more efficient cooking.
Error Code: Er 1	Upper temperature sensor short-circuited.	Please contact the service center for assistance.
Error Code: Er 2	Lower temperature sensor short-circuited.	
Error Code: Er 3	Upper temperature sensor open-circuited.	
Error Code: Er 4	Lower temperature sensor open-circuited.	

If the issues mentioned above persist and cannot be resolved through the common troubleshooting methods, please contact us at CustomerCare@thesecura.com. Do not attempt to disassemble or repair the appliance on your own.

CLEANING AND STORAGE

CLEANING

1. **“Clean” Mode:** Select the “Clean” mode by pressing the “MODE” button. The oven will begin heating and generate steam. This mode is designed to disinfect and soften stubborn stains, making it easier for subsequent manual cleaning. The default time is 30 min. Modify the cleaning duration according to the level of grime inside the oven.
2. **Evaporation Tray:** Descale the evaporation tray when there is an excessive buildup of limescale. Fill the tray with water, then select the “Clean” mode by pressing the “MODE” button and set the time to 5 minutes only. Add a teaspoon of citric acid or white vinegar. Allow it to heat for approximately 5 minutes to complete the descaling process. If the limescale is thick, repeat the procedure multiple times (do not extend the heating time as high temperatures may cause the solution to boil dry). After cleaning, make sure to thoroughly wipe away any remaining solution from the evaporation tray.

After Steam Cleaning: Turn off and unplug the appliance. Allow it to cool down before performing a thorough cleaning.

3. **Exterior and Interior:** Use a damp soft cloth to wipe the exterior and interior surfaces. After cleaning, ensure everything is thoroughly dried to prevent the risk of electrical shorts, rust, or potential electrical hazards. Residue from oils or food particles left inside the oven can pose a fire risk, so it's essential to clean it thoroughly after each use. For stubborn stains, you can use a non-abrasive, neutral dishwashing liquid.
4. **Heating Elements:** Wipe the heating elements with a slightly damp cloth, taking care not to affect the insulation properties of the heating elements.
5. **Accessories:** For stubborn residues or food particles stuck to baking pan and fryer basket, apply a small amount of cooking oil and let it sit for 5-10 minutes to soften them. Then, use a soft cloth or a toothbrush to remove the residues. Clean the components using warm, soapy water, followed by thorough rinsing and complete drying to prevent rust.

WARNINGS:

- Do not use abrasive cleaners, solvents, chemical solutions, rough scrubbers, or steel brushes on metal surfaces or glass door to prevent scratches and potential glass breakage.
- Do not use spray-type cleaners or other oven cleaning agents. Using these may lead to damage to the oven's coating and malfunction of electronic components.
- Humid environments can promote metal oxidation and rust. After cleaning, it's recommended to slightly dry the oven interior and accessories by starting a brief air frying session.
- It is normal for the exterior of the oven to undergo discoloration as a result of extended exposure to high temperatures. Please avoid using steel brushes for cleaning to prevent any potential damage or scratches.

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STORAGE:

1. **Before Storage:** Ensure the appliance has completely cooled down before storing.
2. **Accessory Placement:** Before storage, place accessories such as the fryer basket and baking pan inside the oven to prevent them from being misplaced.
3. **Proper Storage:** Store the oven inside its original cardboard box in a dry, clean area, and avoid direct sunlight exposure.
4. **Cord Caution:** Avoid excessive bundling or bending of the power cord to prevent wear, tear, or breakage, as it may pose potential usage risks.

SPECIFICATIONS

Model	SAF-SO-13QT
Capacity	13 Quart
Voltage	120 V
Frequency	60 Hz
Power	1100 W
Cord Length	3.1-3.4 ft
Net Weight	15.9 lb
Dimensions	12.2x12.8x14.0 in

DISPOSAL



When this appliance has reached the end of its life, please dispose of the unit properly. This and other electrical appliances contain valuable materials that can be recycled. Electronic waste may be harmful to our environment if not disposed of properly. We ask that you follow your governing agency's rules and regulations when disposing of electronic appliances. Please find an authorized recycling facility near you.

CONTACT

If you have any questions or concerns not addressed in this user manual, please call our customer service department at 888-792-2360 (North America) or email: CustomerCare@thesecura.com.

Please read the operating instructions before using this product.

Please keep the original box, packing materials and all documentation in the event that service is required.

SECURA®

Manufacturer's Limited Warranty

The Manufacturer of this product warrants to the original purchaser of this product that this product will be free from defects in material and workmanship under normal use and service for 2 years from date of purchase. Manufacturer will, at its option, repair or replace with a new or refurbished product. Providing a replacement product does not renew or extend the warranty period from the original date of purchase. The Manufacturer reserves the right, before having any obligation under this limited warranty, to inspect the product, and all costs of shipping the product for inspection and warranty service shall be borne solely by the purchaser.

For the fastest processing of a warranty claim, the Purchaser should e-mail CustomerCare@thesecura.com and include the product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.

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 or distributor.
2. Only the original purchaser is covered by this warranty. This warranty is not transferable.
3. This warranty does not cover normal wear and tear or damage caused by misuse, abuse, negligence, accident, acts of nature, or unauthorized modification or repair.
4. Purchaser must present acceptable proof of purchase for the product.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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Lake Forest, California

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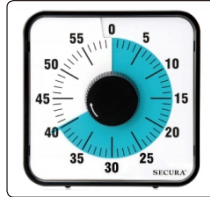
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Deep Fryer



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For the fastest processing of a warranty claim, the owner should e-mail CustomerCare@thesecura.com and include the product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.