

Secura L-DF401B-T

Secura 1700-Watt 4.4 Quart Triple Basket Electric Deep Fryer User Manual

Model: L-DF401B-T

1. IMPORTANT SAFETY INSTRUCTIONS

WARNING: When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the deep fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or heating element in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure oil level is between MIN and MAX marks.
- Never leave the deep fryer unattended during operation.
- Always ensure the magnetic power cord is securely attached before use.

2. PRODUCT OVERVIEW

The Secura 1700-Watt Electric Deep Fryer is designed for home use, featuring a stainless-steel exterior and a 4.0-liter oil capacity. It includes three fry baskets: one large jumbo basket and two smaller side-by-side baskets, allowing for versatile frying options. The unit is equipped with a 1700-watt immersion heating element for rapid oil heating and temperature recovery, an adjustable thermostat (250°-375°F), and a 60-minute timer with automatic shut-off. A removable oil tank, odor filter, and cool-touch handles

enhance usability and safety.



Image 1: The Secura Deep Fryer in operation, showcasing its stainless-steel finish and two baskets filled with fried shrimp and onion rings, with an additional basket of fried chicken and fries in the foreground.

Components Diagram



Image 2: An exploded view illustrating the main components of the deep fryer, including the lid with visual window, large fry basket, removable basket handles, 4.0-liter oil container, heating element with control panel, breakaway magnetic cord, and charcoal and grease filters.

Key Features

- **1700-Watt Immersion Heating Element:** For fast preheating and quick temperature recovery.
- **4.0-Liter Removable Oil Tank:** Facilitates easy filling, emptying, and cleaning.
- **Three Fry Baskets:** Includes one jumbo basket and two smaller side-by-side baskets for cooking multiple items simultaneously or large batches.
- **Adjustable Thermostat:** Temperature control from 250°F to 375°F.
- **60-Minute Timer:** With automatic shut-off for precise cooking and safety.
- **Odor Filter and Viewing Window:** Integrated into the lid to reduce cooking odors and allow monitoring without opening.
- **Cool-Touch Handles:** On the fryer body and baskets for safe handling.
- **Breakaway Magnetic Power Cord:** A safety feature designed to detach easily if pulled.



Image 3: Visual representation of key features: XL Large Capacity for efficient cooking, a 60-minute integrated timer with automatic shutoff, and adjustable temperature control from 0°F to 375°F.



Image 4: Further key features highlighted: Fast Heating provided by the immersible element, a Lid with a viewing window and replaceable carbon filter, and the inclusion of 3 Fryer Baskets (large: 10.6"x8.5"x2.9" and small: 10.6"x5.1"x2.9").

3. SETUP

Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the oil tank, fry baskets, and lid in warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the deep fryer body with a damp cloth. Do not immerse the control panel or heating element in water.
4. Ensure all parts are completely dry before assembly and use.

Assembly

1. Place the deep fryer body on a stable, heat-resistant, and dry surface.
2. Insert the clean oil tank into the deep fryer body.
3. Position the heating element and control panel assembly onto the back edge of the deep fryer body, ensuring it is securely seated. The heating element should be immersed in the oil tank.
4. Attach the desired fry baskets (one jumbo or two small) into the oil tank. Ensure the basket handles are securely attached.
5. Place the lid on top of the deep fryer.



Image 5: Illustration of the detachable basket handles, which can be removed for easier cleaning and storage of the baskets.

Adding Frying Oil

1. Pour cooking oil into the removable oil tank.
2. Ensure the oil level is between the "MIN" and "MAX" fill lines marked inside the tank. Do not overfill or underfill.
3. Use oils with a high smoke point, such as vegetable oil, canola oil, peanut oil, or sunflower oil.

4. OPERATING INSTRUCTIONS

Preheating the Oil

1. Ensure the deep fryer is properly assembled and filled with oil.
2. Attach the magnetic power cord to the appliance, then plug it into a standard 120V AC electrical outlet.
3. Turn the temperature control dial to the desired frying temperature (e.g., 350°F for most foods). The "HEAT" indicator light will illuminate.
4. Allow the oil to preheat. The "READY" indicator light will turn on when the set temperature is reached. This may take 10-15 minutes depending on the oil volume and desired temperature.

Frying Food

1. Carefully place food into the fry basket(s). Do not overload the baskets, as this can lower oil temperature and result in soggy food.
2. Slowly lower the basket(s) into the hot oil.
3. Set the timer dial to the desired cooking time (up to 60 minutes). The timer will automatically shut off the heating element when the time expires.
4. Monitor the cooking process through the viewing window in the lid.
5. Once cooking is complete, carefully lift the basket(s) and hook them onto the rim of the oil tank to allow excess oil to drain.
6. Remove food from the basket(s) and place on paper towels to absorb any remaining oil.
7. Unplug the appliance from the wall outlet when finished frying.

Note: The "HEAT" light will cycle on and off during frying to maintain the set temperature. This is normal operation.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your deep fryer. Always ensure the appliance is unplugged and completely cooled before cleaning.

Draining and Filtering Oil

1. Once the oil has completely cooled (allow several hours), carefully remove the oil tank from the deep fryer body.
2. Pour the cooled oil through a fine-mesh strainer or cheesecloth into a clean, airtight container for reuse, or dispose of it according to local regulations.

Cleaning Components

1. **Oil Tank, Baskets, and Lid:** These parts are dishwasher safe or can be washed by hand in warm, soapy water. Rinse thoroughly and dry completely.
2. **Heating Element and Control Panel:** Wipe with a damp cloth. Do not immerse in water or any other liquid. Ensure no water enters the electrical components.
3. **Exterior Body:** Wipe with a damp cloth and mild detergent if necessary. Dry thoroughly.

REMOVABLE OIL TANK

Fry Baskets with Cool Touch Handle



Anti-scalding material



Removable Oil Tank

Image 6: The removable oil tank, shown detached from the main unit, highlighting its design for easy cleaning and oil management.

Replacing Odor Filter

- The deep fryer includes an extra set of odor filters.
- Replace the carbon odor filter in the lid periodically, or when you notice a decrease in odor reduction effectiveness. Refer to the lid's design for filter access and replacement.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Power cord not securely connected. No power from outlet. Heating element not properly seated.	Ensure magnetic power cord is firmly attached to the appliance and plugged into a working outlet. Check household circuit breaker. Verify the heating element and control panel assembly is correctly installed on the fryer body.

Problem	Possible Cause	Solution
Oil not heating up.	Temperature dial not set. Timer not set or expired. Heating element issue.	Turn the temperature dial to the desired setting. Set the timer to the desired cooking duration. If the "HEAT" light does not illuminate after checking the above, contact customer support.
Food is soggy or greasy.	Oil temperature too low. Baskets overloaded. Food contains too much moisture.	Ensure oil is fully preheated to the correct temperature before adding food. Fry food in smaller batches to maintain oil temperature. Pat food dry before frying to remove excess moisture.
Excessive smoke during frying.	Oil temperature too high. Old or dirty oil. Using oil with a low smoke point.	Reduce the temperature setting. Replace old oil with fresh oil. Use cooking oils with a high smoke point.

7. SPECIFICATIONS

- **Model Name:** L-DF401B-T
- **Brand:** Secura
- **Material:** Stainless Steel
- **Color:** Silver
- **Product Dimensions:** 15.5"D x 14.5"W x 9.5"H
- **Wattage:** 1700 watts
- **Oil Capacity:** 4 Liters (approximately 4.4 quarts)
- **Item Weight:** 10.68 pounds
- **Temperature Range:** 250°F - 375°F
- **Timer:** Up to 60 minutes with automatic shut-off



Image 7: Diagram illustrating the dimensions of the Secura Deep Fryer, showing a width of 12.2 inches, depth of 11 inches, and height of 9.8 inches, with internal basket dimensions of 11.0 inches by 10.0 inches by 5.1 inches.

8. WARRANTY AND SUPPORT

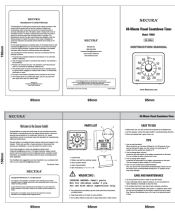
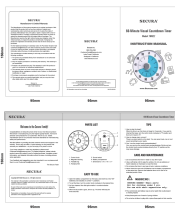
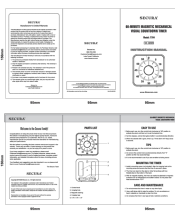
Warranty Information

Secura products are manufactured to high-quality standards. For specific warranty details, including duration and coverage, please refer to the warranty card included with your purchase or visit the official Secura website. Keep your purchase receipt as proof of purchase.

Customer Support

Should you have any questions, require assistance, or need to report an issue with your Secura Deep Fryer, please contact Secura Customer Support.

You can find more information and contact details by visiting the official [Secura Store on Amazon](#).

	Secura TM034 60-Minute Countdown Visual Timer - Instruction Manual and Warranty Official instruction manual and limited warranty details for the Secura TM034 60-Minute Countdown Visual Timer. Learn how to set, use, pause, and clean your Secura timer.
	Secura 60-Minute Visual Countdown Timer (Model TM021) - Instruction Manual Instruction manual for the Secura 60-Minute Visual Countdown Timer (Model TM021). Covers setup, usage, parts list, tips, care instructions, and warranty information.
	Secura T764 60-Minute Magnetic Mechanical Visual Countdown Timer - Instruction Manual Official instruction manual for the Secura T764 60-Minute Magnetic Mechanical Visual Countdown Timer. Learn how to use, mount, and care for your timer. Includes warranty information and product details.
	Secura 8-Cup French Press Coffee Maker Instruction Manual - Models SFP-34DS, SFP-34G Official instruction manual for the Secura 8-Cup French Press Coffee Maker (Models SFP-34DS and SFP-34G). Includes operation, safety, and care instructions.
	Secura 60-Minute Visual Countdown Timer Model TM022 Instruction Manual Instruction manual for the Secura 60-Minute Visual Countdown Timer, Model TM022. Includes warranty information, parts list, usage instructions, care and maintenance, and safety warnings.
	Secura T764 60-Minute Mechanical Visual Countdown Timer - Instruction Manual Comprehensive instruction manual for the Secura T764 60-Minute Magnetic Mechanical Visual Countdown Timer, covering setup, usage, mounting, care, and warranty information.



[pdf] User Manual Warranty

L DF401B T 20221214 User Manual Amazon Secura 1700 Watt Stainless Steel Triple Basket Electric Deep Fryer with Timer Free Extra Odor Filter 4L 17 Cup Silver Home Kitchen 918wUk2qk m media amazon images I |||

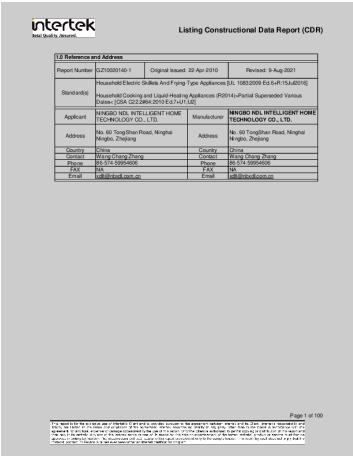
Welcome to the Secura Family Congratulations on being the proud owner of your new Secura product. ... rtment at www.thesecura.com. Model Rated Voltage Rated Power Input Capacity TECHNICAL INFORMATION **L-DF401B-T** 120V 60Hz 1700W 4.2 Qt / 4L DISPOSAL When this appliance has reached the end of its life... lang:en score:37 filesize: 846.61 K page_count: 16 document date: 2022-12-14



[pdf] User Manual Warranty

User Manual Secura Electric Deep Fryer 1800W Watt Large 4 0L 2Qt 1700 Stainless Steel Triple Basket with Timer Free Extra Odor Filter 4L 17 Cup B1sVjlj6HFL m media amazon images I |||

User Manual of Product 1: Secura Electric Deep Fryer 1800W-Watt Large 4.0L/4.2Qt Professional Grade ... rtment at www.thesecura.com. Model Rated Voltage Rated Power Input Capacity TECHNICAL INFORMATION **L-DF401B-T** 120V 60Hz 1700W 4.2 Qt / 4L DISPOSAL When this appliance has reached the end of its life... lang:en score:30 filesize: 3.51 M page_count: 37 document date: 0000-00-00



[pdf]

GZ10020140 1 Stella Wang Listing Constructional Data Report CDR 48948 2867228 gz10020140 secure img1 ag wfcndm document 36679ba5 cd58 4036 a7d1 69554c881e99 |||

Listing Constructional Data Report CDR 1.0 Reference and Address Report Number GZ10020140-1 Ori ... -DF301B-T, L-DF302E, L-DF3060, L-DF3060B, L-DF3060B-T, LDF201B, L-DF401, AD884SS, L-DF401B, AD882B, **L-DF401B-T**, L-DF601, L-DF601B, LDF401E, L-DF401E-T, L-DF4080B, L-DF3240, L-DF305, L-DF306, L-DF306-H... lang:en score:22 filesize: 6.28 M page_count: 100 document date: 2021-08-27

