

## Secura SAF-SO-13QT

# Secura Multifunction Air Fryer Steam Oven User Manual

Model: SAF-SO-13QT

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the appliance is connected to a grounded outlet. Do not immerse the power cord, plug, or appliance housing in water or other liquids.
- **Hot Surfaces:** The appliance surfaces become hot during operation. Use oven mitts when handling hot components or accessories.
- **Placement:** Place the appliance on a stable, heat-resistant surface, away from walls and other appliances to allow for proper ventilation. Do not operate near flammable materials.
- **Children:** Close supervision is necessary when any appliance is used by or near children.
- **Water Tank:** Only fill the water tank with distilled or filtered water. Do not add any other liquids or food items to the water tank.
- **Maintenance:** Always unplug the appliance from the outlet before cleaning or performing maintenance.

## 2. PRODUCT OVERVIEW

The Secura Multifunction Air Fryer Steam Oven is a versatile 13-quart appliance designed for various cooking methods, including air frying, steaming, baking, and dehydrating.



Figure 2.1: Front view of the Secura Multifunction Air Fryer Steam Oven.

### Key Features:

- **8-in-1 Functions:** Air Fryer, Steam, Rapid Steam, Bake, Bake & Steam, Ferment, Dehydrator, and Cleaning.
- **13-Quart Capacity:** Accommodates an 8-inch pizza, 12 chicken wings, or a small chicken.
- **Rapid Steam Production:** Generates steam within 20 seconds to accelerate cooking and retain nutrients.
- **360° Circulating Hot Air System:** Ensures even cooking and crispy results with temperatures up to 450°F.
- **Easy to Clean:** Features a steam cleaning function and a 304 stainless steel interior.

# 13 Quart Large Capacity

Fits 8 Inch Pizza



Figure 2.2: The 13-quart interior capacity can fit an 8-inch pizza.

## Included Accessories:

- Oven Mitts
- Air Fryer Basket
- Oven Rack
- Baking Pan
- Drip Tray



Figure 2.3: Standard accessories included with the oven.

## 3. SETUP

### 3.1 Unpacking

1. Carefully remove the appliance and all accessories from the packaging.
2. Remove any packaging materials, stickers, or labels.
3. Retain the packaging for future storage or transport.

### 3.2 Placement

- Place the oven on a flat, stable, and heat-resistant surface.
- Ensure there is at least 4 inches (10 cm) of clear space on all sides of the oven for adequate air circulation.
- Do not place the oven near a heat source or on a surface that could be damaged by heat.

### 3.3 Initial Cleaning

1. Wipe the exterior of the oven with a damp cloth.
2. Wash all accessories (air fryer basket, oven rack, baking pan, drip tray) with warm, soapy water.

Rinse thoroughly and dry completely.

3. Run the oven empty for approximately 15 minutes at 350°F (175°C) to burn off any manufacturing residues. A slight odor or smoke may be present during this initial use; this is normal. Ensure the area is well-ventilated.

### 3.4 Filling the Water Tank (for Steam Functions)

1. Locate the water tank on the side of the appliance.
2. Pull out the water tank.
3. Fill the tank with distilled or filtered water up to the MAX fill line.
4. Carefully reinsert the water tank until it clicks into place.



Figure 3.1: The removable water tank for steam functions.

## 4. OPERATING INSTRUCTIONS

### 4.1 Control Panel Overview

The oven features a touch control panel with a digital display for temperature, time, and cooking modes.



Figure 4.1: The digital touch control panel.

- **Power Button:** Turns the oven on/off.
- **Mode Button:** Cycles through available cooking functions (Air Fryer, Steam, Rapid Steam, Bake, Bake & Steam, Ferment, Dehydrator, Cleaning).
- **Temp/Time Button:** Toggles between temperature and time adjustment.
- **Up/Down Arrows:** Adjust temperature or time settings.
- **Start/Pause Button:** Starts or pauses the cooking cycle.
- **Light Button:** Turns the interior light on/off.

### 4.2 Basic Operation

1. Plug the oven into a power outlet. The display will illuminate.



2. Press the **Power Button** to turn on the oven.
3. Press the **Mode Button** repeatedly to select your desired cooking function.
4. Use the **Temp/Time Button** to switch between temperature and time settings. Adjust values using the **Up/Down Arrows**.
5. Place food inside the oven using appropriate accessories.
6. Press the **Start/Pause Button** to begin cooking.
7. The oven will beep when the cooking cycle is complete.

## 4.3 Cooking Functions

The oven offers a variety of cooking modes to suit different culinary needs:

- **Air Fryer:** Utilizes 360° hot air circulation for crispy results with minimal oil. Ideal for fries, chicken wings, and other fried foods. Temperature range: 180°F-450°F.
- **Steam:** Cooks food gently with steam, preserving moisture and nutrients. Suitable for vegetables, fish, and reheating. Temperature: 212°F. Time: 1-60 minutes.
- **Rapid Steam:** Delivers high-capacity steam quickly (within 20 seconds) for efficient cooking of denser foods. Temperature range: 212°F-450°F.
- **Bake:** Standard oven function for baking cakes, cookies, and roasting meats. Temperature range: 180°F-450°F.
- **Bake & Steam:** Combines steam and baking for tender interiors and crispy exteriors. Useful for roasts and certain baked goods. Temperature range: 212°F-450°F.
- **Ferment:** Provides a low-temperature environment for proofing dough or making yogurt. Preset temperature: 100°F. Time: 1-12 hours.
- **Dehydrator:** Uses low heat and air circulation to dry fruits, vegetables, and make jerky. Time: 1-12 hours.
- **Cleaning:** A dedicated function for steam-assisted cleaning of the oven interior.

# Multi-Function Smart Oven



Figure 4.2: Examples of dishes prepared with the oven's multi-function capabilities.

## 4.4 Preheating

The oven does not have a dedicated preheat button. To preheat, set the desired temperature and time for your chosen function and allow the oven to run empty for 5-10 minutes before adding food. The display will show the set temperature, but not the actual internal temperature during preheating.

## 5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your appliance.

### 5.1 Steam Cleaning Function

1. Ensure the water tank is filled.
2. Remove all accessories from the oven interior.
3. Select the 'Cleaning' mode on the control panel.
4. Start the cleaning cycle. The steam will help loosen food residues.
5. Once the cycle is complete and the oven has cooled, wipe the interior with a damp cloth.



Figure 5.1: Wiping the oven interior after using the steam cleaning function.

## 5.2 General Cleaning

- Always unplug the oven and allow it to cool completely before cleaning.
- **Exterior:** Wipe with a soft, damp cloth. Do not use abrasive cleaners.
- **Interior:** For stubborn stains, use a non-abrasive sponge with mild dish soap. Rinse with a damp cloth and dry thoroughly. The 304 stainless steel interior is designed for easy cleaning.
- **Drip Tray:** The drip tray collects excess oil and food particles. Remove and wash it after each use with warm, soapy water.
- **Water Tank:** Empty any remaining water after use. Clean the tank periodically with mild soap and water to prevent mineral buildup.
- **Accessories:** All removable accessories are dishwasher safe or can be hand-washed with warm, soapy water.

## 6. TROUBLESHOOTING

If you encounter issues with your Secura Multifunction Air Fryer Steam Oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker.
Steam function not working / Water tank not drawing water.	Water tank empty; tank not properly inserted; mineral buildup in steam mechanism.	Ensure the water tank is filled with water and correctly seated. Clean the water tank and steam outlet regularly to prevent mineral buildup.
Touch screen buttons are unresponsive or finicky.	Moisture or residue on the panel; temporary software glitch.	Ensure the control panel is clean and dry. Try unplugging the oven for a few minutes and then plugging it back in to reset.
Food not cooking evenly or taking too long.	Oven overloaded; incorrect temperature/time; insufficient preheating.	Avoid overcrowding the oven. Ensure correct temperature and time settings. Allow the oven to preheat for 5-10 minutes before adding food. Turn food halfway through cooking.



Problem	Possible Cause	Solution
Excessive smoke during cooking.	Fat/oil buildup; very fatty food; food touching heating elements.	Clean the oven interior and drip tray thoroughly. Trim excess fat from food. Ensure food is not touching the heating elements.

If the problem persists after attempting these solutions, please contact Secura customer support.


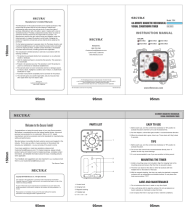


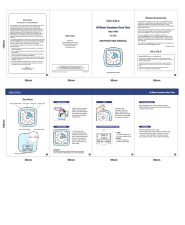

## 7. SPECIFICATIONS

Feature	Detail
Brand	Secura
Model Name	SAF-SO-13QT
Color	Mint Green
Capacity	13 Quart
Product Dimensions (DxWxH)	12.2"D x 12.8"W x 14"H
Material	Stainless Steel
Control Type	Touch Control
Power Source	AC adapter
Temperature Range	180°F - 450°F
Item Weight	19.62 pounds
UPC	810092455332

## 8. WARRANTY AND SUPPORT

Secura products are manufactured to high-quality standards. For warranty information, please refer to the documentation included with your purchase or visit the official Secura website.

For technical assistance, troubleshooting, or to inquire about replacement parts, please contact Secura customer support. Contact details can typically be found on the manufacturer's website or in the original packaging.

 <p>SECURA® Instruction Manual AUTOMATIC MILK FROTHER AND HOT CHOCOLATE MAKER Model: F280R SN: 5001</p>	<p><a href="#">Secura F280R Automatic Milk Frother and Hot Chocolate Maker Instruction Manual</a></p> <p>Comprehensive instruction manual for the Secura F280R Automatic Milk Frother and Hot Chocolate Maker. Covers safety guidelines, parts identification, operating instructions, cleaning and maintenance, troubleshooting, technical specifications, disposal, and warranty information.</p>
	<p><a href="#">Secura T764 60-Minute Magnetic Mechanical Visual Countdown Timer - Instruction Manual</a></p> <p>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.</p>
	<p><a href="#">Secura Automatic Milk Frother Quick Start Guide</a></p> <p>Quick start guide for the Secura Automatic Milk Frother (Models MMF-809-BL, MMF-809-WH), detailing functions, operation, and safety precautions for frothing and heating milk.</p>
	<p><a href="#">Secura SWK-1001DW Double Wall Electric Water Kettle User Instructions</a></p> <p>User manual and operating instructions for the Secura SWK-1001DW Double Wall Electric Water Kettle. Includes safety precautions, parts description, operating guide, cleaning, troubleshooting, technical specifications, and warranty information.</p>
	<p><a href="#">Secura TM034 60-Minute Countdown Visual Timer - Instruction Manual and Warranty</a></p> <p>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.</p>
	<p><a href="#">SECURA V-470 Automatic Soap Dispenser User Manual and Warranty</a></p> <p>Comprehensive user manual for the SECURA V-470 automatic soap dispenser, covering features, installation, technical specifications, troubleshooting, cleaning, and manufacturer's limited warranty.</p>