



*Turbo Oven Pro*

# ***Recipe Book***

*Model 798DH & 777MH*

**Tips and Recipes for Your Countertop  
Convection Oven**

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## Tips for Using Your Secura Turbo Oven Pro

To gain the maximum quality and benefit from your newly purchased Secura Turbo Oven Pro, we have included a few tips to guide you through the various techniques commonly used to create fantastic meals. For this, remember these essential tips when using your oven:

- **TO OPTIMIZE YOUR OVENS POTENTIAL PLACE FOOD DIRECTLY ON THE WIRE RACK**

Cooking on a wire rack allows the hot air to circulate freely around the food, cooking it quickly and evenly without the need to turn your culinary creation during the cooking process.

- **USE YOUR OVEN TO COOK TWO RECIPES AT ONCE**

By using two levels of racks, it is easy to cook two recipes at once, helping you create a more diverse and enjoyable meal. While different foods take different amounts of time to cook due to the weight, size and density of the food, the proceeding tips and recipes will help you determine the best method for cooking two recipes at once. The first tip is to **Think Ahead**. Add foods to your oven first that take a longer amount of time to cook. Place the initial recipe on the bottom rack when beginning to assemble your meal. Then, when the remaining time for the first recipe is equal to the amount of time it will take to cook the second recipe, add the second recipe and cook until both recipes are finished cooking. Place the second recipe on the top rack. Using this process, it becomes easy to assemble an entire meal with a minimal amount of time. Now, you can cook a meal consisting of protein, vegetables and other nutritious ingredients in one convenient and time saving oven.

- **PLACEMENT OF INGREDIENTS FOR OPTIMUM COOKING**

When placing your meal on the wire rack prior to cooking, be sure to leave at least  $\frac{3}{4}$  inch (around 1.5cm) between the food and the side of the glass bowl. This space allows the air to flow freely through the oven as well as make consistent content with the cooking recipe. Avoid stacking ingredients as this will decrease the efficiency of the cooking process and take longer for your meal to cook. For the best result, hot air circulating freely around the food is an essential element of the cooking process.

- **KEEPING YOUR MEAL WARM UNTIL READY TO SERVE**

After your meal has cooked in the oven, you can set the oven to keep the food warm, giving you time to accomplish other tasks such as making a salad or pouring a glass of wine. When your food has cooked to your desired preference, set the temperature control to thaw. This simple method will keep your food warm until you are ready to serve.

- **TIPS TO PRE-CLEAN AN SECURA TURBO OVEN PRO**

Before cooking, spray your oven, including the racks and pans, with a non-stick cooking spray. When your meal is cooked, cleaning the inside of your oven will be even easier.

- **DETERMINING THE CORRECT COOKING TIME**

Assigning an amount of time to cook a recipe can be a complicated task since there are numerous factors that determine the time it takes to cook a recipe. A few of these factors include elevation above sea level, humidity, size of the food, density of the food, and so on. The cooking times found in this book should be used as a guide instead of an exact measurement. You might need to adjust the cooking time of your recipes slightly to fit the particular factors of your recipes and environment. In some recipes, this also applies to the desired degree of crispness, so you might need to use your judgment to optimize this factor as well. Other tactics you can use to help you determine the correct cooking time is by using a cooking thermometer or simply visually inspecting your food as it cooks.