Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

NutriChef PKRTO28

NutriChef PKRTO28 30-Quart Convection Oven & 2-Burner Cooker Instruction Manual

Model: PKRTO28 | Brand: NutriChef

1. Important Safety Instructions

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 using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or appliance 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.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- 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.
- To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oven and hot plates cannot be used simultaneously.

2. Product Overview

The NutriChef PKRTO28 is a versatile 30-quart kitchen convection oven and 2-burner cooker designed for various cooking tasks.

2.1 Components and Controls



Figure 2.1: NutriChef PKRTO28 with labeled components.

1. Upper Grill Stand
2. Middle Grill Stand
3. Bottom Grill Stand
4. Heating Pipe
5. Glass Door
6. Temperature Control Knob (Oven)
7. Function Selector Knob (Oven)
8. Temperature Control Knob (Hot Plates)
9. Timer Knob
10. Handle
11. Hot Plates (Large & Small)



Figure 2.2: Front view of the NutriChef PKRTO28 Convection Oven and Cooker.

2.2 What's in the Box



Figure 2.3: Included accessories with the NutriChef PKRTO28.

- Multifunction Countertop Oven
- Wire Grill Rack
- Baking Tray
- Rotisserie Skewer
- Tray Handles

3. Setup

Before first use, ensure all packaging materials are removed. Place the oven on a stable, heat-resistant surface with adequate clearance from walls and other appliances for ventilation.

1. Unpack the oven and all accessories.
2. Wash the wire grill rack, baking tray, rotisserie skewer, and tray handles with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the interior and exterior of the oven with a damp cloth.
4. Insert the wire grill rack and baking tray into the desired positions. The oven features three different levels for rack placement.
5. Plug the power cord into a 110V electrical outlet.

4. Operating Instructions

The NutriChef PKRTO28 offers multiple cooking functions. Please note that the oven and hot plates cannot be used simultaneously.

4.1 Oven Functions (Bake, Broil, Grill, Toast, Rotisserie)



Figure 4.1: The oven's multi-function capabilities.

1. **Preparation:** Place food on the baking tray or wire grill rack. Insert into the desired rack position within the oven.
2. **Temperature Setting:** Turn the top Temperature Control Knob (6) to select the desired temperature (150°F - 450°F).
3. **Function Selection:** Turn the Function Selector Knob (7) to choose the cooking mode:
    - **Bake:** Uses both upper and lower heating elements.
    - **Broil/Grill:** Uses the upper heating element for direct heat.
    - **Toast:** Typically uses both elements for even browning.

- **Rotisserie:** Activates the rotisserie function for roasting meats.

4. **Timer Setting:** Turn the Timer Knob (9) to set the cooking time (up to 60 minutes). The oven will automatically shut off when the timer expires.
5. **Monitoring:** The convenient cooking lamp allows you to monitor food progress through the glass door.

Rotisserie Mode



Figure 4.2: The oven's rotisserie function for roasting.

To use the rotisserie function, secure the food (e.g., whole chicken) onto the rotisserie skewer. Insert the skewer into the designated slots inside the oven. Select the rotisserie function and set the temperature and time. The rotisserie will rotate the food for even cooking.

4.2 Dual Top Panel Hot Plates



Figure 4.3: Close-up of the dual hot plates.

1. **Activation:** Turn the Temperature Control Knob (8) for the hot plates to select the desired heat level. There are separate controls for the large (900 Watt) and small (500 Watt) hot plates.
2. **Cooking:** Place appropriate cookware on the hot plate. Adjust temperature as needed.
3. **Important:** The oven and hot plates cannot be used simultaneously. Ensure the oven functions are off before operating the hot plates, and vice-versa.

4.3 Official Product Videos

Your browser does not support the video tag.

Video 4.1: Overview of the NutriChef 30 Quarts Kitchen Convection Oven, highlighting its features and functions.

Your browser does not support the video tag.

Video 4.2: Detailed demonstration of the 30 Quarts Kitchen Convection Oven, Model PKRTO28.

5. Cleaning & Maintenance

Regular cleaning ensures optimal performance and longevity of your NutriChef oven.

1. **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely.
2. **Interior Cleaning:** The stain-resistant housing and removable grill rack make cleaning easy. Remove the wire grill rack and baking tray. Wash them with warm, soapy water. For stubborn stains, use a non-abrasive cleaner.
3. **Exterior Cleaning:** Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
4. **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth.
5. **Crumb Tray:** The oven features a slide-out crumb tray for easy removal and cleaning of crumbs and food debris. Ensure it is regularly emptied to prevent fire hazards.

6. Troubleshooting

This section provides general guidance for common issues. For problems not listed here, please contact customer support.

- **Appliance does not turn on:** Ensure the power cord is securely plugged into a working 110V outlet. Check if the timer knob is set to an active cooking time.
- **Oven or Hot Plates not heating:** Verify that the correct function and temperature settings are selected. Remember that the oven and hot plates cannot be used simultaneously.
- **Uneven cooking:** Ensure food is placed centrally on the rack. For oven cooking, try rotating food halfway through the cooking cycle. Check that the selected temperature and time are appropriate for the food item.
- **Excessive smoke:** This may indicate food spills or grease buildup. Refer to the cleaning instructions to thoroughly clean the interior and accessories.

7. Specifications

Feature	Specification
Brand	NutriChef
Model Name	NutriChef 30 Quart Kitchen Convection Oven & 2 Burner Cooker
Item Model Number	PKRTO28
Color	Black
Product Dimensions (L x W x H)	19.6" x 16.0" x 13.5" inches (16"D x 19.6"W x 13.5"H)
Item Weight	22.7 pounds
Food Capacity	30+ Quarts
Oven Cooker Heating Element Power	1500 Watt
Hot Plate Power (Large)	900 Watt
Hot Plate Power (Small)	500 Watt
Maximum Temperature Setting	450 °Fahrenheit (160 - 450 Degrees Fahrenheit)
Maximum Time Setting	60 Minutes
Power	110V

Power Source	Corded Electric
Housing Material	Metal Steel Alloy
Door Material Type	Tempered Glass
Special Features	Adjustable Thermostat, Indicator Light, Programmable, Removable Crumb Tray, Timer



Figure 7.1: Dimensions of the NutriChef PKRTO28.

8. Warranty and Support

For warranty information or technical support, please refer to the product packaging or contact NutriChef customer service directly. Keep your purchase receipt for any warranty claims.
Visit the official NutriChef store for more information: NutriChef Store

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B01JIBOA7U

More documents and user manuals: **https://manuals.plus/**