NutriChef PKPC120WT

NutriChef PKPC120WT Ultra-Quiet Sous Vide Cooker Instruction Manual

Model: PKPC120WT

Introduction Safety Instructions Product Components Setup Operation Maintenance Troubleshooting Specifications Warranty & Support

1. Introduction

This manual provides essential instructions for the safe and efficient operation of your NutriChef PKPC120WT Ultra-Quiet Sous Vide Cooker. Please read this manual thoroughly before first use and retain it for future reference.
The NutriChef Sous Vide Immersion Circulator is designed to provide precise temperature control for cooking food in a water bath, ensuring consistent and delicious results.

2. Important Safety Instructions

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the main body of the 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. Contact customer support 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.
- 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.

- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Ensure the water level is always between the MIN and MAX marks on the device.
- This appliance is for household use only.

3. Product Components

Familiarize yourself with the parts of your NutriChef Sous Vide Cooker:



Image 1: Front view of the NutriChef PKPC120WT Sous Vide Cooker. This image displays the main body, the digital LCD display at the top, and the stainless steel immersion tube at the bottom. The adjustable clamp for attaching to a pot is visible on the side.

- **Digital LCD Display:** Shows current temperature, target temperature, and timer settings.
- **Control Buttons:** For setting temperature and time.
- **Adjustable Clamp:** Secures the circulator to the side of a cooking pot.
- **Stainless Steel Immersion Tube:** Contains the heating element and circulator pump.
- **Water Level Markings (MIN/MAX):** Indicates the safe operating water level.

4. Setup Instructions

1. **Choose a Pot:** Select a deep cooking pot or container that can safely hold the desired amount of water and food. Ensure the pot is stable.
2. **Attach the Cooker:** Securely attach the NutriChef Sous Vide Cooker to the side of your pot using the adjustable clamp. Ensure it is firmly in place.



Image 2: Side view of the NutriChef PKPC120WT Sous Vide Cooker, demonstrating how it attaches to the rim of a cooking pot. The clamp mechanism is clearly visible.

3. **Fill with Water:** Fill the pot with water. Ensure the water level is between the MIN and MAX marks indicated on the immersion tube of the device. Do not overfill or underfill.
4. **Plug In:** Plug the power cord into a standard 120V electrical outlet. The display will illuminate.

5. Operating Instructions

5.1 Setting Temperature and Time

1. **Power On:** After plugging in, the device will typically display the current water temperature.
2. **Set Temperature:** Use the control buttons (usually marked with '+' and '-') to set your desired cooking temperature. The display allows adjustment in both Fahrenheit (℉) and Celsius (℃). The maximum temperature setting is 203 ℉ (95 ℃).
3. **Set Timer:** Use the control buttons to set your desired cooking duration. The maximum time setting is 60 hours.
4. **Start Cooking:** Once temperature and time are set, press the start button (often indicated by a play/pause icon or a dedicated 'Start' button). The device will begin heating the water to the target temperature.

5.2 Cooking Process

1. **Prepare Food:** Place your food items (e.g., meat, fish, vegetables) into food-grade, heat-safe, vacuum-sealed bags. Ensure all air is removed from the bags.
2. **Add Food to Water Bath:** Once the water reaches the target temperature, carefully immerse the sealed food bags into the water bath. Ensure the bags are fully submerged. You may need to use clips or weights to keep them submerged.



Image 3: An illustration of the sous vide cooking process, showing sealed bags of food (salmon, steak, poultry) immersed in a water bath with the NutriChef Sous Vide Cooker attached to the pot. This demonstrates the versatility for various food types.

3. **Monitor:** The device will maintain the set temperature for the duration of the timer.
4. **Finish Cooking:** When the timer expires, the device may beep or stop heating. Carefully remove the food bags from the water bath.
5. **Searing (Optional):** For items like steaks or poultry, a quick sear in a hot pan or grill after sous vide cooking can create a desirable crust and enhance flavor.

6. Care and Maintenance

- **Cleaning the Immersion Tube:** After each use, ensure the device is unplugged and cooled. The stainless steel immersion tube can be cleaned by wiping with a damp cloth. For mineral deposits, a solution of equal parts white vinegar and water can be circulated at 140 °F (60 °C) for 30 minutes, then rinsed.
- **Cleaning the Exterior:** Wipe the exterior of the device with a soft, damp cloth. Do not immerse the main body or electrical components in water.
- **Storage:** Store the sous vide cooker in a dry place when not in use.
- Do not use abrasive cleaners or scouring pads, as these can damage the surface.

7. Troubleshooting

Problem	Possible Cause	Solution
Device does not power on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker.
Water not heating.	Temperature not set; device not started; heating element issue.	Verify temperature and timer settings are correctly entered and the start button has been pressed. If problem persists, contact customer support.
Display shows error code.	Low water level; internal malfunction.	Check water level and add water if below MIN mark. If error persists, unplug, wait a few minutes, and plug back in. If still present, contact customer support.
Device is noisy.	Water level too low or too high; foreign object in circulator.	Adjust water level to be within MIN/MAX marks. Unplug and inspect the immersion tube for any obstructions.

8. Technical Specifications

Model: PKPC120WT

Power: 1200 Watt

Voltage: 120V

Temperature Range: Adjustable, up to 203 °F (95 °C)

Time Setting: Up to 60 Hours

Construction Material: Stainless Steel & ABS

Power Cable Length: 4.9 ft.

Product Dimensions: 14 x 5 x 2 inches

Item Weight: 2.62 pounds

9. Warranty and Customer Support

This NutriChef product comes with a limited 1-Year manufacturer's warranty from the date of purchase. This warranty covers defects in materials and workmanship under normal use.
For warranty claims, technical assistance, or general inquiries, please contact NutriChef customer support. Refer to the official NutriChef website for the most current contact information.
Please have your model number (PKPC120WT) and purchase information ready when contacting support.

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