

NutriChef AZPKRT16BK

NutriChef AZPKRT16BK Vertical Rotisserie Cooker Instruction Manual

Model: AZPKRT16BK

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your NutriChef AZPKRT16BK Vertical Rotisserie Cooker. Please read all instructions carefully before use and retain this manual for future reference.



Image: NutriChef AZPKRT16BK Vertical Rotisserie Cooker, showcasing its compact design and transparent cooking window.

IMPORTANT SAFEGUARDS

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or 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.
- 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.
- A warning note is visible on the glass door: "TURN OFF MACHINE BEFORE OPENING GLASS DOOR." Always follow this safety instruction.

PRODUCT FEATURES

- Versatile & Powerful Cooking Appliance
- Reduces Fat from within Your Food
- Rotisserie Spinning-Style Cooking
- Effective & Evenly Cooks Food
- Thoroughly Cooks and Retains Food Flavor
- Creates Crispy Exterior and Juicy Tender Interior
- Dual High-Powered Heating Elements
- Simple Rotary Dial-Style Timer Operation
- Adjustable Cooking Timer Selection (2 Hour Max)
- See-Through Cooking Window to See When It's Ready
- Swing Door Allows Convenient Entry/Removal
- Excess Fat Drains Off by Gravity
- Revolutionary Vertical Cooking Appliance

- Assists in Creating Desired Crispy Skins

WHAT'S IN THE BOX

- NutriChef AZPKRT16BK Vertical Rotisserie Cooker Unit
- Skewer Rack with (8) Skewers
- Cooking Basket Tower
- Roasting Rack
- Poultry Tower
- Nonstick Drip Tray

SETUP

1. Unpacking and Placement

- Carefully remove all packaging materials and accessories from the box.
- Place the rotisserie cooker on a flat, stable, and heat-resistant surface, ensuring adequate ventilation around the unit.
- Ensure the power cord is not obstructed or near any hot surfaces.

2. Initial Cleaning

- Before first use, wipe the exterior of the unit with a damp cloth.
- Wash all removable accessories (skewer rack, cooking basket, roasting rack, poultry tower, drip tray) in warm, soapy water. Rinse thoroughly and dry completely.

3. Assembling Accessories

- Insert the nonstick drip tray into the base of the unit.
- Depending on your cooking needs, select the appropriate accessory (poultry tower for whole chicken, skewer rack for kebabs, or cooking basket for smaller items).
- Carefully place the chosen accessory onto the central rotating shaft in the unit. Ensure it is securely seated and can rotate freely.

OPERATING INSTRUCTIONS

1. Preparing Food

- Prepare your meat or other food items according to your recipe. For whole poultry, ensure it is trussed to keep wings and legs close to the body for even cooking.
- For kebabs, thread meat and vegetables onto the skewers provided.

2. Loading Food into the Rotisserie

- With the unit unplugged and cool, open the glass door.
- Carefully place your prepared food onto the chosen accessory (poultry tower, skewer rack, or cooking basket). Ensure the food is balanced to allow for smooth rotation.
- Close the glass door securely.

3. Powering On and Setting Controls

- Plug the power cord into a standard electrical outlet.
- Turn the 'MODE' dial to 'Rotisserie' for spinning action.
- Adjust the 'TIMER(min)' dial to your desired cooking time (up to 60 minutes). For longer cooking, you may need to reset the timer.
- The 'POWER' indicator light will illuminate when the unit is operating.

4. Monitoring and Completion

- Monitor cooking progress through the see-through glass window.
- When the timer reaches 'OFF', the unit will stop heating and rotating.
- Always turn off the machine before opening the glass door.
- Using heat-resistant gloves, carefully remove the cooked food and accessories.

COOKING TIPS

- For best results, preheat the rotisserie for 5-10 minutes before adding food.
- Ensure food is centered on the rotisserie shaft to prevent uneven cooking and strain on the motor.
- The drip tray collects excess fat and juices, which can be used for basting or making gravy.
- Cooking times may vary based on the size and type of food. Always use a meat thermometer to ensure food reaches a safe internal temperature.
- Allow cooked meat to rest for a few minutes after removal to retain juices.

CLEANING AND MAINTENANCE

- Always unplug the appliance and allow it to cool completely before cleaning.
- The nonstick drip tray and all cooking accessories are dishwasher safe for easy cleaning.

- Wipe the interior and exterior surfaces of the rotisserie cooker with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- Ensure all parts are thoroughly dry before storing or next use.
- Do not immerse the main unit in water or any other liquid.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power switch off; timer not set.	Ensure unit is plugged in, power switch is on, and timer is set.
Food not rotating.	Food improperly loaded; mode dial not set to 'Rotisserie'.	Check food placement for balance; ensure mode dial is on 'Rotisserie'.
Uneven cooking.	Food not balanced; cooking time/temperature incorrect.	Ensure food is balanced on the shaft; adjust cooking time/temperature as needed.
Excessive smoke.	Drip tray full or dirty; food too close to heating elements.	Empty and clean drip tray; ensure food is not touching heating elements.

SPECIFICATIONS

- **Brand:** NutriChef
- **Model Name:** AZPKRT16BK
- **Color:** Black
- **Control Type:** Knob
- **Door Style:** Side Swing
- **Finish Type:** Painted
- **Door Material Type:** Stainless Steel or Tempered Glass
- **Power Source:** Electric
- **Maximum Cooking Temperature:** 185 Degrees Celsius
- **Wattage:** 700 watts
- **Power Cord Length:** 4' Feet
- **Product Dimensions (L x W x H):** 9.1" x 9.1" x 10.2"
- **Item Weight:** 1 pounds

WARRANTY AND SUPPORT

NutriChef products are designed for reliability and performance. For warranty information, technical support, or service inquiries, please refer to the contact details provided on your product packaging or visit the official NutriChef website. Please have your model number (AZPKRT16BK) and purchase date available when contacting support.