Nutrichef NCPIZOVN

NutriChef Portable Outdoor Gas Pizza Oven User Manual

Model: NCPIZOVN | Brand: Nutrichef

1. Important Safety Information

Please read and understand all safety warnings and instructions before assembling, operating, or cleaning this appliance. Failure to follow these instructions could result in fire, explosion, property damage, personal injury, or death.

- **For Outdoor Use Only:** Never operate this appliance indoors, in an enclosed area, or under an overhead combustible construction. Ensure adequate ventilation.
- **Gas Safety:** Always check for gas leaks before each use. Use only the provided regulator and hose. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Hot Surfaces:** The oven and its components will become extremely hot during use. Use heat-resistant gloves and avoid direct contact with hot surfaces. Keep children and pets away from the appliance.
- **Clearance:** Maintain minimum clearances from combustible materials: 36 inches (91 cm) from the back and sides, and 48 inches (122 cm) from the top.
- **Stable Surface:** Always operate the oven on a level, stable, non-combustible surface.
- **Ventilation:** Ensure proper airflow around the oven. Do not block any ventilation openings.

Retain this manual for future reference.

2. Product Overview

The NutriChef Portable Outdoor Gas Pizza Oven (Model: NCPIZOVN) is designed for convenient and efficient outdoor cooking, capable of reaching high temperatures to cook delicious pizzas in a short time.

2.1 Key Features

- **Portable Design:** Features foldable feet for easy transport and setup, making it ideal for various outdoor settings.
- **Gas-Fueled Convenience:** Operates on gas for maximum convenience, with an integrated one-touch gas ignition for instant flames.
- **Adjustable Heat Control:** Equipped with an adjustable heat control dial for precise temperature management, suitable for baking, roasting, and grilling.
- **Durable Construction:** Made from high-grade stainless steel with an insulated body, ensuring durability and efficient heat retention.
- **Efficient Cooking:** Utilizes a rolling flame and dense pizza stone to cook 12-inch fresh, stone-baked pizzas in approximately 60 seconds.
- **High Temperature Capability:** Reaches a maximum temperature of 500°C (932°F) for professional-grade results.

2.2 What's in the Box

- NutriChef Portable Outdoor Gas Pizza Oven
- Pizza Stone (1 piece)
- Regulator with 100 cm (39.4 inches) Hose (1 set)

2.3 Technical Specifications

Specification	Detail
Maximum Temperature	500°C (932°F)
Cooking Area	350 x 350 mm (13.8" x 13.8")
Maximum Power	4.2 KW, 14500 BTU
Pizza Stone Dimensions	325 x 325 x 10 mm (12.8" x 12.8" x 0.4")
Hose Length	1 meter (39.4 inches)
Regulator Type	2.8 kpa QCC Propane Regulator
Product Dimensions (L x W x H)	25.24" x 16.14" x 12.40" (64.11 x 41 x 31.5 cm)
Construction Materials	Commercial Grade Cold-rolled Carbon Steel (cooking grid), Die Cast Aluminum (forehead), Stainless Steel (burner, inner), Aluminum (feet with anti-slip rubber)



Image: The NutriChef Portable Outdoor Gas Pizza Oven, showcasing its compact and portable design with a pizza cooking inside.



Image: Diagram illustrating the key dimensions of the NutriChef Portable Outdoor Gas Pizza Oven, including length, width, and height.



Image: Close-up view highlighting the high-grade stainless steel construction and features of the NutriChef pizza oven, including the control dial and gas connection.



Image: Exploded diagram showing the various construction materials used in the NutriChef pizza oven, such as die-cast aluminum for the forehead, stainless steel for burners and inner lining, and aluminum retractable feet.

3. Setup Guide

Follow these steps to safely set up your NutriChef Portable Outdoor Gas Pizza Oven.

3.1 Unpacking and Placement

1. Carefully remove all components from the packaging. Inspect for any damage.
2. Choose a suitable outdoor location that is level, stable, and non-combustible. Ensure it is away from any combustible materials (refer to Safety Information for clearance distances).
3. Unfold the retractable aluminum feet until they lock securely into place.
4. Place the pizza stone inside the oven, ensuring it sits flat on the cooking grid.



Image: Front view of the NutriChef Portable Outdoor Gas Pizza Oven, showing the opening and the pizza stone inside.

3.2 Gas Connection

WARNING: Ensure the oven's control dial is in the "OFF" position before connecting the gas supply.

1. Connect the regulator hose to the gas inlet on the back of the pizza oven. Hand-tighten securely.
2. Connect the other end of the regulator to your propane gas cylinder. Turn the cylinder valve clockwise to tighten.
3. Perform a leak test:
    - Mix a solution of equal parts liquid dish soap and water.
    - Ensure the oven's control dial is OFF.
    - Open the gas cylinder valve slowly.
    - Apply the soap solution to all gas connections.
    - If bubbles appear, there is a leak. Immediately close the gas cylinder valve and re-tighten connections. Repeat the test. If leaks persist, do not use the oven and contact customer support.



Image: Back view of the NutriChef Portable Outdoor Gas Pizza Oven, showing the gas inlet connection point for the regulator and hose.

4. Operating Instructions

Learn how to ignite, preheat, and cook with your NutriChef pizza oven for optimal results.

4.1 Ignition and Preheating

1. Ensure the gas cylinder valve is fully open.
2. Push in and slowly turn the control dial counter-clockwise to the "HIGH" position. You should hear a click as the igniter sparks.
3. Hold the dial in for a few seconds after ignition to allow the flame to establish. If the burner does not ignite, turn the dial to "OFF", wait 5 minutes, and repeat the process.
4. Once ignited, allow the oven to preheat for 10-15 minutes on "HIGH". The pizza stone needs to reach the

target temperature of 500°C (932°F) for quick cooking.

4.2 Cooking Pizza

For best results, prepare your 12-inch pizza with minimal toppings and sauce to ensure even cooking.

1. Once preheated, you may slightly reduce the heat using the adjustable control dial, depending on your desired crust crispness and topping doneness.
2. Carefully launch your pizza onto the hot pizza stone using a pizza peel.
3. The pizza will cook very quickly, typically in 60 seconds. Rotate the pizza every 15-30 seconds using a pizza peel to ensure even cooking and browning of the crust.
4. Remove the pizza once cooked to your preference.



Image: A NutriChef pizza oven in use, with a freshly baked pizza on a wooden board in the foreground, demonstrating the oven's cooking capability.

4.3 Cooking Other Foods

While optimized for pizza, this oven can also cook other items. Adjust the temperature dial accordingly.

- **Meats and Vegetables:** Use a cast iron pan or oven-safe dish. Preheat the pan inside the oven, then add food. Monitor closely as cooking times will be fast.
- **Bread:** Smaller loaves or flatbreads can be baked. Adjust temperature to a lower setting (e.g., medium) to prevent burning.

5. Maintenance and Cleaning

Proper maintenance ensures the longevity and safe operation of your pizza oven.

5.1 General Cleaning

1. Always allow the oven to cool completely before cleaning.
2. Wipe down the exterior stainless steel surfaces with a damp cloth and mild detergent. For stubborn stains, use a stainless steel cleaner. Avoid abrasive cleaners or scouring pads.
3. Clean the interior with a soft brush or cloth. Do not use water directly on the hot pizza stone.

5.2 Pizza Stone Care

- The pizza stone will naturally darken and season over time. This is normal and enhances its non-stick properties.
- Do not use soap or detergent on the pizza stone, as it is porous and will absorb the chemicals, affecting the taste of your food.
- Scrape off any excess food residue with a spatula or stiff brush once the stone has cooled.
- For deep cleaning, you can bake the stone in a conventional oven at high heat for an hour to burn off residues, then brush clean.

5.3 Storage

When not in use, store the oven in a dry, protected area. Disconnect the gas cylinder and store it separately in a well-ventilated area, away from direct sunlight or heat sources.

6. Troubleshooting

This section addresses common issues you might encounter with your pizza oven.

Problem	Possible Cause	Solution
Burner does not ignite.	Gas cylinder empty or valve closed. Gas connections loose. Igniter not sparking.	Check gas level and open valve fully. Perform leak test and tighten connections. Ensure control dial is pushed in and turned correctly. If igniter is faulty, contact support.

Problem	Possible Cause	Solution
Oven not reaching high temperature.	Insufficient preheating time. Low gas pressure. Windy conditions.	Allow 10-15 minutes for preheating. Check gas cylinder level. Ensure regulator is functioning correctly. Position oven in a sheltered area or use a wind guard (ensure proper ventilation).
Pizza cooking unevenly.	Insufficient rotation during cooking. Uneven heat distribution.	Rotate pizza every 15-30 seconds. Ensure oven is fully preheated. Check for blockages in burner ports (when cool).
Pizza crust burning quickly.	Oven temperature too high. Pizza left too long without rotation.	Reduce heat setting after preheating. Rotate pizza more frequently.

If you encounter issues not listed here or if solutions do not resolve the problem, please contact NutriChef customer support.

7. Warranty and Support

Your NutriChef Portable Outdoor Gas Pizza Oven is designed for durability and performance. For specific warranty details, please refer to the warranty card included with your purchase or visit the official NutriChef website.

For technical assistance, troubleshooting, or replacement parts, please contact NutriChef Customer Support. Have your model number (NCPIZOVN) and purchase information ready when contacting support.

Contact information for NutriChef support can typically be found on their official website or on the product packaging.

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