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NutriChef PKCOV45.5

NutriChef 18 Quart Convection Countertop Air Fryer Instruction Manual

Model: PKCOV45.5

Introduction

The NutriChef 18 Quart Convection Countertop Air Fryer is a versatile kitchen appliance designed for cooking, baking, grilling, steaming, broiling, roasting, and air-frying. Its built-in fan circulates air for effective and even cooking, allowing for healthy meal preparation without the need for excessive oil. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance.



Figure 1: NutriChef 18 Quart Convection Countertop Air Fryer in a kitchen environment.

Important Safety Information

Always read and understand all instructions before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the heating unit (top lid) in water or any other liquid.
- Keep hands and face clear of the hot air vents during operation.
- Always unplug the appliance when not in use and before cleaning.
- Allow the appliance to cool completely before handling or cleaning.
- Use caution when handling hot surfaces, especially the glass bowl and racks. Use oven mitts if necessary.
- While the appliance is operating, it is recommended to maintain a safe distance due to potential electromagnetic field (EMF) emissions.

What's in the Box

Verify that all components are present upon unpacking:

- Convection Oven (Heating Unit/Lid)
- Glass Bowl (18 Quart Capacity)
- Tabletop Stand
- Height Extending Insert
- (2) Tiered Cooling Racks
- Tongs



Figure 2: Included components of the NutriChef Air Fryer.

Setup

1. **Unpacking:** Carefully remove all packaging materials and inspect the appliance for any damage.
2. **Initial Cleaning:** Before first use, wash the glass bowl, racks, and tongs with warm, soapy water. Wipe the heating unit with

a damp cloth. Ensure all parts are completely dry before assembly.

3. **Assembly:**
    - Place the tabletop stand on a flat, stable, and heat-resistant countertop.
    - Carefully place the glass bowl into the tabletop stand.
    - Insert the desired cooking rack(s) into the glass bowl. Use the height extending insert if cooking larger items.
    - Position the heating unit (lid) securely on top of the glass bowl. Ensure the handle is in the down/locked position for operation.
4. **Power Connection:** Plug the power cord into a standard 120V electrical outlet.



Figure 3: Fully assembled NutriChef Air Fryer ready for use.

Operating Instructions

The NutriChef Air Fryer features simple rotary controls for time and temperature settings.



Figure 4: Control panel with Time and Temperature dials.

1. **Placing Food:** Place your food directly onto the cooking rack(s) inside the glass bowl. Ensure there is adequate space for air circulation.
2. **Setting Temperature:** Turn the **Temperature** dial to your desired cooking temperature (ranging from 250°F to 480°F).
3. **Setting Time:** Turn the **Time** dial to your desired cooking duration (up to 60 minutes). The appliance will begin heating once both temperature and time are set and the handle is in the down position. The red "Power" light and green "Heat" light will illuminate.
4. **Preheating:** This appliance does not have a dedicated preheat button. To preheat, simply set the desired temperature and a short time (e.g., 5-10 minutes) before adding food.
5. **Monitoring Cooking:** The transparent glass bowl allows you to monitor the cooking progress without opening the lid, helping to maintain consistent temperature.

6. **Automatic Shut-off:** The appliance will automatically power off when the timer expires or if the handle is lifted during operation.
7. **Even Cooking:** The built-in convection fan ensures even heat distribution for thorough and consistent cooking results. For optimal crispiness, some foods may benefit from being flipped halfway through the cooking cycle.



Figure 5: Large capacity for cooking various meals, including a whole chicken.

The NutriChef Air Fryer is designed for healthy cooking, requiring minimal to no added oil. It cooks thoroughly while retaining the natural flavors of ingredients.



Figure 6: Example of healthy cooking results.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your appliance.

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Glass Bowl and Racks:** The glass bowl and cooking racks are easy to clean. They can be washed by hand with warm, soapy water. Due to the large size of the glass bowl, hand washing is often more convenient than using a dishwasher.
3. **Heating Unit (Lid):** Wipe the exterior of the heating unit with a soft, damp cloth. Do not immerse the heating unit in water or place it under running water.
4. **Stubborn Residue:** For stubborn food residue, soak the glass bowl and racks in warm, soapy water for a period before scrubbing. Avoid abrasive cleaners or scouring pads that could scratch surfaces.
5. **Storage:** Store the clean and dry appliance in a cool, dry place.

Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; handle not in down/locked position; timer not set.	Ensure the power cord is securely plugged into a working outlet. Push the handle down firmly until it clicks into the locked position. Set the timer dial to a desired cooking duration.
Food is not cooking evenly.	Overcrowding the bowl; food not flipped.	Avoid overcrowding the cooking bowl. Cook in smaller batches if necessary. Flip or stir food halfway through the cooking cycle for more even results.
Smoke coming from the appliance.	Excess fat/oil dripping onto the bottom; food residue.	Ensure the cooking racks are clean. For fatty foods, place a small amount of water in the bottom of the glass bowl to catch drips, or use aluminum foil under the rack (ensure it doesn't block airflow).

Specifications

Cooker Type: Convection Oven

Heating Element Power: 1200 Watt

Food Capacity: 18+ Quarts (approx. 18 Liters)

Max. Temperature Reached: 480°F Fahrenheit

Max. Time Setting: Up to 60 Minutes

Power: 120V

Product Dimensions (L x W x H): 16.1" x 12.2" x 13.0" inches

Material: Stainless Steel, Glass

Control Method: Rotary Controls

Model Number: PKCOV45.5

Warranty and Support

For warranty information, technical support, or any inquiries regarding your NutriChef appliance, please refer to the official NutriChef website or contact their customer service directly.

An electronic version of the User Manual (PDF) is available for download:NutriChef User Manual (PDF)

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