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› NutriChef Indoor Smokeless Grill | Smart Grill & Air Fryer with 7 Cooking Functions | 6L Capacity | Includes Smart Thermometer | Precise Temperature Control | Non-Stick Removable Grill Plates User Manual

NutriChef NCDHKNJ01

NutriChef Indoor Smokeless Grill & Air Fryer User Manual

Model: NCDHKNJ01

1. INTRODUCTION

The NutriChef Indoor Smokeless Grill & Air Fryer (Model: NCDHKNJ01) is a versatile kitchen appliance designed to enhance your cooking experience. It combines the functionalities of an indoor grill and an air fryer, offering 7 cooking functions including Grill, BBQ Griddle, Air Crisp, Roast, Bake, Broil, and Dehydrate. This appliance features precise temperature control, even heat distribution, and a smart thermometer for optimal results. Its smoke control system ensures a virtually smokeless indoor grilling experience, and non-stick removable components make cleaning effortless.



Figure 1: NutriChef Indoor Smokeless Grill & Air Fryer.

2. SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance to ensure safe and optimal operation. Keep this manual for future reference.

- Always place the appliance on a stable, heat-resistant surface.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage rating matches your local power supply before connecting.
- Keep hands and face away from the steam vent during operation.
- Always use oven mitts when handling hot components or surfaces.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions.
- Supervise children closely when the appliance is in use.
- Do not block any ventilation openings.
- Only use accessories recommended by the manufacturer.

3. PRODUCT OVERVIEW

The NutriChef Indoor Smokeless Grill & Air Fryer comes with several key components designed for various cooking needs.

3.1 Components

- **Main Unit:** Houses the heating elements, control panel, and cooking chamber.
- **Smart Thermometer:** For precise temperature monitoring of food.
- **Grill Grate:** Ideal for grilling meats and vegetables, designed for sear marks.
- **Fry Basket:** Used for air frying, allowing hot air circulation around food.
- **Frying Pan:** A versatile pan for various cooking methods.
- **Splatter Shield:** Helps contain splatters during cooking.



Figure 2: What's in the Box.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash all removable parts (grill grate, fry basket, frying pan, splatter shield) with warm, soapy water. Wipe the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Assemble:** Place the desired cooking accessory (grill grate or fry basket/frying pan) into the main unit. Ensure the splatter shield is correctly positioned.

4. **Placement:** Position the appliance on a flat, stable, heat-resistant surface, away from walls and other appliances to allow for proper ventilation.
5. **Power:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

The NutriChef Smart Grill & Air Fryer offers 7 distinct cooking functions, accessible via the user-friendly touch interface.

5.1 Control Panel Overview

The digital display allows for easy selection of cooking modes, temperature, and time. The power button illuminates red when the unit is on. Use the arrow keys to adjust settings and the play/pause button to start or pause cooking.



Figure 3: Control Panel and Functions.

5.2 Cooking Functions

Select your desired cooking function from the touch panel:

- **Air Fry:** Circulates hot air for crispy results with little to no oil. Ideal for fries, chicken wings, and more.
- **Grill:** Perfect for searing meats and vegetables, creating authentic grill marks.
- **Bake:** For baking various dishes like pastries, casseroles, or bread.
- **Griddle:** Use the griddle plate for pancakes, eggs, or sandwiches.
- **Broil:** Provides intense top-down heat for browning and caramelizing.
- **Roast:** For cooking larger cuts of meat or vegetables evenly.
- **Dehydrate:** Low-temperature cooking to remove moisture, ideal for fruit slices or jerky.



Figure 4: Examples of 7 Cooking Functions.

5.3 Using the Smart Thermometer

The integrated smart thermometer ensures your food is cooked to your preferred doneness. Insert the thermometer probe into the thickest part of the food, avoiding bone. The display will show the current internal temperature. The appliance will automatically adjust cooking or alert you when the target temperature is reached.

PERFECTLY COOKED MEALS WITH SMART THERMOMETER

Smart thermometer technology ensures precise cooking, locking in flavors and optimal textures.

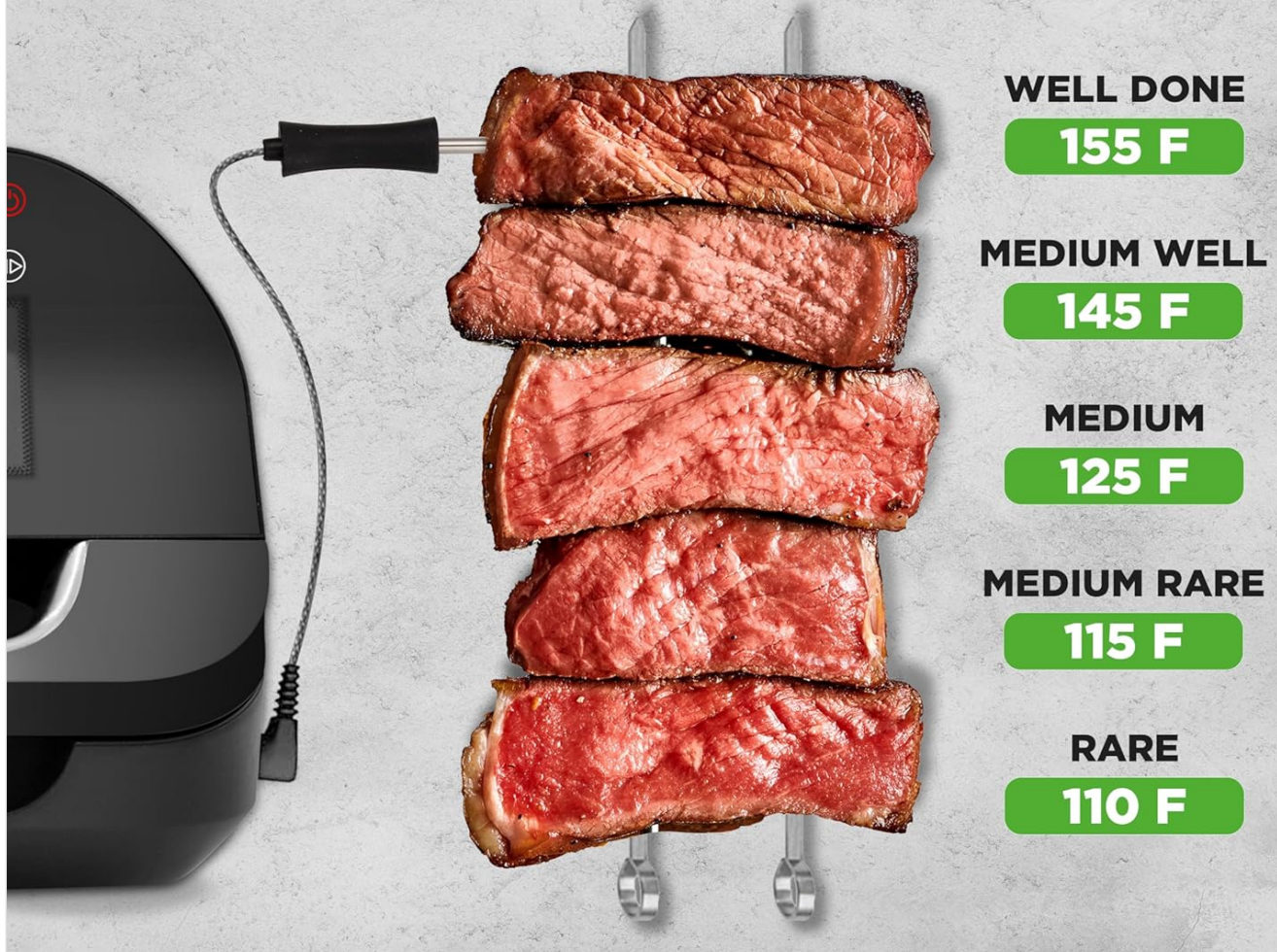


Figure 5: Smart Thermometer for Precise Cooking.

5.4 Cooking Modes: Closed Hood vs. Open Hood

The appliance supports two primary cooking modes:

- **Closed Hood Cooking Mode:** Both upper and lower heating elements activate, ideal for grilling and searing. This mode ensures even cooking and efficient heat retention.
- **Open Hood Cooking Mode:** Primarily uses the lower heating element, suitable for air frying and roasting. This allows for easier access and monitoring of food.



Figure 6: Closed Hood and Open Hood Cooking Modes.

5.5 Visible Window for Monitoring

The clear view monitor window allows you to observe your food as it cooks without opening the hood, maintaining consistent cooking temperatures and preventing heat loss.



Figure 7: Clear View Monitor Window.

5.6 Official Product Video: NutriChef Indoor Smokeless Grill

Your browser does not support the video tag.

Video 1: An official product video from NutriChef demonstrating the features and capabilities of the Indoor Smokeless Grill.

6. MAINTENANCE

Proper maintenance ensures the longevity and performance of your NutriChef appliance.

6.1 Cleaning

- **Always unplug** the appliance and allow it to cool completely before cleaning.
- **Removable Parts:** The non-stick grill plates, fry basket, and frying pan are dishwasher-safe for easy cleanup. Alternatively, wash them with warm, soapy water and a non-abrasive sponge.
- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scouring pads.

- **Splatter Shield:** Remove and clean the splatter shield after each use to prevent grease buildup.
- **Heating Element:** Gently wipe the heating element area with a damp cloth if necessary, ensuring it is completely dry before next use.



Figure 8: Dishwasher-Safe Accessories for Easy Cleanup.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; unit not properly closed.	Ensure the power cord is securely plugged into a working outlet. Check if the lid is fully closed and latched.
Food is not cooking evenly.	Overcrowding the cooking chamber; incorrect temperature/time settings.	Do not overcrowd the basket/grate. Cook in batches if necessary. Adjust temperature and time settings according to recipe or food type. Ensure proper accessory is used for the selected function.

Problem	Possible Cause	Solution
Excessive smoke during grilling.	Grease buildup; food with high fat content.	Ensure the drip tray and splatter shield are clean. Trim excess fat from meats. The smoke control system is designed to minimize smoke, but some smoke may occur with very fatty foods.
Smart thermometer not reading correctly.	Probe not fully inserted; probe damaged.	Ensure the thermometer probe is fully inserted into the thickest part of the food, avoiding bone. If issues persist, contact customer support.

8. SPECIFICATIONS

Feature	Detail
Model Number	NCDHKNJ01
Power Output	2900 Watts
Voltage	120 Volts
Capacity	6 Liters (approx. 6.3 Quarts)
Temperature Range	100°F to 450°F
Dimensions (D x W x H)	16.14"D x 15.75"W x 10.55"H
Weight	23.4 pounds
Material	Polypropylene (PP), Metal
Special Features	Air fryer and Indoor Grilling Function, Adjustable Temperature Control, Even Heat Distribution, Multiple Cooking Modes, Non-Stick Surfaces for Easy Cleaning, Smart Thermometer, Smoke Control System.

9. WARRANTY & SUPPORT

The NutriChef Indoor Smokeless Grill & Air Fryer comes with a limited warranty. For detailed warranty information, product support, or to purchase replacement parts, please visit the official NutriChef website or contact their customer service.

You can find more information and support at the [NutriChef Store on Amazon](#).

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

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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

Answered questions about this manual

How do I reset the NutriChef NCDHKNJ01 Indoor Smokeless Grill & Air Fryer?

The user manual for the NutriChef NCDHKNJ01 Indoor Smokeless Grill & Air Fryer does not specify a dedicated "factory reset" button or software procedure. If you are experiencing issues or need to "rest" (reset)...

[Read full answer](#)