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NutriChef NCPIZRTACC

NutriChef Outdoor Pizza Oven

Model: NCPIZRTACC

User Instruction Manual

Important Safety Instructions

Please read all instructions carefully before assembling, operating, or servicing this appliance. Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- **FOR OUTDOOR USE ONLY.** Do not use this appliance inside any building, garage, or other enclosed area.
- Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Keep any electrical supply cord and the fuel supply hose away from heated surfaces.
- Always use the appliance on a level, stable, non-combustible surface.
- Never leave the appliance unattended while in use.
- Keep children and pets away from the appliance at all times.
- Do not attempt to repair or alter the appliance. Contact customer support for assistance.
- Always wear protective gloves when handling hot components.

What's in the Box

Verify that all components are present and undamaged before assembly.



Image: Overview of included parts and dimensions.

- NutriChef Outdoor Pizza Oven Unit
- Pizza Stone (12.7" x 0.39" - Removable)
- Pizza Peel
- Pizza Cutter
- Rain Cover
- Regulator & Hose (39.3" -inches)

Setup

Follow these steps to set up your pizza oven for first use.

1. Unboxing and Initial Inspection

Carefully remove all components from the packaging. Inspect for any damage during transit. If any parts are missing or damaged, do not proceed with assembly and contact customer support.

Your browser does not support the video tag.

Video: An unboxing demonstration of the NutriChef Outdoor Pizza Oven, showing how to safely remove components from the packaging.

2. Place the Oven

Place the pizza oven on a flat, stable, non-combustible surface outdoors. Ensure there is adequate clearance from walls, fences, and other combustible materials (minimum 3 feet from sides and back, 5 feet from top).

3. Install the Pizza Stone

Carefully slide the round pizza stone into the designated slot inside the oven. Ensure it sits flat and securely on the rotating mechanism.

4. Connect the Gas Supply

1. Ensure the oven's control knob is in the 'OFF' position.
2. Connect the regulator end of the hose to your propane gas tank. Hand-tighten firmly.
3. Connect the other end of the hose to the gas inlet on the back of the pizza oven. Hand-tighten firmly.
4. Perform a leak test: Apply a soapy water solution to all connections. Open the gas tank valve slowly. If bubbles appear, there is a leak. Close the gas tank valve immediately and re-tighten connections. Repeat the test. Do not use the oven if a leak persists.

Operating Instructions

Follow these steps for safe and effective operation of your NutriChef Outdoor Pizza Oven.

1. Lighting the Oven

1. Ensure the gas tank valve is open.
2. Push in and slowly turn the control knob counter-clockwise to the 'HIGH' position. You should hear the igniter click and the burner ignite.
3. If the burner does not ignite within 5 seconds, turn the control knob to 'OFF', wait 5 minutes for gas to dissipate, and repeat the lighting procedure.

2. Preheating

Allow the oven to preheat for 15-20 minutes on high heat. The pizza stone needs to reach optimal temperature for a crispy crust. The oven can reach temperatures up to 932°F (500°C).



Image: The oven is designed for rapid heating, ensuring quick cooking times.

3. Cooking Pizza

1. Prepare your pizza on a lightly floured pizza peel.
2. Carefully slide the pizza from the peel onto the hot pizza stone inside the oven.
3. Close the oven opening as much as possible to retain heat.
4. Rotate the pizza using the manual turning handle every 20-30 seconds for even cooking.
5. Cook time is typically 60-90 seconds, depending on crust thickness and toppings. Monitor closely to prevent burning.
6. Once cooked to your preference, use the pizza peel to remove the pizza from the oven.

Your browser does not support the video tag.

Video: A demonstration of preparing and cooking a pizza in the NutriChef Outdoor Pizza Oven, highlighting the quick cooking process.

4. Adjusting Heat

The control knob allows you to adjust the flame intensity from 'LOW' to 'HIGH' to fine-tune your cooking temperature.

5. Shutting Down

1. Turn the control knob to the 'OFF' position.
2. Close the valve on the propane gas tank.
3. Allow the oven to cool completely before cleaning or storing.

Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and performance of your pizza oven.

- **Always ensure the oven is completely cool before cleaning.**
- **Pizza Stone:** Allow the stone to cool naturally. Scrape off any burnt food residue with a plastic scraper or stiff brush. Do not use soap or abrasive cleaners, as the stone is porous and will absorb them. Do not immerse the stone in water.
- **Oven Exterior:** Wipe down the exterior surfaces with a damp cloth and mild detergent. Rinse thoroughly and dry. Avoid abrasive cleaners or steel wool.
- **Burner:** Periodically check the burner ports for any obstructions (e.g., spider webs, food debris). Use a soft brush or compressed air to clear them.
- **Storage:** When not in use, store the oven in a dry, protected area. Use the provided rain cover to protect it from the elements. For long-term storage, disconnect the gas tank and store it separately.



Image: The oven features a durable design with heat-resistant handles and a cold-rolled carbon steel shell for easy maintenance.

Troubleshooting

Refer to this table for common issues and their solutions.

Problem	Possible Cause	Solution
Burner does not light	No gas flow; Igniter not sparking; Clogged burner ports	Check gas tank level and valve; Ensure igniter wire is connected; Clean burner ports
Low flame or uneven heat	Low gas pressure; Clogged burner ports; Regulator issue	Check gas tank level; Clean burner ports; Replace regulator if faulty
Gas smell	Gas leak	Immediately turn off gas supply. Perform leak test. Do not operate if leak persists.

Problem	Possible Cause	Solution
Pizza burning on one side	Insufficient rotation; Uneven preheating	Rotate pizza more frequently; Ensure adequate preheating time

Specifications

Feature	Detail
Model Number	NCPIZRTACC
Product Dimensions (D x W x H)	32.9" x 16.1" x 12.4"
Item Weight	34.9 pounds
Power Source	Gas (Propane)
Wattage	4.2 KW
Max Temperature	932 °F (500 °C)
Pizza Stone Diameter	12.7 inches
Material	Cold-rolled Carbon Steel
Control Type	Knob Control

Warranty

This NutriChef Outdoor Pizza Oven (Model: NCPIZRTACC) comes with a**1-Year Limited Warranty** from the date of purchase. This warranty covers manufacturing defects in materials and workmanship under normal use. It does not cover damage caused by misuse, accident, unauthorized modification, or failure to follow instructions.

Please retain your proof of purchase for warranty claims.

Customer Support

For technical assistance, warranty claims, or to order replacement parts, please contact NutriChef customer support.

Visit our website or refer to your product packaging for the most up-to-date contact information.

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