NutriChef NCPIZRT44

NutriChef Outdoor Pizza Oven User Manual

Model: NCPIZRT44

Introduction

Thank you for choosing the NutriChef Outdoor Pizza Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new pizza oven. Please read it thoroughly before first use and retain it for future reference.

Important Safety Instructions

WARNING: For outdoor use only. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- Always operate the oven on a level, stable, non-combustible surface.
- Maintain a safe distance from combustible materials (e.g., wooden decks, fences, trees).
- Ensure adequate ventilation. Never use indoors or in an enclosed area.
- Keep children and pets away from the oven during operation and while it is cooling down.
- Do not leave the oven unattended when in use.
- Always check for gas leaks before each use. Refer to the "Gas Leak Test" section.
- Use heat-resistant gloves when handling hot components.
- Allow the oven to cool completely before cleaning or storing.
- Disconnect the gas supply when the oven is not in use.

What's in the Box

Your NutriChef Outdoor Pizza Oven package includes the following components:

- NutriChef Outdoor Pizza Oven Unit
- Pizza Peel
- Rotating Pizza Stone (12.7" x 0.39" inches)

- Regulator with Hose (39.3" inches)
- Rain Cover

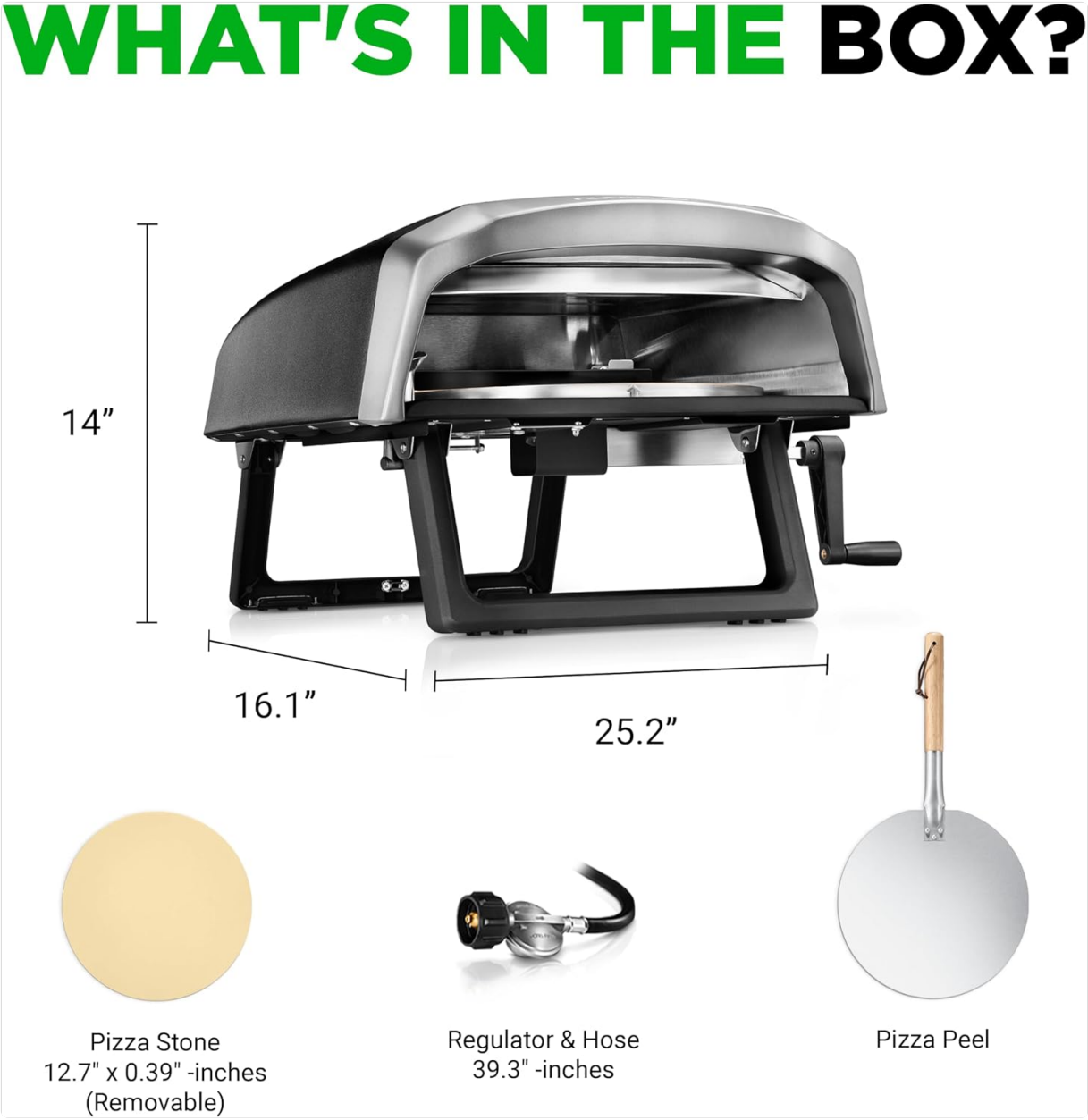


Image: All components included in the NutriChef Outdoor Pizza Oven package, laid out for clear visibility. This includes the main oven unit, a pizza peel with a wooden handle, a round pizza stone, and a gas regulator with an attached hose.

Setup Instructions

1. **Unpack Components:** Carefully remove all items from the packaging. Inspect for any damage.
2. **Position the Oven:** Place the pizza oven on a flat, stable, non-combustible outdoor surface. Ensure there is ample clearance from walls, ceilings, and other combustible materials. The oven features foldable legs for easy setup; unfold them until they lock securely into place.



Image: A person demonstrating the compact design of the NutriChef pizza oven, showing how its foldable legs allow for easy storage and transport, and how it is set up on a surface.

3. **Insert Pizza Stone:** Carefully place the rotating pizza stone onto its designated platform inside the oven. Ensure it is seated correctly.

4. **Connect Gas Regulator:** Attach the regulator hose to the gas inlet on the back of the pizza oven. Hand-tighten securely. Then, connect the other end of the regulator to your propane gas tank. Ensure all connections are tight.



Image: Detailed view of the oven's durable design, highlighting the heat-resistant handles, the gas regulator and hose connection, and the sturdy base for stable operation.

5. **Gas Leak Test:** Before first use and after any gas tank change, perform a leak test. Mix a solution of equal parts liquid dish soap and water. With the gas tank valve open and the oven control dial OFF, apply the solution to all gas connections. If bubbles appear, there is a leak. Immediately close the gas tank valve, tighten connections, and retest. If leaks persist, do not use the oven and contact customer support.

Operating Instructions

1. Preheating the Oven

1. Open the valve on your propane gas tank.
2. Turn the oven's control dial to the HIGH position. Press and hold the dial in for approximately 10 seconds to ignite the burner. You should hear a whooshing sound and see a flame. If it doesn't ignite, release the dial, wait 5 minutes, and try again.



Image: A hand adjusting the temperature control dial, illustrating the oven's adjustable heat settings for precise cooking.

3. Allow the oven to preheat for 15-30 minutes. The internal temperature should reach approximately 800-850°F (425-450°C) for optimal pizza cooking. An infrared thermometer can be used to verify the stone temperature.



Image: A person using an infrared thermometer to measure the temperature of the pizza stone inside the oven, demonstrating the importance of precise heat control for perfect results.

2. Cooking Your Pizza

1. Prepare your 12-inch pizza on the pizza peel, ensuring a light dusting of semolina flour or regular flour on the peel to prevent sticking.



Image: A person holding a pizza on a durable, heat-resistant pizza peel, demonstrating effortless pizza handling before cooking.

2. Just before launching the pizza, turn the oven's control dial to the LOW position. This helps prevent the toppings from burning while the crust cooks.
3. Carefully slide the pizza from the peel onto the hot pizza stone inside the oven.
4. **Utilize the 360° Rotating Stone:** The oven features a manual rotating pizza stone. Use the handle on the side of the oven to slowly rotate the pizza stone during cooking. This ensures even cooking and a perfectly crispy crust without needing to remove the pizza.



Image: A close-up of a hand operating the unique handle that effortlessly rotates the pizza stone, ensuring even cooking and a perfectly crispy crust every time.

5. Cook time is typically 60-90 seconds, depending on desired crispness and toppings. Monitor closely.
6. Once cooked, use the pizza peel to remove the pizza from the oven.



Image: A delicious pizza, fresh from the oven, being held on a pizza peel, ready to be served. This illustrates the rapid heating capability of the oven.

7. Allow the pizza stone to reheat for approximately 5 minutes between pizzas if cooking multiple.

3. Turning Off the Oven

1. Turn the oven's control dial to the OFF position.
2. Close the valve on your propane gas tank.

Maintenance

Regular maintenance ensures the longevity and optimal performance of your pizza oven.

Cleaning the Pizza Stone

- Allow the pizza stone to cool completely before attempting to clean it.
- Scrape off any excess food residue with a plastic scraper or stiff brush.
- For stubborn stains, you can gently scrub with warm water and a brush.**Do not use soap**, as it can be absorbed by the porous stone and impart flavors to future pizzas.
- Ensure the stone is completely dry before storing or reusing.

Cleaning the Oven Exterior

- Once the oven is completely cool, wipe down exterior surfaces with a damp cloth and mild detergent.
- Avoid abrasive cleaners or scouring pads, which can damage the finish.
- Use the included rain cover to protect the oven from weather elements when not in use.

Storage

- Ensure the oven and all components are clean and dry before storing.
- Disconnect the gas tank and store it in a well-ventilated area, away from the oven.
- The oven's foldable legs allow for compact storage. Store in a dry, protected location.

Troubleshooting

Problem	Possible Cause	Solution
Oven not lighting	Gas tank empty or valve closed; Gas line kinked; Igniter issue; Control dial not held long enough.	Check gas tank level and ensure valve is fully open. Straighten gas line. Ensure control dial is pressed and held for 10 seconds during ignition. Perform gas leak test.
Unevenly cooked pizza	Pizza not rotated; Stone not fully preheated; Incorrect temperature setting.	Ensure you are regularly rotating the pizza stone using the handle. Allow sufficient preheating time (15-30 minutes). Use an infrared thermometer to confirm stone temperature. Adjust heat dial as needed.
Pizza sticking to peel	Insufficient flour/semolina on peel; Dough too wet.	Generously dust the pizza peel with semolina flour or regular flour before placing the pizza. Ensure dough is not overly sticky.
Pizza toppings burning before crust cooks	Oven temperature too high; Pizza launched on HIGH setting.	Turn the control dial to LOW just before launching the pizza. Ensure the oven is not excessively hot.

Specifications

Brand: NutriChef

Model Name: NCPIZRT44

Product Dimensions: 25.2"D x 16.1"W x 14"H

Item Weight: 34.2 pounds

Color: Black

Material: Stainless Steel (Door), Cold-rolled carbon steel shell

Control Type: Knob Control

Power Source: Propane Gas (PG)

Temperature Range: Up to 716°F (380°C) -*Note: Reviews indicate higher temperatures are achievable*

for optimal pizza cooking.

Special Feature: Large Capacity, 360° Rotating Pizza Stone, Foldable Legs

Included Components: Pizza Peel, Pizza Stone, Regulator & Hose

UPC: 842893165448

Warranty and Support

For warranty information, product support, or to purchase replacement parts, please refer to the warranty card included with your product or visit the official NutriChef website. You may also contact NutriChef customer service directly for assistance.
NutriChef Official Website: www.nutrichefkitchen.com