Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

NutriChef PKRT97.5

NutriChef Vertical Countertop Oven

Model: PKRT97.5

User Manual

1. Introduction

Thank you for purchasing the NutriChef Vertical Countertop Oven. This versatile appliance is designed to simplify your cooking experience with its multi-functional capabilities, including rotisserie, bake, broil, and kebab rack functions. Its compact design and adjustable settings ensure perfectly cooked meals every time, making it an ideal addition to any kitchen.

This manual provides essential information for the safe and efficient operation of your new oven. Please read it thoroughly before first use and keep it for future reference.



The NutriChef Vertical Countertop Oven in operation, showcasing its rotisserie function with a whole chicken.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using the oven.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any materials other than manufacturer's recommended accessories in this oven when not in use.
- Do not place cardboard, plastic, paper, or similar materials in the oven.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.

3. Product Overview

3.1 Components and Accessories

The NutriChef Vertical Countertop Oven comes with several components designed for versatile cooking. Familiarize yourself with each part before operation.



All components included with your NutriChef Vertical Countertop Oven.

- **Vertical Rotisserie Oven Unit:** The main appliance with a heat-resistant tempered glass door.
- **(2) Bake Grill Racks:** For baking and grilling various foods.
- **Drip Tray Pan:** Collects fats and juices during cooking for easy cleanup.
- **Power Cable:** For connecting the oven to an electrical outlet.
- **Rotisserie Forks & Skewers:** Essential for rotisserie and kebab functions.

3.2 Control Panel

The oven features intuitive knob controls for temperature, cooking mode, and timer settings.



The control panel allows for precise adjustment of cooking settings.

- **Temperature Knob:** Adjusts the cooking temperature from 0 to 464 degrees Fahrenheit (240°C).
- **Mode Knob:** Selects the cooking function: Broil, Bake, or Rotisserie.
- **Timer Knob:** Sets the cooking time up to 60 minutes. Includes a "Stay On" function for continuous operation and an automatic shut-off.
- **Power Indicator Light:** Illuminates when the oven is powered on.

4. Setup

1. **Unpacking:** Carefully remove the oven and all accessories from the packaging. Retain packaging for future storage or shipping.
2. **Initial Cleaning:** Before first use, wipe down the interior and all accessories (bake grill racks, drip tray, rotisserie forks, skewers) with a damp cloth and mild detergent. Rinse thoroughly and dry completely. Do not immerse the

main oven unit in water.

3. **Placement:** Place the oven on a stable, heat-resistant, and level surface. Ensure there is adequate clearance (at least 4 inches) on all sides and above the oven for proper ventilation. Do not place the oven directly on a laminate or wooden countertop without a heat-resistant mat underneath, as the unit can get very hot.
4. **Power Connection:** Ensure the oven is unplugged before placing food or accessories inside. Plug the power cable into a grounded electrical outlet.

5. Operating Instructions

The NutriChef Vertical Countertop Oven offers multiple cooking functions. Always preheat the oven for 5-10 minutes at the desired temperature before adding food for best results.



Master every culinary creation with the oven's multi-function cooking capabilities.

5.1 Rotisserie Function

Ideal for roasting whole chickens, turkeys, or large cuts of meat evenly.

1. Prepare your food (e.g., truss a whole chicken) and secure it onto the rotisserie spit using the forks. Ensure it is balanced.
2. Insert the rotisserie spit assembly into the designated slots inside the oven. Place the drip tray pan at the bottom to catch drippings.
3. Close the oven door.
4. Turn the Mode knob to the "Rotisserie" setting.
5. Set the desired temperature using the Temperature knob (e.g., 350-375°F for chicken).
6. Set the cooking time using the Timer knob. The oven will automatically shut off when the timer expires.
7. Monitor cooking progress through the glass door. Once cooking is complete, carefully remove the rotisserie assembly using oven mitts.

5.2 Bake Function

Perfect for baking casseroles, pastries, or reheating food.

1. Place your food on a bake pan or directly on the bake grill rack.
2. Slide the bake grill rack into the desired shelf position inside the oven.
3. Close the oven door.
4. Turn the Mode knob to the "Bake" setting.
5. Set the desired temperature using the Temperature knob (e.g., 375-400°F).
6. Set the cooking time using the Timer knob.
7. When cooking is complete, carefully remove the food using oven mitts.

5.3 Broil Function

Use for browning, toasting, or cooking thinner cuts of meat.

1. Place your food on a bake pan or directly on the bake grill rack. For best broiling results, place food on the upper rack.
2. Slide the bake grill rack into the desired shelf position inside the oven.
3. Close the oven door.
4. Turn the Mode knob to the "Broil" setting.
5. Set the desired temperature using the Temperature knob (e.g., 450°F).
6. Set the cooking time using the Timer knob. Broiling often requires shorter times, so monitor closely.
7. When cooking is complete, carefully remove the food using oven mitts.

5.4 Kebab Rack Function

Utilizes the rotisserie mechanism to cook kebabs evenly.



The rotating kebab rack ensures even cooking and savory flavors.

1. Assemble your kebabs on the provided skewers.
2. Attach the skewers to the kebab rack assembly.
3. Insert the kebab rack assembly into the designated slots inside the oven, similar to the rotisserie spit. Place the drip tray pan at the bottom.
4. Close the oven door.
5. Turn the Mode knob to the "Rotisserie" setting (as the kebab rack uses the rotisserie motor).
6. Set the desired temperature and cooking time.
7. Monitor cooking progress. Once done, carefully remove the assembly.

6. Cleaning and Maintenance

Regular cleaning and maintenance will ensure the longevity and optimal performance of your NutriChef oven. Always unplug the oven and allow it to cool completely before cleaning.



The oven features detachable parts for easy and stain-resistant cleaning.

- **Interior Cleaning:** Wipe the interior surfaces with a damp cloth and mild, non-abrasive detergent. For stubborn stains, a paste of baking soda and water can be used, then wiped clean. Do not use metal scouring pads or abrasive cleaners.
- **Exterior Cleaning:** Wipe the exterior with a soft, damp cloth. Do not use harsh chemicals or abrasive materials.
- **Accessories:** All removable accessories (bake grill racks, drip tray pan, rotisserie forks, skewers) are stain-resistant and can be washed in warm, soapy water or placed in a dishwasher. Rinse thoroughly and dry completely before storing or reassembling.
- **Drip Tray:** Empty and clean the drip tray after each use to prevent grease buildup and smoke.
- **Storage:** When not in use, store the oven in a cool, dry place. Ensure all parts are clean and dry before storage.

7. Troubleshooting

If you encounter any issues with your NutriChef Vertical Countertop Oven, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet issue; timer not set.	Ensure power cord is securely plugged into a working outlet. Check circuit breaker. Turn the timer knob past the "Off" position to set a cooking time.
Food not cooking evenly.	Improper temperature/time setting; food not centered (rotisserie); oven not preheated.	Adjust temperature and time as per recipe. Ensure rotisserie items are balanced. Always preheat the oven.
Excessive smoke during cooking.	Grease buildup; food too close to heating elements.	Clean the drip tray and interior thoroughly. Ensure food is not touching heating elements. Reduce temperature if necessary.
Rotisserie/Kebab rack not rotating.	Mode knob not set to "Rotisserie"; food too heavy/unbalanced.	Ensure Mode knob is on "Rotisserie". Reduce food weight or rebalance the item on the spit/rack.

If the problem persists after trying these solutions, please contact NutriChef customer service for assistance.

8. Specifications

Detailed technical specifications for the NutriChef Vertical Countertop Oven.



Product dimensions for easy placement and space planning.

- **Brand:** NutriChef
- **Model Name:** PKRT97.5
- **Color:** Black
- **Product Dimensions:** 13.4"D x 12.2"W x 18.9"H
- **Special Features:** Adjustable Thermostat, Broiler Option, Large Capacity, Rotisserie Feature, Timer
- **Control Type:** Knob Control

- **Door Style:** French Door
- **Included Components:** (2) Bake Grill Racks, Drip Tray Pan, Power Cable, Rotisserie Forks & Skewers, Vertical Rotisserie Oven
- **Finish Type:** Painted
- **Door Material Type:** Tempered Glass
- **Power Source:** Electric
- **Power:** 1500W
- **Temperature Range:** 0-464 Degrees Fahrenheit (0-240°C)
- **Number of Shelves:** 2
- **Item Weight:** 11.1 pounds
- **UPC:** 842893172378

9. Warranty and Support

The NutriChef Vertical Rotisserie Oven comes with a worry-free**1-year warranty** from the date of purchase. This warranty covers manufacturing defects and ensures your product functions as intended under normal use.

For any questions, concerns, or warranty claims, please contact our friendly customer service team. Have your model number (PKRT97.5) and proof of purchase ready when contacting support.

Customer Service: Please refer to the contact information provided on the NutriChef official website or your product packaging for the most up-to-date support channels.

© 2025 NutriChef. All rights reserved.

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

Anonymous

Email

you@example.com

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

Open the live page

https://manuals.plus/asin/B0D935PVXY

More documents and user manuals: **https://manuals.plus/**