NutriChef NCPZTP120RD

NutriChef Electric Pizza Oven (Model NCPZTP120RD) Instruction Manual

Your guide to perfect homemade pizzas and more.

Safety Instructions Product Components Setup Operation Maintenance Troubleshooting Specifications

Introduction

Thank you for purchasing the NutriChef Electric Pizza Oven, Model NCPZTP120RD. This countertop appliance is designed to deliver restaurant-quality pizzas, cookies, pastries, and more, right in your home. With its powerful 1200W heating element and precise temperature controls, you can achieve perfectly baked results. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Image: The NutriChef Electric Pizza Oven, showcasing its compact design and included accessories like wooden paddles, a pizza cutter, and a spatula. A freshly baked pizza is visible on the removable plate.

Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. These include:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the appliance body 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 the cord hang over the edge of a 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 the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to 'off', then remove the plug from the wall outlet.
- Do not use the appliance for other than intended use.
- This appliance is equipped with overheat protection and cool-touch handles for safe operation.



Image: Detail of the oven's cool-touch handles and the viewing window, highlighting safety and convenience features.

Product Components

The NutriChef Electric Pizza Oven comes with the following parts:

- **Main Unit:** The electric pizza oven with upper and lower heating elements, temperature controls, and a built-in thermometer.
- **Removable Plate/Pizza Stone:** A non-stick cooking surface for baking pizzas.
- **Wooden Paddles (2):** Used for safely transferring pizza to and from the hot plate.
- **Pizza Spatula:** For serving slices of pizza.
- **Pizza Cutter:** For easily slicing baked pizzas.



Image: An exploded view of the NutriChef Electric Pizza Oven, detailing the main unit, removable plate (fits 12" pie), wooden paddles, pizza spatula, and pizza cutter. Product dimensions are also indicated.

Setup

1. **Unpack:** Carefully remove all packaging materials and accessories from the box.
2. **Placement:** Place the pizza oven on a stable, heat-resistant, and dry surface. Ensure there is adequate clearance around the oven for ventilation.

3. **Initial Cleaning:** Before first use, wipe down the non-stick cooking plate and interior with a damp cloth. Ensure all parts are dry before plugging in.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

Operating Instructions

The NutriChef Electric Pizza Oven features independent temperature controls for the upper and lower heating elements, allowing for precise cooking.

Preheating the Oven

1. Ensure the removable plate is correctly seated inside the oven.
2. Turn the 'UPPER' and 'LOWER' temperature control knobs to your desired temperature setting. For most pizzas, aim for the 'PIZZA' range on the built-in thermometer (716°F-800°F).
3. Allow the oven to preheat for approximately 10-15 minutes, or until the built-in thermometer reaches the desired temperature. The indicator lights will illuminate during heating and turn off when the set temperature is reached.



Image: A detailed view of the oven's control panel, showing the 'UPPER' and 'LOWER' temperature control knobs and the central pizza oven thermometer, indicating the temperature range for pizza and grill settings.

Cooking Pizza

1. Once preheated, carefully open the oven lid using the cool-touch handle.
2. Using the provided wooden paddles, carefully slide your pizza onto the hot removable plate.
3. Close the lid. The viewing window allows you to monitor the cooking progress without opening the lid and losing heat.
4. Cooking times will vary based on pizza thickness, toppings, and desired crispness. Typically, pizzas cook in 5-10 minutes.
5. When the pizza is cooked to your preference, carefully open the lid and use the wooden paddles to remove the pizza.
6. Place the pizza on a cutting board or serving plate. Use the pizza cutter to slice and the spatula to serve.



Image: The NutriChef Electric Pizza Oven in operation, illustrating the dual heating elements (upper and lower) and the circulation of heat for rapid and even cooking of a pizza.

Cooking Other Foods

This oven is versatile and can be used for more than just pizza. Experiment with different temperature settings for items like calzones, toasted sandwiches, pita bread, and pastries. Always monitor food through the viewing window to prevent overcooking.



Image: The NutriChef Electric Pizza Oven shown cooking a pizza, with examples of other foods like calzones and toasted sandwiches that can be prepared. The viewing window is highlighted.

Maintenance and Cleaning

Proper maintenance ensures the longevity and performance of your NutriChef Electric Pizza Oven.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Removable Plate:** The non-stick cooking plate is easy to clean. Once cool, remove it and wipe with a damp cloth and mild detergent. For stubborn residue, soak in warm, soapy water before cleaning. Do not use abrasive cleaners

or metal scouring pads.

3. **Exterior:** Wipe the exterior of the oven with a damp cloth. Do not use harsh chemicals or abrasive materials.
4. **Interior:** The interior, including the heating elements, can be gently wiped with a damp cloth once cool. Be careful not to damage the heating elements.
5. **Accessories:** Wash wooden paddles, pizza cutter, and spatula with warm, soapy water and dry thoroughly.
6. **Storage:** Store the oven in a dry place when not in use.



Image: A hand wiping the non-stick cooking surface of the NutriChef Electric Pizza Oven with a cloth, demonstrating the ease of cleaning due to its non-stick coating and flip-top design.

Troubleshooting

If you encounter issues with your NutriChef Electric Pizza Oven, refer to the following common problems and solutions:

- **Oven not heating:**
  - Ensure the power cord is securely plugged into a working electrical outlet.

- Check if the temperature control knobs are set to a desired temperature.
- Verify that the circuit breaker has not tripped.

- **Pizza not cooking evenly:**
  - Allow sufficient preheating time (10-15 minutes) before placing the pizza.
  - Adjust the 'UPPER' and 'LOWER' temperature controls to balance the heat distribution.
  - Ensure the pizza is centered on the cooking plate.
- **Crust is too soft/soggy:**
  - Increase the 'LOWER' temperature setting to provide more direct heat to the crust.
  - Ensure the oven is fully preheated.
- **Toppings are burning:**
  - Decrease the 'UPPER' temperature setting.
  - Reduce cooking time.
- **Smoke or unusual odor:**
  - This may occur during initial use due to manufacturing residues; it should dissipate quickly.
  - If persistent, unplug the oven and check for any food debris or spills on the heating elements or cooking plate. Clean thoroughly once cooled.

Specifications

Brand	NutriChef
Model Name	NCPZTP120RD
Color	Red
Power Source	Electric (1200W)
Temperature Range	Up to 800°F
Control Type	Knob Control
Special Features	Cool Touch Exterior, Programmable, Viewing Window, Non-Stick Coating, Overheat Protection
Product Dimensions	13.38"D x 12.99"W x 6.49"H
Item Weight	12.12 pounds
Included Components	Pizza Maker, Removable Plate, 2 Wooden Paddles, Pizza Spatula, Pizza Cutter
Material	430 Stainless Steel, Aluminum, 304 Stainless Steel

Warranty and Support

NutriChef products are designed for durability and performance. For information regarding warranty coverage, product

registration, or technical support, please refer to the warranty card included with your purchase or visit the official NutriChef website. Please retain your proof of purchase for warranty claims.

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Example: How do I reset this device or fix this error?

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