

**nutriline**  
nutriline NCDHKNJ01  
Smart Griller with Air  
Frying Combo



# **nutriline NCDHKNJ01 Smart Griller with Air Frying Combo User Guide**

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**nutriline**<sup>TM</sup>

**nutriline NCDHKNJ01 Smart Griller with Air Frying Combo**



## **About NutriChef**

### **A mission born out of need**

- NutriChef was created on the principle that healthy home cooking should be attainable to all, regardless of skill level and economic status. Starting in 2014, we noticed the disconnect in our lives and in the lives of those around us. We were so busy, always rushing forward, and our health and personal lives suffered. We needed to find some way to slow down and put our health first, all without sacrificing convenience or taste. Could we somehow create healthier versions of our favorite foods, easily in our own kitchens? The answer was a resounding yes, and NutriChef was born.

### **We create products that make life a little easier and a little healthier**

Our brand was created out of a desire to provide an alternative to fast food convenience and reintroduce people to home cooking. A healthy home-cooked meal is what brings families and friends together. We believe strongly in the value of simple pleasures. An evening spent cooking and sharing a meal of wholesome, nourishing foods is a memory in the making.

### **We believe a moment shared is priceless**

Today, we have built upon our original mission and now in addition offer products that make the art of entertaining a simpler one. Entertaining and hosting family and friends are one of the great joys of life. Why waste a moment stuck in the kitchen? We offer products that free you up to socialize, while never sacrificing quality or taste.



## Features

- Air fryer and Indoor Grilling Function
- Multiple Cooking Modes
- Adjustable Temperature Control
- Even Heat Distribution
- Non-Stick Surfaces for Easy Cleaning
- Removable Grill Plates
- With Hot Air Circulation and Smart Thermometer Technology
- Smokeless Indoor Grill
- Operating Function Buttons
- 7 Cooking Functions Such as Grill, BBQ Griddle, Air Crisp, Roast, Bake, Broil, and Dehydrate

## What's in the Box

## Technical Specs

- **Construction Material:** Iron Metal Alloy, Engineered ABS, PP, PET +25%GF Black, SUS403
- **Heating Element:** (Upper Heating Module) 1200W, (Lower Heating Module) 1700W
- **Adjustable Time Setting:** 1 min. To 12 Hours (depending on cooking)
- **Compatible Food Pot Capacity:** 5.1-6L
- **Temperature Range:** 100°F to 450°F
- **Power Cable Length:** 1.05m = 3.44 ft
- **Power Supply:** 120V
- **Air Fryer Size (L x W x H):** 16.14 x 15.75 x 10.55 -inches
- **Frying Pan Size (L x W x H):** 13.94 x 9.76 x 2.42 -inches
- **Basket Size (L x W x H):** 12.57 x 8.4 x 1.88 -inches
- **Grill Size (L x W x H):** 13.07 x 8.89 x 0.7 -inches

## California Prop 65 Warning

California Prop 65 Warning

### **Lb WARNING:**

This product contains Lead (Pb) and Cadmium (Cd) which is known to the state of California to cause cancer birth defects and other reproductive harm. Do not ingest.

For more info go to: [www.P65warnings.ca.gov](http://www.P65warnings.ca.gov)





## IMPORTANT SAFEGUARDS

### HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

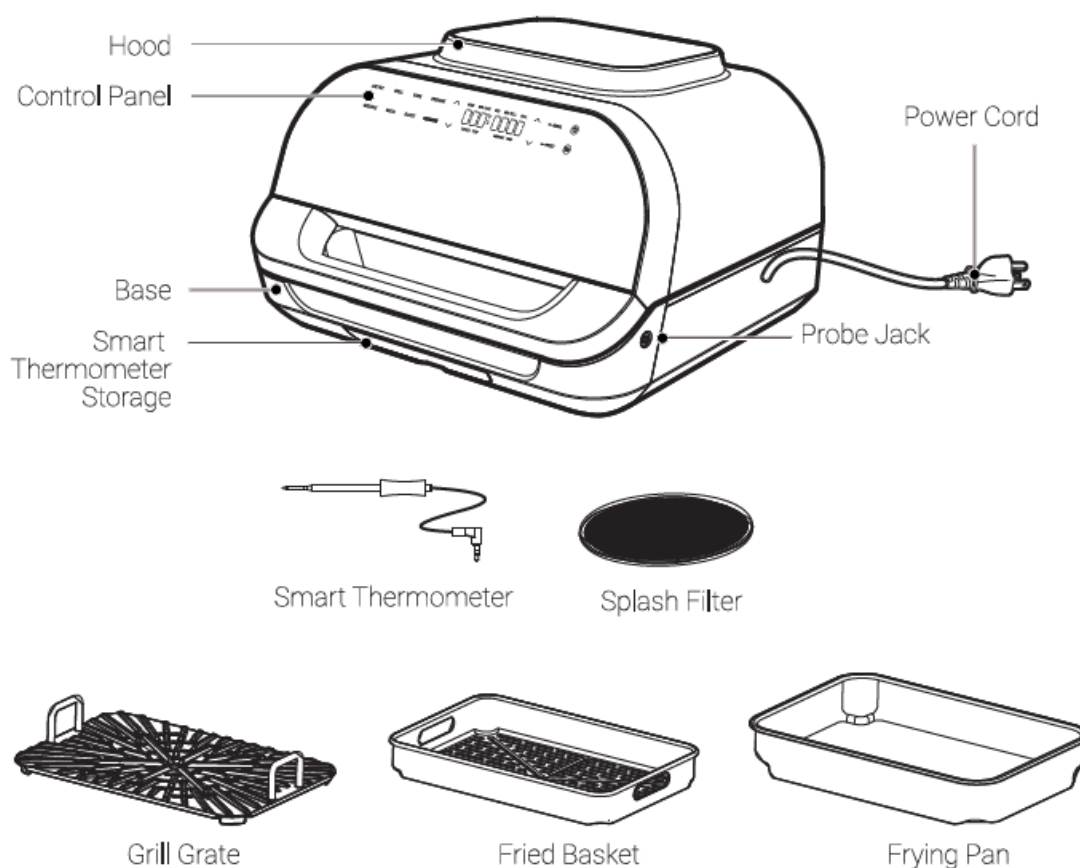
#### **WARNING**

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors. (this item may be omitted if the product is specifically intended for outdoor use).
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. 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.

13. Do not use appliance for other than intended use.
14. To eliminate a choking hazard for children, discard all packaging materials or keep them in a place away from children after opening the box.
15. This product can only be used by adults who have read and understood the contents of the manual. DO NOT allow people (including children) who are not physically able, have sensory or mental disabilities, and lack corresponding experience or knowledge to use this product.
16. HOUSEHOLD USE ONLY, and should not be used for other non-related purposes. Do NOT use outdoors or in other non-house scenarios (mobile RVs, etc.).
17. Never use sockets below the countertop.
18. When using this unit, must maintain a certain space with surrounding objects to ensure air circulation. We recommend at least 15 cm.
19. Before using the unit, must understand the purpose of the accessories. Use of non-recommended accessories is prohibited, to avoid the risk of fire or injury.
20. Before using the unit, the Splash Filter and frying pan must be installed. The frying pan is a must for all functions, and other accessories depend on different foods or cookings.
21. Before putting any accessories into the cooker, make sure they are clean and dry.
22. DO NOT move the unit while in use. DO NOT cover the air inlet or air outlet when the unit is running. Doing so will hinder cooking and may damage or cause the unit to overheat.
23. DO NOT touch the unit or accessories (except handle and operating panels) during or immediately after cooking, to prevent burns or personal injury. ALWAYS use a protective heat pad or insulated oven mitts.
24. DO NOT put your hands near the probe wires when using to prevent burns or scalding.
25. Smart Thermometer does NOT replace an external food thermometer.
26. To prevent possible illness, ALWAYS use an external food thermometer to check that your food is well cooked to the recommended temperature.
27. In the event of a grease fire or black smoke from the device, unplug it immediately. Wait for the smoking to stop before removing any cooking accessories.
28. If the Appliance needs an extension cord please note the following:
  - Use a short extension cord to reduce risks resulting from entanglement in or tripping over a long cord.
  - If a longer extension cord is used, The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tipped over. If the appliance is of the grounded type, the extension cord should be a groundingtype 3-wire cord.
29. This appliance is not intended for deep frying foods.
30. DO NOT IMMERSE IN WATER
31. FOR HOUSEHOLD USE ONLY
32. Any other servicing should be performed by an authorized services representative.
33. Save these Instructions.

	Indicates to read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Pay attention not to touch the hot surface directly. Always use hand protection to avoid burns.
	For indoor and household use only.

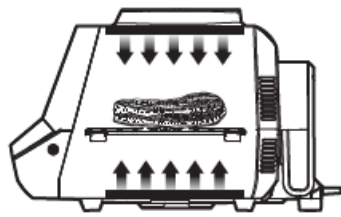
## PARTS



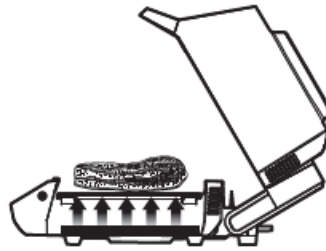
## Product Introduction

### Smart Griller with Air Frying Combo

This is a Smart Grill with Air Frying Combo, which is intelligent and userfriendly than traditional cooking appliances. Three working modes make cooking more flexible. With hot air circulation technology and Smart Thermometer technology, cooking is more delicious and controllable.



**Close-Hood:**  
7 in 1 Cooking



**Open-Hood:**  
Handmade Cooking



**Smart Cooking:**  
Protein Matural Control



### Function Buttons

- **AIR FRY:** Cooks foods with a crispy brown coating, which keeps the inside soft.
- **GRILL:** Indoor grill with smokeless, and even grilled.
- **GRIDDLE:** For pancakes, eggs and bacon, stir-fries and meat dishes. Perfect for breakfast.
- **BAKE:** For food without a solid structure, like doughs, batters.
- **BROIL:** Thin-cut meats, quick-cooking vegetables, pizza, macaroni and cheese.
- **ROAST:** Whole cuts of meat on the bone, thicker vegetables, cut-up potatoes.

Cooking Mode	Function	Temperature	Time	Default Set	Obligatory	Optional
Close-Hood: 7 in 1 Cooking	AIR FRY	200°F-450°F	1min-1h	400°F-20min	Frying Pan	Fried Basket + Grill Grate
	GRILL	LOW 300°F MED 350°F HI 400°F MAX 450°F	1min-1h	HI/10min	Frying Pan	Grill Grate
	GRIDDLE	LOW 300°F MED 350°F HI 400°F MAX 450°F	1min-1h	HI/10min	Frying Pan	
	BAKE	200°F-450°F	1min-2h	350°F/25min	Frying Pan	Fried Basket + Grill Grate
	BROIL	200°F-450°F	1min-1h	450°F/10min	Frying Pan	Fried Basket + Grill Grate
	ROAST	200°F-450°F	1min-4h	350°F/25min	Frying Pan	Fried Basket + Grill Grate
	DEHYDRATE	100°F-200°F	1h-12h	150°F/6h	Frying Pan	Fried Basket + Grill Grate
Open-Hood: Handmade Cooking	GRIDDLE	LOW / MED / HI / MAX	1min-1h	HI/10min	Frying Pan	
Smart Cooking: Protein Matural Control		100°F-210°F		Preset: Beef+Rare Manual:165°F	Frying Pan	Fried Basket + Grill Grate

## OPERATING BUTTONS

### Power button

Once the unit is plugged in, press the power button to turn on/off the unit during the whole process if necessary.

### Left arrows (up & down)

1. To adjust the cooking temperature in any function.
2. To set the internal doneness/temperature when using the Smart Thermometer.

### Right arrows (up & down)

1. To adjust the cooking time in any function.
2. To set the food type when using PRESET with the Smart Thermometer.

## PRESET & MANUAL

Smart cooking needs to plug the Thermometer in, and select PRESET or MANUAL.

**PRESET:** Set food type first, and then select the internal doneness you want.



**MANUAL:** Set internal temperature only as you need.

### **Start/Stop**

After finishing the setting, press start/stop button to begin cooking. During cooking, the unit will go into Standby Mode if you press Stop button and no more restart it in 10 minutes.

**Preheat:** After starting to cook, the unit will go into preheat state, indicated by a progress bar on the display screen. "ADD FOOD" will display while the Preheat finished or Pressed to cancel.

## **HOW TO USE**

### **Before first use**

1. Remove all packing materials, promotional labels, and tape from the unit.
2. Remove all accessories from the packaging and read this manual carefully. Pay attention to operating instructions, warnings and important protective measures to avoid any injury or property damage.
3. Clean Frying Pans, Fried Baskets, Grill Grate, Splash Filter and other accessories. All accessories, except the thermometer, are dishwasher safe. DO NOT immerse the main unit.
4. Before the first use, select the "AIR FRY" function and adjust to a maximum of 450° F for 30 minutes to work with food to remove the smell of new products.
5. For the first use, a little white smoke comes out during heating, which is caused by the protective material of the heating element, which is a normal phenomenon.

### **Splash Filter**

Placed on the top of the unit, mainly to keep the top-heating elements clean. Therefore, it is necessary to install the Splash Filter during the cooking process. Otherwise, the oil may splash on the heating element, which can cause smoking and increase the difficulty of cleaning.

### **Remove the Splash Filter (see pic2)**

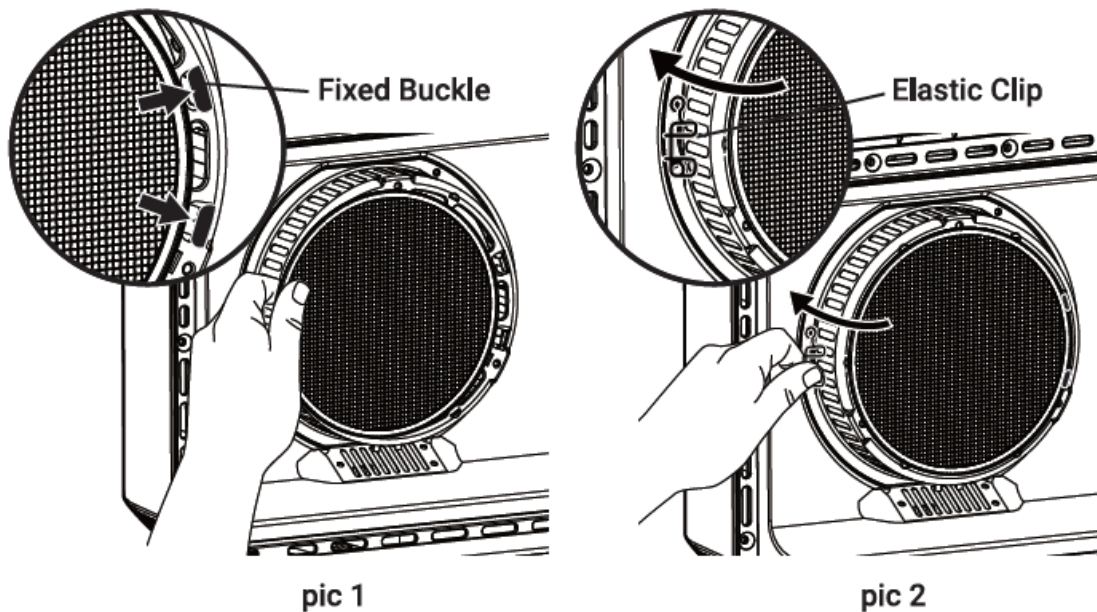
In order to maintain the working efficiency of the Splash Filter, it is recommended to take it out and clean it after each use. To prevent the Elastic Clip from losing its elasticity, when releasing the Splash Filter, please use your thumb to push gently to the left, then you can remove it.

**Note:** Before removing it out, you need to wait for the machine to cool down completely to avoid burns.

### **Install the Splash Filter (see pic1 &2)**

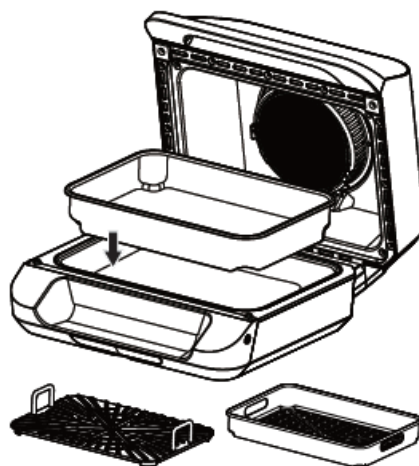
First, push the Splash Filter to the Fixed Buckle on the right, then use your thumb to push the Elastic Clip gently to the left to install the Splash Filter.

**Note:** Do Not push the Elastic Clip too hard to lose the elasticity, and cause the Splash Filter cannot be installed perfectly.



## CLOSE-HOOD: 7 IN 1 COOKING

### AIR FRY /BAKE/BROIL/ROAST



1. Place the Frying Pan in the bottom of the Unit.

Need to install the Splash Filter before use.

**Note:** The Frying Pan is necessary for all functions. Other accessories depend on the different dishes.

2. After plugging in the power, close the hood, and press the power button.
3. Click the AIR FRY/BAKE/BROIL/ROAST button, choose the function you need. The default temperature setting will be displayed:

AIR FRY (400° F, 00:20); BAKE (350° F, 00:25)

BROIL (450° F, 00:10); ROAST (350° F, 00:25)

You can adjust the target temperature and time if necessary, the left arrow adjusts the temperature, and the right arrow for time.

- 4.



Click the start button, the Unit start to Preheat immediately. The progress bar will start to light up, and it takes about 3-11 minutes for preheat.

**Note**

- Open the hood during preheating, the unit will display “CLOSE” and stop, close the hood will display the working interface, and continue cooking.
- Press PREHEAT for 2 seconds to cancel preheating.

5. When Preheat is finished, the unit sounds beep and displays “ADD FOOD” to remind the chef.

ADD FOOD

6. Open the unit, and put the prepared food in. When the hood is opened, the unit will stop working. After closing the hood and the screen will display the working interface, cooking will start and the timer will start counting down.



7. When the cooking is finished, the unit beeps and displays “GET FOOD”. After taking out the food, close the hood and the unit will enter standby mode. If there is no operation, the buzzer will sound 5 times every 3 minutes until the hood is opened and the food is taken out.

**Note:** During the cooking, you can press the start/stop button to pause at any time. But if you do not press start again for more than 10 minutes, the unit will enter standby mode.

GET FOOD

**CLOSE-HOOD: 7 IN 1 COOKING**

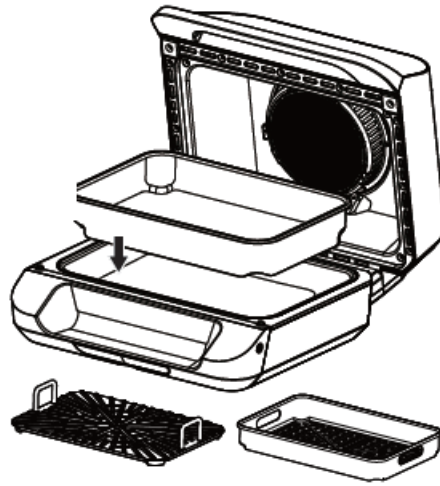
**GRIDDLE/GRILL**

1. Place the Frying Pan in the bottom of the Unit. Need to install the Splash Filter before use.

**Note:** The Frying Pan is necessary for all functions. Other accessories depend on the different dishes.

2. After plugging in the power, close the hood, and press the power button.

3.



Click the GRIDDLE/GRILL button, choose the function you need. The default temperature setting will be displayed as HI, 00:10.

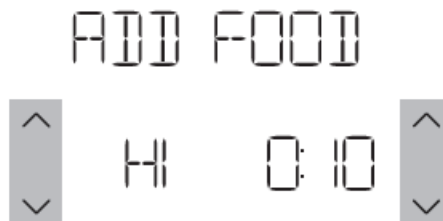
You can adjust the target temperature and time if necessary, the left arrow adjusts the temperature, and the right arrow for time.



- Click the start button, the Unit start to Preheat immediately. The progress bar will start to light up, and it takes about 3-11 minutes for preheat.

**Note**

- Open the hood during preheating, the unit will display "CLOSE" and stop, close the hood will display the working interface, and continue cooking.
- Press PREHEAT for 2 seconds to cancel preheating.



- When Preheat is finished, the unit sounds beep and displays "ADD FOOD" to remind the chef.

GET FOOD

- Open the unit, and put the prepared food in. When the hood is opened, the unit will stop working. After closing the hood and the screen will display the working interface, cooking will start and the timer will start counting down.



- When the cooking is finished, the unit beeps and displays "GET FOOD". After taking out the food, close the hood and the unit will enter standby mode. If there is no operation, the buzzer will sound 5 times every 3 minutes until the hood is opened and the food is taken out.

**Note:** During the cooking, you can press the start/stop button to pause at any time. But if you do not press start again for more than 10 minutes, the unit will enter standby mode.

GET FOOD

## CLOSE-HOOD: 7 IN 1 COOKING

### DEHYDRATE

1. Place the Frying Pan in the bottom of the Unit. Need to install the Splash Filter before use.

**Note**

The Frying Pan is necessary for all functions. Other accessories depend on the different dishes.

2. Plug in the power, and put the food to be dehydrated in the unit. Close the hood, and press the power button.
3. Click the DEHYDRATE button, the default temperature setting will be displayed as 150° F, 06: 00. You can adjust the target temperature and time if necessary, the left arrow adjusts the temperature, and the right arrow for time.



4. Click the start button to dehydrate.

**Note:** This function doesn't need to preheat.

5. When the cooking is finished, the unit beeps and displays "GET FOOD". After taking out the food, close the hood and the unit will enter standby mode. If there is no operation, the buzzer will sound 5 times every 3 minutes until the hood is opened to take out the food.

**Note**

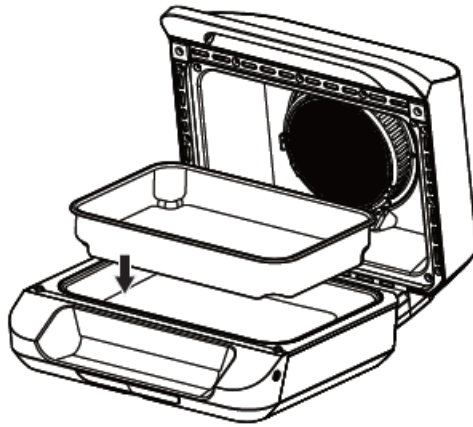
During the cooking, you can press the start/stop button to pause at any time. But if you do not press start again for more than 10 minutes, the unit will enter standby mode.

GET FOOD

## OPEN-HOOD: HANDMADE COOKING

Open-Hood functions need to keep the hood opening. If close the hood during Open-Hood modes, the unit will stop working and enter standby status.

### GRIDDLE



1. Place the Frying Pan in the bottom of the Unit. Need to install the Splash Filter before use.

**Note:** The Frying Pan is necessary for all functions.

Other accessories depend on the different dishes.

2. Plug in the power, and put the food to be griddled in the unit, and press the power button.



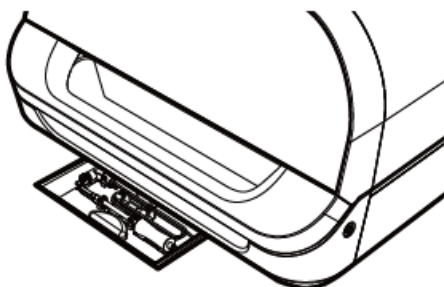
3. Click the GRIDDLE button, the default temperature setting will be displayed as HI, 00:10. You can adjust the target temperature and time if necessary, the left arrow adjusts the C temperature, and the right arrow for time.
4. Click the start button to griddle. After cooking finished, if there is no operation within 10 minutes, the unit beeps and displays “END”, and both the heating plate & AC fan will stop working. After 1 minute, it will automatically enter standby mode.

END

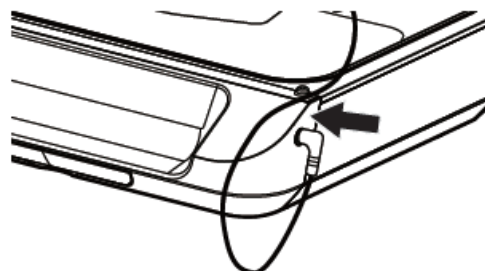
#### Note

- When the hood is not opened while using the Open-Hood function, the buzzer will beep and the unit will display “OPEN”. At the same time, the heating plate stops working, and the AC fan works. The unit will continue to remind until the hood is opened.
- If the hood is opened within 10 minutes, the selected function and time will automatically resume to the state before the hood was closed.

#### HOW TO USE THE SMART THERMOMETER



Pic. 1



Pic. 2

## ONLY Smart Cooking needs to plug the Thermometer in

1. Take out the Thermometer from the case (See pie. 1) Plug the Thermometer in the unit (See pie. 2)

### Note

- The jack is easy to deform, please plug and unplug properly.
  - DO NOT touch the Thermometer during cooking, to prevent burning or scalding.
2. There are 2 options in Smart Cooking mode: Preset & Manual Preset: Automatic selection of food type and internal doneness. Manual: According the type of food, manually set the internal temperature.

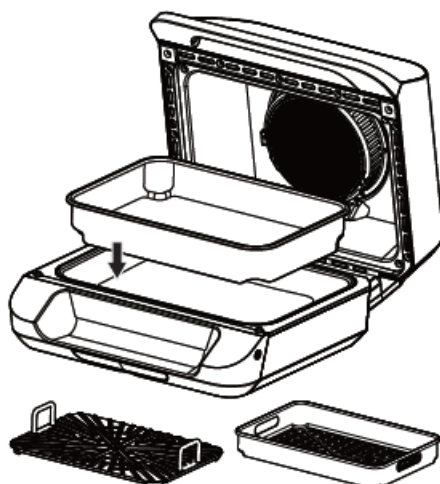


	RARE	MED RARE	MED	MED WELL	WELL
BEEF	125°F-130°F	130°F-140°F	140°F-150°F	150°F-155°F	160°F
FISH	/	/	/	158°F	165°F
PORK	/	/	/	/	160°F
CHICKEN	/	/	/	/	170°F

**NOTE:** The above are recommended temperatures for different foods.

## SMART COOKING: PROTEIN NATURAL CONTROL

### “PRESET” Mode



1. Place the Frying Pan in the bottom of the Unit.

Need to install the Splash Filter before use.

**Note:** The Frying Pan is necessary for all functions. Other accessories depend on the different dishes.

2. Plug in the power, and remove the Thermometer Storage from the front of the base, take out the Thermometer.
3. Insert the thermometer into the jack, make sure the thermometer jack is free of any residue and the wires are

not knotted.

Then put the Thermometer Storage back into place.

4. Close the hood, click the power button, then click "PRESET", the screen will display "RARE" "BEEF". The right arrow adjustment key is for "food type" (the protein has four types: "BEEF"/"CHICKEN"/"FISH"/"PORK") The left arrow adjustment key is for "maturity" (Doneness settings like "RARE" and "MED RARE" vary from different meat).



5. Click the start button, the Unit starts to Preheat immediately.

The progress bar will start to light up, and it takes about 3-11 minutes for preheat.

#### Note

- Open the hood during preheating, the unit will display "CLOSE" and stop, close the hood will display the working interface, and continue cooking.
- Press PREHEAT for 2 seconds to cancel preheating.
- The probe must be inserted correctly inside the food.

6. When Preheat is finished, the unit beeps and displays "ADD FOOD" to remind the chef.

ADD FOOD

7. Open the hood, and put the prepared food with the probe inserted in. When the hood is opened, the unit will stop working.

After closing the hood and the screen will display the working interface, doneness will keep flashing until it reaches the set doneness.



#### Note

- Open the hood during cooking, the unit will display "CLOSE" and stop, close the hood will display the working interface, and continue cooking.
- The Doneness can also be adjusted at any time.

8. During the cooking, when the buzzer sounds 3 times, the screen will display "FLIP" for 3 seconds, prompting to turn the food over. (If there is no any operations, the unit will continue to work)



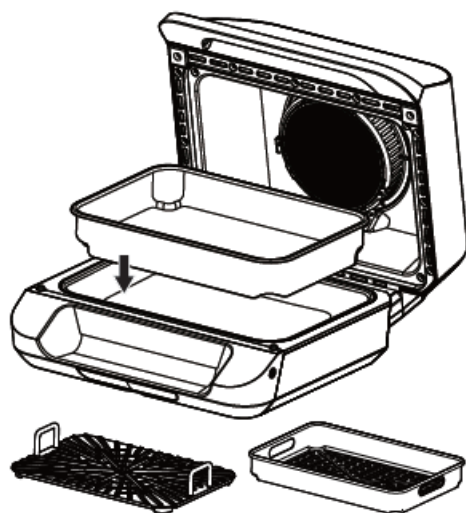
9. When the cooking is finished, the unit sounds beep and displays "GET FOOD". After taking out the food, close the hood and the unit will enter standby mode. If there is no operation, the buzzer will sound 5 times every 3 minutes until the hood is opened and the food is taken out.

GET FOOD

**Note:** During the cooking, you can press the start/stop button to pause at any time. But if you do not press start again for more than 10 minutes, the unit will enter standby mode.



## “MANUAL” Mode



1. Place the Frying Pan in the bottom of the Unit. Need to install the Splash Filter before use.

**Note:** The Frying Pan is necessary for all functions. Other accessories depend on the different dishes.

2. Plug in the power, and remove the Thermometer Storage from the front of the base, take out the Thermometer.
3. Insert the thermometer into the jack, make sure the thermometer jack is free of any residue and the wires are not knotted. Then put the Thermometer Storage back into place.
4. Close the hood, click the power button, then click “MANUAL”, the screen will display the default internal temperature 165° F.

You can adjust the target temperature by press the left arrow.



5. Click the start button, the Unit starts to Preheat immediately. The progress bar will start to light up, and it takes about 3-11 minutes for preheat.

### Note

- Open the hood during preheating, the unit will display “CLOSE” and stop, close the hood will display the working interface, and continue cooking.
- Press PREHEAT for 2 seconds to cancel preheating.
- The probe must be inserted correctly inside the food.

6. When Preheat is finished, the unit beeps and displays “ADD FOOD” to remind the chef.

GET FOOD

7. Open the hood, and put the prepared food with the probe inserted in. When the hood is opened, the unit will stop working.

After closing the hood and the screen will display the working interface, doneness will keep flashing until it reaches the set doneness.



### Note

- Open the hood during cooking, the unit will display “CLOSE” and stop, close the hood will display the working interface, and continue cooking.
  - The Doneness can also be adjusted at any time.
8. During the cooking, when the buzzer sounds 3 times, the screen will display “FLIP” for 3 seconds, prompting to turn the food over. (If there is no any operations, the unit will continue to work)



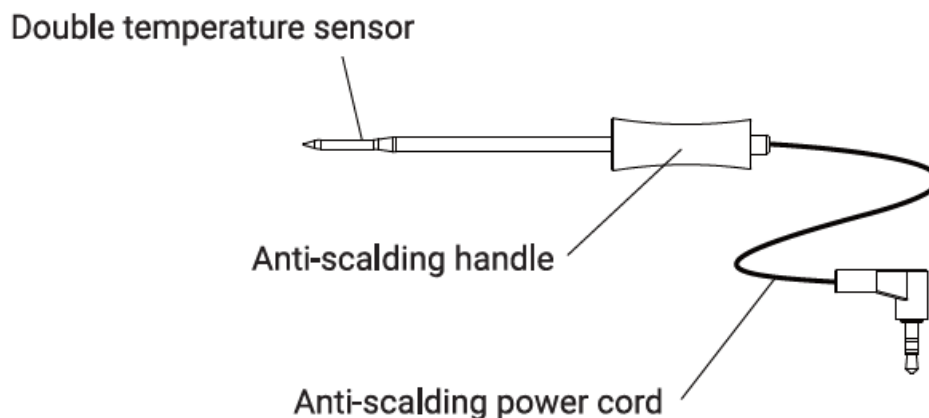
9. When the cooking is finished, the unit sounds beep and displays “GET FOOD”. After taking out the food, close the hood and the unit will enter standby mode. If there is no operation, the buzzer will sound 5 times every 3 minutes until the hood is opened and the food is taken out.

GET FOOD

#### Note

During the cooking, you can press the start/stop button to pause at any time. But if you do not press start again for more than 10 minutes, the unit will enter standby mode.

#### How to Insert the Thermometer Directly into the Food




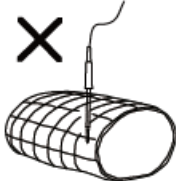


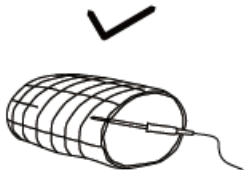



#### Note

Food-grade material, safe to use in contact with food and high temperature.

- Double temperature sensor design makes temperature-control more precise.
- The correct insertion method makes the maturity of the food more controllable.

#### Note

The Smart Thermometer is only for thick-cut foods, otherwise it will result in overcooked or undercooked. We recommend that the thickness of food needs to be more than 1 inch.

Food Type	Insertion	Incorrect	Correct
Steak Pork Fish Chicken Breast	<ul style="list-style-type: none"> <li>Insert the probe horizontally into the thickest part of the meat, not sloping towards the bottom or top.</li> <li>Make sure the probe does not touch bone or cartilage, especially any fat.</li> <li>Make sure the thickest part is the midpoint of the two thermal heads</li> </ul> <p><b>Note:</b> In order to better lay the food flat into the container, avoid inserting the probe directly from the top down or at an unreasonable angle.</p>	  	  
Whole chicken	<ul style="list-style-type: none"> <li>Insert the probe horizontally into the thickest part of the breast, parallel to but not touching the bone.</li> <li>Make sure the probe reaches the center of the thickest part of the breast.</li> </ul> <p><b>Note:</b> The probe should not penetrate the chicken breast and expose it to the inner cavity to avoid inaccurate temperature control.</p>		

## Troubleshooting

- **“ADD FOOD” appears on the control panel display.**

The unit has finished preheating and it is time to add the prepared food.

- **Why doesn't the Preheat progress bar start from the beginning?**

A full preheat time will not be required when the unit has become warm from previous use.

- **“CLOSE” appears on the control panel display.**

Reminds that the function requires the hood to be closed to continue to work.

- **Can I cancel the Preheat?**

Yes, press and hold for 2 seconds to cancel the Preheat, but the Preheat is strongly recommended for best results.

- **Should I add my food before or after preheating?**

For best results, allow the unit to preheat before adding food.

- **Why is my food overcooked or undercooked even though I use a thermometer?**

It is important to insert the thermometer into the thickest part of the food, while making sure to let the food rest for 3-5 minutes after finishing cooking.

- **“Err 01”-“Err 05” appears on the control panel display.**

The unit is not functioning properly. Contact our customer service.

Let us better help you solve the problem.

## **Cleaning and Maintain**

The unit should be deeply cleaned after each use. Before cleaning, be sure to let the unit cool down to avoid burns.

1. Before cleaning: Make sure that the power is unplugged, the food needs to be taken out, and the unit needs to be cooled.
2. Apart from the thermometer and its storage, Frying Pan, Fried Basket, Grill Grate, Splash Filter and other accessories can be cleaned in the dishwasher.
3. Before dishwasher-washing, we recommend rinsing the accessories with warm water for better cleaning.
4. If hand-wash, we recommend soaking the accessories in warm soapy water for a while to fall off food residue or grease easily, then wash them by soft rag, and dry them in the end.
5. After using the unit, food residues or grease may adhere to the inner cavity. We recommend wiping it with a wet rag in time after each use, and drying it in the end.
6. The Splash Filter must be cleaned after each use. We recommend that it be soaked in warm soapy water for half a day or boiled in boiling water for 5 minutes to achieve a deep cleaning effect, then rinse with water and wipe dry with a rag.
7. Thermometer can not be washed in the dishwasher, can not be washed with water or other liquids. After cooling, wipe it with a damp cloth.
8. DO NOT immerse the thermometer cord or plug in water or any other liquid.
9. The thermometer storage can only be washed by hand.
10. The thermometer jack on the unit and its vicinity cannot be cleaned with water or other liquids. We recommend using a dry rag or cotton swab.

**Note:** Metal cleaning tools are prohibited to avoid damage to accessories. Do not put the unit into water or other liquids.

## **Register Product**

Thank you for choosing Nutrichef. By registering your product, you ensure that you receive the full benefits of our exclusive warranty and personalized customer support. Complete the form to access expert support and to keep your Nutrichef purchase in perfect condition.

## Start Here



**Model Number:  
NCDHKNJ01**

[nutrarchefkitchen.com/pages/register](https://nutrarchefkitchen.com/pages/register)






Questions or Comments? We are here to help!

Phone: 1.718.535.1800

[nutrarchefkitchen.com/ContactUs](https://nutrarchefkitchen.com/ContactUs)

## Documents / Resources

   NCDHKNJ01 Smart Griller with Air Frying Combo USER GUIDE	<p><a href="#">nutrarchef NCDHKNJ01 Smart Griller with Air Frying Combo</a> [pdf] User Guide NCDHKNJ01 Smart Griller with Air Frying Combo, NCDHKNJ01, Smart Griller with Air Frying C ombo, Griller with Air Frying Combo, Air Frying Combo, Frying Combo, Combo</p>
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## References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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