

nutrichef



PKRT028

30L Multifunction Kitchen Oven

Countertop Rotisserie Cooker with Dual Hot Plates

USER MANUAL

IMPORTANT SAFEGUARDS

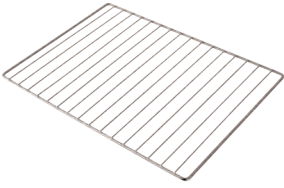
When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Oven belongs to high-power Appliances, should be equipped with special sockets.
3. To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid. Do not let the supply cord touch hot surfaces.
4. Do not operate appliance with damaged cord or plug, or when the appliance already has been damaged in any manner, return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Never damage, modify, stretch or excessively bend or twist the power cord. Do not place heavy objects on the power cord.
7. The oven should be placed in a dry environment, do not use this product outdoors.
8. After use, turn **OFF** the oven and unplug the power cord.
9. The oven top and side cooling holes must not touch or covered by flammable items.
10. Pay attention from curtains, drapes or similar items, when using, to avoid causing fire.
11. Always use the appliance on a stable, flat, clean dry, and non-slip surface. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
12. The oven must be placed on a dry, flat and stable surface, and leave enough space around, keeping a distance on surrounding objects (at least 10-15CM).
13. Close supervision is necessary when any appliance is used by or near children.
14. Do not touch hot surfaces. Use handle or knobs.
15. Oversized foods or metal utensils must not be inserted in the oven as they may create a fire or risk of electric shock.

16. To disconnect, turn the control to **STOP**, then unplug the plug.
Always hold the plug, never pull the cord.
17. Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids. Do not cover crumb tray or any part of the oven with metal foil. This may cause the oven to overheat.
18. During and after use, do not touch the heating elements or interior surfaces.
19. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
20. When the electric oven is fully opened, the food should not be placed over the glass door
21. When moving or repairing the electric oven, the power plug should be removed first, and the electric oven should be cooled down.
22. Do not clean the inside of the oven with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
23. If required wipe the oven walls with a damp cloth, sponge or nylon cloth with mild detergent.
24. Do not clean heating pipes, use light oil to clean the outside of the heating pipes if the unit will not be used for a long time.
25. Do not use outdoors. Do not use appliance for other than intended use
26. All repairs and maintenance should be done by a professional maintenance staff.

Parts Introduction:





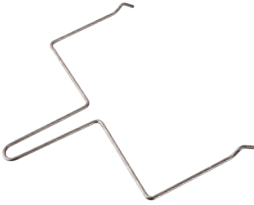
Grill



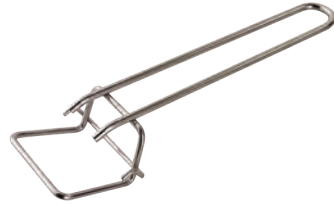
Bake Tray



Rotisserie Fork



Rotisserie Handle



Trays Handle

Note: *Note the style tags when buying an oven, and pay attention to accessories.*

Grill (Roasted Network): for toast, muffins, frozen waffles.

Bake Tray: used for barbecue and other foods with soup, cakes, pizza and small food, such as corn, beans and so on.

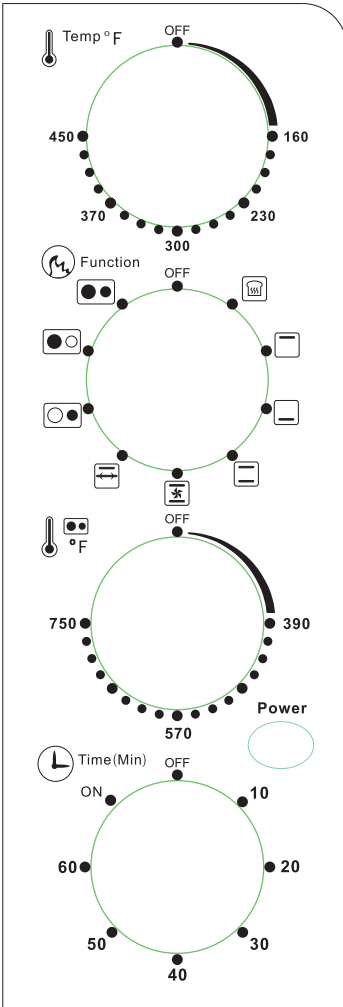
Trays Handle: for pick and place oven grill, baking pan.

Rotisserie Fork: roasted chickens and other poultry for food. Rotisserie handle: used to take place rotating grill.

Note: *Oven spare parts are according to the what features you need.*

Note: We reserve the right to make changes to the design of the product, the product you buy may make improvements and are not fully consistent with the book, but will not change its performance and usage, please rest assured that use.

Control Panel and Operating Instructions



Choose the desired temperature from 160°F~450°F using this knob. A thermostat controls the temperature in your appliance. When the set temperature is reached, the element switches off

Choose the working mode using this knob

- For fermentation and defrost.
- Upper heating elements working.
- Bottom heating elements working
- 4 pcs heating elements both working.
- 4 pcs heating elements + convection fan working.
- upper heating element + rotisserie working.
- the small hot plate working.
- the big hot plate working.
- big and small hot plate both working.

This knob controls the temperature of the hot plate. Ranging from 390°F~750°F. A thermostat controls the temperature in your appliance. When the set temperature is reached, the element switches off

Timer:

Adjust the timer from 0~60 minutes. When turned "ON", the oven or hot plate will keep working until you stop it by hand.

Note: We may change specifications and designs, and add new features without prior notice to the control panel.

OPERATION

BEFORE FIRST USE

1. Remove the packaging material out of electric oven, remove all accessories inside the oven.
2. Always check that the power supply corresponds to the voltage on the rating plate.
3. Use a soft towel to clean inside and outer surface of the oven, wait until completely dry before use.
4. Using the electric oven for the first time, we recommend that you run it at the highest temperature, to warm up for 5 to 10 minutes. When first used there may be a small amount of smoke or vapours, this is normal. The heating elements are coated with a protected coating during transit to protect them from possible corrosion.
5. Please refer to the recipe instructions to complete the preparatory work, to make delicious food.

MAINTENANCE AND CLEANING

1. Be sure to unplug the oven and allow it to cool before cleaning.
2. Clean the inner and outer surfaces with a dry soft cloth or sponge with a neutral detergent.
3. Clean bake tray, grill, feeding fork can use warm water, then wipe with clean cloth.
4. Do not use a wire brush, a stiff brush or other corrosive liquid to cleaning oven, so as not to damage the inner oven outer surface and food dish, grill protective layer.
5. Do not use gasoline, thinner, polishing agents toxic or corrosive cleaners for cleaning.
6. Do not rinse oven and do not sink oven into water.

This oven uses high-standard copper power line.

PKRTO28

30L Multifunction Kitchen Oven

Countertop Rotisserie Cooker with Dual Hot Plates

Features:

- Simple Food Prep with Tasty Results
- Multi-Function Kitchen Oven Cooker
- Dual Top Panel Hot Plates, Large & Small
- Rotisserie Mode Perfect for Roasting Meats
- Ability to Cook, Bake, Grill, Broil, Roast & Toast
- Energy Efficient Design: Save Time & Cook Quickly
- Time & Temperature Setting Adjustment
- Easy Access Glass Door, Double-Glass door
- Convenient Cooking Lamp Light
- High-Powered Heating Element
- Front Panel Rotary Controls
- Perfect for Any Kitchen Counter or Tabletop
- Easy-to-Clean & Stain-Resistant Housing

What's in the Box:

- Multifunction Countertop Oven
- Wire Grill Rack
- Baking Tray
- Rotisserie Skewer
- Tray Handles

Technical Specs:

- Oven Cooker Heating Element Power: 1500 Watt
- Hot Plate Power: 900 Watt (Large), 500 Watt (Small)
- Housing Material: Cold-Roll Steel with Black coating
- *Oven & Hot Plates Cannot be Used Simultaneously
- Maximum Time Setting: 60 Minutes
- Maximum Temperature Setting: 450 °F
- Food Capacity: 30+ Quarts
- Power Cord Length: 3.2' ft.
- Power: 120V
- Total Unit Dimensions (L x W x H): 19.6" x 16.0" x 13.5"



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