

**nutrichef™**



# USER GUIDE

## **360° Portable Pizza Oven**

with Rotating Pizza Stone, Rain Cover, Regulator,  
& Hose – Suitable for Outdoor Use (Black)

Tariff Code: 732111

**NCPIZRT44**

## **DANGER**


**Never operate this appliance unattended. If a fire occurs, keep away from the appliance and immediately call your fire department.**


**Do not attempt to extinguish an oil or grease fire with water.**

### **If you smell gas:**

- Shut off the gas to the appliance.
- Extinguish any open flame.
- If the odor persists, keep away from the appliance and immediately call your gas supplier or fire department.
- Failure to follow these instructions could result in a fire, explosion, or burn hazard, leading to property damage, personal injury, or death.

## **WARNINGS**


 To reduce the risk of fire, burn hazards, or other injuries, read this safety manual carefully and completely before using this appliance.


 Before cleaning, ensure that the gas supply and control knob are in the OFF position, and allow the burner and oven to cool.

### **FOR OUTDOOR USE ONLY**

- a. Keep the fuel supply hose away from any heated surface(s).
- b. The use of alcohol or prescription/non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- c. Keep children and pets away from the appliance at all times.
- d. Do not move the appliance when in use.
- e. This appliance is not intended for and should never be used as a heater.

 Spiders and insects can nest inside the burner of the appliance and disrupt gas flow. Inspect the burner at least once a year.

 When using a match to light the appliance, use the included matchstick holder.

 Do not store this appliance indoors unless the gas cylinder is disconnected.

## WARNINGS



Do not store the gas cylinder in a building, garage, or any other enclosed area, and keep it out of reach of children at all times.



This appliance is not intended to be installed in or on recreational vehicles and/or boats.



Check all gas supply fittings for leaks before each use. Do not use the appliance until all connections have been checked and do not leak.



Do not smoke while leak testing. Never leak test with an open flame.



When lighting, keep your face and hands as far away from the appliance as possible.



Minimum clearance from sides of the unit to combustible construction is 36 inches (915mm). Minimum clearance from the back of the unit to combustible construction is 36 inches (915mm).



This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance. Keep this manual for future reference.



This manual states that a pizza oven shall not be used on or under any apartment or condominium balcony or deck.



This manual includes a list of required parts necessary for the safe operation of the appliance, directions for proper assembly, and procedures for gas leak testing.



This appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.



This manual includes an instruction to clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, replace the hose before putting the appliance into operation. The replacement hose assembly must be that specified by the manufacturer.

## WARNINGS



This appliance is not intended to be installed in or on a boat or recreational vehicle.



Keep the fuel supply hose away from any heated surface(s).



The appliance should not be located or used under overhead unprotected combustible construction materials or surfaces. For a pizza oven, the minimum clearance shall be at least 3m from any structure or combustible material.



The appliance is not intended for commercial use.

## BEFORE USE

**Inspect the gas supply hose before turning on the gas.**

**If there is evidence of cuts, wear, or abrasion, replace it before use.**

Screw the regulator onto the gas cylinder. Leak-check the hose and regulator connections with a soap and water solution before lighting the appliance. Only the pressure regulator and gas hose assembly supplied with this appliance should be used.

## LP GAS CYLINDER WARNING

1. Do not store a spare liquid propane gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80% capacity.
3. The liquid propane cylinder must be fitted with an **OVERFILL PROTECTION DEVICE (OPD)**.
4. If the information above is not followed exactly, a fire resulting in death or serious injury may occur.
5. This manual states that the installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.

## **SAFETY PRACTICES TO AVOID INJURY**

**When properly cared for, your oven will provide safe, reliable service for many years. However, extreme care must be taken, as the oven produces intense heat that can increase the risk of accidents.**

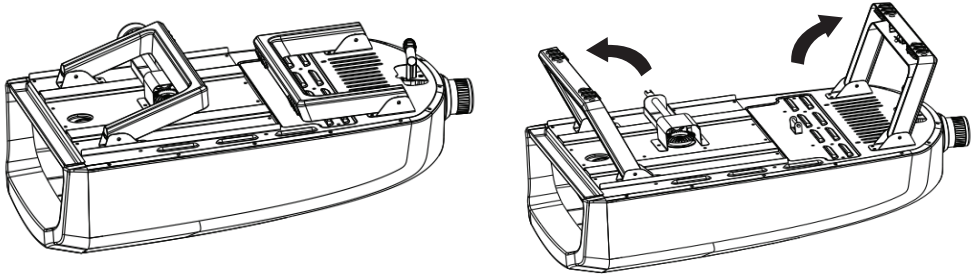
**When using this oven, follow basic practices, including but not limited to the following:**

1. Do not repair or replace any part of the oven unless specifically recommended in this manual. All other service should be referred to a qualified technician.
2. Children should not be left alone or unattended in an area where the oven is being used. Do not allow children to sit, stand, or play around the oven at any time.
3. Never let clothing or other flammables come in contact with or too close to any burner or hot surface until it has cooled. The fabric could ignite, causing serious personal injury.
4. For personal safety, wear proper apparel. Loose-fitting garments or sleeves should never be worn while using the oven. Some synthetic fabrics are highly flammable and should not be worn while cooking.
5. Do not heat unopened food containers, as a build-up of pressure may cause the containers to burst. When lighting the burner, always pay close attention to what you are doing.
6. When using the oven, do not touch the outer shell, stone baking board, or immediate surroundings, as these areas become extremely hot and could cause burns.
7. Do not use the oven to cook extremely fatty meats or other products that may increase flare-ups.
8. Keep the area surrounding the oven free from combustible materials, including fluids, trash, and vapors such as gasoline or charcoal lighter fluid.
9. Do not obstruct the flow of combustion and ventilation air.
10. Never use the oven in extremely windy conditions.
11. The temperature under the oven is high. Do not place the oven on a table with flammable tablecloths, plastic, or any other inflammable materials.

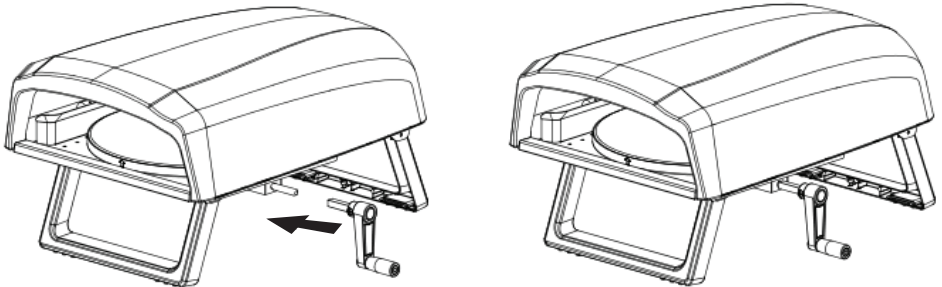
## ASSEMBLY

Before assembly, please ensure that all parts are present. If any part is missing or damaged, do not attempt to assemble the appliance. Contact customer service for replacement parts.

### 1. Unfold the legs.

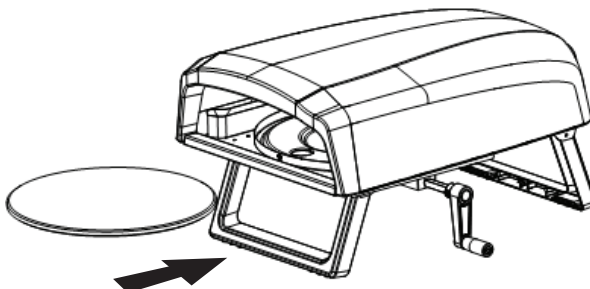


### 2. Take the handle out of the box and insert it into the rolling bearing.



### 3. Insert the pizza stone.

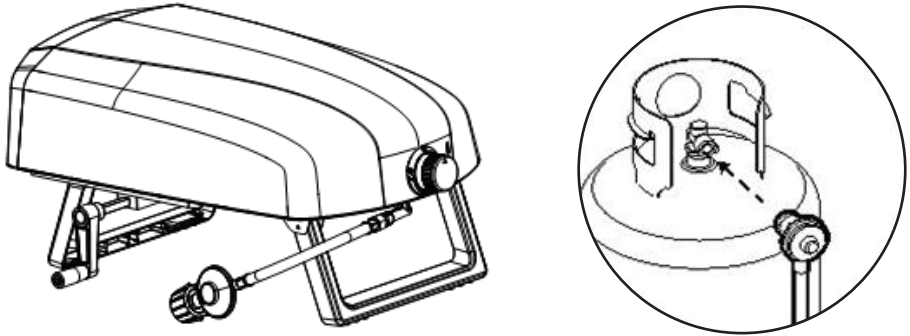
- a. Before inserting the pizza stone, please ensure that the pizza plate is fixed securely. This part has been secured by a stainless steel (S/S) 304 plate and a fixed nut (30\*5 M8) during production.
- b. After ensuring the pizza plate is fixed well, please insert the pizza stone.



#### 4. Connect the regulator and hose to the pizza oven.

##### **WARNING:**

- Always keep the gas bottle in an upright position.
- If the appliance is not in use, turn OFF the gas at the supply cylinder.
- The cylinder used must include a collar to protect the cylinder valve.
- Maintain a minimum distance of 1m between the appliance and the gas tank.



#### **GAS FITTING INSTRUCTIONS**

This gas fitting is clockwise. Ensure that the tank is completely switched off, then screw the regulator as far as possible into the gas tank valve.

#### **CONNECTING THE LIQUID PROPANE GAS CYLINDER**

1. To connect the liquid propane gas cylinder:
2. Ensure the cylinder valve is in the OFF position.
3. Confirm that the burner valve is in the OFF position.
4. Inspect the valve connections, port, and regulator assembly.  
Remove debris and examine the hose for damage.
5. When connecting the regulator assembly to the valve, hand-tighten the nut clockwise until it stops. Using a wrench could damage the quick coupling nut and lead to a hazardous situation.
6. Fully open the cylinder valve by turning it counterclockwise.
7. Before lighting the oven, use a soap and water solution to check all connections for leaks.
8. If a leak is found, turn the cylinder valve OFF, and do not use the oven until a local liquid propane dealer can make repairs.

## **DISCONNECTING THE LIQUID PROPANE GAS CYLINDER**

1. Turn the oven burner valve OFF and ensure the oven is cool.
2. Turn the liquid propane cylinder valve OFF by turning it clockwise until it stops.
3. Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.
4. Place the dust cap on the cylinder valve outlet whenever the cylinder is not in use.

### **Note:**

1. The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders from the U.S. Department of Transportation (DOT) or the standard for cylinders, spheres, and tubes for the Transportation of Dangerous Goods (CAN/CSA-B339).
2. The cylinder supply system must be arranged for vapor withdrawal.

## **LEAK TESTING**

**GENERAL:** Although the gas connections of the appliance are leak-tested prior to packing and shipment, a complete test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedure listed below. If the smell of gas is detected at any time, immediately stop using the system and check for leaks.

**BEFORE TESTING:** Make sure all packing material has been removed from the appliance. Create a solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings.

### **TO TEST:**

1. Turn the burner valve OFF.
2. Turn the liquid propane cylinder valve counterclockwise to open it.
3. Apply the soap solution to all gas fittings; soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the gas supply OFF and tighten leaky fittings.
5. Turn the gas back ON and recheck.
6. If the gas continues to leak from any fittings, turn the gas supply OFF and contact customer service.



## OPERATING INSTRUCTIONS

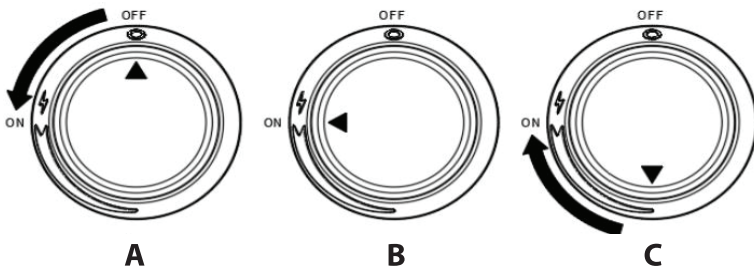
The burner is rated at 14,330 BTU/Hr.

### To begin:

1. Ensure the oven has been leak-tested and properly placed.
2. Remove any remaining packing material.
3. Light the burner using the **Lighting Instructions** below.

### Lighting Instructions

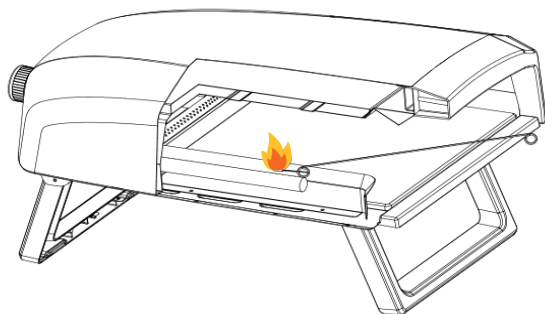
1. Ensure proper ventilation before lighting the burner.
2. Confirm that the knob is in the “OFF” position. Then, push the control knob and slowly turn it counterclockwise to the “HI” position for 5 seconds until you hear a click, and the burner ignites (A). If not, please repeat this process.
3. Adjust the flame from HI to LOW by slowly turning the control knob counterclockwise (B).
4. To turn off your pizza oven, turn the control knob to the “HI” position, then push the knob and turn it clockwise to the “OFF” position (C).
5. If the burner has not lit after retrying, wait 5 minutes, and then repeat step 2.



### Lighting by Match:

1. Ensure the knob is in the “OFF” position.
2. Push down on the knob and keep pressing while turning it counterclockwise to the “HIGH” position (listen for a clicking sound). Place the lit match near the ports of the burner; this will ignite the burner. Observe if the burner has lit; if not, repeat this process.
3. If the burner has not lit after retrying, wait 5 minutes, and then repeat step 2.

4. Adjust the heat by turning the knob to the High/Low position.
5. To turn the pizza oven **'OFF'**, turn the cylinder valve or regulator switch to the **'OFF'** position, and then turn the control knob on the appliance clockwise to the **'OFF'** position.



### **360 Degrees Rotating Pizza Oven**

The pizza oven features a 360-degree rotating pizza stone for a crispy bottom and an even bake. When cooking a pizza, the front handle facilitates easy rotation.



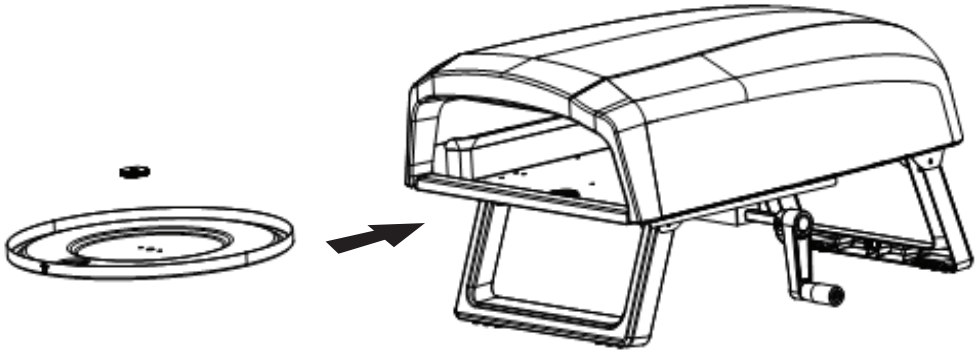
### **Cleaning and Care**

**CAUTION:** All cleaning and maintenance should be carried out when the pizza oven is cool and with the fuel supply turned OFF at the gas cylinder.

Store the pizza oven out of direct sunlight and indoors whenever possible, especially when storing for extended periods. The pizza oven should not be exposed to harsh weather conditions such as snow, heavy rain, and strong winds. Wait for the pizza oven to cool completely before moving.

## Clean the Pizza Plate

The pizza plate is removable. You can loosen the fixing nut anticlockwise and remove the plate to clean it. Please ensure to fix the plate securely before the next use.



## Pizza Baking Stone

1. DO NOT use the stone over an open flame.
2. Avoid extreme temperature changes for the stone. DO NOT place frozen foods on a hot stone.
3. The stone is fragile and can break if bumped or dropped.
4. The stone is very hot during use and remains hot for a long time after use.
5. DO NOT cool the stone with water when it is hot.
6. After cleaning the stone with water, please dry it before use.

This can be done in a conventional oven at 140°F (60°C) for 2 hours.

## Maintenance

1. Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
4. Clean the appliance, including special surfaces, with recommended cleaning agents, if necessary.
5. Check and clean burner tubes for insects and insect nests.

A clogged tube can lead to a fire beneath the appliance.

**Your pizza oven will look better and last longer if you keep it clean.**

## TROUBLESHOOTING

PROBLEM	SOLUTION
<b>Burner doesn't light</b>	<ol style="list-style-type: none"><li>1. Check if your propane tank is empty.</li><li>2. Turn the coupling nut about one half to three quarters additional turn until it reaches a solid stop. Tighten by hand only; please do not use tools.</li><li>3. Clean the burner tube</li><li>4. Re-engage burner and valve</li><li>5. Check steps in assembly instructions.</li></ol>
<b>Low flame or gas has dropped suddenly</b>	<ol style="list-style-type: none"><li>1. Check your propane tank</li><li>2. Turn off the gas control knob, wait for 1 minute, and light the oven. If the flame is still low, turn off the gas control knob and propane tank valve. Disconnect and reconnect the regulator, perform a leak test. Turn on the propane tank valve, wait for 30 seconds, and then light the oven.</li></ol>
<b>Flames blow out</b>	<ol style="list-style-type: none"><li>1. Move the oven away from the wind.</li><li>2. Refill the propane tank</li></ol>
<b>Flare-up</b>	<ol style="list-style-type: none"><li>1. Grease buildup may be the cause; please clean the oven.</li><li>2. Excessive fat in meat may contribute; trim fats from meat before cooking.</li><li>3. Excessive temperature could be a factor; please adjust the temperature accordingly.</li><li>4. Excess flour on the cooking surface may be the issue; clean any remaining flour from the cooking surface.</li></ol>
<b>Flashback</b>	<ol style="list-style-type: none"><li>1. Burner or burner tubes may be blocked; turn the gas control knob off and clean the burner or burner tubes.</li><li>2. If there is a pressure drop during ignition, turn off the pizza oven, ensuring the tank valve is fully open.</li></ol>

## Features:

- 360° Rotating Pizza Stone for Even Baking and Leopard-spotted Crispy Crusts Pizza with a Removable Handle
- One Touch Gas Ignition to Turn on the Heat
- Cold-rolled Carbon Steel Shell with High-temperature Resistant
- Can Cook 12" Pizza in Just 1 Minute
- Adjustable Heat Control Dial for Effortless Cooking
- Rapid Heating System that Allows Oven to Heat Quickly
- Lightweight and Portable with Detachable Components
- Advanced Temperature Control with Temperature Gauge and Adjustable Controls
- Equipped with an L-shaped Main Burner for a Constant and Even Temperature
- Offers Large Cooking Surface
- Strong and Durable Construction
- Sturdy Base Design, Heat-resistant Handles, and a Flame-Out Protection
- Removable Pizza Stone and Pizza Plate for Easy Cleaning
- Die-cast Aluminum Foldable Legs for Easy Transport and Storage
- Eco-friendly by Using Sustainable Materials

## What's in the Box:

- (1) Pizza Peel
- (1) Pizza stone
- (1) Regulator & Hose

## Construction Materials:

- Cooking Grid Material: Commercial Grade Cold-rolled Carbon Steel Shell with a High-Temperature Resistant, Powder-coated Finish
- Forehead: Die Cast Aluminum
- Feet: Aluminum Retractable Feet, with Skidproof Rubbers, with Lock
- Inner: S/S
- Burner: S/S

## Technical Specs:

- Pizza Stone: 12.7" x 0.39" -inches (Removable)
- Hose Length: 39.3" -inches
- Regulator: 2.8kpa QCC Propane Regulator
- Cooking Surface Area: 170 Sq. In.
- Temperature Range: 932°F (500°C)
- Heat-Up Time: 15mins
- Weight: 28 lbs.
- Max Power: 4.2 KW
- Product Dimensions (L x W x H): 25.2" x 16.1" x 14" -inches

**nutrichef™**

**Questions? Comments?**

**We are here to help!**

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