


nutrichefTM
Convenient kitchen style

MULTI-FUNCTION GRILL



USER MANUAL

MODEL: PKFG31

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Important safeguards

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

1. Read all instructions.
2. The exterior of the Grill will become very hot during use. Do not touch hot surfaces. Use the knobs (or the "+" or "-" button) to adjust the time.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug, or any parts of the Grill in water or other liquids.
5. Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact the agency of the product you bought, for information on examination, for repair or for adjustment.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
7. Do not place on or near a hot gas or electric burner.
8. Do not let the cord hang over the edge of table or counter, or touch hot surfaces, including the stove.
9. When operating the Grill, keep at least four inches of space on all sides of the Grill to allow for adequate air circulation.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the TIMER knob to "Off" (or press the "-" button till the small screen display "0 "), then remove the plug. Always hold the plug, never pull the cord.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
14. A fire may occur if the Grill is covered, touching, or near flammable material, including curtains, draperies, walls, and the like. During operation or before the Grill cools down, do not store any flammable item on any surfaces of the Grill.
15. Extreme caution should be used when using containers other than metal or glass.
16. Use extreme caution when removing Oil-slot or mini Drip Tray or disposing of hot grease or other hot liquids.
17. Do not store any materials, other than manufacturers recommended accessories in this Grill when not in use.

18. This appliance is off when the TIMER in the “Off” position. When not in use, the Grill should always remain unplugged from the wall outlet.
19. Always wear protective, insulated mitts when inserting or removing items from the hot Grill.
20. Do not use appliance for other than intended use.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play with appliance.
23. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
24. The appliance is not intended to be operated by means of an external timer or separate remote control system.

Mechanical type

Model: PKFG31 110V, 50/60Hz, 1200W (600*2)

Description of the appliance



- A: Left Grill
- B: Right Grill
- C: Handle (flexible)
- D: Vertical Rack
- E: Baking Rack *2
- F: Mini Drip Tray *2
- G: Heating Element
- H: Timer
- I: Select Switch
- J: Thermostat
- K: Multi-use Roast Tray *2
- L: Oil-slot
- M: Status indicator

Components included

Main unit | Vertical Rack | Baking Rack *2 | Mini Drip Tray *2 | Multi-use Roast Tray *2 | Oil-slot

1. PRODUCT HIGHLIGHTS:

- 1). Multi-function: grilling, Pan-fried, fry or deep-fry, BBQ, etc.
- 2). Roast food fast and easy.
- 3). It can be folded up; small and convenient for carry.



2. PRODUCT USE INSTRUCTIONS:

- 1). With Vertical Rack can fast roast steak, pork chops, fish, seafood, chicken wings and also bread slice.



(1). Unfold both-side Grills and laid flat, hold up the Heating Elements of both-side, put the mini Drip Tray to the down-side of the Heating Element, the Handle-ear toward the upper-side, put down the Heating Element close to the Handle-ear of the mini Drip Tray, press down the Baking Rack (or Roast Grid), fixed to the cavity-wall, close to the Heating Element; Then put the Oil-slot onto the middle-side.

(2). Unfold the Vertical Rack, put the food at the center of the grid (Note: do not allow the food to extend outside the hot grid into the cavities of both sides), folding the Vertical Rack to clamping the food, lock it, upright at the middle of both-side Grills and put onto the Oil-slot, fold both-side till the upright status.

(3). Plug in the power, the green indicator is on, press the Select Switch to " II ", turn the knob to the suitable temperature (for 1cm thick steak, turn knob to 410°F for 6~12 minutes; For chicken wings please knob to 410 °F for 8~12 minutes), the LED indicators of both-side turn red, indicate the Heating Elements are enabled and the Baking Racks (or Roast Grids) are grilling the food. If the indicators turn green, indicate the both-side Heating Elements are not enabled, please check whether the Timer has been adjusted to the suitable time.

(4).The Timer autozero and sounds "ding ", roasting completed, the green indicator on.

Note: Always wear protective, insulated oven mitts when handling food from the hot Grill to avoid scalding.

(5).Cut off the power.

2). Two Roast Trays for roasting all kind of steak, pork chops, fish, seafood, chicken wings, eggs, etc.



(1). Upright the Grill, pull out the handles, unfold both-side Grills and lay flat, make sure the both-side handles are stable on the worktop, without any rocking.

(2). Hold up the Heating Elements of both-side, put the mini Drip Tray to the down-side of the Heating Element, the Handle-ear toward the upper-side, put down the Heating Element close to the Handle-ear of the mini Drip Tray, press down the Baking Rack (or Roast Grid) fixed to the cavity-wall, close to the Heating Element; Then put the Oil-slot onto the middle-side, put two Roast Trays separately on both-side Grills, make sure they are on the right position without any swing.

(3). Add little cooking oil to the Roast Tray, if only use one Roast Tray please add the cooking oil to the right-side Roast Tray, press the Select Switch to " I "; If use two Roast Trays please press the Select Switch to " II ".

(4).Plug in the power, the green indicator is on, turn the knob of the Thermostat to "MAX" , and turn the knob of the Timer to 20~30 minutes, the red indicator on, indicates the Baking Rack (or Roast Grid) start grilling the food.

(5).First, preheat 2~3 minutes, then put the food into the Roast Tray, every few minutes turning the food until the desired cooking effect.

(6).Turn off the Timer, cut off the power.

3). Use two Baking Racks (or Roast Grids) with two mini Drip Trays can make BBQ for meat or vegetable.



(1).Upright the Grill, pull out the handles, unfold both-side Grills and laid flat, make sure the Both-side handles are stable on the worktop, without any rocking.

(2).Hold up the Heating Elements of both-side, put the mini Drip Tray to the down-side of the Heating Element, the Handle-ear toward the upper-side, put down the Heating Element close to the Handle-ear of the mini Drip Tray, press down the Baking Rack (or Roast Grid) fixed to the cavity-wall, close to the Heating Element; then put the Oil-slot onto the middle-side.

(3). If only use one Baking Rack (or Roast Grid) please press the Select Switch to " I "; If use two Baking Racks (or Roast Grids) please press the Select Switch to "II".

(4).Plug in the power, the green indicator is on, turn the knob of the Thermostat to "MAX", and turn the knob of the Timer to 60 minutes, the red indicator will light on, indicate the Baking Rack (or Roast Grid) start grilling the food.

(5).First, preheat 1~2 minutes, then put the food into the Roast Tray, every few minutes turning the food until the desired cooking effect is reached.

(6).Turn off the Timer, cut off the power.

Please be noted to clean the greaves on surface of the mini Drip Tray.

CARE AND CLEANING

1. Turn the TIMER Control to "Off" and unplug before cleaning.
2. Allow the Grill and all accessories to cool completely before cleaning.
3. Clean the outside of the Grill with a damp cloth and dry thoroughly. Clean stubborn stains with a non-abrasive liquid cleaner. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
4. Wash the Roast Tray, Oil-slot and the mini Drip Tray with detergent hot water or in the dishwasher. Clean

stubborn stains with a nylon or polyester mesh pad and a mild, nonabrasive cleaner. Rinse and dry thoroughly.

5. If crumbs and spills have accumulated on the bottom of the Grill wipe with a damp cloth and dry thoroughly.

6. The cavity-wall of the Grill allow food particles or splatters during use to be easily wiped clean. Remove heavy splatter after use with a nylon or polyester mesh pad, sponge or cloth dampened with warm water. Blot dry with a paper towel or soft, dry cloth.

7. The Vertical Rack, Baking Rack, Kebab Set can be placed in the dishwasher or washed in warm soapy water. Hand wash the rack in warm soapy water and dry thoroughly.

Correct Disposal of this product

(Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)



This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources. Household users should contact either the retailer where they purchased this product or their local authority office, for details of where and how they can take this item for environmentally safe recycling.