



nutrichef



PKMFT028

Multi-Function Dual Oven Cooker

with Rotisserie & Roast Cooking

User Guide





Please read this instruction manual carefully to use this appliance safely and to obtain the best results.


Features:

- Dual Tiered Oven Cooking Ability
- Versatile Meal Prep: Bake, Roast, Broil, Rotisserie & More
- High-Powered Heating Elements
- Energy Efficient & Time-Saving Cooking
- Independent Zone Timer Settings
- Large Capacity Full Meal Preparation
- Adjustable Time & Temperature Setting
- Safe Placement on Any Kitchen Table or Countertop
- Includes Bake Trays, Grill Racks & Rotisserie Spit with End Forks
- Convenient Heat-Resistant Glass Doors
- Stain Resistant & Easy-to-Clean

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 oven will become very hot during use. Do not touch hot surfaces. Use handles or knobs. Do not store or place any other item on top of the oven.
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 oven 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. Call our toll free consumer hotline for information on examination, repair or adjustment.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
7. Do not use outdoors.
8. Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
9. Do not let the cord hang over the edge of table or counter, or touch hot surfaces, including the stove.

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10. When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
 11. Unplug from outlet when not in use and before cleaning.
Allow to cool before putting on or taking off parts, and before cleaning.
 12. To disconnect, turn the TIMER control to "Off", then remove the plug.
Always hold the plug, never pull the cord.
 13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
 15. A fire may occur if the oven is covered, touching, or near flammable material, including curtains, draperies, walls, and the like, when in operation.
Do not store any item on top of the oven when in operation, or before the oven cools down.
 16. Extreme caution should be used when using containers other than metal or glass.
 17. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating. Foil can be used to cover approved cooking containers.
Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
 18. Do not place eyes or face in close proximity with the tempered safety glass door, in the event that the safety glass breaks.
 19. Use extreme caution when removing trays or disposing of hot grease or other hot liquids.
 20. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
 21. This appliance is off when the TIMER in the "Off" position. When not in use, the oven should always remain unplugged from the wall outlet.
 22. Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
 23. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our toll-free customer service line before using the oven.
 24. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS! HOUSEHOLD USE ONLY!

Additional Safety Information

Polarization Instructions

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating of this appliance is 120-volt 60 Hz AC 1,780 watts.

Oven Parts Page



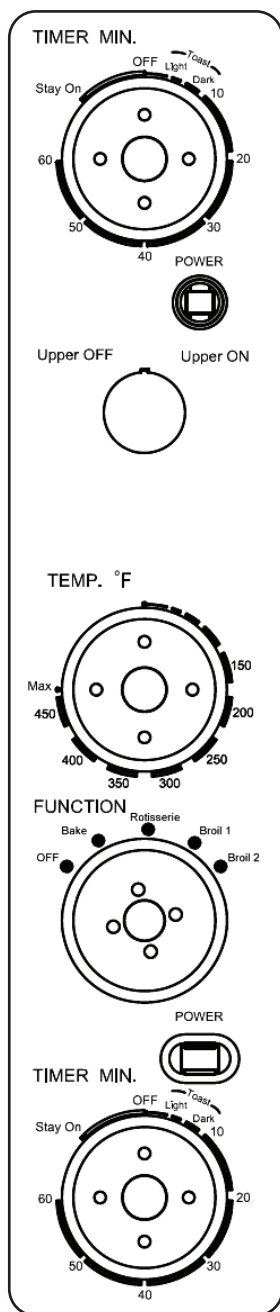
Bake Rack

Bake Tray

Rotisserie Kit

Technical Specs:

- High-Powered Heating Element: 1780 Watt
- Max. Time Setting: Up to 60 mins
- Max. Temperature Setting: Up to 450 °F (240°C)
- Capacity: 14 Quart Upper, 28 Quart Lower
- Power: 120V
- Product Dimensions (L x W x H): 18.7" x 14.8" x 17.7" -inches



Control Panel

Before Your First Use

Read all instructions in this manual carefully.

The information included in this book will guide you through the versatility of your oven.

Place your oven on a level surface such as a countertop or table. Be sure the sides, back and top of the oven are at least four inches away from any walls, cabinets or objects on the counter or table. Remove all stickers from the oven except the ETL rating label. Remove Oven Rack, Baking Tray, and Rotisserie Spit, and Forks and wash them in warm, soapy water or in the dishwasher. Dry thoroughly before placing in the oven.

When you are ready to use the oven, be sure that the **TIMER Control** is in the **"Off"** position and unplugged. We recommend a trial run at a high temperature to familiarize yourself with your oven and to eliminate any protective substance or oil that may have been used for packing and shipping. Plug the cord into a 120-volt AC outlet. Set the Temperature Control to 450°, the **MODE Control** to **BROIL1**, and the **TIMER Control** to **"20"** minutes to start lower oven. Meanwhile press the **ON/OFF** switch to start the upper oven. A small amount of smoke and odor may be detected. This is normal.

To avoid scratching, marring, discoloration or fire hazard, do not store anything on top of the oven, especially during operation. This appliance requires 1,780 watts and should be the only appliance operating on the circuit.



Using Your Oven

CAUTION: Appliance surfaces are hot during and after use! Do not touch hot surfaces. Use handles or knobs, and oven mitts or temperature resistant gloves when handling the oven

- Be sure that the TIMER control is set to “Off” before plugging the cord into the outlet for use and when unplugging the oven after use.
- Always use oven mitts or heat resistant gloves when handling your oven. Be careful when removing racks or food from the oven to avoid pulling the oven forward.
- Set the TEMP Control and the MODE before setting the TIMER Control.
- The oven will only operate if the TIMER Control is turned to a time setting or if it is in the “Stay On” position.
- For even cooking, always place foods in the oven with at least one inch of space on all sides to allow proper air circulation.
- Always use your oven on a flat, level, stable surface.

Use Lower Oven in BAKE/BROIL/ROTISSERIE


Caution: Appliance surfaces are hot during and after use! Do not place anything on top of this appliance. Always use oven mitts or heat resistant gloves when handling, inserting or removing items from the hot oven.

TOAST MODE

1. In most cases you should use the lowest rack position; however, if more browning is desired, place in the upper racks. Place your bread on the bake rack.
2. Set the MODE Control to TOAST.
3. Set the TEMP Control to 350° which we recommend.
4. Set the TIMER Control to the Toast time after the oven is preheated.

BAKE MODE

5. Both elements operate in BAKE MODE to ensure even heat distribution throughout the oven.
6. The heating elements will cycle on and off to maintain the selected temperature.
7. In most cases you should use the lowest rack position; however, if more browning is desired, place in the upper racks. The Bake Tray included with your oven can be used for baking. The Bake tray should be placed on top of Bake rack.
8. Set the MODE Control to BAKE.

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9. Set the TEMP Control to 350° which we recommend. You can select whatever you want.
 10. Set the TIMER Control to the baking time whatever you want after the oven is preheated.

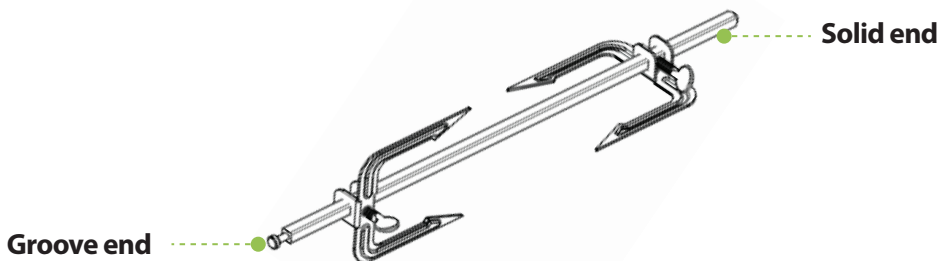
BROIL MODE

1. Set the Temperature Control to Max.
2. Set the MODE control to BROIL1 or BROIL2.
3. Set the TIMER Control to "20" and allow the oven to preheat for 15 minutes.
4. When the oven is preheated, place rack in the upper rack position of the oven.
5. Place the food directly in the tray unless otherwise directed and place on top of the baking rack and close the door.
6. Set the TIMER for the broiling time what you need.

ROTISSERIE MODE

Warning: Never attempt to use your Rotisserie without the bake tray on the bottom.

1. Place one rotisserie fork on the end of the rotisserie spit opposite the point with the tines facing the center and tighten the screw slightly.
2. Slide the pointed end of the rotisserie spit through the center of the food to be cooked.
3. Place the other rotisserie fork on the other end of the rotisserie spit with the tines facing the roast.
4. Adjust the roast so that it is centered on the rotisserie spit. Make sure the forks are secure on the roast and on the spit and tighten the screws.
5. When cooking poultry, it may be necessary to secure legs and wings to the body with butchers twine to make the roast as compact as possible for smooth movement of the rotisserie spit.
6. Season or baste the roast as desired.
7. **IMPORTANT!** Place the Bake tray pan on the bottom of the oven to catch the drippings.
8. Put the solid end of the rotisserie spit in the drive socket on located in the right interior of oven.
9. Place the grooved end on the spit support on located on the left interior of the oven.



10. Set the TEMP Control to "450°".
11. Set the MODE Control to ROTISSERIE.
12. Set the TIMER Control to the time what you need. If more than 1 hour, set to "Stay On" and check after the setting time.
13. When the roast is done, turn the TIMER Control to "Off" and unplug the oven.
CAUTION: The oven sides and top, and glass door are hot, use oven mitts or temperature resistant gloves when removing the chicken. You can also use a carving fork and set of tongs to remove the roast.
14. Remove the rotisserie from the spit support by lifting up. Pull the solid end of the spit out of the drive socket and place onto a carving station.
15. Place the roast on a cutting board or platter and allow standing for 10-15 minutes, this allows the juices to redistribute throughout the roast making for a moister, flavorful roast
16. Using a pot holder, loosen the screws on the rotisserie forks and remove the rotisserie spit from the roast. Carefully remove the rotisserie forks and carve the roast.

Use Upper Oven for BAKE/BROIL

Upper oven is controlled only by Timer. Power is fixed, no switch for selection of MODE.

1. Press ON/OFF switch to start the oven
2. Set the TIMER Control to "20" and allow the oven to preheat for 15 minutes.
3. When the oven is preheated, place rack in the lower rack position of the oven.
4. Place the food directly in the tray unless otherwise directed and place on top of the baking rack and close the door.
5. Set the TIMER for the broiling time what you need.



Care and Cleaning

1. Turn the **TIMER** Control to “**OFF**” and unplug before cleaning.
2. Allow oven and all accessories to cool completely before cleaning.
3. Clean the outside of the oven with a damp cloth and dry thoroughly.
Clean stubborn stains with a nonabrasive liquid cleaner. **DO NOT** use metal scouring pads or abrasive cleaners that will scratch the surface.
4. Clean the glass door with a cloth or sponge dampened with warm, soapy water and dry thoroughly.
5. Wash the baking rack, the baking/broiling pan, and the drip pan in hot, sudsy water or in the dishwasher. **DO NOT** use abrasive cleaners or metal scouring pads to clean the oven rack. Clean stubborn stains with a nylon or polyester mesh pad and a mild, nonabrasive cleaner. Rinse and dry thoroughly.
6. If crumbs and spills have accumulated on the bottom of the oven wipe with a damp cloth and dry thoroughly.
7. The walls on the inside of the oven allow food particles or spatters during oven use to be easily wiped clean. Remove heavy spatter 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.
8. The Rotisserie spit and forks (without screws attached) can be placed in the dishwasher or washed in warm soapy water. Hand wash the screws in warm soapy water and dry thoroughly.



Questions? Comments?

We are here to help!

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