

nutrichef
by **PYLE**



PKRTVG38

Countertop Rotisserie & Grill Oven
Rotating Kitchen Cooker

USER MANUAL

HEALTH & SAFETY

The use of any electrical appliance requires the application of the following common sense safety rules. Failure to observe these safety rules exposes the user to the risk of personal injury or the product itself to the risk of damage.

These two categories are denoted by the following conventions:

WARNING: Danger to the user!

IMPORTANT: Damage to the appliance!

In addition, we offer the following safety advice.

Location

- This appliance is intended for domestic use only. It should **NOT** be used for commercial purposes. Such use may damage the product and will invalidate your warranty.
- **CAUTION: To reduce the risk of personal injury or product / property damage, this appliance is intended to be used in household and similar applications such as:**
Staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type of environments.
- The appliance must be used on a stable heat-resistant surface.
- Always locate your appliance away from the edge of a work top.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors, or near water.

Mains Cable

- A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord.
- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the mains cable hang over the edge of a work top where a child could reach it.
- Do not let the cable run across an open space e.g. between a lowsocket and table.
- Do not let the cable run across a cooker or toaster or other hot area which may damage the cable.
- Do not use the appliance if the supply cord is damaged, it must be replaced by a qualified engineer in order to avoid a hazard.

PERSONAL SAFETY

WARNING: To protect against fire, electric shock and personal injury, do not immerse the cord, plug and or appliance in water or any other liquid.
WARNING: Avoid contact with moving parts.

- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use the product with wet or moist hands.
- 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 the use of the appliance by a person responsible for their safety.
- **WARNING: This appliance will become hot during use. Take care to not touch the surfaces until it has cooled down.**
- Switch off and unplug the appliance from the outlet when not in use and always allow to fully cool before cleaning.

Children

- Never allow a child to operate this appliance.
- Children are vulnerable in the kitchen, particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where the child cannot see properly or should not be reaching.

Other Safety Considerations for this Product

- Do not use this appliance for other than its intended use.
- Do not carry the appliance by the power cord. When unplugging the appliance always pull the plug from the mains socket. Do not pull on the cable.
- This product is a **CLASS I** appliance and as such must be connected to an earthed supply.
- Should the fuse in the Mains Plug need to be replaced then replace only with an ASTA approved BS1362 fuse of the same rating.
- The use of accessory attachments not recommended by the manufacturer may cause damage to the unit and will invalidate your warranty.
- Do not use this appliance near to or below combustible materials such as curtains.

- To ensure reliable operation of this apparatus, and to protect it from over heating, these slots and openings must never be blocked or covered.
- Allow sufficient ventilation space around the unit for heat and steam to escape.
- Do not move the appliance whilst it is operating.
- Do not place the appliance on or near heat sources such as gas or electric stoves, ovens, or burners.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- This appliance contains no user serviceable parts. All repairs should only be carried out by a suitably qualified engineer. Improper repairs may place the user at risk of harm.
- This appliance must be disconnected from the mains power supply after use and before any maintenance such as cleaning is carried out.
- Do not immerse the appliance in water or any other liquid.
- Do not use this appliance if it has suffered a malfunction or if it has been dropped or damaged in any way.
- Do not leave the appliance unattended whilst connected to the mains power supply.

Electrical Requirements

Check that the voltage indicated on the rating plate corresponds with that of your local network before connecting the appliance to the mains power supply.

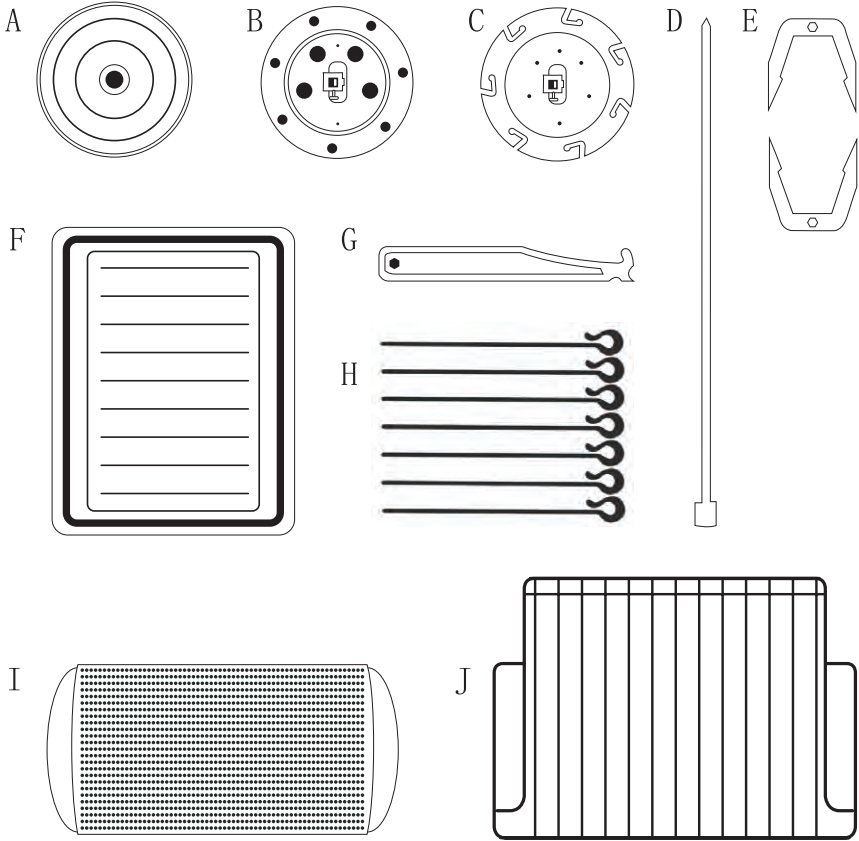
Prior to First Use

- Remove all the packing material and labels (but not the rating plate).
- Clean the surfaces with a damp cloth.
- **NOTE:** The appliance becomes very hot during use. Take care when handling this product especially when removing food after cooking.

Recycling

If at any time in the future you need to dispose of this product please note that waste electrical products should not be disposed of with household waste. **Please recycle where facilities exist.** Check with your Local Authority or retailer for recycling advice.

PACKAGE CONTENTS



- A.** 1 x Loading base.
- B.** 1 x Kebab skewer loading rack.
- C.** 1 x Kebab skewer loading rack.
- D.** 1 x Rotisserie spit.
- E.** 2 x Rotisserie forks.
- F.** 1 x Drip tray / baking tray.
- G.** 1 x Heating element tool.
- H.** 7 x Kebab skewers.
- I.** 1 x Food basket.
- J.** 1 x Grill rack.

PRODUCT OVERVIEW

Before we get started using the Deluxe Rotisserie & Grill, let's take a look at the unit and its features.



- A. Upper Rotary Glass Door
- B. Adjustable Heating Element
- C. Control Panel
- D. Safety switch (Only works for Rotisserie Function)
- E. Front Glass Door

CONTROL PANEL: (Mechanical Version)

Timer:

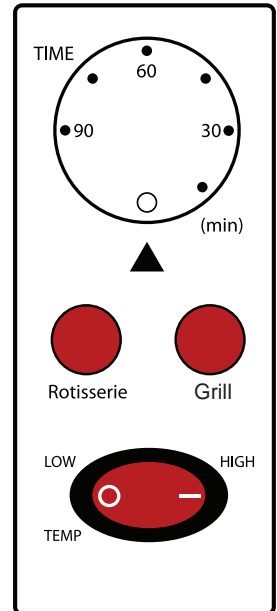
0 - 90min.

Rotisserie & Grill function indicator lights:

Works automatically based on position of heating element.

Temp:

LOW or HIGH setting for cooking food or keeping it warm.



Dual function to allow rotisserie or grill cooking depending on the position of the heating element.

Rotisserie Overview:

When the heating element is vertically placed at the back of the rotisserie Grill, the drip tray must be placed at the base of the Grill.

1. Using the rotisserie spit and forks you will be able to rotate and roast joints of meat such as chicken or beef.
2. Using the kebab skewer loading rack set up you can cook up to 7 kebabs.
3. Using the food basket you can rotate and roast all kinds of food such as fish & chicken goujons, vegetables, french fries, sausages etc.

Grill/BBQ/Griddle Overview:

When the heating element is horizontally positioned at the bottom of the Grill it is now in Grill mode.

1. Using the grill rack and baking tray you can cook all kinds of food including fish, meat, vegetables, chips etc just as in a conventional Grill/BBQ/Griddle.

Note: As most food releases oil or juices it is advised that you always use the baking tray on top of the grill rack to cook food otherwise the heating element can become damaged from dripping oil and can cause fire.

Unit features:

- Large view window so you can see food in stages of cooking without opening and thus losing heat / energy.
- Easy to use, set up and clean.
- Compact and practical.
- Energy efficient.
- Made from stainless steel.

OPERATING INSTRUCTIONS

ROTISSERIE SET UP: (Heating Tube in Vertically)

Make sure the unit is switched off. Using the 'Heating element tool', position the heating element in the upright position towards the back of the rotisserie Grill. It is best to set up the needed components and food before switching your rotisserie Grill on.

ROTISSERIE SPIT SET UP:

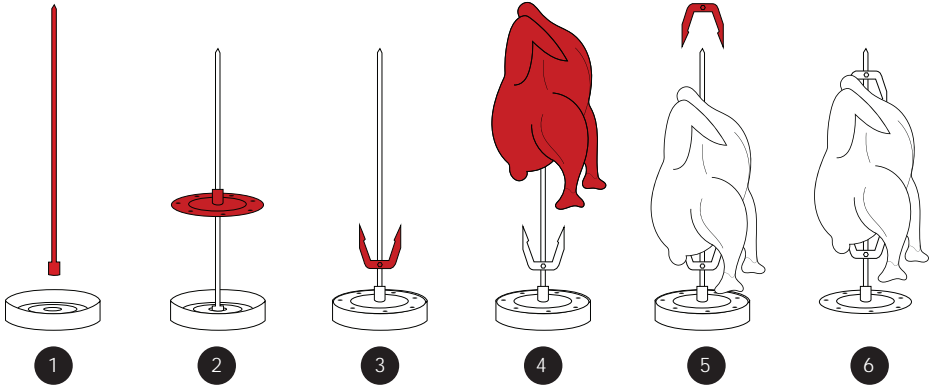
To set up your rotisserie spit you will need the following components:

Piece A - Loading base

Piece D - Rotisserie spit

Piece B - Loading rack

Piece E - Rotisserie forks



1. Place your loading base on a flat surface with the embossed writing facing up. This piece is solely used to help set up the pieces easily. Position the rotisserie spit into the centre of the loading base.
2. Take the loading rack and slide it down the rotisserie spit ensuring that the screw part is facing up. Slide it all the way until it sits on the loading base then tighten the screw to lock it into position.
3. Slide one of the rotisserie forks down the rotisserie spit and lock into position near the base. Ensure that it is locked tight.
4. Prepare your desired roasting meat as per your recipe. Carefully slide the rotisserie spit through your roasting meat until it rests on the bottom rotisserie fork.
5. Holding the meat in place, slide the top rotisserie fork on to the top of the rotisserie spit then slide down until it holds the roasting meat in place. Tighten the rotisserie fork with the screw until locked tightly.
6. Your roasting meat is now ready to cook. It may be necessary to use some cooking string to hold your meat in place depending on what food you are cooking (ie. chicken legs).

ROTISSERIE OPERATION:

7. Remove your rotisserie set up from the loading base (this component must not go inside the rotisserie Grill).
8. Place the drip tray into the base of the rotisserie Grill to catch the drippings.
9. Place the solid end of the rotisserie spit into the drive socket located at the left hand side within the rotisserie Grill. Place the round plastic end of the rotisserie spit onto the spit support located on the inner right hand side.
10. Now that your rotisserie spit and chosen food is in position close the glass doors (this will trigger the micro switch that will allow the rotisserie Grill to be turned on).
11. Set the temperature button to high and turn the time dial to the desired cooking time. The Rotisserie light will illuminate to indicate that the heating element is in the correct position and will start to cook. The heating element reaches full heat very quickly thus not requiring additional cooking time to accommodate for this. The rotisserie spit will rotate and your food will begin to cook.
12. Once the desired time of cooking has been reached, the timer will 'ring' and automatically switch off the Grill. If you are not ready to remove your food just yet, you can set the temp. switch to low and re-adjust the timer dial to simply keep your food warm.
13. When you are ready to remove your roast, turn the TIMER control to "Off" and unplug the Grill. The Grill sides and top will be hot, use Grill mitts or temperature resistant gloves when removing the roast. You can also use a carving fork and set of tongs to remove the roast.

KEBAB SKEWER SET UP:

To set up your kebab skewers you will need the following components:

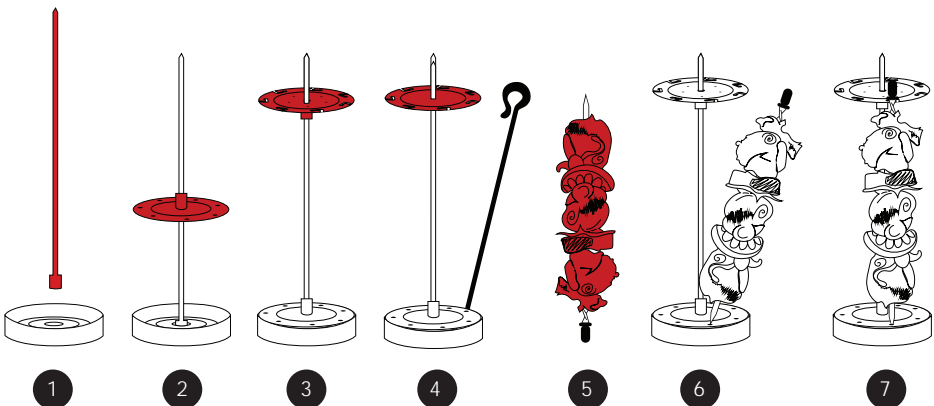
Piece A - Loading base

Piece B - Loading rack

Piece C - kebab skewer loading rack

Piece D - Rotisserie spit

Piece H - 7x kebab skewers



1. Place your loading base on a flat surface with the embossed writing facing up. This piece is solely used to help set up the pieces easily. Position the rotisserie spit into the centre of the loading base.
2. Take the loading rack and slide it down the rotisserie spit ensuring that the screw part is facing up. Slide it all the way until it sits on the loading base then tighten the screw to lock it into position.
3. Slide the kebab skewer loading rack onto the top of the rotisserie spit, lock gently in place as you may need to adjust.
4. Take one of the kebab skewers and place into one of the holes on the loading rack at the base. The top of the kebab skewer needs to slot into one of the groves on the kebab loading rack so that the rubber handle rest on top, this may require you to adjust the height so that it fits. The pointed top of the kebab skewer must rest within the hole at the base so that it doesn't fall out when turned horizontally on its side.
5. Prepare your 7 kebab skewers as per your chosen recipe.
6. Place your kebab skewer into one of the holes at the base as before in step 4 (it may be advisable to hold the end piece of food in place so that it doesn't fall off while you load) then hook the rubber end onto the adjacent recess on the kebab loading rack.
7. Repeat step 6 for all remaining kebab skewers until fully loaded.

KEBAB SKEWER OPERATION:

8. Remove your kebab set up from the loading base (this component must not go inside the rotisserie Grill).
9. Place the drip tray into the base of the rotisserie Grill to catch the drippings.
10. Place the solid end of the rotisserie spit into the drive socket located at the left hand side within the rotisserie Grill. Place the round plastic end of the rotisserie spit onto the spit support located on the inner right hand side.
11. Now that your rotisserie spit and chosen food is in position close the glass doors (this will trigger the micro switch that will allow the rotisserie Grill to be turned on).
12. Set the temperature button to high and turn the time dial to the desired cooking time. The 'Rotisserie light will illuminate to indicate that the heating element is in the correct position and will start to cook. The heating element reaches full heat very quickly thus not requiring additional cooking time to accommodate for this. The rotisserie spit will rotate and your food will begin to cook.

13. Once the desired time of cooking has been reached, the timer will 'ring' and automatically switch off the Grill. If you are not ready to remove your food just yet you can set the temp switch to low and re adjust the timer dial to simply keep your food warm.
14. When you are ready to remove your kebabs, turn the TIMER control to "Off" and unplug the Grill. The Grill sides and top are hot, use Grill mitts or temperature resistant gloves when removing the kebabs.

FOOD BASKET SET UP:

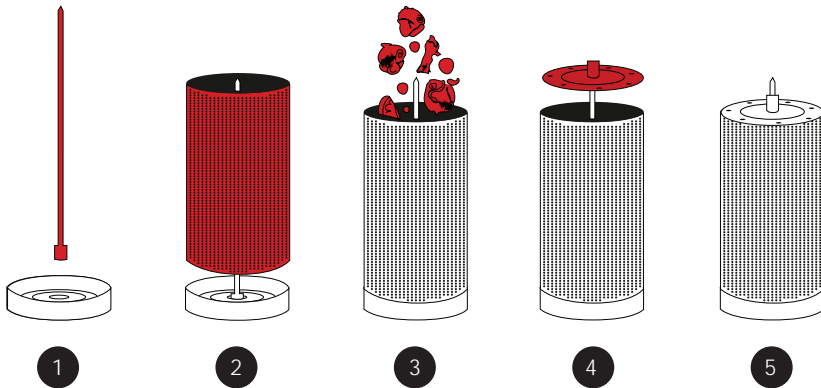
To set up your food basket you will need the following components:

Piece A - Loading base

Piece B - Loading rack

Piece D - Rotisserie spit

Piece I - Food basket



1. Place your loading base on a flat surface with the embossed writing facing up. This piece is solely used to help set up the pieces easily. Position the rotisserie spit into the centre of the loading base.
2. Place the food basket onto the loading base so that the open end faces up.
3. Fill your basket with your desired food making sure not to overload it.
4. Take the Loading rack and slide it over the top of the rotisserie spit until it sits in place on top of the food basket, lock it tightly in place.
5. Your food basket is now ready.

FOOD BASKET OPERATION:

6. Place the solid end of the rotisserie spit into the drive socket located at the left hand side within the rotisserie Grill. Place the round plastic end of the rotisserie spit onto the spit support located on the inner right hand side.
7. Now that your rotisserie spit and food basket is in position close the glass doors (this will trigger the micro switch that will allow the rotisserie Grill to be turned on).

8. Set the temperature button to high and turn the time dial to the desired cooking time. The 'Rotisserie light will illuminate to indicate that the heating element is in the correct position and will start to cook. The heating element reaches full heat very quickly thus not requiring additional cooking time to accommodate for this. The rotisserie spit will rotate and your food will begin to cook.
9. Once the desired time of cooking has been reached, the timer will 'ring' and automatically switch of the Grill. If you are not ready to remove your food just yet you can set the temp switch to low and re adjust the timer dial to simply keep your food warm.
10. When you are ready to remove your food basket, turn the TIMER control to "Off" and unplug the Grill. The Grill sides and top are hot, use Grill mitts or temperature resistant gloves when removing the food basket.

Grill/BBQ/Griddle SET UP: (Heating Tube in Horizontally)

Make sure the unit is switched OFF, using the 'Heating element tool' position the heating element in the lower position towards the bottom of the rotisserie Grill. It is best to set up the needed components and food before switching your rotisserie Grill ON.

Place the grill rack into position above the heating element and place the Baking Tray onto the grill rack. You are now ready to use the Deluxe Rotisserie Grill in Grill mode.

You have two cooking options in Grill mode. You can close the glass doors and let your food cook inside, or you can cook with the doors open so that you can turn your food during the cooking process if required.

When you are ready to remove your food, turn the TIMER Control to "OFF" and unplug the Grill. The Grill sides and top are hot, use Grill mitts or temperature resistant gloves when removing your food.

APPROXIMATE COOKING TIMES

- | | |
|--------------------------|---------------|
| 1. Chicken / Duck | 30~45 minutes |
| 2. Steak | 45~60 minutes |
| 3. Kebab | 20~30 minutes |
| 4. Fish | 20~32 minutes |
| 5. Vegetable | 15~20 minutes |

CLEANING & MAINTENANCE

1. Turn the TIMER Control to “Off” and unplug before cleaning.
2. Allow the rotisserie Grill and all accessories to cool completely before cleaning.
3. **DO NOT IMMERSE IN WATER OR OTHER LIQUID**
4. Clean the outside of the Grill with a damp cloth and dry thoroughly.
5. Clean stubborn stains with a non abrasive liquid cleaner.
Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
6. Clean the glass door with a cloth or sponge dampened with warm, soapy water and dry thoroughly.
7. Wash the drip pan in hot, soapy water or in the dishwasher. Clean stubborn stains with a nylon or polyester mesh pad and a mild, non abrasive cleaner. Rinse and dry thoroughly.
8. If crumbs and spills have accumulated on the bottom of the Grill wipe with a damp cloth and dry thoroughly.
9. The walls on the inside of the Grill allow food particles or spatters during 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.
10. The Rotisserie spit and forks (without screws attached); Kebabs skewers and food basket can be placed in the dishwasher or washed in warm soapy water.
11. Hand wash the screws in warm soapy water and dry thoroughly.

NOTE: Any servicing requiring disassembly other than the above cleaning must be performed by a qualified electrician or service technician



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Countertop Rotisserie & Grill Oven - Rotating Kitchen Cooker

Features:

- Kitchen BBQ Grill Rotisserie Oven
- Perfect for Meats: Shish-Kebobs, Steak, Chicken, Lamb, Duck & More!
- Use the Food Basket for Preparing Greens & Vegetables
- (2) Selectable Cooking Modes: Rotisserie & Grill
- Time-Saving & Energy Efficient Food Prep
- High-Powered Heating Element
- Adjustable Time & Temperature Setting
- Convenient Access Tempered Glass Doors
- Safe Placement on Any Kitchen Table or Countertop
- Includes Rotating Kebob Rack & Accessories
- Stain Resistant & Easy-to-Clean

What's in the Box:

- Countertop Oven
- Rotisserie Spit & Forks
- (7) Meat Skewers
- Grill Rack
- Food Basket
- Drip Tray

Technical Specs:

- High-Powered Heating Element: 1200 Watt
- Total Capacity: 22+ Quarts
- Max. Temperature Reached: Up to 450 °F (232°C)
- Max. Time Setting: Up to 90 mins
- Temperature Setting: Low / High
- Construction Material: Stainless Steel, Tempered Glass, Engineered PBT
- Power Cable Length: 3.3' ft.
- Power: 120V
- Unit Dimensions (L x W x H): 17.4" x 13.07" x 10.20" -inches
- Sold as: 1

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