

# Getting to Know **The Pressure Oven**

## FAQs



### ➤ **How does the Wolfgang Puck Pressure Oven work?**

- The secret is the sealed, low pressure (1psi) cooking environment that locks in heat and moisture, accelerating cook time and infusing food with flavor. For more details, visit [How Wolfgang Puck Pressure Oven Works](#) or view our [How My Oven Works](#) video.

### ➤ **Can the Wolfgang Puck Pressure Oven do everything a normal oven does?**

- Yes, it can do everything a normal oven does, PLUS more! The Wolfgang Puck Pressure Oven can bake, roast, broil, toast, and re-heat in PRESSURE mode, which is faster than traditional appliances. And in STANDARD mode, it cooks just like your regular oven. Our Rotisserie Series comes with all that PLUS a rotisserie function.

### ➤ **Does the Wolfgang Puck Pressure Oven really reduce cooking times?**

- Yes! The low, pressure-controlled (1psi) environment of the Pressure Oven concentrates the heat on your food, allowing it to cook faster while sealing in the flavor and moisture.

### ➤ **Can I use the Wolfgang Puck Pressure Oven for baked goods?**

- Yes! Unlike traditional pressure cookers, baked goods rise beautifully in the Wolfgang Puck Pressure Oven while staying moist and delicious. Muffins, Cakes, cookies, rolls and more are all baked to perfection in record time.

### ➤ **Can the Wolfgang Puck Pressure Oven replace my microwave?**

- That is up to you. Many people look forward to saying goodbye to soggy, limp microwave meals and leftovers. The Wolfgang Puck Pressure Oven is perfect for reheating leftovers. It's much faster than a conventional oven and produces delicious results that taste like the first time you made the meal.

### ➤ **Can I use the countertop Wolfgang Puck Pressure Oven in standard mode?**

- Yes. If you do not want to cook in the pressure-controlled mode, simply do not engage the pressure lock. This way, the oven will work just like a conventional oven. And, with the ideal sized oven compartment you won't need to worry about all the wasted space in your regular oven.

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### ➤ **How do I use the Wolfgang Puck Pressure Oven?**

- For a quick and easy video demonstration of how the Pressure Oven works, simply click this link to see the Wolfgang Puck Pressure Oven [how to video](#). For more details, refer to the Instruction and Quick Start Guides enclosed with your oven.

### ➤ **Is it necessary to run the oven prior to cooking food in it?**

- Yes! The oven contains a factory coating that has non-toxic protective oils that burn off with the 1st heating of the oven. This is standard in all new countertop ovens.

### ➤ **What does the Wolfgang Puck Pressure Oven include?**

- **Your Wolfgang Puck Pressure Oven is made out of stainless steel and includes,** a Wolfgang Puck Pressure Oven 1700-Watt Oven, a Baking/Broil Rack, a Drip/Baking Pan, a Roasting Pan, a Crumb Tray, a Use and Care Manual, a Recipe Booklet, and a Manufacturer's 1-year Limited Warranty. **If you purchased the Rotisserie Series, your oven includes the above, PLUS:** a Rotisserie Rod, 2 Rotisseries Screws, 2 Rotisserie Tines, and a Rotisserie-Removal Tool

### ➤ **How large is the Wolfgang Puck Pressure Oven?**

- The Wolfgang Puck Pressure Oven is a convenient countertop size that fits easily under standard cabinets. The dimensions are: 19-7/8" L x 15-7/8" x 12-3/8" H. It weighs approximately 27 lbs.

### ➤ **How should I adjust the temperature and time for my favorite recipes to ensure they come out perfect?**

- Visit our recipe page to view the time converter chart and sample recipes to get you started. As general rules of thumb, when cooking in pressure mode, poultry cooks 70% faster; roasts (beef, pork, etc.) cook 50% faster; casseroles, vegetables and baked goods cook 25% faster. If you are not sure, under estimate cook time and check the temperature before eating. It's easy to pop it back in for a few more minutes if more cook time is needed. You'll love cooking your favorite recipes faster and with enhanced flavor!

### ➤ **How do I use the pressurize setting on my oven?**

- Before operating, please read the Users Manual. After pre-heating the oven insert your food, close the pressure lock sealing lever, and seal the vent release valve. Before opening the oven make sure to vent the steam release valve. Use caution, food and oven may be hot.

### ➤ **How do I know when the oven is pre-heated?**

- The green "ready light" illuminates when the oven has preheated to the set temperature, and will cycle on and off during the cooking cycle while maintaining the set temperature.

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- **Can I steam vegetables or fish in the Wolfgang Puck Pressure Oven?**
  - Yes. Water can be added directly to the drip/baking pan for foods such as fish and vegetables which will cause steam cooking in the pressure mode.
  
- **May I open my oven during the cooking process?**
  - Yes, you can open your oven during the cooking process, just be sure to vent the release valve first to release the steam before opening the sealing lever. And don't worry, the heat and pressure will build back up very quickly once you re-seal the oven to continue cooking.
  
- **Do I need to rotate my food during cooking?**
  - There is never a need to rotate your food in the oven. Your food will emerge beautifully cooked through. You will even find that it can brown and caramelize without any fuss!
  
- **Do I need to thaw my foods?**
  - For better results you should always cook food that has been thoroughly thawed. The only exception is when baking packaged frozen dinners and or pizzas. Follow the manufacturer's instructions for required time.
  
- **How do I know if my oven is sealed or vented?**
  - You will notice an arrow engraved on the vent release valve. When wanting to cook in PRESSURE mode, make sure to set that arrow in the SEAL position and when ready to vent, set the arrow in the VENT position and wait for the pressure to dissipate. Use caution as the valve, oven and the steam releasing may be hot.
  
- **Can I use my normal pans in this oven?**
  - Yes, standard bakeware can be used in the Wolfgang Puck Pressure Oven. For best results, we recommend bakeware made of metal, oven-proof glass or ceramic. The width should not exceed 14" and the depth should not exceed 12".
  
- **How do I clean my oven?**
  - Ensure that your oven is unplugged and all parts are cool prior to cleaning. Do not clean with metal scouring pads as pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Do not immerse cord, plug, or housing of the oven in water or other liquids. The interior of the oven can be cleaned with a damp soapy cloth. For stubborn stains, apply a small amount of oven cleaner to a damp sponge or cloth. Do not attempt to move heating elements during cleaning. The following parts are dishwasher safe: Baking/Drip Pan, Baking/Broil Rack, Rotisserie Rod, Roasting Pan, Crumb Tray, Rotisserie Removal Tool, Rack Removal Tool.

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## Additional Product Information & FAQs



### ➤ **Expanded How-To Video**

- Available on [YouTube](#)
- Find it on [Puckoven.com](#) "[How it Works](#)" page
- Sent to customers whose email we have via "Congratulations" email

### ➤ **Trouble Shooting Pages in User Manual**

### ➤ **Quick Start Guide**

### ➤ **Full list of FAQs on PuckOven.com**

- <http://www.puckoven.com/faq.html>

### ➤ **To watch complete video library:**

- <http://www.puckoven.com/videos.html>