Wolfgang Puck Pressure Oven
FAQ’s

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. The Rotisserie Series comes with all of that PLUS a rotisserie function.

Does the Wolfgang Puck Pressure Oven really reduce cooking times?
Yes! The pressure-controlled environment of the Pressure Oven concentrates the heat on your food, allowing it to cook up to 70% faster while sealing in the flavor and moisture.

What is the difference between the different Pressure Oven Models?
There are 3 models of the Pressure Oven: The Essential, the Rotisserie and the Original.

- The **Essential** is a lower priced, more compact version of the Original. It’s .8 cubic ft. (22 liter) capacity has a smaller counter profile while still being able to hold a 12” pizza or a 6 lb. chicken. It fits pans up to 11 ½ inch width, 9 ½” depth. The outside dimensions are 18-1/10” L x 15-1/4” x 11” H

- The **Original** is a larger 1.0 cubic ft. (29L) oven. This model is great when cooking for larger crowds. It not only holds a 12” pizza or a 6 lb. chicken, it can also fit a 14 lb. turkey – cooking it in only 55 minutes. With dimensions of only 19-7/8" L x 15-7/8" x 12-3/8" H, the Original is still small enough to fit under standard cabinets and fit pans up to 14” width x 12” depth.

- The **Rotisserie** is also a larger 1.0 cubic ft. (29L) oven that fits up to a 14 lb. turkey. Plus, it also comes with specially engineered rotisserie function so you can create that fresh, delicious rotisserie taste in your own home any time you want. With dimensions of 19-7/8" L x 15-7/8" x 12-3/8" H, it easily fits under standard cabinets and fits pans up to 14” width x 12” depth.
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 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 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.

How does the Wolfgang Puck Pressure Oven Work?
The Pressure Oven’s Chamber locks in heat and moisture under low-pressure, concentrating flavors and making it virtually impossible to dry out or ruin your food, while cooking up to 70% faster!

How do I seal my oven to cook in pressure mode?
After you set the Function Knob, Temperature and Time to desired settings simply lower the Sealing Lever all the way down to the position marked Seal on the control panel. The vent release valve on top of the oven should be set to the Seal position.

Can I cook without using pressure?
Yes! Ensure that the vent release valve on top of the oven is set to Vent, and leave the sealing lever in Standard position (up) as marked on the control panel. Your oven will now act like a standard countertop oven.

Is the vent release valve supposed to be loose?
The vent release valve lies loosely on the valve stem by design. When setting, grasp the finger grip and move the pointer to desired position, either vent or seal. During cooking, you may hear air escaping from the vent release valve. This is normal!
**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 Pressure Oven can safely be placed on any countertop, but we recommend not putting it in an enclosed space.
- Wolfgang Puck Pressure Oven Essential Series dimensions: 18-1/10” L x 15-1/4” x 11” H and it weighs approximately 24 lbs.
- Wolfgang Puck Pressure Oven Original and Rotisserie Series dimensions: 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?**
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, underestimate the 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!

**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.
- Wolfgang Puck Pressure Oven Essential Series: Use bakeware with a width that does not exceed 11-1/2” and a depth that does not exceed 9-1/2”.
- Wolfgang Puck Pressure Oven Original and Rotisserie Series: Use bakeware with a width that does not exceed 14” and the depth should not exceed 12”.
**How do I clean my oven?**

It's easy to clean your oven. First ensure that your oven is unplugged and all parts are cool prior to cleaning. Then 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. Please do not attempt to move heating elements during cleaning, and do not clean with metal scouring pads as pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Also, do not immerse cord, plug, or housing of the oven in water or other liquids.

The following parts are dishwasher safe:

- Baking/Drip Pan
- Baking/Broil Rack
- Rotisserie Rod
- Roasting Pan
- Crumb Tray
- Rotisserie Removal Tool