

nutrichefTM

Convenient kitchen style

PKRT16BK

Vertical Countertop Rotisserie

(Black Color)



Rotating Oven



Nutrichefkitchen.com



Welcome to the world of easy and healthy eating with your NutriChef Vertical Rotisserie. Gravity reduces the fat from the food placed inside our Rotisserie while the vertical heating elements crisp the exterior and lock in the tender juices inside. At last, the delicious look created by a vertical rotating spit is yours at home. We believe that you will enjoy the tasty treats offered in our Rotisserie and we ask that all instructions and safety procedures be followed.

NutriChef Vertical Countertop Rotisserie Rotating Oven

- Versatile & Powerful Cooking Appliance
- Reduces Fat from within Your Food
- Rotisserie Spinning-Style Cooking
- Effective & Evenly Cooked Foods
- Thoroughly Cooks and Retains Food Flavor
- Creates Crispy Exterior and Juicy Tender Interior
- Dual High-Powered Heating Elements
- Simple Rotary Dial-Style Timer Operation
- Adjustable Cooking Timer Selection (2 Hour Max)
- See-Through Cooking Window to See When It's Ready
- Swing Door Allows Convenient Entry/Removal
- Excess Fat Drains Off by Gravity
- Revolutionary Vertical Cooking Appliance
- Assists in Creating Desired Crispy Skins
- Easy-to-Clean Dishwasher safe parts
- Includes Poultry Rack, Meat Tower and Drip Tray
- Perfect for Whole Chicken, Breasts, Turkey, Lamb, Beef, Pork, etc.
- Maximum Cooking Temperature Reaches 185°
- 700 Watt Power Output
- Power Cord Length: 4' Feet
- Dimensions (L x W x H): 9.1" x 9.1" x 10.2"

What's in the Box:

Skewer Rack with (8) Skewers

Cooking Basket Tower

Roasting Rack

Poultry Tower

Nonstick Drip Tray

Safety Guidelines

When using this electrical appliance, these basic safety precautions should always be followed:-

1. Read all of the instructions and save them for reference.
2. To protect against any electrical hazards, DO NOT place unit or cord in water or any other liquids.
3. DO NOT touch any hot surfaces. Use oven mitts for removing or touching any hot parts. Always place drip tray on heat protected surface (i.e. pot holder)
4. Close supervision is always necessary when this appliance is used by or near children.
5. This unit is basically an oven. LEAVE about 4-6 inches open space all around the exterior of this appliance.
6. UNPLUG the unit when not in use and before cleaning. Always allow to cool before attaching or removing any parts.
7. Avoid touching moving parts.
8. Always pull the plug out from the wall - never pull the cord. Remove the plug from the wall before moving the appliance. Use both hands to move the appliance.
9. DO NOT let the cord hang over the edge of surfaces. DO NOT place on an unstable table, or cloth-covered or hot surface.
10. DO NOT place the Rotisserie inside an oven nor near a hot flame nor electric burner.
11. DO NOT operate this appliance if the cord or plug is damaged, if the unit Malfunctions or is damaged in any way. Return it to the store for service.
12. DO NOT use this appliance outdoors.
13. USE the Rotisserie only for its intended use and USE EXTREME CAUTION when removing drip or disposing of hot grease.
14. To reduce the hazard of potential shock, this appliance has a polarized plug (one blade wider than the other), which will fit only one way in a polarized wall outlet. If the plug does not fit, contact a qualified electrician for assistance. Never use this plug with an extension cord unless it fits properly. DO NOT ATTEMPT to defeat this safety feature.
15. CAUTION : A short power supply cord is provided to reduce the risks resulting from tripping over or becoming entangled in a longer cord. Extension cords may be used only if the electrical rating is as great as the electrical rating of this appliance not less than 10 amperes, 120 volts. If an extension cord is used, it should be arranged so that it will not drape over the counter or tabletop where it can be reached by children or tripped over.
16. ELECTRIC POWER : If the electric circuit is overloaded with other appliances, your Rotisserie may not operate properly. The Rotisserie should be operated on a separate electrical circuit from other operating appliances.
17. This appliance is intended for household use only and NOT for commercial or industrial use.

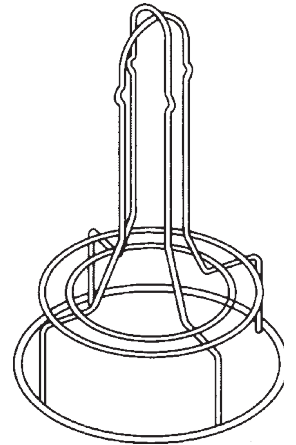
—— SAVE THESE INSTRUCTIONS ——
FOR HOUSEHOLD USE ONLY

Accessories

POULTRY RACK

This Rack is designed to fit inside the bird and hold it upright. Simply slide the bird onto the rack and make sure the legs are pointed down and the neck up.

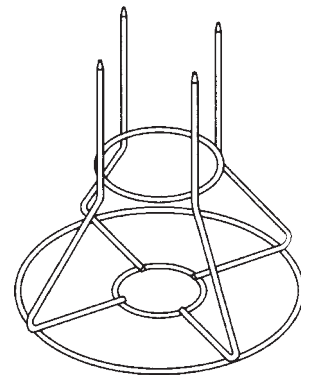
- * With some birds it may be necessary to cut off part of the neck or pin down extra large wings.
- * Make sure the bird rotates freely and does not touch any inside part of the Rotisserie.
- * Chickens (not stuffed) need approximately 20 - 30 minutes per pound.
- * Always use a meat thermometer and pierce in breast of chicken about 3-4 inch.
- * Please see Cooking Chart (P.6)
- * Leave at least 1 inch between top of bird and inside top of Rotisserie.
- * Cooked birds are more crispy when properly dried.
- * To prepare a bird, place under cold running water, then shake out to remove excess water, and finally pat dry with absorbent paper towels.
- * Birds cook faster and look more appetizing when basted with olive oil or sauce during last 40 minutes of cooking. Do not baste before placing in Rotisserie.



MEAT TOWER

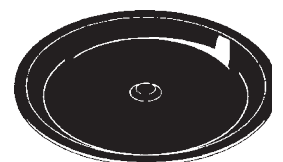
Meat should be pierced onto the top of the 4 skewer prongs on the top of the Meat Tower. BE CAREFUL NOT TO PIERCE YOUR HANDS WHEN PUSHING MEAT DOWN OVER THE SKEWERS.

ENSURE THAT THE MEAT ROTATES FREELY AND LEAVE AT LEAST 1" FREE SPACE BETWEEN THE TOP OF THE MEAT AND THE INSIDE ROOF OF THE ROTISSERIE.



DRIP TRAY

This tray is made with a special non-stick coating. Some birds are extremely fat so it may be necessary to remove some of the drippings from time to time during cooking. If this is necessary, use a siphon or spoon to remove the drippings during cooking. Be careful not to topple the bird and always use oven mitts when attempting this procedure. Although it is convenient to baste food while cooking (open Swing Door and brush from top to bottom as food rotates), you may wish to stop the cooking process for extra safety and then reset the timer to time left before stopping it.



In this recipe guide, we suggest what sauces are best for chicken or various types of meat but your own taste preferences will be the final judge of which meats to choose.

Sauce or marinade?

We define a sauce as a mixture of ingredients brushed or poured on the food a few minutes before cooking or for basting during cooking.

A sauce becomes a marinade when the food is allowed to soak in it from 3-24 hours, covered, in the refrigerator.

- Only a whole uncut chicken with skin is never to be marinated as the skin may burn in the cooking process - whole chicken should be basted only during the last 40 minutes of cooking!

Measurement Guide

TBSP - Tablespoon

Tsp - Teaspoon

Our favorite - Garlic Lovers Bar B Q Sauce Great for whole chicken, lamb, beef or pork

- 1-5 crushed cloves of garlic
- 1/3 cup catsup
- 2 1/2 TBSP honey
- 2 TBSP water
- 1 TBSP vinegar (white or red)
- 1 1/2 Tsp A1 Sauce
- 1/3 Tsp chilis (powdered or crushed)

Sauce preparation:

- Crush the garlic and mix into all ingredients. Bring to a boil 1-2 minutes in a saucepan and turn off heat.
- Mixture should thicken somewhat. Separate sauce into 2 bowls - one for sauce and one as a table serving.

For whole chicken use Poultry Rack and brush on during last 40 minutes of cooking - repeat 2 -3 times.

For meat use Meat Tower. Soak in sauce a few minutes before piercing on Meat Tower, and baste during cooking (several times evenly spaced time). Reheat serving sauce and serve as table serving.

* Remember to place food on accessories outside the Rotisserie.

* Excellent as a marinade for meats.

- Cooked birds are more crispy when properly dried. To prepare a bird, place under cold running water, then shake out to remove excess water, and finally pat dry with absorbent paper towels.
- Check to ensure that the Poultry Rack or Meat Tower rotates freely without touching the heating elements.

White Wine Sauce

- 4 chicken breasts (skinless and boneless) or 2 Lbs. roast of lamb (boneless)
- 1 cup white wine
- 3-4 oz red tomato paste
- 2 TBSP olive oil

Sauce preparation:

- Stir in wine with tomato paste and then olive oil. Use whisk to mix evenly in a stirring motion. Separate sauce, 75% for marinade (from 3-24 hours covered in the refrigerator) and balance 25% for basting - baste every 20 minutes during cooking.
- Pierce each chicken breast on the Meat Tower with breasts in an upward position.
- Or pierce lamb on Meat Tower
- * Remember to place food on accessories outside the Rotisserie.
- Check to ensure that the Meat Tower rotates freely without touching the heating elements. (N.B. Cook as per chart Page 6)

Spicy Sauce

- Whole chicken, or 4 chicken breasts, or 2 Lbs. pork tenderloin, or 2 Lbs. lamb
- 1/3 cup olive oil
 - 1/2 Tsp chili (crushed or powdered)

Sauce preparation:

- Mix olive oil with chili in a bowl. Separate into 2 servings. One for sauce and the other as a table serving.

Whole chicken – use Poultry Rack. Baste 2 - 3 times in final 40 minutes of cooking.
Meats and chicken breasts – use Meat Tower. Soak first for a few minutes or use as a marinade. Baste during cooking, 2 - 3 times.

* Remember to place food on accessories outside the Rotisserie.

* Excellent as a marinade for meats.

- Cooked birds are more crispy when properly dried. To prepare a bird, place under cold running water, then shake out to remove excess water, and finally pat dry with absorbent paper towels.
- Check to ensure that the Poultry Rack or Meat Tower rotates freely without touching the heating elements. (N.B. Cook as per chart Page 6)

Sauce Prep

1. Use a prepared Taco mix for 4 chicken breasts
2. Teriyaki sauce (excellent for whole chicken).
3. Prepared salad dressings are also good as marinades ie. Herb Dressing

Taco

2 chicken breasts

1 prepared Taco mix - should be about 2 oz.

- Coat the chicken breasts with the dry taco mix. Pierce the breasts upright on the Meat Tower.

Chicken breasts – use Meat Tower.

* Remember to place food on accessories outside the Rotisserie.

- Check to ensure that the Poultry Rack or Meat Tower rotates freely without touching the heating elements. (N.B. Cook as per chart Page 6)

Teriyaki Sauce

1 Whole chicken 3-4 Lbs.

Teriyaki sauce right out of the bottle

Whole chicken – use Poultry Rack. Baste 2 - 3 times in final 40 minutes of cooking.

* Remember to place food on accessories outside the Rotisserie.

- Cooked birds are more crispy when properly dried. To prepare a bird, place under cold running water, then shake out to remove excess water, and finally pat dry with absorbent paper towels.
- Check to ensure that the Poultry Rack rotates freely without touching the heating elements. (N.B. Cook as per chart Page 6)

Herb Salad Dressing

2 Lbs. roast of lamb

Herb salad dressing right out of the bottle

Excellent as a marinade. Place lamb in salad dressing, cover and refrigerate for 3-24 hours. Put lamb onto Meat Tower skewers. Keep some extra dressing as a table serving to add some zest to the meat.

Soak first for a few minutes or use as a marinade. Baste during cooking, 2 - 3 times.

* Remember to place food on accessories outside the Rotisserie.

* Excellent as a marinade for meats.

- Check to ensure that the Meat Tower rotates freely without touching the heating elements.

Sauce preparation:

- Combine tomato sauce and vinegar in a saucepan and bring to boil for 1-2 minutes.
- Reduce heat to low and add sugar until dissolved. Add remaining ingredients and cook over low heat, stirring often for 5 minutes. Separate into 2 servings using 25% for basting and balance as a table serving.

Whole chicken – use Poultry Rack. Baste 2-3 times in final 40 minutes of cooking.

Meats and chicken breasts – use Meat Tower. Soak first for a few minutes or use as a marinade. Baste during cooking 2 - 3 times.

* Remember to place food on accessories outside the Rotisserie.

* Excellent as a marinade for meats.

- Cooked birds are more crispy when properly dried. To prepare a bird, place under cold running water, then shake out to remove excess water, and finally pat dry with absorbent paper towels.
- Check to ensure that the Poultry Rack or Meat Tower rotates freely without touching the heating elements. (N.B. Cook as per chart Page 6)

Cool Sauce

Some of our sauces are spicy. This one is low fat (0.2 grams/TBSP), and mild and only to be served as a table serving.

- 2 chicken breasts, or 2 Lbs. turkey breast
 - 1 1/2 cups low fat yogurts
 - 2 scallions fresh and finely minced
 - 1 TBSP lime juice
 - 1/2 cup chopped fresh cilantro
 - 1 Tsp brown sugar
 - 2 TBSP chopped fresh mint leaves (or 1 TBSP if dried)
- Add pinch of salt, pepper and hot pepper sauce to taste

Sauce preparation:

- Combine all ingredients and whisk until well blended. Cover and refrigerate for at least 1 hour. Stir well before serving. This is a table serving sauce only!

Chicken or turkey breasts – use Meat Tower.

* Remember to place food on accessories outside the Rotisserie.

- Check to ensure that the Meat Tower rotates freely without touching the heating elements.

Cooking Tips

- NEVER operate rotisserie without a food load. DO NOT preheat the Rotisserie before cooking.
- Raw food usually contains some amount of bacteria. For safer food consumption we strongly recommend that all sauces be separated into 2 separate bowls. One for basting or soaking meats and one to be used as a table serving.
- We recommend that all birds be rinsed in cold running water and then shake out excess water, and pat dry. Cooked birds are more crispy when properly dried.
- Cleaning the accessories and drip tray can be made easier by first spraying them with a vegetable oil before any food is placed on them.
- Place all food into the accessories OUTSIDE OF THE ROTISSERIE. This is more convenient and safer handling.
- Excess fat should be removed on a cutting board first and then place food on the accessories.
- Always use a meat thermometer to check for complete cooking (see Chart P. 6) If you do not own a meat thermometer – when cooking time is 95% complete turn off the timer open Swing Door and cut a little into the thickest part of the food and check for doneness or color. BE CAREFUL NOT TO TOPPLE ACCESSORY! Also, you may check to see if the juices are running clear – this indicates food is likely well cooked.
- The timing given are only a guide and based on the temperature of refrigerated food.
- Before cutting up the cooked food, allow to stand a few minutes. The food will retain more of its juices and is safer to cut. Always use a clean sharp knife.

Care & Cleaning

Before using your Magic Chef Vertical Rotisserie:

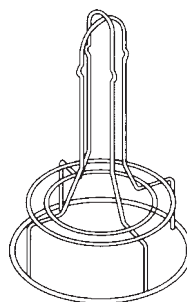
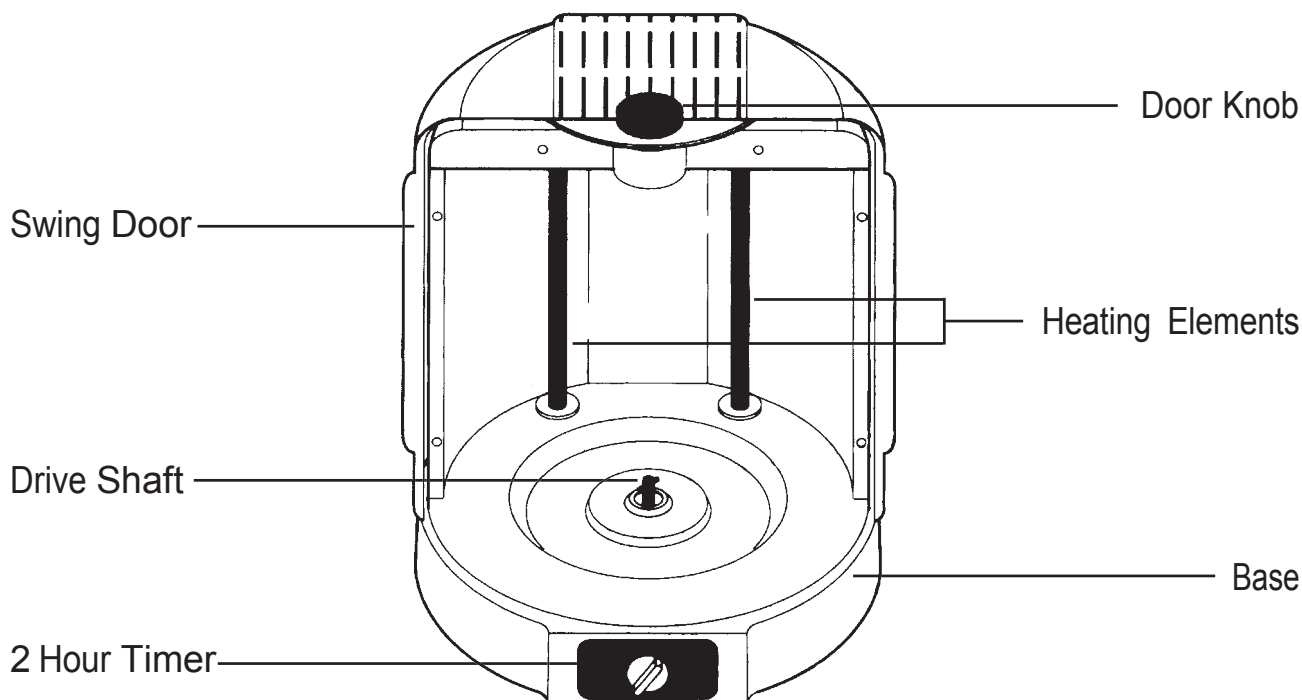
Wash all of the accessories - Poultry Rack, Meat Tower, Drip Tray, Tray Support in hot water with detergent or soap (or wash in a dishwasher).

The Swing Door can be removed for easy cleaning. Turn the "Door Knob" (located on the top of the Rotisserie) counterclockwise in order to loosen it and then remove it by pulling upward. The "Swing Door" can then be lifted upward and away from the base.

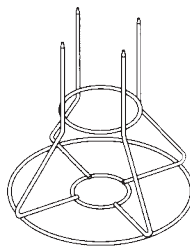
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System Layout



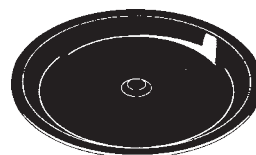
Poultry Rack



Meat Tower



Tray Support



Drip Tray
(with raised dimple)

Assembly & Cooking

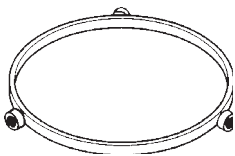
First place the unit on a clean dry surface which is heat protected i.e. formica countertop.

1. To open the Swing Door, slide counterclockwise until it stops on the right hand side of the base unit.
2. Place the Tray Support on the base section of the Rotisserie so that it will roll easily in a circular manner in the specially recessed area of the base.
3. Place the Drip Tray on top of the Tray Support with the raised dimple upwards - the Drive Shaft will naturally align itself into the raised under section of the Drip Tray.
4. Choose either the Poultry Rack or Meat Tower and then load either one according to your recipe outside of the Rotisserie.
5. Next place the loaded accessory on top of the Drip Tray making sure it is well centered.

N.B. Check to ensure that the Poultry Rack or Meat Tower rotates freely without touching the heating elements or gets jammed in any way.

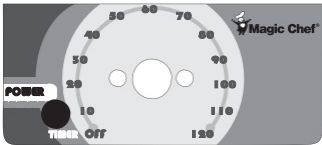
TRAY SUPPORT

This device allows the food to rotate. We suggest cleaning with soapy water after each use.



TIMER

The Magic Chef Vertical Rotisserie comes complete with a 2 hour Timer. Simply dial in a clockwise manner. The desired time according to the recipe. There is no temperature selection as cooking is done solely by time allowed and the rotation of



Cooking Temperatures

Remember that cooking times vary according to meat size, shape, amount of fat, bone, consistency, and surrounding room temperature. The chart below lists our testing results however, the best guide for complete cooking to taste is a meat thermometer.

<u>Meat</u>	<u>Weight (Lbs)</u>	<u>Temperature</u>	<u>Time</u>
Whole chicken	3	175 - 185 °F	60 - 85 min.
Whole chicken	4-5	175 - 185 °F	80 - 115 min.
Chicken breasts (4)	1/2 each	175 - 185 °F	30 - 50 min.
Chicken breast (whole)	2	175 - 185 °F	50 - 80 min.
Turkey breast (whole)	2-3	175 - 185 °F	50 - 80 min.
Beef Roast	2	175 - 185 °F	50 - 85 min.
Lamb Roast	2	175 - 185 °F	50 - 85 min.
Pork Roast	2	175 - 185 °F	50 - 85 min.

- Whole chicken cooks faster when brushed with sauce or olive oil in the last 40 minutes of cooking – it rises to a higher temperature due to the effect of the oil. The skin is also more crispy!
- The above temperatures reflect foods which are considered to be well done.

Regular Bar B Q Sauce Great for whole chicken, lamb, beef or pork

- 1/3 cup catsup
- 2 1/2 TBSP honey
- 2 TBSP water
- 1 TBSP vinegar (white or red)
- 1 1/2 Tsp A1 Sauce
- 1/3 Tsp chilis (powdered or crushed)

Sauce preparation:

- Mix all ingredients in a saucepan. Bring to a boil 1-2 minutes and then turn off heat.
- Mixture should thicken somewhat. Separate sauce into 2 bowls - one for sauce and one as a table serving.

For whole chicken use Poultry Rack and brush on during last 40 minutes of cooking - repeat 2 -3 times.

For meat use Meat Tower. Soak in sauce a few minutes before piercing on Meat Tower, and baste during cooking (several times evenly spaced time). Reheat serving sauce and serve as table serving.

- * Remember to place food on accessories outside the Rotisserie.
- * Excellent as a marinade for meats.
- Cooked birds are more crispy when properly dried. To prepare a bird, place under cold running water, then shake out to remove excess water, and finally pat dry with absorbent paper towels.
- Check to ensure that the Poultry Rack or Meat Tower rotates freely without touching the heating elements. (N.B. Cook as per chart Page 6)

Red Wine Sauce

- 4 chicken breasts (skinless and boneless) or 2 Lbs. roast of lamb (boneless)
- 1 cup red wine
- 3-4 oz red tomato paste
- 2 TBSP olive oil

Sauce preparation:

- Stir in wine with tomato paste and then olive oil. Use whisk to mix evenly in a stirring motion. Separate sauce, 75% for marinade (from 3-24 hours covered in the refrigerator) and balance 25% for basting - baste every 20 minutes during cooking.
- Pierce each chicken breast on the Meat Tower with breasts in an upward position.
- Or pierce lamb on Meat Tower
- * Remember to place food on accessories outside the Rotisserie.
- Check to ensure that the Meat Tower rotates freely without touching the heating elements. (N.B. Cook as per chart Page 6)

Delight Tonight

Whole Chicken or chicken breasts, lamb you name it - this is one tasty sauce

1-4 cloves of garlic (crushed)

1/4 Tsp pepper

1/2 Tsp paprika

5 TBSP olive oil

Sauce preparation:

- Crush garlic and mix ingredients in a bowl.

Whole chicken – use Poultry Rack. Baste 2 - 3 times in final 40 minutes of cooking.

Meats and chicken breasts – use Meat Tower. Soak first for a few minutes or use as a marinade. Baste during cooking, 2- 3 times.

* Remember to place food on accessories outside the Rotisserie.

* Excellent as a marinade for meats.

¥ Cooked birds are more crispy when properly dried. To prepare a bird, place under cold running water, then shake out to remove excess water, and finally pat dry with absorbent paper towels.

- Check to ensure that the Poultry Rack or Meat Tower rotates freely without touching the heating elements. (N.B. Cook as per chart Page 6)

Citrus Sauce

2 Lbs Pork or 2 Lbs. beef or 2 Lbs. lamb or 4 chicken breasts

3/4 cup fresh orange juice

1/2 TBSP lime juice

1 TBSP honey

1 1/2 TBSP soy sauce

2 1/2 Tsp cornstarch

1 1/2 TBSP lemon juice

Sauce preparation:

- Mix all ingredients in saucepan and bring to boil 1-2 minutes and then turn off heat. Let thicken and serve in 2 portions. One for sauce and basting and one for table serving. A very tangy taste and a healthy choice.

Meats and chicken breasts – use Meat Tower. Soak first for a few minutes or use as a marinade. Baste during cooking, 2- 3 times.

* Remember to place food on accessories outside the Rotisserie.

* Excellent as a marinade for meats.

- Check to ensure that the Poultry Rack or Meat Tower rotates freely without touching the heating elements. (N.B. Cook as per chart Page 6)

Oriental Spicy Peanut Sauce

This one's a little different - Do not add the sauce to meat or chicken during cooking. This is a table serving sauce only!

Choose whole chicken, or 4 chicken breasts or 2 Lbs. lamb, or 2 Lbs. pork.

- 2 garlic cloves (crushed)
- 1/4 Tsp ginger powder
- 1/4 Tsp crushed (or powdered) chili
- 2 TBSP soy sauce
- 3 TBSP creamy peanut butter
- 3 TBSP sesame oil
- 2 TBSP white vinegar
- 1 TBSP sugar

Sauce preparation:

- Place sesame oil, vinegar, sugar, garlic, chili, ginger, soy sauce in a saucepan and heat on high setting, stirring constantly. Last add peanut butter and cook for a few minutes.

Whole chicken – use Poultry Rack. Baste with olive oil only 2 -3 times in final 40 minutes of cooking.

Meats and chicken breasts – use Meat Tower. Baste with olive oil only, 1- 2 times during last 40 minutes of cooking.

* Remember to place food on accessories outside the Rotisserie.

- Cooked birds are more crispy when properly dried. To prepare a bird, place under cold running water, then shake out to remove excess water, and finally pat dry with absorbent paper towels.
- Check to ensure that the Poultry Rack or Meat Tower rotates freely without touching the heating elements. (N.B. Cook as per chart Page 6)

Sweet and Tangy

This is a low fat sauce or marinade. Only 0.1 gram fat per 1/4 cup !

Use for whole chicken or 4 chicken breasts or 2 Lbs. pork or 2 Lbs. lamb

- 2 cups tomato sauce
- 1/2 cup red vinegar
- 2 TBSP firmly packed sugar
- 1 TBSP Worcestershire sauce
- 2 cloves crushed garlic
- 2 Tsp dry mustard
- Pinch of pepper (to taste)
- Pinch of chili (to taste)
- Pinch of salt (to taste)

Sweet and Sour

We suggest 2 Lbs. pork roast

- 2 TBSP olive oil
- 2 TBSP cornstarch
- 1 can pineapple chunks
- 1/4 red or green pepper
- 1/3 cup red vinegar
- 2 TBSP soy sauce
- 1 onion chopped

Sauce preparation:

- Add all ingredients into a saucepan in following order: Pour in olive oil and add the onion and red or green pepper. Cook a few minutes on high temperature, and then add contents of can of pineapple including juice. Bring to a boil for 2 minutes, then reduce heat and next add cornstarch and stir until mixture thickens. Finally add the vinegar and soy sauce.
- Separate the sauce into 2 equal servings - one for cooking the food and the remaining sauce as a table serving.

Use Meat Tower. First soak the pork for a few minutes and then put on skewers on Meat Tower. Place inside the Rotisserie and baste during cooking, 2- 3 times.

* Remember to place food on accessories outside the Rotisserie.

- Check to ensure that the Meat Tower rotates freely without touching the heating elements. (N.B. Cook as per chart Page 6)

Tandoori Chicken

4 chicken breasts (skinless and boneless)

- 5oz milk
- 2 Tsp garlic powder
- 1 Tsp ginger powder
- 1 Tsp chili powder
- 1 Tsp dried mint
- 1 Tsp salt
- pinch of cinnamon

Sauce preparation:

- Mix milk and all ingredients in a non-metal bowl (metal or aluminum could react with the spices). Next, put in the chicken and marinate in refrigerator from 3-24 hours.
- Place marinated chicken breasts on Meat Tower piercing them so they stand upward on the meat skewers.

Use Meat Tower. Baste during cooking, 2 - 3 times.

* Remember to place food on accessories outside the Rotisserie.

* Excellent as a marinade

- Check to ensure that the Meat Tower rotates freely without touching the heating elements. (N.B. Cook as per chart Page 6)

Wash the Swing Door in hot water with detergent. Rinse and then dry.
The base unit may be wiped with a damp cloth both inside and exterior. REMEMBER, do not place the base in water or any liquid. DO NOT WIPE THE HEATING ELEMENTS – They are self cleaning!

After using the Rotisserie, clean as per above. REMEMBER: Allow to cool before washing and UNPLUG after each use.



Troubleshooting

<u>Problem</u>	<u>Solution</u>
Food does not rotate easily	First close Timer and let cool. Check that food does not touch any part of heating elements or Swing Door. Pin down the wings to the body of bird if wings extremely large.
No power	Check that Timer is set over 15 minutes. Double-check power supply
Drip Tray smoking	Clean Drip Tray after each use. May have residue from previous cooking.
Food placed on the Drip Tray is unstable	Make sure the Drip Tray is well centered on the Tray Support and the raised dimple of the Drip Tray fits centrally over the Drive Shaft
Food takes longer to cook than the suggested time on Cooking Chart Page 6	Maybe the Swing Door has been opened so many times that excessive heat loss has occurred requiring extra time to cook. Possibly the Swing Door was not completely closed during cooking. The food is extra tough requiring a longer cooking time.