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Rest area can be restored the loaded spit auctions and easily adjust the food and add Kabob rods, etc. Visit and be your guarantee guarantee Form. Any part of the product that is defective. This is important for large foods such as turkeys, roasts standing, 2 chickens side by side or any piece of meat that goes directly on the Rods spits. Or set the timer for 20 minutes and deduce 3 minutes with notes: the weather can be adjusted while the food is when cooking. Never cook more large foods than those recommended in the booklet for your Rotisserie. 11 Rotisserie is hot! Always use caution with hot foods and metal parts. Do not place the equipment on or close to a hot gas or electric burner, in a heated oven or in a material almost easily is ãstoâ € ºâsp. Example: 4 pounds. Return the appliance to Ronco Holdings, Inc. 4. The tip is used to collect and serve small pieces of meat.Showtime ãÂ® Rotisserie Round BBQ RIB Basket (sold separately) 1. Rotisseries manuals Instructions & Recipes for 3000, 4000, 5000 & 6000 3000 series 4000 series 5000 series 6000 series Best Rotisserie Set and forget it!'Â® Cook like a gourmet ã ¢ â € ÂœDollar for doll, the best kitchen appliance ever made. Time is precious. Place the Spit Group in a vertical position with the platform below. Ashowtime ãÂ® Rotisserie loading the ROD ROD group: the food must be centered. GUART - poison, goat, spicy chicken chicken wings (basket) lemon grass chicken breasts (basket) beef: roasts of ribs first- up to 8 pounds.showtime èÂ® recipes rooting chicken roast with lemon grass rasppi from a 3â 4 pounds whole chicken cotton of 2 lemons, chopped 5 cloves of garlic, chopped 1 tablespoon, finely crumbled 2 teaspoons of dried rose, finely crumbled 2 teaspoons of savory spoon, finely crumbled salt and freshly ground pepper in a small bowl combine lemon crust, garlic and herbs for A slightly humid pasta. 9. Do not use any attachment or anything that is not recommended by Ronco Holdings, Inc. 10. RIGHT: pause to cook allows you to stop food in front of the heating element R (especially food in a one 2) Insert the expansion tip filled inside the locking ring.Showtime ãâ® Rotisserie Kabob Rods (sold separately) set the assiemague of the skewer auction in the rest area (just inside the machine) for the exam, repair, electrical or mechanical adjustment. Do not touch hot surfaces.showtime éâ® Rotisserie Mum Care during the removal of the collection tray or the disposal of hot fat or other hot liquids. Use only on a stable and heat -resistant surface and place the unit at least 8 ã ¢ â € â (inch) from walls and 8 ã â € â € light above the unit. Do not use under the cabinets. 6 parts included .... ST5000 Rotisserie series Important safeguards these items: thermal shield, non -stick grate coverage and collection tray must always be in position when using the Rotisserie. How to tie Turkey tie the turkey on the right: make it tight! When preparing a turkey, wings and legs must be linked firmly to prevent the heating element from touching. Put the Rods spits at the center of the food so that it is balanced and the food does not touch the heating element while rotating. For pastry try to insert the chocolate chips, sprayings, nuts and other seasonings. All rights reserved. If you exhaust the tie of food, you can use the string â € butcherã ¢ â Â ™ S until you can order more food. Disconnect the ride from the power outlet when it is not in use and let the unit cools completely before loading or removing parts, such as the non -stick collection tray, the non -stick lid and before cleaning. Cut, cut, cut and keep sharp with the edge of life. It is possible to put a e e atamaihC .onrotir id inoizurtsi el rep OCNOR-58-558-1 eramaihC .eiressitoR ®ÂÃ emitwohS out li noc ocitsatnaf otsap nu ereva rep enoizaraperp acop edeihcir ehc itnemila id atsil anu occE ®ÂÃ emitwohS ®ÂeiressitoR otsap li rep itnemiregguS.anicuc is ertnem itaicurb idrob i erineverp rep onitseC led onretni'lla eroirefni e eroirepus idrob ius oinimulla id aicsirts a return authorization number. Flicker? Â also safe for dishwashers.Showtime ÃÂ® Rotisserie WARNING: keep at least 8 Ã ④ ÂÂspace free of walls, cabinets and other objects when using the rotisserie to avoid heat damage. 6 Cover pork chops well with grass mustard. However, if smoke or flames are seen, switch off and disconnect the machine and allow it to cool. Use the Timer to enable and disable all functions. DO NOT OPEN THE DOOR until it has cooled down. 6 Unpacking Rotisserie..... Food, Basket and Spit Assembly get HOT! Always wear protective gloves when removing the Basket.Showtime ÃÂ® Rotisserie Always use caution with Hot Foods and Metal Parts. Be creative, use the flavored marinating liquids of your choice. If the package does not include giblets, etc.ONE YEAR Limited Warranty Ronco Holdings, Inc., guarantees the owner of this product that Ã is free from defects in material and workmanship for a period of one year from the date of purchase. Its important to check while cooking. Do not open the glass door until it has cooled down. To protect from electrical hazards, do not immerse the cable, plug or equipment in water or other liquids. Small chickens or hunting hens side by side you can also rotate two small chickens or hunting hens side by side. When using Rotisserie Baskets, make sure that no small part of the bones or other food can fall between or extend beyond the wires and take on the cover of the non-stick grate or heating element or other during rotation. Burnt edges on food? 2. Use extreme caution when working near hot pieces and resistance after using Rotisserie as these parts become (and remain) very hot. This Ã is an electrical appliance; Never put water, do not cool it or not quit smoking. It is possible to use a more often or mitt.showtime oven glove ã emb® Rotisserie how to tie a chicken using 2 ties using two ties, shorten them both and e one over the legs. Wash the chicken and dry thoroughly, inside and out.Showtime Ã®Â Rotisserie Jamaican Jerk Pork Tenderloin 2 Pork Tenderloins (About 1 Ã½Â to 2 Pounds Total) 2 tablespoons Chopped Fresh Cilantro 1 tablespoon Finely Minced Fresh Ginger Ã¼Â cup Dark Rum 2 tablespoons Fresh Lime Juice 2 tablespoons Olive Oil 2 tablespoons Light Brown Sugar 1 cup Soy Sauce Ã½Â teaspoon Nutmeg Ã¼Â teaspoon Cayenne Ã¼Â teaspoon Ground Allspice Ã¼Â teaspoon Ground Cinnamon Ã½Â teaspoon Salt Combine all ingredients except the pork in a flat baking dish.Showtime Ã®Â Rotisserie Roasted Vegetable Skewers with Balsamic Basil Marinade 1 Red Bell Pepper, cut into 1 inch pieces 1 Yellow Summer Squash, cut into Ã¼Â inch slices 1 Zucchini cut into Ã¼Â inch slices 16 White Button Mushrooms, stems removed 8 Green Onions, cut into 1Ã½Â inch pieces Marinade: Ã½Â cup Olive Oil 6 tablespoons Balsamic vinegar 2 tablespoons minced fresh Basil 2 cloves Garlic Prepare the vegetables and place them in a large bowl or food storage bag.Showtime Ã®Â Rotisserie Mustard-Brown Sugar Glazed Pork Chops Three or Four 1 Inch thick Center Cut Pork chops Ã½Â cup Brown Sugar Ã¼Â cup Dijon Mustard Pinch each of Dried Thyme and Dried Sage Pat pork chops dry with a paper towel. If the food moves around inside the Basket, stop the machine. To disconnect, turn machine Timer to ¢ÂÂÂOFF¢ÂÂÂ position, then grip plug and pull from wall outlet. 14. Such warranty will not apply to defects resulting from tamper, cosmetic damage, acts of God, accidental breakage, abuse, negligence, neglect or misuse. Poultry: NOTE: 1 or 2 Seasoned Chickens The 3000 Series oven dimensions are: 13.50¢ÂÂÂ w x 9.50¢ÂÂÂ D x 11.00¢ÂÂÂ H Turkey - up to 15 lbs. Turn off and unplug the Rotisserie if you smell or see heavy smoke or ¯Ã¬ÂÂre. Make sure food safely rotates without touching the Heating Element. Mix with water, juice, wine, soy sauce, vinegar, olive oil, etc. Foods with high fat content can produce a small flicker of flame as fat spatters off the Heating one one over the wings Locking Tip 1) Remove the Locking Tip hidden inside the Plunger. After it has cooled down, make adjustments so nothing touches the Heating Element as the food rotates. The Spit Rods are sharp so always be careful not to puncture your hand.Showtime Ã®Â Rotisserie After the food is held securely on the Spit Rods, put the other Gear Wheel in place. 2) Load Plunger into Cylinder.Showtime Ã®Â Rotisserie Solid Flavor Injector (sold separately) This expanding tip injector can be loaded with pieces of garlic or diced onions, herbs, spices, diced peppers, fruit pieces or diced ham for flavoring. Please Don¢ÂÂÂt Take ¢ÂÂÂSet It and Forget It¢ÂÂÂÂ®Â Literally Always use caution and check on your Rotisserie from time to time. 5. 15. Use the total weight given on the outside of the chicken package to figure time. Do not touch hot surfaces. If you feel the Oven Gloves are not insulated enough to adequately protect you from the hot surfaces you are handling, set whatever you are holding down immediately and wait until the food and the metal parts cool down. Do not use outdoors. It¢ÂÂÂs very easy. V ery Important: Read all instructions and watch instructional DVD before using the machine. Load the Kabobs with food then insert them into the holes on the gear wheels. If all lines are busy, please contact our support site at The Food, Basket and the Spit Assembly get HOT! Always wear protective gloves when removing the Basket. If you must return the product for reasons of malfunction within the one year warranty period, the following action and steps are required: Remit U.S. Dollars: 1. Discoloration over time is normal. Never move the unit when it contains hot oil, liquids or hot foods. You can also use several Food Ties to secure any bird. Insert it from the top. 16. Set the Timer for 15 minutes per pound for a chicken. Remove and discard giblets from chicken.Showtime Ã®Â Rotisserie 3. The Rotisserie starts about 5 seconds after the Timer is set.ST5000 Series 13. 13. :tnatropmI yreV dleihS taeH snoitcurtsnI eiressitoR Â®Ã emitwohS.ecalp ni deppihs si rooD elbmessA ot woH sepiceR & snoitcurtsnI)gnisu erofeb 8 egap ot refeR( )ylno seireS 0006 & ,0005 ,0004(dleihS taeH seiT dooF DVD eiressitoR)ylbmessA Dor tips eht daol ot desu osla(mftalp gnivrac)ssdor tips dna leehw raeg(sevolg nevo teksab teksab eiressitor kcits-non ylbmessa dor tips kcits-n yart piard kcits emitwohs.41 x â€â31 X â€â€â€â-¢â€â57.32 :Snoisnemid â€â€â€ ¢â€â€â d â€â€â¢5 ¢ÂÂ¢ yticapaC gnikooC bl 51 Â¢ÂÂ¢ D ÂÂÂ¢57.41 x H ÂÂÂ¢31 x W ÂÂÂ¢52.71 :snoisnemiD Â¢ÂÂ¢ remiT Laid â€â Yicapac gnikooc bnikooc bl 01 â€â€â d â€â€â€ havelled Bl â€â€â€ X â€â â€â€â11 â€â€â ¢ Seires 0006 Seires 0005 Seires 0004 Seires 0003 Sledom Eiressitor Eiressitor â®ã, Emitwohs.tnele GNITANEH toh eht eht eht euaceb sâ€â€â€â¢ti Ecoms yvaeh llems ro ees dluohs fi tub ,ylekilnu ylhgiah . Innu eht htaenrednu denoitop rood ssalg nehw â€"â€â€TMere Retfa taeh niater dna esu gnirud toh yrev teg ll lla lla llatele gniemeh dleihs taeh saeh ,yort Eht Fo sedis dna kcab ,pot ,rood ssalg(.Selbatev fo fo tnemtrossa dna stretsbol ,skaets enob-t kciht repus ,stserb ekrup ekruk sdoof eldxe eldgev d tnatsed tnatsed tnatiesed) -Non Elbatgev & Retsbol TNing eiressitor â®iã, emitwoh SDOOF DLOC DLOC ton(erutarept for sdoof no de dele For the era ecne Estimated Estimated Time and Temperature Chart The times place the heat shield, plunger tray and grille cover before use. Times may vary due to differences in meat shape, size and quantity fat and bone. Visit and complete the warranty registration form. Place pork chops in the Rotisserie Basket for 30-35 minutes or until cooked through.Showtime ÃÂ® Rotisserie Two Original Style Roast Chickens Two 3ÃÂ½ to 4 pound whole chicken 2 teaspoons from tÂ¢ each of salt and paprika 1 teaspoon each of onion onion, dried thyme, white pepper ÃÂ½ teaspoon each of cayenne pepper, black pepper, salt of garlic powder and fresh ground pepper 2 onions, quarters In a small bowl, stir, salt, chili, onion powder, white pepper, black pepper, cayenne pepper and garlic powder. Registration for warranty is not a condition prior to warranty coverage.Ronco Ronco Holdings, Inc., will not be liable for any special, accidental or with-sequential damages arising from the possession, use or loss of use of this product, directly or indirectly. Accepted without prior authorization.To receive a return authorization number Call Customer Service at 1-855-85-RONCO. From time to time it is possible to remove it and use steel wool to remove and clean any build-up of fat. 3 Then switch to A or B. 01.13 Produced by US patents: 7,424,849; 7,325,484; 7,739,948; 6,782,805; 6,782,806; 7,153,120; 6,250,214; 6,142,064; 6,988,445; 7,026.2 3; 6,170,390; 5,731,012; 6,874,408; 6,422,136; 6,658,991; 6,393,972; 6,240,838; 6,408,742; 6,568,315; 6,568,316; 6,330 855; 7,225,729; 7,225,730; 6,536,334; 6,742,445; 7,500,428; 7,878,111; 6,837,150. Throw the spray straw assembly through the eyelets at both ends of the Costal Basket.Showtime ÃÂ® Rotisserie Never use any aerosol spray in the unit. Always turn off the power (if Ã is still operating) before removing the food. Keep hands free from sharp rods when exiting the flesh. Do not pull the cable. cable. Prepaid expense to Ronco Hold -ing, Inc., with the most convenient method. Do not let the cable take the edge of the table or on the counter or touch the hot surfaces. Never put the water in the ride - water and fat or non -mix oil. An entire turkey during cooking. To protect from electric dangers, do not immerse the cable, cap or appliance itself in water or other liquids. Piercing Pourytry with auctions holds the tied poultry or meat safely with one hand while pushing the spit rods firmly in the bird, through the fleshy portion of the breast area. Set the 3 -way function on normal rotation. Add another 2 minutes to the cooking time to leave it hot. The machine must be clean and securely packaged to protect from damage or breakage in shipping. The P -So hooks to the center of the latest bones of the ribs. 7. Furthermore, times may vary depending on the electricity of your home - and it can even vary when it is connected to different electrical outlets. Favorite liquid, or one of Ron's marinates, for the best flavor you've ever had. Rear lace psiolo or reserve ribs in boiling water for 15 minutes. Try 3-5 minutes per side. Showtime ã ¢ Â® Rotisserie, then press 7 more times to get +7 minutes. Note: Use the total weight, which includes the fragments that are printed on the chicken package. Foreign patents in suspense. 01.13 ROTSEERSE STDGEN LIMITED YEAR RONCO Holdings guarantee, inc., Warrant to the owner of this product which is devoid of defects of material and processing for a period of one year from the date of purchase. Char or sphere likes time on the Intradi della Side. Do not manage any appliance with a damaged cable or plug or after the malfunction of the appliance or is dropped or damaged in any way. Press brown sugar in .Pu rood ssalg eht llup .suodrazah Eb yam sweet hcus Fo eht .tnele gnieh eht dniheb ecalp dleihs taeh tuohtiw taerepo reven to spin sopt edurup. 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