

Ronco

**Showtime™**

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## ROTISSERIE & BBQ OVENS

### PLATINUM & JOG DIAL

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**Important: “Set It and Forget It” only after all instructional materials (written and video) have been carefully followed. Make sure food safely rotates without touching the Heating Element.**

### IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be taken, including the following:**

These 3 items: **Heat Reflector, NonStick Grate Cover and Drip Tray** must always be in place when using your Rotisserie.

1. Very Important: Read all instructions and watch instructional video before using the machine.
2. To protect against electrical hazards, do not immerse cord, plug or appliance itself in water or other liquids.
3. Do not touch hot surfaces. (NOTE: Glass Door, top, back and sides of the Rotisserie, as well as the Dual Heating Tray, Drip Tray, NonStick Grate Cover, Heat Reflector and Heating Element all get very hot during use and retain heat after use – even when Glass Door is positioned underneath the unit.) Always use adequate oven mitts or gloves when handling these hot surfaces and when checking hot foods.

4. For Adult Use Only: Close supervision is always necessary when the Rotisserie is used near children.
5. Unplug Rotisserie from outlet when not in use, and allow unit to cool thoroughly before putting on or taking off parts, such as the Drip Tray, NonStick Grate Cover and Heat Reflector, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to Popeil Inventions, Inc. for examination, repair, electrical or mechanical adjustment.
7. Turn off and unplug the Rotisserie if you smell or see heavy smoke or fire. After it has cooled down, make adjustments so nothing touches the Heating Element as the food rotates. Do not open the Glass Door until it has cooled down. This is an electrical appliance; never put water in it, or on it to cool it down or stop it from smoking.
8. Do not use any attachments or anything that is not recommended by Popeil Inventions, Inc. The use of such items may be hazardous.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place appliance on or near a hot gas or electric burner, in a heated oven or near easily flammable material.
12. Use only on a stable, heat-resistant surface and place unit at least 8" (inches) from walls and 8" clear above unit
13. To disconnect, turn machine Timer to "OFF" position, then grip plug and pull from wall outlet. Do not pull on cord.
14. Always unplug the unit before attempting to move it. Never move the unit when it contains hot oil, liquids or hot foods.
15. Use extreme caution when working near the hot pieces, Heat Reflector and Heating Element after using Rotisserie as these parts become (and remain) very hot. Also use maximum care when removing Drip Tray or disposing of hot grease of other hot liquids.
16. When using the Rotisserie Baskets, be use no small bones or other food can fall between or extend beyond the wires and catch on the Nonstick Grate Cover or Heating Element or anything else during rotation. It is important to check while cooking. If the food is still not tight, stop the machine and carefully take out the Basket and tighten the lid. Use caution; the Basket gets hot.
17. Do not clean with a metal scouring pad. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock. In addition, scouring pads may damage Rotisserie finish.

18. Do not use appliance for other than its intended use.
19. Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.
20. Front, back, top, bottom and side surfaces become very hot. Do not allow contact with any objects other than Dual Heating Tray in its proper operating position. A fire may occur if the Rotisserie is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
21. Do not place, or store, any objects or material other than foods and manufacturer's recommended accessories in the Rotisserie.
22. Unplug unit before changing/replacing the interior light bulb (25-watt small appliance bulb).
23. Polarized Electrical Plug: To reduce the hazard of potential shock, this item has a polarized plug (one prong is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit the outlet properly, turn the plug the other way; if it still 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.**
24. **SHORT CORD INSTRUCTIONS:** A short cord is provided to reduce the risks of becoming tangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use and the wattage rating is at least as great as the wattage stamped on the back of the appliance. 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 accidentally.

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY  
SAVE THESE INSTRUCTIONS**

**PLEASE DON'T TAKE "SET IT AND FORGET IT" LITERALLY**

Always use caution and check on your Rotisserie from time to time. It is highly unlikely, but if you should see or smell heavy smoke it's because the food is rubbing against the hot Heating Element. This indicates that the meat or poultry is too big or it wasn't tied properly – or the food is off-center (lopsided) on the Spit Rods. If this occurs **Turn off and unplug your machine. Do not open the Glass Door. Let it cool down.**

Trim any excess fat or meat, retie your food tightly and be sure the food is centered on the Spit Rods so it always rotates without touching the Heating Element.

**Grease Flickers?** Foods with high fat content can produce a small flicker of flame as fat spatters off the Heating Element. This is normal. However, if you see smoke or fire, turn off and unplug the machine and let it cool off. **Do Not Open The Door** until it has cooled down. **Never put water on or in the Rotisserie.** After it has cooled, check to see if the food has touched the Heating Element.

**Never cook foods larger** than recommended in the booklet for your model of Showtime™ Rotisserie.

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**ROTISSERIE & BBQ OVENS**



## CLEANING AND CARING FOR YOUR ROTISSERIE & BBQ OVEN

**Before First Use** Be sure the Rotisserie is not plugged in. Wash and dry the removable parts in warm soapy water. Never immerse the machine or the cord in water. Keep at least 8 inches of clearance on all sides and do not place it under a cabinet when in use. A little smoke is normal when you first use the machine.

**The Door** Set the right side pin in the bottom first then slide the left pin in.

**After Use** Unplug and allow it to cool before washing any parts. Note: The Heating Element cleans itself and no other maintenance is necessary.

**The Light** is on when the heat is on. If you need to replace the bulb, it uses a 25-watt appliance bulb.

Any repairs should be handled only by an authorized service facility. Call Customer Service at **818-772-6450** or contact [www.ShowtimeRotisserie.com](http://www.ShowtimeRotisserie.com).

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## THE WORLD'S #1 INDOOR ROTISSERIE & BBQ

- **Seals in natural juices** and drains off unwanted fat as it cooks. About ¼ cup of animal fat drips off a 4 lb. chicken.
- **Roast a wide variety of meats and vegetables** from a single kabob to 2 chickens (side-by-side), up to a 15 lb. turkey or a 6-½ lb. leg of lamb.
- **Evenly browns** chicken, roasts, seafood, vegetables, chops, steaks, hamburgers, sausages, hams, pork loin roasts, and, with the optional Kabob Rods – even ribs!
- **Automatic Timer** is easy to set. Shuts off when the time is up.
- **Dishwasher Safe.** Drip Tray, NonStick Grate Cover, Entire Spit Rod Assembly, Glass Door, Kabob Rods and Heating Tray are dishwasher safe.
- **The Rotisserie Basket** allows you to enjoy greater variety of Rotisserie & BBQ foods and wraps (placing foods in foil, then in Basket)
- **Lighted Oven** makes it easy and fun to watch your food cook.
- **Covered Heating Tray** (Optional Accessory) fits right on top for your favorite vegetables, sauces, gravies, etc.
- **Energy Efficient.** Cooks faster than a conventional oven but still uses about half the electricity! Warms up in only 2 minutes!

**Very Important: Always put the Heat Reflector, Drip Tray, and NonStick Grate Cover in place before operating**

Never operate unit without **Heat Reflector** in place behind Heating Element. Insert it from the top. This can be removed for occasional cleaning.

**Drip Tray** with **NonStick Grate Cover** must be in place when in use.

**Contents: Based on which model and which options you have, you will find some or all of the following items:**

**\* Heat Reflector**

Important: The Heat Reflector must always be in place behind Heating Element when using the Rotisserie

**\* Glass Door**

**\* NonStick Grate Cover**

**\* Drip Tray**

**\* Spit Loading Base**

(Also used as a Carving Stand)

**\* Gear Wheels with Spit Rods**

**\* Lid**

**\* Heating Tray**

**\* Dual Heating Tray with Lid**

(Optional Accessory)

**\* Flavor Injector**

(Optional)

**\* Elastic Food Ties**

**\* BBQ Gloves**

**\* Instructions & Recipe Booklet**

**\* Standard Rotisserie Basket**

-For "A Position" Only

**\* Instructional Video**

**\* Kabob Rods**

(Optional)

(Holds up to 8)

**\* Speed Basket**

(Optional)

-For "B Position"

**\* Meat & Poultry Thermometer**

(Optional Accessory)

**\* Giant Lobster & Vegetable**

Basket (Optional)

-For "A Position" Only

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**Order Desk 818-772-6450**

**6 AM – 7 PM Pacific Standard Time and 24-Hour Phone Message Center**

**Fax 818-775-4665 \* or go to [www.ShowtimeRotisserie.com](http://www.ShowtimeRotisserie.com)**

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**CAUTION:** Keep at least 8” clearance all around form walls, cabinets and other objects when using the Rotisserie to prevent heat damage. Don’t put charcoal briquets, hickory chips or anything else in the machine that is not authorized by Popeil Inventions, Inc. **Do not use under cabinets.**

**Always use Caution with Hot Food and Metal Parts.** The Food, Basket and the Spit Assembly get HOT! Always wear protective gloves when removing the Basket. If you feel the optional 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. You may want to use a thicker oven glove or mitt.

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**Removable Gear Wheel** fits on the Spit Rods after food (or Basket) is loaded in place.

**Careful!** Use Caution. Tips are sharp. Please Keep Hands Clear.

**Spit Rods** are connected with screws to one Gear Wheel. Place the Removable Gear Wheel on after the food is loaded.

**Plastic Spit Loading Base** keeps the Spit Assembly in place so you can load food in upright position on a countertop or in a sink.

**Kabob Rods (Accessories):** Fits into the holes on the Gear Wheels. After loading with food, carefully insert the sharp end in the Gear Wheel first then “click” the other end in a hole.

**A Squeak?** Put a drop or two of vegetable oil or olive oil on the Gear Wheel nub before inserting the Spit Rod Assembly into the machine – Or use a straw to drop oil on the nubs while turning. But be careful if you do it when the machine is turning of if it is hot.

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## **ROTISSERIE BASKET**

**Perfect for hamburgers, chicken pieces, vegetables, whole fish and fish fillets, steaks, chops, cutlets and smaller flat roasts.**

After putting the food in the Basket, **compress the Basket lid very tightly** so no food can move, whatsoever. This can be done by compressing the lid further. Caution: The Basket gets hot.

Be sure nothing extends out between the wires – such as chicken wings or small bones, etc.

Set the Spit Rods in the gray Plastic Spit Loading Base. Line up the two small loops on one end of the Rotisserie Basket with the Spit Rods. Place the Basket onto the Spit Rods matching the corresponding loops on the other end of the Basket. Place the Removable Gear Wheel on the Spit Rods and gently push down.



**Be sure small pieces like chicken wing tips don't fall out the ends and catch as Basket rotates.**

For example, keep the small bones of chicken wings securely toward the middle so they can't slip out and hang up on Grate Cover or Heating Element.

Check the Basket occasionally and be sure the food is still tight. If not, stop the machine and carefully take out the Basket and tighten the lid.

When the food in the Basket is done, you can remove the Basket by keeping it in a horizontal position. Remember the food, Spit Rod Assembly, and the Basket are all HOT – take precautions.

**Burnt Edges on Food?** You can put a small strip of aluminum foil on the top and bottom edges inside the Basket to prevent burnt edges as it cooks.

Place foil inside on top and bottom edges.

**Be sure the wings are all secure inside the Basket with no parts hanging out. You can use a small strip of aluminum foil inside the Basket on the top and bottom edges (the edges that rotate near the Heating Element) to keep the tips of the wings from burning.**

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## **ELASTIC FOOD TIES FOR CHICKENS**

Elastic Food Ties are designed to be an easy-to-use method of securing poultry on the Spit Rods. It is very important when using your Showtime Rotisserie that food is securely tied and fits onto the Spit Rods so that the food will not touch the Heating Element and is evenly centered all around.

It is recommended that you cut off the tail from the chicken and remove any excess fat or loose hanging parts – especially around that main cavity so heat can enter inside the chicken while it's cooking.

The illustration shows how to tie a bird with one or two ties.

### **Using 1 Tie**

With one tie you go behind each wing, cross over the back and pull it over the bottom of the bird and up the front to hold the legs together. Then tuck the wings inside the tie.

If a Food Tie is too long, you can shorten it by tying a knot in it and cutting off the excess with scissors.

### **Using 2 Ties**

Using two ties, shorten them both and put one over the wings and one over the legs. It's very easy.

You can also use several Food Ties to secure any bird. If you run out of Food Ties you can use butcher's twine until you can order more Food Ties.

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## **PLACING CHICKENS ON THE SPIT RODS**

### **There are two ways to load the Spit Rods**

**#1** Hold the tied poultry or meat down securely with one hand while firmly pushing the Spit Rods into the bird, through the meaty portion of the breast area. The Spit Rods are sharp so always be careful not to puncture your hand.

When inserting the Spit Rods, push at a slightly downward angle and then level out the Spit Rods so that they go through the breast and exit the bird on the other side at approximately the same level. (Note: You should gently squeeze the legs of the bird together when pushing the Spit Rods through the bird.)

**#2** Try putting the food on by using the Spit Rods in the Loading Base and put the chicken on breast first using gravity to help. Be sure you center the food within the area of the two Gear Wheels. Also balance the food so the weight is evenly distributed.

After the food is held securely on the Spit Rods, put the other Gear Wheel in place. The Spit Assembly can now be placed in the Rest Area just inside the Door. Then move on to A or B.

### **The Rest Area**

Located just inside the machine so you can rest your loaded Spit Rods and easily adjust your food and add Kabob Rods, etc.

### **Small Chickens or Game Hens Side-by-Side**

You can also rotate two small chickens or game hens side-by-side. Place Spit Assembly in vertical position with platform underneath. Push the birds on the Spit Rods through their centers, and pierce wing to wing. Place the first tied chicken on its side and run both Spit Rods through it. Duplicate this method for the second bird. Leave a little space between the two birds so they can brown faster and more evenly. Keep all parts within the Gear Wheels and centered all around.

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## **LOADING THE SPIT RODS**

### **IMPORTANT: FOOD MUST BE CENTERED**

Put the Spit Rods through center of the food so it will be balanced and the food does not touch the Heating Element as it rotates. This is important for large foods like turkeys, standing rib roasts, 2 chickens side-by-side or any large piece of meat that goes directly onto the Spit Rods. Small foods and pieces go in a Basket.

**Trim off excess fat and skin or loose pieces – especially around poultry cavities so heat can enter as it cooks.**

Trim turkeys, standing rib roasts and other large food to be sure nothing (bones, meat or skin) hangs over or extends beyond the Gear Wheels. Cut off excess and tie it down with string as necessary. Only turkeys up to 15 lbs. in the full-size models. Keep center cavity clear so heat can enter while it cooks.

**Rib Bones Always to the Left and Parallel to the Spit rods! – Up to 6-½ lb.. Roasts Only.**

**Always trim fat and any loose pieces from roasts, turkeys, chickens, hams, etc.**

## **RIB ROASTS**

Standing Rib Roasts should always be loaded with the bones on the left side opposite from the small turning gear on the right side and the heavier meat on the right side. Also put the Spit Rods through meat between the bones.

When loading a rib roast start through the fat, meaty end and move the Spit Rods between (or on top of) the bones. Keep the meat evenly distributed on the Spit Rods. It may take a couple of tries to no run into a bone.

If any food scrapes or hangs up, stop immediately. Trim with scissors and reload the Spit Rods so that nothing touches the top, bottom, sides or Heating Element.

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## **Timers**

### **ELECTRONIC TIMER (ONLY ON DELUXE PLATINUM MODELS)**

Automatically shuts off when time is up. Up to 4-Hour Setting. Timer can be adjusted while food is cooking without stopping or shutting off.

Hold down the OFF key to turn the spit and position the food in front of Heating Element or to position the food for easier unloading.

**Display Window** Shows amount of time remaining until automatic shut off.

#### **3-Way Function**

**Normal Rotation:** Heat with Rotation. Use this setting to Rotisserie food. This function will be automatically selected first.

**No Heat Rotation:** Use for up to 20 minutes to keep the juices evenly distributed before serving.

**Pause to Sear:** Heat with No Rotation. Use this function to sear steaks and brown food in front of the Heating Element. Especially for food in the Baskets.

## SETTING DIGITAL TIMER – AND SOME OTHER FEATURES

**Example:** A 4.25 lb. chicken will take 1 hour and 17 minutes.

Press **“Hours”** once = 1 Hour. Press **“+Min/Hold +10”** Key and hold it down to get 10 min. Then press it 7 more times to get +7 minutes. Or set the Timer for 20 minutes and deduct 3 minutes with **“-Min/Hold -10”**

**Notes:** Time can be adjusted while food is cooking.

Add 2 additional minutes to the cooking time to allow it get hot.

Use the total weight given on the outside of the chicken package to figure time

The Rotisserie starts about 5 seconds after the Timer is set.

**“OFF/Hold to Turn”** Key Shuts off the Rotisserie

**Turn Rotisserie Spit to Desired Position:** If you hold **“OFF/Hold to Turn”** down after turning off the Rotisserie, you can slowly turn the spit to any position you want. **Let go** and it stops turning. This feature allows you to position a filled Basket for searing (like steaks) or position the food for easier unloading.

### Standard Dial Timer

**Automatically shuts off** after the allotted time and a bell sounds. Use the Timer to turn on and off all functions. Always turn to OFF (if the unit is still running) before removing food.

### 3-Position Switch

**Center: Normal Rotation** for heat and rotation.

**Right: Pause to Sear** allows you to stop food in front of the Heating Element (especially food in a Basket). Char or sear equal time on both sides. Try 3-5 minutes per side.

**Left: No Heat Rotation** for up to 20 minutes to keep the juices evenly distributed before serving.

### Red Light Heat Indicator

Timer must be ON for the heat to be on.

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### Dual Heating Tray (Optional)

Defrosts and heats frozen vegetables as well as heats and steams fresh vegetables, warms gravies, chili and sauces – all while food is rotating. Use about ½ cup water in each side of the bottom tray.

**Glass Door** Shown open and tucked under the Rotisserie. Always keep the Door in up position when Heating Element is on. The glass gets very hot – please don't touch it.

**Late for Dinner?** No problem, keep the Door closed and set the function switch to “No Heat Rotation” and your food will be warm and the juices evenly distributed. Up to 15-20 minutes is okay; after that the food cools down.

**Use an elastic tie over the Door Handle and “Arrow Tab” to help secure the Door for storage**

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## 6 Easy Steps to Great Rotisserie Chicken

1. Wash the chicken with warm water (so the food is not cold when it goes in the Rotisserie) and remove any parts from the cavity (giblets, etc). Cut away excess fat and skin so hot air can get into the cavity.

Tie the wings and legs down. Use one or two of the Elastic Food Ties (if they are too big for your chicken, knot them smaller and cut off the excess).

2. Place the chicken on the Spit Rods breast first – be sure it’s centered and the weight is evenly distributed.

Be careful to keep your hands clear of the sharp rod tips when loading food vertically or horizontally.

After loading the food on the Spit Rods, put the other Gear Wheel on.

**Note: Use the total weight that’s printed on your chicken package. If your package does not include giblets, etc., then add a ¼ pound to the actual weight of your chicken to figure the cooking time. Then always add 2 minutes for warm up.**

Use **Position A** when cooking 2 chickens and when cooking chickens larger than 3-½ lbs. Use **position B** for chickens 3 ½ lbs or less.

3. Place the loaded Spit Rod Assembly in the “**Rest**” area just inside the Rotisserie. Then slide it on back to the cooking position. Pull the Door up.
4. Set the 3-Position Switch to “**Normal Rotation.**” Set the **Timer** for 15 minutes per pound for a chicken. (Example: 4 lbs. = 1 hour) add 2 minutes to allow for warmup = 1 Hour 2 minutes. (Use total weight on package which includes giblets.)

**Problem?** If a chicken wing comes free or any part touches the Heating Element or bottom grate during cooking, simply turn the Timer to OFF. Let it cool a bit. Please be careful – Both

the food and the Rotisserie get hot. Make any adjustment or retie your chicken. Then reset the Timer.

5. To enjoy the best flavor and taste, serve your chicken immediately. If you are not ready to serve it right away, however, set the 3 Position Switch to **No Heat Rotation** to keep the juices evenly distributed throughout the chicken.

**If your chicken is done by time and temperature but it is not brown enough, you can Pause-to-Sear the breast area for 3-5 minutes. Pause with the breast directly in front of the Heating Element for this.**

6. TO SERVE: When chicken is done, carefully slide the Glass Door under the unit. Use the BBQ Gloves and gently but quickly lift the chicken and Spit Rods Assembly out while supporting the chicken. A bowl under the chicken helps make it easier to remove. Take off the Removable Gear Wheel, slide out the Spit Rods and serve. Always use Caution: The parts get really hot!

#### **A or B Cooking Position?**

The Spit Rods can go to Position A for normal size foods. Use Position B for small foods – to cook them closer to the Heating Element.

Use Position B for a single chicken 3-½ lbs. or less. Tie it tightly. If any piece touches the Heating Element while rotating, move it down to Position A and add a bit more time.

The first position for the Spit Wheel Assembly the Rest Position: Use this for easy loading and unloading.

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## **KABOB RODS**

Set the Spit Assembly in the Rest Area (just inside the machine) before inserting the loaded Kabob Rods.

Load the Kabob with the Auto Turn mechanism (spring ends) on the right so they will rotate. Turn the Spit Assembly until all the Kabobs are loaded in place. Slide the whole assembly back to the next notch – the cooking position.

When done, carefully move the Spit Rods Assembly back to the Rest Area. Use BBQ Gloves to remove the Kabob Rods. Simply push the spring end inward and then pull the rods out one at a time.

#### **Spring Ends to Right for Kabobs**



## BABY BACK RIBS

Parboiling 15 minutes will make ribs more tender, less fat and easier to handle. **To Rotisserie:** Put the Spit Rods in the Rest Area Position. Then place 4 empty Kabob Rods, next to each other in holes around the wheel, with the **spring ends** on the **left** side.

To place ribs on the Kabob Rods, take the 1<sup>st</sup> rod and thread it through the end of one side just behind the first bone. Take the 6<sup>th</sup> rod and thread it through the last rib. Insert 1<sup>st</sup> rod into the Gear Wheels, wrap ribs around the 4 Kabob Rods already in position. Then insert the 6<sup>th</sup> rod into the Gear Wheels. Repeat as needed if doing more than one rack of ribs.

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## ROTISSERIE TURKEY

When preparing a turkey, the wings and legs must be tied down securely to prevent them from touching the Heating Element. You must use heavy string or twine instead of the Elastic Food Ties when fixing a turkey.

As a turkey rotates the wings and legs have a tendency to bow out, so be sure to tie down **four** areas; twice on the wings and twice on the legs. If any part of the turkey (or any game bird) touches the Heating Element, immediately turn off the machine and retie the bird more securely. If the bird still touches the Heating Element after this second tie-down, then the bird is too big and it must be trimmed down so that it doesn't touch the Heating Element.

### Up to a 15 lb. Turkey

Be sure the turkey is tied with **4 heavy strings** to tightly secure all loose parts. Do not use the elastic food ties for turkeys. Keep cavity open to heat.

### Stuffing Poultry Not Recommended

Please note: The manufacturer does not recommend stuffing Rotisserie poultry. Keep the cavity open to the heat to help cooking.

**Be sure nothing hangs over or extends beyond the Gear Wheels. Always center turkeys.**

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## ADDITIONAL HELPFUL HINTS

**Seasonings and spices** should be sprinkled on or rubbed into the food before it goes into the Rotisserie. Try Ron's 3 great new Char Rubs and 5 wonderful Marinades.

Once the food is rotating, watch it to **be sure nothing is touching** the Heating Element as it goes around.

Have your **food at room temperature** when it goes in. Not chilled. Wash food in warm water inside and out.

**The Dual Heating Tray.** Put frozen veggies on when a chicken starts with about ½ cup water in each side of tray.

**Avoid burning** – baste with sugared BBQ sauce only during the last 20 minutes. Try Ron's great new BBQ Sauce! It's tasty and delicious.

**Never use any aerosol sprays** of any kind inside the unit.

**Do not preheat** the Rotisserie. Add 2 minutes to the time (for heating up).

**Use aluminum foil** over the Drip Tray bottom (not over the NonStick Grate Cover) – **for easier cleanup.**

**Wrap fish** with seasonings and marinade in aluminum foil (triple-fold the edges) and put tightly in the Basket and cook 25-30 min. Delicious and easy!

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## ESTIMATED TIME AND TEMPERATURE CHART

The times and temperatures given in this booklet are only a guide for your reference and are based on foods starting at room temperature. Times can vary due to differences in meat shape, size, and the amount of fat and bone. Times will also vary depending on the electricity in your home and it can vary in different outlets. The most accurate method of determining if your food is done, is a meat/poultry thermometer inserted into the center of the thickest portion of the meat.



Note: Add 2 minutes to times for the oven to come up to temperature.

FOOD	WEIGHT/QTY	INTERNAL TEMP	EST TIME
<b>CHICKEN</b>			
Whole Chicken or Duck	4 ½ lbs	180	15 min./lb
Cornish Hens (side-by-side)	2-4 lbs	180	10 min./lb
Pause-to-Sear (breast stopped in front of Heating Element) @ 4 min. – browner breast if necessary			
2 Chickens/Ducks (side-by-side)	4 lbs each	180	10 min./lb
Turkey	Up to 15 lbs	180	12-15 min./lb
Chicken Pieces	About 3 lbs	180	45 min. total
Turkey Burgers	1 ¼ lbs	165	30-35 min total
Chicken Kabobs	8 Kabobs	180 well	30-35 min total
<b>PORK</b>			
Baby Back Ribs (Parboiled 15 min)	1-3 racks	160 med. 170 well	35 min. total
Rolled Pork Loin	5 ½ lbs	160 med. 170 well	20-30 min./lb
Pork Tenderloin	1 ¾ to 2 lbs	160 med. 170 well	30-35 min./lb
Pork Chop	4-6 chops	160 med. 170 well	30-35 min./lb
Boneless Pork Chops	6 chops	160 med. 170 well	20 min./lb
Boneless Ham (cooked)	3 lbs	160 med.	13 min./lb
Italian Sausages			
Uncooked	Up to 16		30-35 min./lb
Cooked	Up to 16		20-25 min./lb
Hot Dogs	Up to 16		10-15 min./lb
<b>BEEF</b>			
Standing Rib Roast	Up to 6 ½ lbs	145 med.	18 min./lb
Roast	Up to 6 ½ lbs	140 rare	16 min./lb
		160 med.	18 min./lb
		170 well	20 min./lb
Steaks	1 ¼” thick	medium	20 min./lb
Hamburgers(9)	¼ lb each	medium-well	20 min./lb
Beef Kabobs	8 Kabobs	medium	20 min./lb
<b>LAMB</b>			
Leg of Lamb	to 6 ½ lbs	160 med	22 min./lb
<b>SEAFOOD</b>			
Salmon Steaks (Basket)	4-6 steaks 1 ¼” thick		20-25 min. total
Fish Fillets (Basket)	¾” thick		25 min. total
Fish Fillets (Basket)	thin		18 min. total
Shrimp Kabobs	6 Kabobs		20-25 min. total
Halibut Fillets (Basket)	¾” inch (breaded with dill)		30 min. total

Temperatures based on USDA Food Safety and Inspection Service Guidelines.

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## RECIPES

For the best and easiest Rotisserie food, try Ron's Chicago Steakhouse Char Rubs and Ron's Marinades for Rotisserie Food. Go to [www.ShowtimeRotisserie.com](http://www.ShowtimeRotisserie.com) and get the best there is. Also ask for Ron's Showtime™ BBQ Sauce.

### Apricot-Orange Glazed Game Hens

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Two 1 ½ to 2 Pound Rock Cornish Game Hens

---

3 Tablespoons Fresh Orange Juice

---

3 Tablespoons Soy Sauce

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½ Cup Apricot Preserves

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Salt and Fresh Ground Pepper

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Stir together the preserves, orange juice and soy sauce. Separate and reserve half of the sauce and serve it with the hens. Wash and thoroughly dry the game hens inside and out. Season the inside cavity with salt and pepper and brush the game hens with the other half of the sauce. Cook the game hens in the Rotisserie for 45 to 55 minutes or until the temperature reaches 180 Fahrenheit degree on a meat thermometer inserted in the thigh meat. Serve hens with warmed reserve sauce. Serves 2 to 4.

### BBQ Beef Kabobs

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2 Pounds Beef Top Sirloin

---

1 Cup Ron's Showtime BBQ Sauce

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2 Bell Peppers; Cut in 1 Inch Pieces

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2 Cups Whole Mushrooms

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1 Purple Onion, Cut in 1 Inch Pieces

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Cut the beef into 1 ½ inch cubes and place in a medium bowl. Stir in BBQ sauce; cover and let marinate for 1 to 4 hours in the refrigerator. Remove the beef from the sauce and skewer on the Kabob Rods, alternating beef with desired vegetables. Cook the Kabobs for 20 to 25 minutes or until they reach desired doneness. Baste with BBQ sauce only during the last 5-10 minutes. Remove Kabob Rods from the Gear Wheels and slide the meat and vegetables off onto serving plates.

### **Roast Chicken with Lemon Herb Rub**

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One 3 ½ to 4 Pound Whole Chicken

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Minced Rind of 2 Lemons

---

5 Cloves Garlic, Minced

---

1 Tablespoon Dried Thyme, Finely Crumbled

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2 Teaspoons Dried Rosemary, Finely Crumbled

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2 Teaspoons Dried Sage Leaves, Finely Crumbled

---

Salt and Freshly Ground Pepper

---

In a small bowl combine lemon, garlic, and herbs to form a slightly moist paste. Wash the chicken and dry thoroughly, inside and out. Loosen the skin across the breasts and then down around the leg and thigh using a chopstick or your fingers. Work the seasoning mixture under the skin and into the meat of the breast, leg and thighs and all over the outside skin as well. Season the cavity of the chicken with salt and pepper. Using an Elastic Food Tie, truss the chicken. Place the chicken on the Spit Rods for about 60 minutes or until the internal temperature reaches 180 Fahrenheit degree on a meat thermometer inserted in the thigh meat. Remove chicken and cut it into pieces to serve. (Tip: If you are rotating two small chickens at a time, skewer them side by side on the Spit Rods and increase the time to 1 ½ hours.) Serves 3 to 4.

### **Four Peppercorn Crusted Roast Beef**

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One 3 ½ to 4 Pound Boneless Beef Rib Roast

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2 Teaspoons Black Peppercorns

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2 Teaspoons White Peppercorns

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2 Teaspoons Green Peppercorns

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1 Teaspoon Pink Peppercorns

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1 Teaspoon Salt

---

Place the peppercorns in a heavy plastic bag and crush with a rolling pin. Stir in the salt. Coat the outside of the roast with the pepper mixture. Rotisserie the roast on the Spit Rods 18 to 20 minutes per pound for rare or until the internal temperature reaches 140 Fahrenheit degree, or 35 to 40 minutes per pound for well done or until the internal temperature reaches 170 Fahrenheit degree on the meat thermometer inserted in the center. Remove and slice into ¼ inch thick slices or thinner. Serves 4 to 6.

### **Roast Turkey**

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One 12 to 15 Pound Turkey Fresh or Completely Thawed

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1 Tablespoon Salt and 1 Tablespoon Poultry Seasoning if Desired

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Thoroughly wash the turkey with warm water. Cut away all extra fat and skin so hot air can get into the cavity. Rub Salt and Poultry Seasoning into the cavity. Tie with string in 4 places. Place centered on Spit Rods and cook for 10 minutes per pound. Enjoy the best turkey you can imagine. Keep cavity clear of skin and fat so heat can enter and help cook it throughout.

### **Jamaican Jerk Pork Tenderloin**

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2 Pork Tenderloins (About 1 ½ to 2 Pounds Total)

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2 Tablespoons Chopped Fresh Cilantro

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1 Tablespoon Finely Minced Fresh Ginger

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¼ Cup Dark Rum

---

2 Tablespoons Fresh Lime Juice

---

2 Tablespoons Olive Oil

---

2 Tablespoons Light Brown Sugar

---

1 Cup Soy Sauce

---

½ Teaspoon Nutmeg

---

¼ Teaspoon Cayenne

---

¼ Teaspoon Ground Allspice

---

¼ Teaspoon Ground Cinnamon

---

¼ Teaspoon Salt

---

Combine all ingredients except the pork in a flat baking dish. Reserve 1/3 of the marinade and keep it separate. Trim all fat and skin from the pork tenderloins and place them in the marinade. Turn to coat well. Cover and marinate for 15 to 30 minutes at room temperature. Cook the pork in a Rotisserie Basket for 30 minutes basting it with the marinade juices often during the last 10 minutes or until the internal temperature reaches 160 Fahrenheit degree on a meat thermometer. Slice the pork on the diagonal, place on a serving platter. Warm the reserved marinade and spoon it over the pork slices and serve. Serves 4.

### **Beef Tenderloin Roast with Horseradish Sauce**

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One 3 Pound Beef Tenderloin Roast

---

Salt and Pepper To Rub On Roast

---

Horseradish Sauce: ¾ Cup Whipping Cream

---

4 Tablespoons Prepared Horseradish

---

2 Tablespoons Fresh Lemon Juice

---

½ Teaspoon Salt

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Thoroughly coat the beef with salt and pepper. Place the beef tenderloin on the Spit Rods. Rotate for 30 to 40 minutes or until the internal temperature reaches 140 Fahrenheit degree for rare on the meat thermometer. Remove the roast and slice it into ½ inch thick slices and serve with Horseradish Sauce. Serves 6.

Horseradish Sauce: Whip the cream until stiff. Stir in the horseradish, lemon juice and salt. Cover and refrigerate for 1 hour. Remove the roast and slice it into ½ inch thick slices and serve with Horseradish Sauce. Serves 6.

## Marinated Top Sirloin Steak

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One 1 ¾ to 2 Pound Sirloin Steak

---

½ Cup Ketchup

---

2 Tablespoons Soy Sauce

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1 Tablespoon Worcestershire Sauce

---

1 Tablespoon Brown Sugar

---

1 Clove Garlic, Minced

---

½ Teaspoon Chili Powder

---

Salt and Pepper to Taste

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In a flat baking dish stir together the ketchup, soy sauce, Worcestershire sauce, brown sugar, garlic, chili powder, salt and pepper. Add the steak and turn to coat. Cover and marinate in the refrigerator for 2 to 8 hours. Remove the steak from the marinade. Place the steak in the Flat Standard Basket. Tighten lid and cook for 18 minutes for rare or 25 minutes for medium. If the steak is not brown enough, position the Basket facing the Heating Element and turn the switch to “Pause-to Sear” for 2 to 3 minutes per side. Remove and slice thinly across the grain. Serves 4.

## Roasted Vegetable Skewers with Balsamic Basil Marinade

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1 Red Bell Pepper, Cut Into 1 Inch Pieces

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1 Yellow Summer Squash, Cut Into ¼ Inch Slices

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1 Zucchini Cut Into ¼ Inch Slices

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16 White Button Mushrooms, Stems Removed

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8 Green Onions, But Into 1 ½ Inch Pieces

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### Marinade:

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½ Cup Bertolli Olive Oil

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6 Tablespoons Balsamic Vinegar

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2 Tablespoons Minced Fresh Basil

---

2 Cloves Garlic

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Prepare the vegetables and place them in a large bowl or food storage bag. Combine the marinade ingredients and pour the marinade over the vegetables. Cover and marinate 1 to 2 hours at room temperature. Drain off the marinade and skewer the vegetables on the Kabob Rods. Rotate the skewered vegetables for 20 to 25 minutes until the vegetables are slightly brown, but still crunchy. Remove the Kabobs from the Gear Wheels and slide the vegetables off onto serving plates. Serves 6.

### **Merlot Marinated Leg of Lamb**

---

One Leg of Lamb (4 ½ to 5 Pounds) Boned and Tied

---

1 Cup Merlot or Other Dry Red Wine

---

½ Cup Soy Sauce

---

4 Cloves Garlic; Minced

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2 Tablespoons Dried Oregano

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1 Tablespoon Dried Rosemary

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1 Tablespoon Coarsely Ground Pepper

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Combine the soy sauce, Merlot, garlic, oregano, rosemary, and pepper in a deep bowl. Add the lamb and turn it to coat with marinade. Cover and chill at least 6 hours or up to a day, turning the meat over several times. Remove the lamb from the marinade, reserving marinade for basting. Place the lamb on the Spit Rods. Cook for 1 hour, 15 to 30 minutes or until the internal temperature reaches 160 Fahrenheit degree for medium, basting several times during the last 10 minutes. Serves 6 to 8.

### **Ginger Teriyaki Chicken**

---

4 Pound Whole Chicken

---

½ Cup Soy Sauce

---

½ Cup Dry White Wine

---

¼ Cup Sake or Dry Sherry

---

¼ Cup Sugar

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2 Slices Fresh Ginger Root

---

2 Tablespoons Water

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1 Tablespoon Cornstarch

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Ginger Teriyaki Sauce: Combine the soy sauce, wine, sake or sherry, sugar and ginger in a small saucepan. Bring to a boil and simmer over medium heat 3 minutes. Blend the water with the cornstarch; stir into the sauce. Stir over medium heat 1 minute or until thickened. Strain the sauce. Makes about 1 cup. Set aside to cool or refrigerate up to 1 week. Next, wash and dry the chicken, inside and out. Loosen the skin across the breast and then down around the leg and thigh using a chopstick or your fingers. Reserve ½ cup of the cooled teriyaki sauce and inject some of the remaining sauce under the skin of the chicken. Work it over the breast, legs and thighs. Rub more sauce all over the outside of the chicken and then marinate for 30 minutes. Place chicken on the Spit Rods for 60 minutes or until the internal temperature reaches 180 Fahrenheit degree on meat thermometer inserted into the center of the thickest part. Remove chicken and cut into pieces to serve. Serve with the remaining teriyaki sauce. (You could substitute a prepared Teriyaki Marinade for the Ginger Teriyaki Sauce in this recipe. If you are fixing two small chickens at once skewer them side by side on the Spit Rods and increase the time to 1 ½ hours). Cook in Position A only. Serves 2 to 3.

### **Mustard-Brown Sugar Glazed Pork Chops**

---

Three or Four 1 Inch Thick Center Cut Pork Chops

---

½ Cup Brown Sugar

---

¼ Cup Dijon Mustard

---

Pinch Each of Dried Thyme and Dried Sage

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Pat pork chops dry with a paper towel. Stir together mustard, thyme and sage. Coat pork chops well with the herb mustard. Press brown sugar into the herb mustard. Place the pork chops in the Rotisserie Basket for 30 to 35 minutes or until cooked through. If not brown enough, position the Basket facing the Heating Element and turn the switch to “Pause-to-Sear” for 2 to 3 minutes on each side. Serves 3 to 4.



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## ROTISSERIE & BBQ OVENS

**Six Month Limited Warranty** Popeil Inventions, Inc., warrants to the owner of this product that it is free from defects in material and workmanship for a period of six months from date of purchase providing the Owner Registration Card has been completed and returned to Popeil Inventions, Inc., within thirty (30) days from the original purchase date.

The manufacturer's obligation will be limited to repairing or replacing F.O.B. Chatsworth, CA. 91311 any part of the product which is defective. Such warranty will not apply to defects resulting from tamper, cosmetic damage, acts of God, accidental breakage, abuse, negligence, neglect or misuse. If you must return the product for reasons of malfunction within the six-month warranty period, the following action and steps are required: Remit U.S. Dollars:

1. The machine must be clean and packaged securely to protect from damage or breakage in shipment.
2. Call and obtain a Return Authorization Number. Then ship prepaid to Popeil Inventions, Inc., by the most convenient method. Enclose \$29.90 to cover return shipping, handling, and insurance. Popeil Inventions, Inc., will repair or replace your Rotisserie unit and return it to you prepaid.
3. If you return the product after the six-month warranty period, enclose \$45.00 plus \$29.90 for shipping, handling and insurance and Popeil Inventions, Inc., will replace/repair your machine and return it to you.

Even if not required, the rights in this warranty are granted to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Return of Owner Registration Card is not a condition precedent to warranty coverage.

Popeil Inventions, Inc., will not be held liable for any special, incidental, or consequential damage, resulting from possession, use or loss of use of this product either directly or indirectly.

No returns will be accepted without prior authorization.

**To receive a Return Authorization Number Call Customer Service at 818-772-6450**

If all lines are busy, please contact us on the web at

[www.ShowtimeRotisserie.com](http://www.ShowtimeRotisserie.com)

**Popeil Inventions, Inc.**

21344 Superior Street, Chatsworth, CA 91311

Fax 818-775-4665

**Lemon Dill Salmon Steaks**

---

4 Large or 6 Medium Salmon Steaks

---

¼ Cup Fresh Lemon Juice

---

3 Tablespoons Olive Oil

---

1 Tablespoon Minced Fresh Dill or 1 Teaspoon Dry Dill Weed

---

½ Teaspoon Salt

---

½ Teaspoon White Pepper

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In a small bowl add all ingredients except the salmon. Brush on both sides of the salmon, wait 5 minutes and repeat. Place the salmon steaks in the Rotisserie Basket Accessory. Cook for 15 to 20 minutes. Serve one salmon steak per person.

**Ron's Spice Lemon Pepper Chicken Wings**

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10-12 Chicken Wings

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2 Eggs, Slightly Beaten

---

2 Cups Plain Dry Breadcrumbs

---

6 Tablespoons Lemon Pepper

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2 Tablespoons Crushed Red Chili Pepper

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Beat eggs and set aside. Mix breadcrumbs, lemon pepper and crushed red chili pepper in a flat dish or on a sheet of wax paper, aluminum foil or cutting board. Wash and thoroughly dry the chicken wings.

Dip the wings in the egg batter to coat and then roll them in the breadcrumb mixture. Place the chicken wings in the Rotisserie Basket and cook for about 40 minutes or until crispy and slightly dark.

### **Helpful Hint**

Be sure the wings are all secure inside the Basket with no parts hanging out. You can use a small strip of aluminum foil inside the basket on the top and bottom edges (the edges that rotate near the Heating Element) to keep the tips of the wings from burning.

**Place foil inside on top and bottom edges.**

To reorder supplies call **Customer Service at 818-772-6450**

If all the lines are busy, or after hours, please contact us on the web at [www.ShowtimeRotisserie.com](http://www.ShowtimeRotisserie.com)