

Showtime™ PRO

PROFESSIONAL ROTISSERIE & BBQ

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 safely 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, to, back and sides of the Rotisserie, as well as the Heat Container, 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 when it could get wet. Keep it dry.
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, like the Heat Reflector and Heating Element, after using Rotisserie because these parts become (and remain) very hot. Also use maximum care when removing Drip tray or disposing of hot grease or other hot liquids.
16. When using the Rotisserie Basket, 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 get 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 that touch heating element must be trimmed down and 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 Heating Container 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 SAFELY 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 used 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.
25. HEAR A SQUEAK? No problem. Put a drop or two of vegetable oil on the Gear Wheel Nub before inserting the Spit Rod Assembly in the machine.

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.



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.

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A 24 POUND TURKEY

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

- **Seals in natural juices** and drains off unwanted fat as it cooks. About ¼ cup of animal fat drips off each 4 lb.chicken.
- **Roast a wide variety of meats and vegetables** from a single kabob to 4 chickens (side-by-side), a 24 lb.turkey or two 6-1/2 lb.legs of lamb.
- **Every browns** chicken, roasts, seafood, vegetables, chops, steaks, hamburgers, sausages, hams, pork loin roasts, and, with the optional Round BBQ Rib basket – even ribs!
- **Automatic Timer** is easy to set and shuts off when the time is up.
- **Dishwasher Safe.** Drip Tray, NonStick Grate Cover, Spit Rod Assembly, Glass Door, Kabob Rods and Heating Container 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 Container** (Optional Accessory) fits right on top for your favorite vegetables, sauces, gravies, etc.
- **Energy Efficient.** Cooks faster than a conventional oven and uses less than half the electricity!



Two Standing Ribs Roasts

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

Spit Loading Base

Gear Wheels with NonStick Spit Rods

Spit Rod Spacer & Allen Wrench Tool

Heating Container: 4-Quart (Soup, Stew & Chili Pot) with Lid (Optional Accessory)

NonStick Grate Cover

Drip Tray

Kabob Rods (Optional)

BBQ Gloves

Meat & Poultry Thermometer (Optional)

Flavor Injector (Optional)

Instructional Video

Elastic Food Ties

Instruction & Recipe Booklet

Outdoor Weatherproof Cover (Optional)

Commercial Rotisserie Stand (Optional)

Standard Rotisserie Basket: Use in "A Position" Only

Giant Lobster & Vegetable Basket (Optional): Use in "A Position" Only

Round BBQ Rib Basket (Optional) with 8 Rib Hook

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



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 the **Heating Element**. Insert it from the top. It can be removed for occasional cleaning.

Drip Tray with NonStick Grate Cover must be in place here where in use.

A or B Cooking Position?

To cook, place the Spit Rods in **Position A** for normal size foods. Use **Position B** for smaller foods – to cook them closer to the Heating Element.

Use **Position B** for small chickens loaded lengthwise. Tie them tightly. If any piece of food touches the Heating Element while rotating, pull the Spit Rods back to **Position A**.

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

Spit Rod Positions

Rest – for easy loading/unloading

A – for Normal Sized Foods

B – for Small Foods – closer to the Heating Element



CAUTION: Keep at least 8” clearance all around from 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.**

4 – Quart Heating Container with Lid (Optional): Defrosts and heats frozen vegetables as well as heats and steams fresh vegetables, warms gravies, beans, chili and sauces – while food is rotating. Add ½ -1 cup water to the pot.

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 switch to “ No Heat Rotation.” Your food will be warm and the juices evenly distributed for up to 20 minutes.

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

Removable Gear Wheel fits over the Spit Rods after food or Basket is loaded.

Caution: Don't let this Removable Gear Wheel fall off as you carry the Spit Rods. It is heavy and has sharp gear teeth.

Careful! Use Caution. Tips are sharp. Please keep your hands clear of the sharp tips.

Spit Rods Spacer Use it to keep the rods from spreading apart as you load large food. Remove when food is loaded.

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

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

Loading the Spit Rods

IMPORTANT: FOOD MUST BE CENTERED

Put Spit Rods through center of 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 a 10-20 lb.turkey, roast beef, leg of lamb, chickens side-by-side or any large piece of meat that goes directly onto the Spit Rods, Small foods, chops and pieces go in the Baskets.

Trim turkeys, roast and other large food to be sure nothing (bones, meat or skin) hangs over or extends beyond the Gear Wheels. Cut excess and tie it down with string as necessary.

Trim excess fat and skin or loose pieces. Trim around the inside cavities of poultry so heat can enter as it cooks.

Place Bones on Left – Check on it Often

Bones, or any meat, could become loose when cooking and hang out where it touches the Heating Element. Check on this. If it happens, stop the machine. Tie the meat or trim it as necessary and re-center the meat.

There is a small motor gear on the inside right of your machine. Make sure nothing can get caught on this gear.

Spit Rods should be loaded with any heavier meat, bones or skin to the left side-the opposite side-away from the small motor gear and any chance of getting caught.

FOOD MUST BE CENTERED ON SPIT RODS

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 chickens 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 matching the corresponding loops on the other end of the Basket. Place the Removable Gear Wheel on the Spit Rods and gently push down.

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.

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 only on the top and bottom edges (the edges that rotate near the Heating Element) to keep the tips of the wings from burning.

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 the 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

Shorten both ties so that they firmly hold the wings and legs down. 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.

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. *See details on page 11.*

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. The move on to A or B.

The Rest Area

Located just inside the machine so you can take the weight of the food off your hands. Rest your loaded Spit Rods here and easily adjust your food or 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.

Timer

Standard Dial Timer

Automatically shuts off after the allotted time and 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.

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.

Important! Hear a Squeeeeeeeaaaak?

No problem. 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 or Kabob Rod to drop oil on the nubs as they turn. But be careful if you do it when the machine is turning or if it is hot.

A drop of oil on the nubs prevents squeaks.

6 Easy Steps to Great Rotisserie Chicken

1. IMPORTANT: Wash chickens with warm water inside and out so they are not cold when going into the Rotisserie. Remove any parts from the cavity (giblets, etc). Cut away the excess fat and skin so hot air goes into the cavity as it cooks.

Ties the wings and legs down. Use one or two of the Elastic Food Ties. If the tie is too large for your chicken, knot it smaller and cut off the excess.

2. For 1-2 Chickens, place them on the Spit Rods breast first. For 3-4 smaller chickens load them side-by-side. Either way, be sure all the chickens are centered and the weight is evenly distributed.

Please 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 Removable Gear Wheel on.

Put Spit Wheel Assembly in **Position A** when cooking 2 or 3 chickens and when cooking chickens larger than 3 ½ lbs.
You can use **Position B** for chickens less than 3 ½ lbs.

Spit Rods Caution: Always carry the Spit Rod Assembly so the removable Spit wheel cannot fall off. It is heavy and it has sharp teeth.

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.

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. (Use total weight on package which includes giblets.) Note: Even chickens less than 4 lbs. will take 1 hour to cook in Position A. One hour is the minimum for any chicken over 3 lb.

Note: 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 adjustments or retie your chicken. Then reset the Timer.

5. To enjoy the best flavor and taste, serve your chickens 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 2-4 minutes. Pause with the breast directly in front of the Heating Element for this.

6. To Serve: A chicken is done when the internal temperature of the thickest breast area reaches 175°F. When chickens are done, carefully slide the Glass Door under the unit. Use the BBQ Gloves and gently but quickly lift the chicken and Spit Rod 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!

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.

Stuffing Poultry Not Recommended

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

Up to a 24 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

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

Roast Turkey

One 12 to 24 Pound Turkey or Completely Thawed
2 Tablespoons Salt and 3 Tablespoons Poultry Seasoning (if desired)
5-6 Fresh Sprigs or Dried Rosemary or Sage to Put Loosely In Cavity

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. Enjoy the best turkey you can imagine.

Keep cavity clear of skin and fat so heat can enter and help cook it throughout. Add about 6 sprigs of rosemary or sage to cavity and it will add aromatic flavors as it rotates without blocking the heat from getting inside the cavity.

Cook a 24 lb. turkey for 3 hours – 7 ½ minutes per pound
Cook a 15 lb turkey for 8 minutes per pound.

Round BBQ Rib Basket (Optional)

1. Parboil baby back or spare ribs in boiling water for 15 minutes. Drain ribs and let them cool. This step makes the ribs more pliable and tender and reduces fat. When cooled, cover both sides of the ribs with BBQ Seasoning.
2. Position hooks behind the middle of the end rib bones. Attach a **C Hook** at one end of the slab and attach a **Stair Hook** at the other end.
3. Thread the **Spit Rod Wheel Assembly** through eyelets on both ends of the **Rib Basket**. Then attach the removable wheel. Position the **Spit Rod Assembly** with the empty **Rib Basket** in the **Rest Area** of your Rotisserie.
4. Attach the ribs to the basket on any horizontal wire, starting with the **C Hook** first. Rotate the basket while wrapping the ribs around the outside of the basket. After ribs are taut, lock ribs down by attaching the **Stair Hook** on the closest horizontal wire on the rib basket. Make sure it is tight.
5. Slide the loaded Rib Basket back into the cooking position and set the timer for 35 minutes on Normal Rotation. While rotating, check to make sure the ribs are not touching the heating element or the glass door. If they touch, trim the ribs. Always check on your food from time to time.
6. Brush ribs with one coat of **Ron's BBQ Sauce** onto the ribs 10 minutes before they are done. **Stair Hook** attached to the last rib and then to a horizontal wire on the basket to hold ribs securely in place as they turn



Spring Ends to Right for Kabobs

Kabob Rods

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

Loading 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 Rod 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.

Spit Rod Spacers Keep your Spit Rods from spreading out as you load heavy food. This is very helpful when loading 2-3 chickens or large roasts. Remove the Spacer before cooking.

One end of this tool is a wrench for tightening the small screws that hold each rod – if you should ever need it.

Additional Helpful Hints

. **Seasoning 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.

. **Heating Container** Put frozen veggies on when a chicken starts. Add about ½ cup water in the bottom.

. **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.

. **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!

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 at room temperature (not cold foods). Times can vary due to differences in meat shape, size, and the amount of fat and bone. Times can vary depending on the electricity in your home and it can even vary when plugged into different electrical 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. Remember: Use Position B only for small foods.

FOOD	WEIGHT/QTY	INT TEMPT	POSITION	EST.TIME
Poultry – Cooked to 175° - 180°				
Whole chicken (or Duck)	4 ½ lbs.	180°	B – Horiz	12 min./lb.
Whole Chicken (or Duck)	4 ½ lbs.	180°	A - Horiz	15 min./lb.
3 Small Chickens (horizontal)	less than 3 ½ lbs.	180°	B - Horiz	7 min./lb.total wt.
3 Chickens (side by side)	3 ½ lbs.	180°	A – Vert	8 min./lb.total wt.
4 Chickens (side by side)	3 ½ lbs.	180°	A - Vert	7 min./lb.total
Chicken Pieces	Reg Basket	180°	A	40-45 min. total
Chicken Kabobs	8 Kabobs	180° well		30-35 min. total
Turkey	15 lbs	180°	A	8 min./lb.
Turkey	24 lbs.	180°	A	7.5 min./lb.
Turkey Legs	Giant Basket – Full	180°	A	1 hour total
PORK – Cooked to 160° Med. - 170° Well				
Baby Back Ribs (Parboiled 15 min)	1-4 racks		A	25-35 min. total
Rolled Pork Loin Roast	5-1/2 lbs		A	18 min./lb.
Rolled Pork Loin Roast	5-1/2 lbs		B	17 min./lb.
2 Rolled Pork Loin Roasts	5 ½ lbs. each		A	12 min./lb.total wt.
Pork Chops	Reg. Basket 8 thick chops		A	45 min. total
Boneless Ham (precooked)	10 lbs.	160° med	A	6 min./lb.
Italian Sausages on Kabob Rods				
#uncooked	up to 16		A	25 min./lb.
#cooked	up to 16		A	20 min. total
Hot Dogs	Reg		A	15-20 min. total
BEEF – Cooked to 145° Rare, 160° Med, - 170° Well				
Standing Rib Roast	7-1/2 lbs.		A	18 min./lb.
2 Standing Rib Roast	7-1/2 lbs. ea		A	9 min./lb total wt.
2 Tri Tip Roast on Spit Rods			A	12 min./lb total wt.
Steaks	Reg Basket		A	20 min. total
Hamburgers Reg Basket	¼ lb. each medium-well		A	20-25 min. total
Beef Kabobs	8 Kabobs medium		A	20 min. total
OTHER				
Leg of Lamb	6- 1/5 lbs.	160° medium	A	18 min./lb.
2 Legs of Lamb	6- 1/5 lbs.	160° medium	A	9 min./l total wt.
Salmon Fillets	in Reg Basket		A	18min. total
Thicker Salmon Fillets	in Giant Basket		A	20 min. total
Frozen French Fries	in Reg Basket		A	30 min. total

Recipes

WITH THE SHOWTIME PRO, YOU CAN DOUBLE MANY OF THESE 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 and get the best there is. Also ask for Ron's Showtime™ BBQ Sauce.

Apricot-Orange Glazed Game Hens

WITH THE SHOWTIME PRO, YOU CAN DOUBLE THIS RECIPE

Two 1 1/2 to 2 Pound Rock Cornish Game Hens
3 Tablespoons Fresh Orange Juice
3 Tablespoons Soy Sauce
1/2 Cup Apricot Preserves
Salt and Fresh Ground Pepper

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 the sauce. Cook the game hens in the Rotisserie for 45 to 55 minutes or until the temperature reaches 180°F on a meat thermometer inserted in the thigh meat. Serve hens with warmed reserve sauce. Serves 2 to 4.

BBQ Beef Kabobs

2 Pounds Beef Top Sirloin
1 Cup Ron's Showtime BBQ Sauce
2 Bell Peppers, Cut in 1 Inch Pieces
2 Cups Whole Mushrooms
1 Purple Onion, Cut in 1 Inch Pieces

Cut the beef into 1/2 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. Serves 6.

Rotisserie Chicken with Lemon Herb Rub

One 3 1/2 to 4 Pound Whole Chicken
Minced Rind of 2 Lemons
5 Cloves Garlic, Minced
1 Tablespoon Dried Thyme, Finely Crumbled
2 Teaspoons Dried Rosemary, Finely Crumbled
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°F 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 1/2 hours.) Serves 3 to 4.

Four Peppercorn Crusted Roast Beef

One 3 1/2 to 4 – Pound Boneless Beef Rib Roast
2 Teaspoons Black Peppercorns
2 Teaspoons White Peppercorns
2 Teaspoons Green Peppercorns
1 Teaspoons Pink Peppercorns
1 Teaspoon Salt

Place the peppercorn 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°F, 25 to 30 minutes per pound for medium or until the internal temperature reaches 160°F, or 35 to 40 minutes per pound for well done or until the internal temperature reaches 170°F on the meat thermometer inserted in the center. Remove and slice into 1/4 inch thick slices or thinner. Serves 4 to 6.

Beef Tenderloin Roast with Horseradish Sauce

WITH THE SHOWTIME PRO, YOU CAN DOUBLE THIS RECIPE

One 3-Pound Beef Tenderloin Roast
Salt and Pepper To Rub On Roast
Horseradish Sauce: $\frac{3}{4}$ Cup Whipping Cream
4 Tablespoons Prepared Horseradish
2 Tablespoons Fresh Lemon Juice
 $\frac{1}{2}$ Teaspoon Salt

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°F for rare on the meat thermometer. Remove the roast and slice it into $\frac{1}{2}$ 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 $\frac{1}{2}$ inch thick slices and serve with Horseradish Sauce. Serves 6.

Marinated Top Sirloin Steak

One 1 $\frac{3}{4}$ to 2 Pound Sirloin Steak
 $\frac{1}{2}$ Cup Ketchup
2 Tablespoons Soy Sauce
1 Tablespoon Worcestershire Sauce
1 Tablespoon Brown Sugar
1 Clove Garlic, Minced
 $\frac{1}{2}$ Teaspoon Chili Powder
Salt and Pepper to Taste

In a flat baking dish stir together the ketchup, soy sauce, Worcestershire sauce, brown sugar, garlic, chili powder, salt the 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

1 Red Bell Pepper, Cut Into 1 Inch Pieces
1 Yellow Summer Squash, Cut into ¼ Inch Slices
1 Zucchini cut Into ¼ Inch Slice
16 White Button Mushrooms, Stems Removed
8 Green Onions, Cut Into 1 ½ Inch Pieces

Marinade:

½ Cup Bertolli 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. 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

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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
2 Tablespoons Dried Oregano
1 Tablespoon Dried Rosemary
1 Tablespoon Coarsely Ground Pepper

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°F for medium, basting several times during the last 10 minutes. Serves 6 to 8.



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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 of reasons of malfunction within the six-month warranty period, the following action and steps are required: Remit U.S. Dollars:

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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 your prepaid.
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