

Rotisserie

Model RO10RR

Instructions and Warranty

MAXIM®

Important Safeguards

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or any part of the appliance in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
Return the appliance to Salton/MAXIM Housewares, Inc.
for examination and repair.
7. The use of accessory attachments not recommended by Salton/MAXIM Housewares, Inc. may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas, electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil, grease, or other hot liquids.
12. To disconnect, turn any control to "OFF," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Oversized foods or metal utensils (except recommended accessories) must not be inserted in the *Rotisserie* as they may create a fire or risk of electric shock.
15. A fire may occur if the *Rotisserie* is covered or touching flammable material including curtains, draperies, walls and the like, when in operation. Do not store any item on top of the *Rotisserie* when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Use extreme caution when removing the Drip Tray or disposing hot grease.
18. Do not store any materials other than Salton/MAXIM's recommended accessories, in the *Rotisserie* when not in use.
19. Do not place any of the following materials in the *Rotisserie*: paper, cardboard, plastic, and the like.
20. Do not attempt to dislodge food or clean the *Rotisserie* when it is plugged in or when it is hot.

Save These Instructions

Polarized Plug

If this appliance has a polarized plug (one blade is wider than the other): To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

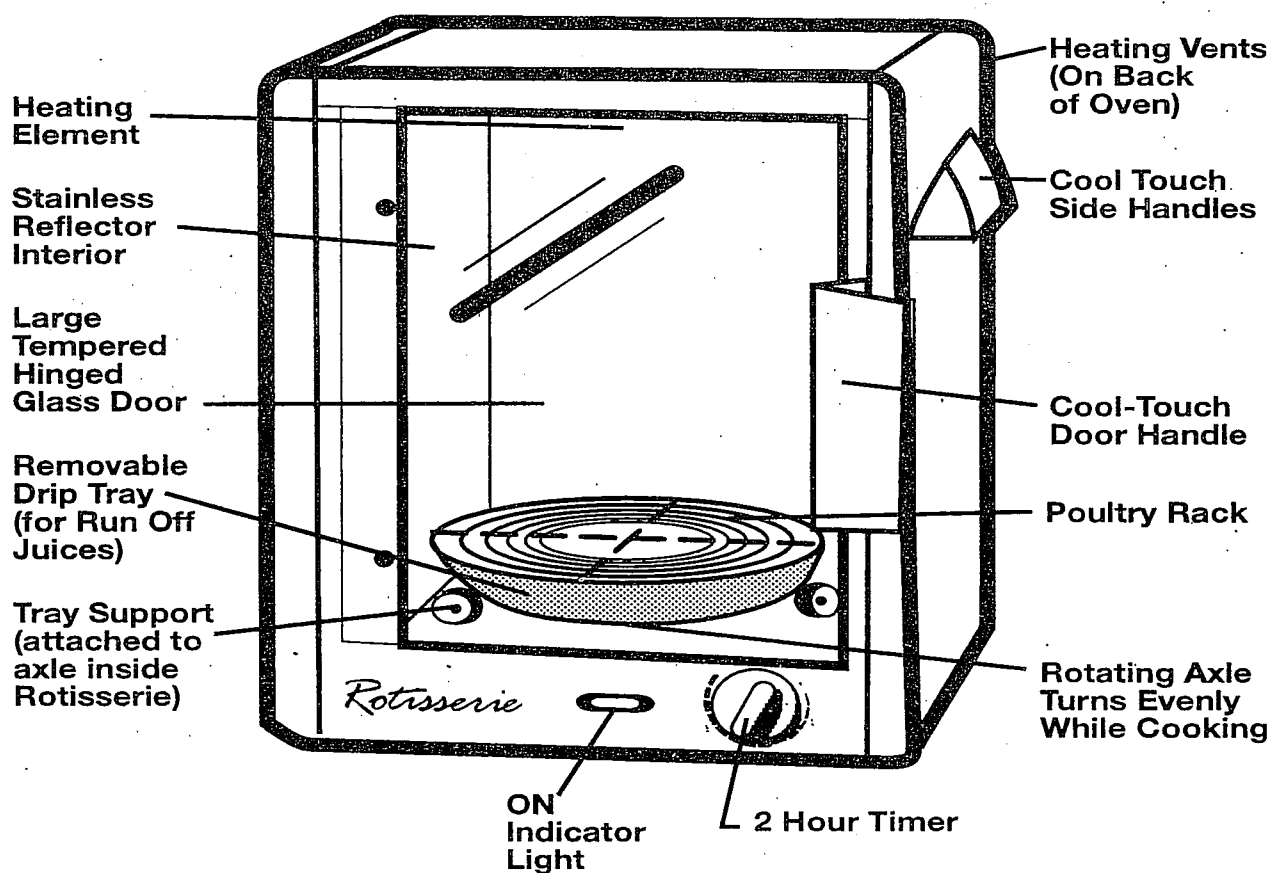
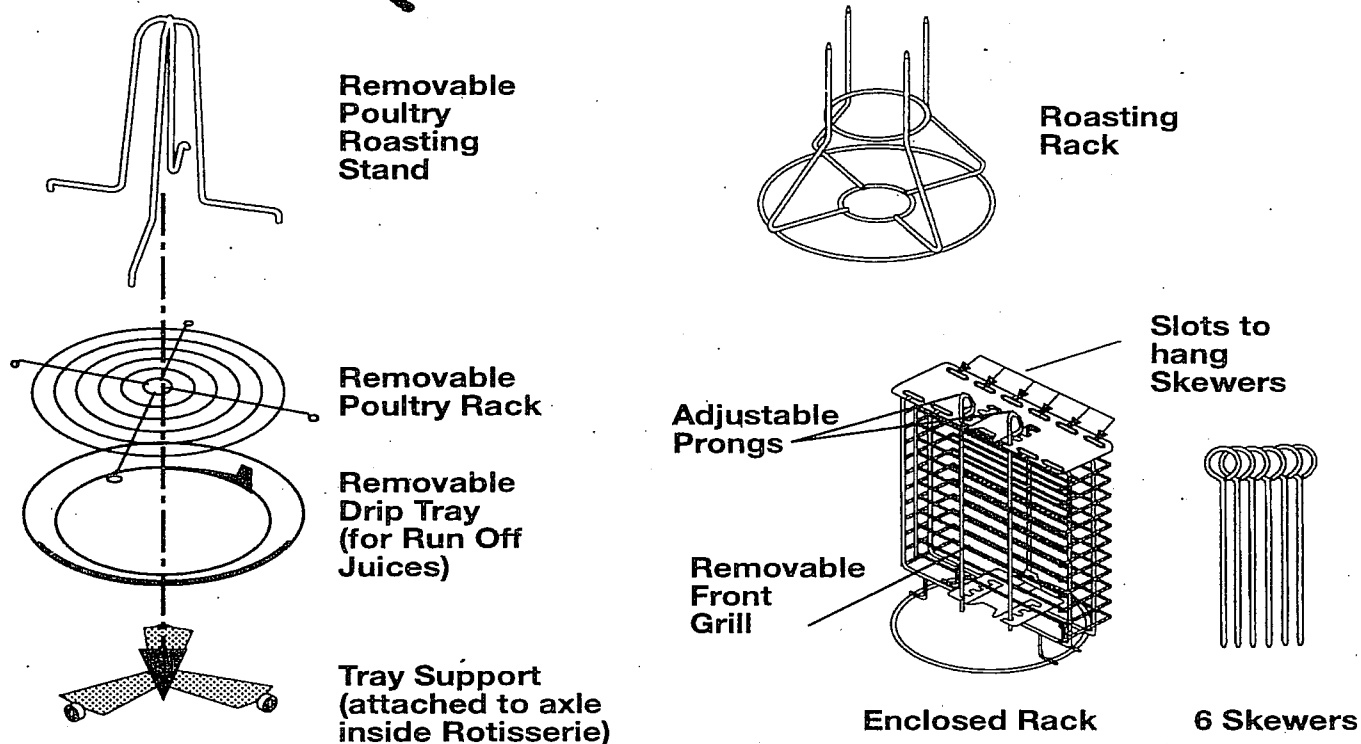
If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Instructions For Use

Before using your MAXIM® *Rotisserie* for the first time, wash all accessory parts with hot, soapy water or in dishwasher. This includes Tray Support, Drip Tray, Poultry Rack, Poultry Roasting Stand, Roasting Rack, Wash the base inside and out with a damp cloth or sponge.

NOTE: NEVER IMMERSE BASE IN WATER AT ANY TIME!

Getting to Know Your MAXIM® *Rotisserie*



Assembly

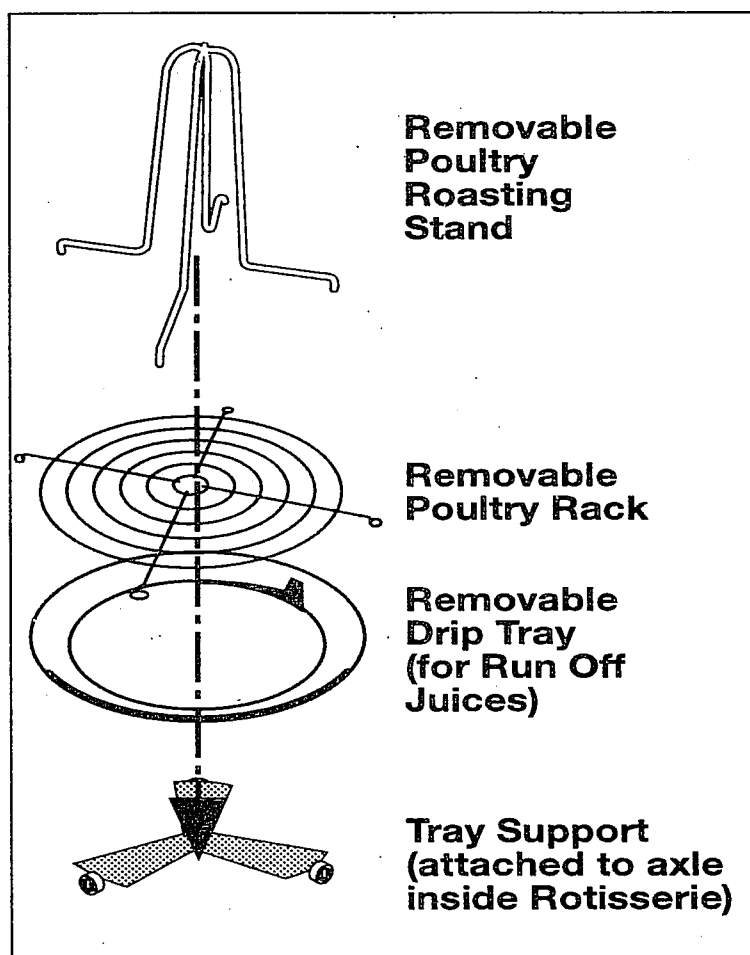
- Open the glass door and position the Tray Support onto the center axle.

NOTE: Tray support must be secured in place for the turning mechanism to work.

- The *Rotisserie* must be placed on a clean, dry surface. Do not place on a cloth surface such as a kitchen towel or tablecloth. There should be at least 6-8 inches of space on all sides of the oven.
- Select desired accessory according to what you would like to cook.

Poultry Roasting Stand

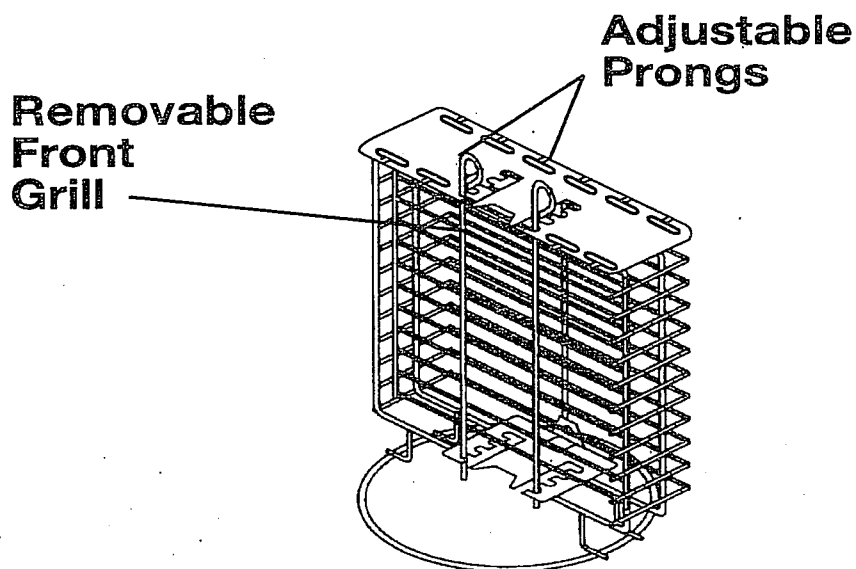
- This accessory is designed to fit the body cavity of most types of poultry. Two wire pieces combine to make a cone-like frame upon which your bird will sit. This frame is secured by both the Poultry Rack and the Drip Tray.
- **Assemble the Poultry Stand.** Lay the Poultry Rack directly on top of the Drip Tray, lining up the holes.
- Insert the stand piece (with the dip in the tip) through the holes of the Poultry Rack and then into the rim of the Drip Tray. The other frame piece nestles on top and its legs slide through the holes of the Poultry Rack and then into the Drip Tray, forming the Poultry Roasting Stand.
- Slide the bird onto the assembled Poultry Stand with the legs down.



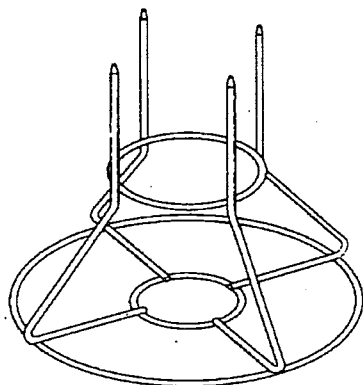
NOTE: The Poultry Rack must be placed on top of the Drip Tray before the Poultry Roasting Stand is added. See illustration above.

Enclosed Rack

- To open, gently press the two prongs on top of the rack together and pull forward to open. Lift the front grill out from rack.
- After food is added, close the basket by placing the bottom prongs of the front grill into the slots at the bottom of the rack. The thickness of the meat being cooked will determine where the bottom prongs should be placed.
- The meat should be held firmly in the basket when it is closed.
- Pinch top prongs together and move grill to a comfortable position. Release the prongs and they will click into place.
- Place the Enclosed Rack (center circle support down) into the Drip Tray.



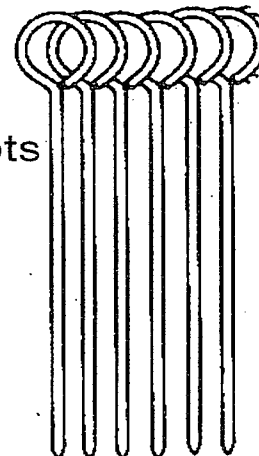
Roasting Rack



- Center your roast vertically, centered on the top of the four prongs. Slide the roast down until the meat rests on the center circle support.

6 Skewers

- 6 Skewers hang from slots on the top of the Enclosed Rack. (See illustration above.)



Cooking Directions

To begin cooking, the Timer must be turned on. When the Timer goes off, the heating element turns off as well.

Poultry

The MAXIM® *Rotisserie* is designed to cook poultry vertically at the perfect temperature, while taking away unwanted fat and grease. The rotisserie style of roasting self-bastes the meat, locking in all of the natural juices. Place a fresh or thawed bird onto the Poultry Roasting Stand with the legs facing down (neck on top).

NOTE: If you are roasting a larger bird, (5 - 6 lbs.) tie the legs close to the body with cooking string.

- Season the poultry with your favorite spices as a rub or marinate for 2-4 hours in a refrigerator before cooking.
- Place the Poultry Roasting Stand and Drip Tray onto the Tray Support which is already attached to the axle inside the *Rotisserie*.
- Do not add any water to the Drip Tray for cooking and do not cover.
- See Cooking Chart for cooking times.

NOTE: If you would like to leave the skin on or you would like to cook a duck, you may need to drain the Drip Tray periodically with a baster or ladle because of the high fat content.

- Some ducks may need the neck cut back as they may be too long to fit the Poultry Roasting Stand.

Ribs, Pork Chops, Steaks, Chicken & Turkey Pieces and Fish

Use the Enclosed Rack for cooking smaller meat pieces, steaks, chops & fish. For assembly and operation, follow instructions on pg. 5.

- The thickest part of the meat/fish should be near the top of the rack to ensure even roasting.
- Sizes should range from 3/4" to 2" in thickness.
- The meat/fish should be held firmly in the basket when it is closed.

Roasts

Trim excess fat from your roast before putting on the rack. Add desired seasoning and place roast vertically centered on the four prongs. Slide roast so it is resting on the circle support.

For Best Results

- Do not place the *Rotisserie* underneath cabinets or on tablecloth when in use.
- Times given are suggestions. Cook meat to your own tastes.
- Before beginning the full roasting process, let the machine rotate a few times with meat in place to ensure that it does not hit the heating element when it rotates. (The *Rotisserie* will not rotate unless the Timer is activated.) If the meat does hit the heating element, you can tie some cooking string around the food to enclose it a little more, or your meat may be too big. The capacity calls for a 5-6 lb. chicken.
- Make sure to use oven mitts or hot pads when removing anything from the *Rotisserie*.
- You may want to lightly oil the various racks slightly to prevent sticking.
- When food is done roasting, let it sit for 15-20 minutes to let the cooking process complete before carving.

User Maintenance Instructions

- Before cleaning, unplug the *Rotisserie* and allow to cool. All of the accessories can be washed in warm, soapy water.
 - The oven should be cleaned with a damp cloth or sponge.
- CAUTION:** *Never immerse oven into water or any other liquid. Always unplug the Rotisserie before cleaning.*
- Do not use steel wool, scouring pads or abrasive cleaners.

Cooking Chart

Cooking times may vary due to certain types of meat. Thickness, texture, size and shape are all factors that may vary the time it takes to cook. These times are merely a guideline for you to follow.

If there are questions regarding doneness, refer to a meat thermometer.

Suggested Cooking Times

Whole Roasting Chicken	4-6 lbs.	1½ - 2 hours
Beef Tenderloin	3-5 lbs.	1½ hours
Roast Pork	3-5 lbs.	1½ hours
Pork Chops	1/2" thick (2)	30 - 35 minutes
Steak	3/4" thick (2)	10 minutes (rare)
Ribs	1" thick (approx. 4 - 5 ribs)	15 minutes
Chicken Kabobs	1" cubes (4 - 6)	15 minutes
Beef Kabobs	1" cubes	15 minutes

Recipes

A Little About Marinades and Rubs

Marinades tenderize, add flavor and moisten all kinds of foods. To keep beef, fish and chicken flavorful and juicy, a marinade is crucial.

There are three basic ingredients in most marinades. Acids (vinegar, citrus, wine,, etc.), oils and spices. The acids tenderize, the oils moisten, and the spices add the flavor.

The amount of time a food marinates depends on the flavor and texture of that food. For example, fish should only marinate for up to 30 minutes or less, while a steak should marinate for a couple of hours or more.

While foods are marinating, they should be kept refrigerated. It is best to remove the food and bring back to room temperature before cooking.

Extra flavor can be added to meats by rubbing with your choice of spices and herbs. This is called a dry rub. Before cooking, rub the food with spice and herb mixture and it is ready to cook. Common examples of spice rubs are cracked peppercorn, garlic, or rosemary.

Beef Marinade

1½ - 2 cups each: water and dry red wine
8 - 10 black peppercorns (cracked)
6 - 8 cloves garlic (whole)
1 red onion (sliced)
1 Tablespoon dry rosemary

- Mix ingredients together and pour over desired meat portion. Allow to marinate overnight turning from time to time.
- This marinade is best for most kinds of meat including venison and tougher cuts of meat.

Lamb Marinade* (up to a 3 lb. lamb)

¾ cup dried apricots (chopped)
2 large red onions (sliced)
2 cloves garlic (minced)
1 Tablespoon butter
1½ Tablespoons curry powder
1½ Tablespoons sugar
4 Tablespoons apple cider vinegar
¾ teaspoon salt
pinch of paprika and cayenne pepper
2 - 3 bay leaves

- Soak chopped apricots overnight.
- The next day, cook them until they are tender.
- Pureé in blender.
- Sauté onions and garlic in butter until golden. After a couple of minutes, add curry.
- Add the apricot pureé, sugar, salt, vinegar, cayenne and paprika. Bring entire mixture to a boil, then remove from heat.
- Pour over lamb and marinate overnight.

****NOTE: This is a thick marinade.***

Fish Marinade

1/3 cup pineapple juice
3 teaspoons soy sauce
3 teaspoons lemon juice
2 garlic cloves (minced)

- Mix the above ingredients and pour over fish.
- Let marinate for a maximum of 30 minutes.
- Cook in Enclosed Rack for 15 - 30 minutes, depending on the size of the fish.

Chicken Marinade (up to a 5 - 6 lb. chicken)

1/3 cup cooking oil
3/4 cup dry white wine
2 garlic cloves (minced)
1 medium onion (finely chopped)
1/3 teaspoon salt
1/2 teaspoon pepper
1/3 teaspoon dried rosemary or thyme

- Mix the above ingredients well and pour over the chicken.
Let marinate for 3 hours.
- Cook on the Poultry Stand for 1½ - 2 hours.

Pork Marinade (up to a 1 lb. of pork chops)

2 Tablespoons chili sauce
1½ Tablespoons lemon juice
2 Tablespoons grated onion
1/3 teaspoon dry mustard
3 teaspoons Worcestershire sauce
Dash salt, pepper and paprika

- Mix above ingredients well and pour over chops.
Marinate chilled for up to 3 hours.
- Cook in Enclosed Rack for 30 - 35 minutes for 1/2" thick chops.

Rubs*

Any spice or herb can be used for a dry rub on virtually any kind of meat: roasts, chicken, steaks and fish. These, of course, are just suggestions. The possibilities for rubs are endless...

Here are some examples:

Red Meat Rub

- 1 Tablespoon cracked peppercorn
- 2 - 4 Tablespoons salt
- 2 - 4 garlic cloves (chopped or minced)
- 1 Tablespoon rosemary
- 1 Tablespoon paprika

Fish Rub

- 1 Tablespoon dried basil
- 1 teaspoon salt
- 1 teaspoon pepper
- pinch paprika

Chicken Rub

- 1 Tablespoon pepper or cracked peppercorn
- 2 - 4 Tablespoons salt
- 1/2 Tablespoon tarragon

* Measurements will vary due to the sizes of the meat.
As a rule, use 1 - 2 Tablespoons of rub ingredients per pound of food.
For a 6 lb. chicken, use up to 12 Tablespoons of spices.

Herbed Roasted Chicken (5 - 6 lb. chicken)

Herb Rub

- 2 - 3 Tablespoons dried rosemary
- 1 Tablespoon peppercorns
- 2 - 4 Tablespoons salt
- 2 Tablespoons thyme (dried)
- 2 - 3 Tablespoons dried parsley
- 1 5 - 6 lb. chicken

- Clean out the inside cavity of the chicken. Remove skin if desired.
- Pat the surface dry with a paper towel.
- Combine all of the rub ingredients.
- Rub the ingredients onto the surface of the chicken.
- Place the chicken with legs down onto the Poultry Stand.
- Tie cooking string around chicken to hold in legs so they do not touch the heating element in the *Rotisserie*.
- Place chicken onto the Poultry Rack and attach to the Drip Tray in the *Rotisserie*. (See page 5 for complete description.)
- Set Timer for 1½ - 2 hours.
- Close *Rotisserie* door.
- Cooking will begin when Timer is set.

Honey Pineapple Pork Roast

Marinade

1/4 cup tamari or light soy sauce
1/4 cup white vinegar
1/4 cup extra virgin olive oil
1/4 cup fresh or canned (packed in juice) crushed pineapple
2 tablespoons honey
2 tablespoons finely chopped ginger
2 garlic cloves, finely chopped

- Trim excess fat from roast.
- Soak in marinade for 4 hours.
- Place on Roasting Rack. Set Timer for 1½ - 2 hours.
- Close *Rotisserie* door.
- Cooking will begin when Timer is set.
- You may want to use drippings for basting during the last 45 minutes of cooking.

Skewered Lamb Kabobs

Marinade

1/2 cup olive oil
1-1/2 Tablespoon dried rosemary
3 cloves garlic, crushed
1/2 teaspoon salt

Kabobs

1-1/2 lbs. boneless lamb,
cut into 2" squares
2 small green zucchini
2 ripe plum tomatoes
4 - 6 large mushrooms

- Stir marinade ingredients together in a large bowl.
- Add the lamb squares, zucchini, tomatoes and mushrooms to the marinade and toss until all is well coated.
- Let stand covered loosely stirring occasionally. Keep refrigerated.
- Add ingredients to skewers in the following order: Zucchini chunk, lamb square, mushroom, lamb square, tomato, lamb square, zucchini.
- Push the kabobs into place by hanging from the top notches on the edge of the Enclosed Rack.
- Place Enclosed Rack with kabobs attached, into the Drip Pan. Set Timer for 15 - 20 minutes.
- Close *Rotisserie* door.
- Cooking will begin when Timer is set.

ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton/MAXIM Housewares, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton/MAXIM Housewares, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service: For an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$8.00 for return shipping and handling.

Salton/MAXIM cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to: ATTN: Repair Department
Salton/MAXIM Housewares, Inc.
550 Business Center Drive
Mt. Prospect, Illinois 60056

For more information on Salton/MAXIM products, visit our website:
<http://www.homecreations.com>