

Showtime™ Standard
ROTISSERIE & BBQ OVEN
IMPORTANT SAFEGUARDS

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

These **3** items: **Heat Reflector, 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 3-piece Food Steamer, Drip Tray, 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. Close supervision is necessary when appliance is used by or 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, 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, and electrical or mechanical adjustment.
7. Do not use any attachments or anything that is not recommended by Popeil Inventions, Inc. The use of such items may be hazardous.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place appliance on or near a hot gas or electric burner, in a heated oven or near easily flammable material.
11. Use only on a stable, heat-resistant surface and place unit at least 8” (inches) from walls and 8” clear on top.
12. To disconnect, turn machine Timer to “OFF” position, then grip plug and pull from wall outlet. Do not pull on cord.
13. Always unplug the unit before attempting to move it. Never move the unit when it contains hot oil, liquids or hot foods.
14. Use extreme caution when working near the Heat Reflector, or 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 or other hot liquids.
15. When using the Rotisserie Baskets, be sure no small bones or other food can fall between or extend beyond the wires and catch on the Grate Cover or Heating Element

- or anything else during rotation. It is important to check while cooking. If the food is not still tight, stop the machine and carefully take out the basket and tighten the lid.
16. 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.
 17. Do not use appliance for other than its intended use.
 18. Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.
 19. Front, back, top, bottom and side surfaces become very hot. Do not allow contact with any objects other than Steaming/ Heating Tray in its proper operating position. A fire may occur if the rotisserie is covered or touching flammable material, including curtains, draperies, wall, and the like, when in operation.
 20. Do not place, or store, any objects or material other than foods and manufacture's recommended accessories in the rotisserie.
 21. Unplug unit before changing/ replacing the interior light bulb (25-watt small appliance bulb).
 22. **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.**
 23. **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 FOR HOUSE HOLD USE ONLY
SAVE THESE INSTRUCTIONS**

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Showtime™ Standard

ROTISSERIE & BBQ OVEN

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CONGRATULATIONS on your purchase of the **Showtime™ Rotisserie & BBQ!** Its innovative design and unique features will allow you to truly appreciate the convenience of healthful and delicious rotisserie cuisine! Please take the time now to read the instructions completely and watch the Instructional Video before using your Rotisserie for the first time. **Enjoy!**

Benefits and Special Features of Showtime™ Rotisserie & BBQ:

- Seals in natural juices and drains off unwanted fat. About ¼ cup of animal fat drips off of a 4lb. Chicken.
- Ability to roast a wide variety of meats and vegetables, from a single kebob, to 2 chickens (side-by-side), to a 15-pound turkey at only 12 minutes per pound, to a leg of lamb.
- Evenly browns chicken, roasts, seafood, vegetables and other meats to perfection.

Features:

- An optional 3-Piece Food Steamer and Heater for your favorite vegetables or sauces
- A variety of different sized rotisserie food baskets (some optional).
- A see through glass door that is durable and dishwasher-safe.
- A lighted oven cavity.
- Sleek design... unit fits on counter tops.
- Easy clean up with many dishwasher-safe components.
- Easy to use. Just put food in and set the automatic timer.

Showtime™ Standard

ROTISSERIE & BBQ OVEN

CLEANING AND CARING FOR YOUR ROTISSERIE

BEFORE THE FIRST USE:

Be sure it is not plugged in. Wash the following rotisserie parts in hot, soapy water, then rinse and let dry; or you may wash them in the dishwasher: Spit Rod Assembly, kebob Rods, Flat Standard Basket or other optional rotisserie baskets, Drip Tray and Grate Cover, and the optional 3-Piece Food Steamer and Heater. With a clean damp cloth or sponge, wipe down the outside and inside walls of the unit. **DO NOT IMMERSE THE UNIT OR THE CORD IN WATER!**

Note: When using your rotisserie for the first time, you may notice some smoke and slight odor coming from it. This is due to the burning off of a protective coating from the Heating Element and is normal and no cause for alarm. Always place the rotisserie on a clean, level, dry surface, **with at least eight inches of clearance on all sides. Do not place unit under a cabinet when in use.**

AFTER EACH USE:

Unplug unit and allow to cool thoroughly before washing any parts. Note: The heating element cleans itself. No other home maintenance is necessary other than changing the light bulb (uses a 25 watt small appliance bulb). Any repairs should be handled only by an authorized service facility. Call Customer Service at (818) 772-6450.

ASSEMBLING YOUR SHOWTIME™ ROTISSERIE & BBQ

REMOVING UNIT FROM BOX AND ATTACHING FRONT GLASS DOOR

After unpacking your Showtime Unit, attach the front door. You will notice that the glass door has two metal pins, one on the bottom of each side. These metal pins slide directly into grooves on the bottom of the unit. Always slide the right side of the door in first, followed by the left side which you will need to raise slightly, then push it back and drop it in. It is now in place. Remove the glass door in the same fashion; by lifting up and then out, left side first. Please note that when you're loading your Showtime Unit, you should always keep the front glass door underneath the unit. Also, always use the extended handles on the top side of the front glass door when placing the door underneath the unit. Never assemble or disassemble the unit when it's hot.

NOTE: If you should hear a squeak while the unit is rotating, you can put vegetable oil or butter on the outside center nubs of the Gear Wheels (let it cool first).

If you have a Platinum Model with a Deluxe Digital Timer:

Digital Timer

Automatically shuts off after set time. Up to 4 Hours Setting.
3-Way Function

Normal = Heat with Rotation

This is the automatic switch positing if no other function is selected. Timer automatically turns Rotisserie off when time is up.

Cool = No Heat Rotation

Use up to 20minutes after is done to keep it warm and juicy before serving.

Sear = Heat with No Rotation

To sear steaks and brown food Especially good for food in baskets.

Setting the Timer

Example a 4.25 lb. Chicken will take 1 hour: 17 minutes.

Press **Hours** once = 1 Hour

Press **+ min** key and hold down for 10 min. Then press it 7 more times for + minutes.
(Or set it for 20 minutes and deduct the 3 minutes with **-min**)

Note: Timer can be adjusted while food is cooking.

Remember to add 2 an additional minutes to Rotisserie time to allow heating element to get hot.

Display Window indicates amount of time remaining until automatic shut off.

Rotisserie starts about 5 seconds after the timer is set.

Off Shuts off the Rotisserie

Turn Rotisserie to Desired Position

If you hold **off** down after turning off the rotisserie, you can slowly turn the spit to whatever position you want it in. **Let go** and the gear stops turning.

This feature allows you to position a filled basket for searing (timer must be on the sear) or position food for easier unloading.

HINTS AND TIPS

- When using the baskets, be sure the top is pressed down firmly to secure the food tightly in place. While rotating, no food should move.
- Seasonings and spice should be sprinkled on the food before going into the unit. If using the basket, you can place food in the basket and then add desired seasonings and spices.
- Trim excess fat and any loose hanging pieces from meats and poultry before placing in the Showtime Unit.
- Once the food is positioned inside the unit, allow it to rotate one time to ensure that nothing hits the Heating Element or Heat Reflector.
- Never use and aerosol spray inside the unit when operation.
- Do not preheat the unit before using, however add two minutes to rotisserie time to allow the unit to heat up.
- If you want to check the temperature of the food, manually turn the timer off first before opening the door to check the food.
- When food is done, set the timer for 5 minutes. Set switch to “No Heat Rotation” and let your food rotate for 5 minutes. The meat will be easier to carve and this will allow time for the Gear Wheels and rods to cool down before removing.
- When putting foods into the Showtime Unit, avoid getting food near the small notched motor gear. If fixing a chicken or turkey, put the smaller end toward the motor gear on the right side.
- Always center foods (baskets, etc.) on Spit Rods while in the Rest Area position.
- Wash inside of poultry with warm or hot water to take away chill.
- Parboiling ribs for 15 minutes will reduce fat, make them tender and easier to handle.
- To avoid burning, do not baste food with sugared barbeque sauce until approximately 20 minutes before it is done.
- It is normal for the switch to spark when turned from one position to another.

IMPORTANT SAFETY CAUTIONS

Be careful! The glass door, the top, back and sides of the unit, as well as the 3-Piece Food Steamer and Heater get very hot during use. Do not touch with bare hands; always use oven mitts or protective gloves when handling. The BBQ Gloves that may be included may not give you full protection from hot surfaces or objects. If item or food is too hot, set it down to cool.

Never put anything, including charcoal briquettes, hickory chips or any other material in the Showtime Unit unless authorized by manufacturer.

The Heat Reflector, Drip Tray and Grate Cover must be in place at all times before using the Showtime™ Rotisserie & BBQ.

Only use the Kabob Rods, the Flat Standard Basket, and the optional Giant Vegetable and Lobster Basket with the Spit Assembly in the A Position. For ultra-fast barbequing, the B position is only for small (under 4 lb.) chickens and the optional Speed Baskets.



DESCRIPTION OF PARTS

1- Showtime™ Rotisserie & BBQ Unit	1- Instructional Booklet with warranty
1- Spit Assembly	6- Kabob Rods (optional)
1- Instructional Video	1- Meat Thermometer (optional)
12- Elastic Food Ties	1- Set of BBQ Gloves (optional)
1- Drip Tray and Grate Cover	1- Flavor Injector (optional)
1- Flat Standard Food Basket (10" h x 9-1/2"w x 1-1/2"d)	1- 3-Piece Food Steamer and Heater (optional)
1- Spit Loading Base	

HEAT REFLECTOR: The Heat Reflector goes behind the Heating Element at the back of the unit and it rests on the brackets that hold the Heating Element. Simply take the Heat Reflector and slip it in at the top of the unit, and then drop it in behind the Heat Element. The important thing to remember is to make sure that the bumps that hold the Heat Reflector in place are on the brackets that hold the Heating Element as well. This ensures that the Heat Reflector is not positioned too high or too low, and that it stays in that position. We suggest that the Heat Reflector be removed for cleaning after every dozen uses. See video.

TIMER: The automatic 3- hour timer is set in 5-minute increments. If you want to set the timer for 1 hour, just turn the dial to the 1- hour position and in one hour it will shut off your entire unit automatically. If you have the digital timer, it works in a similar fashion.





STEP-BY-STEP INSTRUCTIONS

ELASTIC FOOD TIES – CHICKENS

Elastic Food Ties are designed to be an easy-to-use method of securing poultry and most types of food to be held by the Spit Rods. It is very important when using your Showtime™ Rotisserie & BBQ that your poultry and meat are securely tied, and fit onto the Spit Rods so that the food will clear the Heat Reflector and the Heating Element.

Using the Elastic Food Ties provided in the package, tie the bird so that it doesn't touch the Heating Element when rotation, especially the wings and legs of the poultry. It is recommended that you first remove any excess fat or loose hanging parts, as well as cut off the tail from the chicken or turkey, although this is optional.

First, turn the chicken over so that the breast is on the bottom and the wings are facing away from you. Next, take a Food Tie and wrap it around one wing, and then stretch it across the bird and wrap it around the other wing. Now, while holding the front section of the Food tie, give it a little twist so that it makes "x" and turn the chicken over to the other side, breast up, pulling the Food Tie up and around to secure the legs. Now, turn the chicken over one more time, breast down, and tuck the ends of each wing under the Tie on each side (also refer to video). This technique can be used when tying any kind of poultry, except large turkeys. If a Food Tie is too long, you can shorten it by tying a knot in it and cut off the excess with scissors. You can also use several Food Ties to secure the bird. You can replace the Food Ties with regular string, butcher's twine or even dental floss.

Operating Instructions

PLACING POULTRY ON ASSEMBLY

Next, 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. When inserting the Spit Rods, push at 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 might have to squeeze the legs of the bird together when pushing the Spit Rods through the bird.) Be careful to keep your hands clear of the pointed rods that will be exiting through the poultry or meat. Once your food is held securely on the Spit Rods, you can put the other Gear Wheel in place. The spit Assembly can now be placed in the Rest Area of the Showtime Unit.

If the food touches the Heating Element when rotating, immediately turn off the unit and re-tie with additional Food Ties or string, making sure that the meat will clear the Heating Element and the Heat Reflector. The smell of smoke is a good indicator that food may be touching the Heating Element. It may be necessary to trim food with scissors or a knife in order to clear the Heating Element. Once your food is centered in position on the Spit Assembly, remember to allow it to rotate one time inside the unit watching to make sure nothing touches the Heating Element or Heat Reflector.

FIXING TWO CHICKENS SIDE-BY-SIDE

You can also rotate two chickens or ducks side-by-side, head-over-heel. Place Spit Assembly in vertical position with platform underneath. Push the birds on the Spit rods through this side. Duplicate this method for the second chicken. In addition, we recommend that you leave a little space between the two birds to they will brown faster and more evenly. (Note: Ducks tend to be a little longer and you have to sure they don't touch the Heating Element or Grate on Drip Tray when rotating.)



ROTISSERIE TURKEY

When preparing a turkey, the wings and legs must be tied down securely to prevent them from touching the Heating Element or Heat Reflector. **You must use regular string 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 three areas; twice on the wings and once on the legs. If any part of the turkey (or any game bird) touches the Heating Element or Heat Reflector, 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 does not touch the Heating Element or Heat Reflector.

STUFFING POULTRY: Remember not to overfill the cavity as stuffing expands when it is cooked. To prevent stuffing from falling out of the bird when the rotisserie is turning, fold a piece of aluminum foil several layers thick, slightly larger than the opening of the cavity of the bird and holding it in place with an elastic food tie or string. Please note that a stuffed bird can take up to 50% longer to cook than an unstuffed bird.

PUTTING FOOD ON THE SPIT RODS

When putting food onto the Spit Rods, do not hold by the Gear Wheel initially. Hold the two Spit Rods in one hand to start, then you can use the Gear Wheel to push rods through the food.

PLACING LOADED ASSEMBLY INTO UNIT

To mount the Spit Assembly (loaded with food) into the Showtime Unit, hold firmly with two hands and match up the center nub of the Gear Wheel to the slotted opening located on each side of the Showtime Unit called the "Rest Area". The Rest Area Position consists of two small grooves (one on the left and right side) which are located at the front of the unit, approximately halfway down from the top of the unit. You will center the foods on the Spit Rods while in the Rest Area Position. Once the food is centered, check to make sure that everything is in the right place. Then using both hands, firmly but gently slide the Assembly along the grooves in the side walls and drop into place until it comes to rest in the first Spit Assembly position, Position **A**. It is important that you push it so that it falls into place evenly and not cockeyed. Now, close the glass door, set the timer, and it will turn "off" automatically. The second Spit Assembly position, Position **B**, is located closer to the Heating Element and can be used for the Speed Basket (optional) and for smaller items with faster times.

USING YOUR ACCESSORIES

ATTACHING FLAT STANDARD FOOD BASKET TO SPIT ASSEMBLY

Every unit comes with a Flat Standard 1-1/2" deep Food Basket, which you can put all kinds of food into. After putting food into the basket, you take the Food Basket Lid (which is spring-activated) and you close the basket, **pressing down very tightly so that it holds the food into place without moving.** To put the Food Basket on the Spit Rods, you will use the Plastic Spit Loading base for countertop. First, take the Gear Wheel with the Spit Rods attached and line up the two small holes on the Food Basket with the Spit Rod Holes. Then drop it down on the Spit Rods, and match it to the corresponding holes on the other side of the basket. Now, take the other Gear Wheel and place it right over the ends of the Spit Rods again, and just push down. Please note that you do NOT put the Plastic Spit Loading base into the Showtime Unit. Its sole purpose is to be used as a sort of "loading" platform. (NOTE: The Standard and optional Giant Food Baskets must be used in the **A** position only. They will not rotate in the **B** position and will cause damage to the unit. Only the very small, optional "Speed" Basket can be operated in the **B** position.)

Once the food in the basket is "rotisserized" or barbequed, you can remove the basket by keeping it in a horizontal position. **And remember, the food basket and Spit Assembly are HOT! Always wear protective gloves when removing the basket.** If you feel the optional gloves are not adequately insulated enough to protect you from the hot surfaces you are handling, set whatever you are holding down immediately and wait until the food and the unit cool down. You may want to use a thicker oven glove or mitt. To prevent the loaded Spit Assembly from rolling, turn the Spit Loading Base upside down and rest one Gear Wheel inside it.



KEBOB RODS

Place the Spit Assembly into the Rest Area Position before inserting the loaded Kebob Rods. Load kebobs with Auto Turn Mechanism (spring ends) on the right so they will rotate. Turn the Spit Assembly unit all the kebobs are loaded in place. Use BBQ Gloves to remove Kebob Rods when done, while keeping the Spit Assembly in the Rest Area Position.

TO BARBEQUE BABY-BACK OR BEEF RIBS

First put the Spit Assembly in the Rest Area Position. Then place 4 kebob rods, equally spaced, in place around the wheel, with the spring ends on the left side, away from the motor gear side. To place ribs on kebob rods, take the 1st rod and thread it through the end of one side of the first rib. Take the 6th rod and thread it through the last rib. Wrap ribs around Kebob Rods (already in position) until you come to the end. Then insert the 6th rod into the Gear Wheels. Repeat as needed if doing more than one side of ribs. **When operating with Kebob Rods, never put Spit Assembly in the “B” position.**

Using Your Accessories

3-PIECE FOOD STEAMER AND HEATER (OPTIONAL)

The Food Steamer and Heater cooks vegetables and keeps them piping hot, as well as steaming fresh fish and vegetables. It can be used to warm tortillas, hamburger and hot dog buns or rolls. It also keeps basting and serving sauces hot while the meat cook. Great for frozen foods.

DRIP TRAY AND GRATE COVER

The Drip Tray and Grate Cover (treated with a non-stick coating for easy cleaning) must always be on the inside “floor” of the unit while in operation.

BASKETS

When using the food baskets, trim off any food that hangs out beyond the perimeter of the basket. Spit Rods should be threaded only through the two designated places of the basket. **Extra browning of smaller items cooked in the Flat Standard Basket**, or any of the Showtime baskets, use the “pause –to-sear” button to turn the unit off. A period of 2-3 minutes per side usually creates a nice crusty surface.

BBQ GLOVES

Important: The Gloves help protect you from heat when taking food in and out of the Showtime Unit. However, the BBQ Gloves do not give you 100% full protection from burning oneself. It is absolutely necessary to put the food, or parts you are carrying, down immediately if they get to hot, and let them cool down, use better insulated gloves or mitts. Use the BBQ Gloves that may be included with your unit usually with Basket and Gear Wheels) to take food in and out very quickly. When removing most food from the rotisserie, put a pasta bowl or large soup bowl underneath it. Lift up and pull out. Disconnecting the Gear Wheel from the Spit Rods should be done very quickly.

Times and Temperature Chart

Please note that the times and temperatures given in this booklet are only a guide for your reference and are based on temperatures of refrigerated foods. Rotisserie times will vary due to differences in meat shape, size, and amount of fat and bone. In addition, the most accurate method of determining doneness is with a meat thermometer inserted into the center of the thickest portion of the meat. Note: add 2 minutes for the Heating Element to come up to temperature.

FOOD	WEIGHT/ QTY.	INTERNAL TEMP.	TIME
CHICKEN			
Whole Chicken	3 ½ lbs.	180°	15 min./lb.
Cornish Hens (head over Heel)	2-4 hens	180°	10 min./lb.
2 Chickens/ Ducks		180°	10 min./lb.
Turkey (unstuffed)	12-15 lbs.	180°	12-15 min./lb.
Chicken Pieces			
With bones	3 lbs.	180°	30-35 min. total
Without bones	1 ½ lbs.	180°	30-35 min. total
Turkey Burgers	1 ¼ lbs.	180° well	30-35 min. total
Chicken Kebobs	6 skewers	180° well	30-35 min. total
PORK			
Rolled Pork Loin	3 ½ lbs.	160°	20-30 min./lb.
Pork Tenderloin	1 ¾ to 2 lbs.	160°	30-35 min./lb.
Pork Chops	4 chops	160°	30-35 min./lb.
Boneless Pork Chops	6 chops	160°	20 min./lb.
Boneless Ham	3 lbs.	160°	45 min./lb.
Italian Sausages			
Uncooked	Up to 20	Up to 20	30-35 min./lb.
Cooked	Up to 20	Up to 20	20-25 min./lb.
Hot Dogs	Up to 20	Up to 20	10-15 min./lb.
BEEF			
Standing Rib Roast	6 lbs.	160° medium	18 min./lb.
Rolled Rib Roast	4 lbs.	140° rare	16 min./lb.
		160° medium	18 min./lb.
		170° well	20 min./lb.
Steaks	1 ¼"	Medium	25 min. total
Hamburgers (9)	¼ lbs. each	Medium-well	20-30 min. total
Beef Kebobs	6 skewers	Medium	20-25 min. total
LAMB			
Leg of Lamb	4 ½ to 7 lbs.	160° medium	22 min./lb.
SEAFOOD			
Salmon Steaks (in Basket)	4 steaks- 1 ¼"		20 min./lb.
Fish Fillets (in basket)	¾"		25 min./lb.
Shrimp Kebobs	6 kebobs.		25 min./lb.
Halibut Filets (In Basket)	¾ inch (breaded w/dill)		30 min./lb.
Baked Potato(s)	On spit Rods.		45 min./lb.

Recipes

Roast Chicken with Lemon Herb Rub

Minced rind of 2 lemons
5 cloves garlic, minced
1 tablespoon. Dried thyme, finely crumbled
2 teaspoons dried sage leaves, feely crumbled
2 teaspoon dried sage leaves, finely crumbled
1 3 ½ to 4 pound whole chicken
Salt and freshly ground pepper

In a small bowl or with a mortar and pestle 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 breast 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, legs 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 55 to 60 minutes or until the internal temperature reaches 170°F on the instant thermometer inserted in the thigh meat. Remove chicken and cut into pieces to serve. (Tip: if you are rotating two 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

2 teaspoons black peppercorns
2 teaspoons white peppercorns
2 teaspoons green peppercorns
1-teaspoon salt
1 3 ½ to 4 pound boneless beef rib roast

Place the peppercorns in a heavy plastic bag and crush with a rolling pin. Stir in the salt. Coat the outside of the beef roast with the pepper mixture. Rotisserie the roast on the Spit Rods 20 to 25 minutes per pound for rare or until the internal temperature reaches 140°F, 30 to 35 minutes per pound for medium or until the internal temperature reaches 160°F, or 40 to 45 minutes per pound for well done or until the internal temperature reaches 170°F on the instant thermometer insert in the center. Remove and slice in ¼ inch thick slices or thinner. *Serves 4 to 6.*

Brine-Soaked Roast Turkey

*1-cup salt
2 gallons cold water
1 12 to 15 pound turkey
2 tablespoons melted butter*

Dissolve the salt in water in a large stockpot or clean bucket. Remove gibbets, neck and tail piece from turkey cavity. Rinse turkey thoroughly and place in the brine. Refrigerate turkey in brine for 8 to 12 hours. Remove from brine and rinse inside and out for several minutes to remove all salt. Thoroughly pat turkey dry and truss. Brush with melted butter. Rotate the turkey on the Spit Rods for 12 to 15 minutes per pound or until the internal temperature reaches 180°F on the instant thermometer inserted in the thigh meat. Let the turkey rest for 10 minutes. Carve as usual and serve. *Serves 10 to 12.*

Apricot-Orange Glazed Game Hens

*½ cup apricot preserves
3 tablespoons fresh orange juice
1-tablespoon soy sauce
2 1 ½ to 2 pounds Rock Cornish game hens
Salt and freshly ground pepper*

Stir together the preserves, orange juice and soy sauce. Reserve 3 tablespoons of the sauce and place the remaining sauce in the Food Hater in the lower position to heat while the hens cook. Wash and thoroughly dry the game hens. Season inside cavity with salt and pepper and brush the game hens with the 3 tablespoons of sauce. Rotate the game hens in the Rotisserie on the Spit Rods for 45 to 55 minutes or until the internal temperature reaches 180°F on the instant thermometer inserted in the thigh meat. Serve hens with warmed sauce. *Serves 2 to 4.*

Mustard-Brown Sugar Glazed Pork Chops

*4 1-inch thick center cut pork chops
¼ cup Dijon mustard
Pinch each of dried thyme and dried sage
½ cup brown sugar*

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

Jamaican Jerky Pork Tenderloin

*2 tablespoons chopped fresh cilantro
1 tablespoon finely minced fresh ginger
¼ cup dark rum
2 tablespoons fresh limejuice
2 tablespoons Bertolli olive oil
2 tablespoons light brown sugar
2 tablespoons cup soy sauce
½ teaspoon nutmeg
¼ teaspoon cayenne
¼ teaspoon ground allspice
¼ teaspoon ground cinnamon
¼ teaspoon salt
2 pork tenderloins (about 1 ½ to 2 pounds total)*

Combine all ingredients except the port in a flat baking dish. Reserve 1/3 of the marinade and set in the Food Heater in the lower position. Trim all fat and silver skin from the pork tenderloins and place in the marinade. Turn to coat well. Cover and marinate for 15 to 30 minutes at room temperature. Place the pork, one on each Spit Rod in the Rotisserie for, 30 minutes, basting with the marinating juices often during the last 10 minutes, or until the internal temperature reaches 160°F on the instant thermometer. Slice the pork on the diagonal, place on a serving platter and spoon reserved marinade over the pork slices and serve. *Serves 4.*

Fruit Kebobs with Grand Marnier

*½ fresh pineapple, peeled, cored & cut in 1-inch wedges
4 bananas cut into ½ inch slices
4 oranges, peeled and sectioned
12 large strawberries
1-cup sugar
1 teaspoon cinnamon or to taste
6 tablespoons Grand Marnier*

Thread the fruit evenly onto Kebob Rods, alternating pineapple, bananas, and oranges and placing one strawberry on the end of each. Mix sugar and cinnamon and sprinkle over fruit. Cook the skewered fruit for 15 to 20 minutes or until fruit is cooked through and lightly browned. Remove rods from the Gear Wheels and slide the fruit off onto serving plates. Sprinkle each serving with 1 tablespoon Grand Marnier and serve immediately. *Serves 12.*

Lemon Dill Salmon Steaks

*1/3-cup fresh lemon juice
2 tablespoons Bertoli olive oil
1 tablespoon minced fresh dill or 1 teaspoon dried dill weed
1/2 teaspoon salt
1/4 teaspoon white pepper
4 medium salmon steaks*

In a flat baking dish or food storage bag combine the lemon juice, olive oil, dill, salt and pepper. Add the salmon and turn to coat all sides. Cover or seal tightly and marinate in the refrigerator for 20 minutes or 2 hours. Place the salmon in the basket for 15 to 20 minutes or until done. *Serves 4.*

Browned Sugar Glazed Fresh Pineapple

*1 fresh pineapple
4-tablespoon butter
4 tablespoons brown sugar
2 tablespoons dark rum (optional)*

Peel the pineapple and cut into eights lengthwise. Cut off the core. Place the pineapple spears in the Flat Standard Basket. Rotate the pineapple for about 10 minutes or until warmed through and lightly browned. Meanwhile, melt the butter and brown sugar in a small saucepan over medium heat. Add the Rum, if desired, and stir to combine well. Drizzle the glaze over the hot pineapple. *Serves 4.*

Ron's Spicy Lemon Pepper Chicken Wings

*2 eggs, slightly beaten
2 cups plain dry breadcrumbs
6 tablespoons lemon pepper
2 tablespoons crushed red chili pepper
10-12 chicken wings*

Beat eggs and set aside. Mix breadcrumbs, lemon pepper and crushed red chili pepper in a flat dish, on a sheet of wax paper, aluminum foil or cutting board. Wash and thoroughly dry the chicken wings. Dip wings in the egg to coat, and then coat with the breadcrumb mixture. Pace the chicken wings in the Flat Standard Basket rotating for 45 minutes or until they are crispy and slightly dark. *Serves 4.*

BBQ Beef Kebobs

2 pounds beef top sirloin
1 cup prepared BBQ sauce
Cherry Tomatoes
Whole mushrooms
Canned pearl onions
Green bell pepper cubes

Cut the beef in to 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, alternating with desired vegetables on the Kebob Rods. Place the kebobs in the “A” position for 20 to 25 minutes or until they reach desired doneness, basting with BBQ sauce only during the last 5 minutes. Remove Kebob Rods from the Gear Wheels and slide the meat and vegetables off onto serving plates. *Serves 6.*

Beef Tenderloin Roast with Horseradish Sauce

¾ cup whipping cream
4 tablespoons prepared horseradish
2 tablespoons fresh lemon juice
½ teaspoon salt
1 3-pound beef tenderloin roast
Salt and pepper

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

Marinated Top Sirloin Steak

*½ cup ketchup
2 tablespoons soy sauce
1 tablespoon Worcestershire sauce
1-tablespoon brown sugar
1 clove garlic, minced
½ teaspoon. Chili powder
Salt and pepper to taste
1 1 ¾ to 2 pound sirloin steak*

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 tightly in the Flat Standard Basket, rotating for 18 minutes for rare or 25 minutes for medium. If not brown enough, position the basket facing the Heating Element and turn the “Pause-to Sear” switch to “off”. Rate 2 to 3 minutes more on each side. Remove and slice thinly across the grain into thin strips. *Serves 4.*

Roasted Vegetable Skewers with Balsamic Basil Marinade

*Marinade:
½ cup Bertolli olive oil
6 tablespoons Balsamic vinegar
2 tablespoons minced fresh basil
2 cloves garlic, minced
Salt and pepper to taste
1 red bell pepper, cut into 1-inch pieces
1 yellow summer squash, cut into ¼ inch slices
1 zucchini cut into ¼ inch slices
16 cherry tomatoes
16 white button mushrooms, stems removed
8 green onions cut into 1-½ inch pieces*

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

Merlot Marinated Leg of Lamb

*½ cup soy sauce
1 cup Merlot or other dry red wine
4 cloves garlic, minced
2 tablespoons dried oregano
1 tablespoon coarsely ground pepper
1 leg of lamb (4 ½ to 5 pounds) boned and tied*

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

Ginger Teriyaki Chicken

*1 3 ½ to 4 pound whole chicken
½ cup soy sauce
½ cup dry white wine
¼ cup sake or dry sherry
¼ sugar
2 slice fresh ginger root
2 tablespoons water
1-tablespoon cornstarch*

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 water with cornstarch; stir into sauce. Stir over medium heat 1 minute or until thickened. Strain sauce. Makes about 1 cup. Set aside to cool or refrigerate up to 1 week. Next, wash and dry 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 Spit Rods for 55 to 60 minutes or until the internal temperature reaches 180° on the instant thermometer inserted in the thigh meat. Remove chicken and cut into pieces to serve. Serve the chicken with the remaining teriyaki sauce for passing. Tip: you may substitute a prepared Teriyaki Marinade for the Ginger Teriyaki sauce in this recipe. Tip: if you are fixing two chickens at a time, skewer them side by side on the Spit Rods and increase the time to 1-½ hours. *Serves 2 to 3.*

Showtime™ Standard
ROTISSERIE & BBQ OVEN

OPTIONAL ITEMS

1 Showtime™ Rotisserie and BBQ
1 Package Elastic Food Ties (50)
Speed Basket (for 1 or 2 people)
Giant Vegetable and Lobster Basket
Self Turning Kebob Rods – Each
Steaming/ Heating Tray
Flavor Injector
BBQ Gloves
Additional Video Recipes (with instructions)

SIX MONTH LIMITED WARRANTY: Popeil Inventions, Inc., warrants to the original 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 manufacture'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:

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 \$18.90 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 \$18.90 for shipping, handling and insurance and Popeil Inventions, Inc., will replace/ repair your machine and return it to you prepaid.

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 overage. Popeil Inventions, Inc., will not be held liable for any special, incidental, or consequential damage, resolution 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 or (800) 486-1806.

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