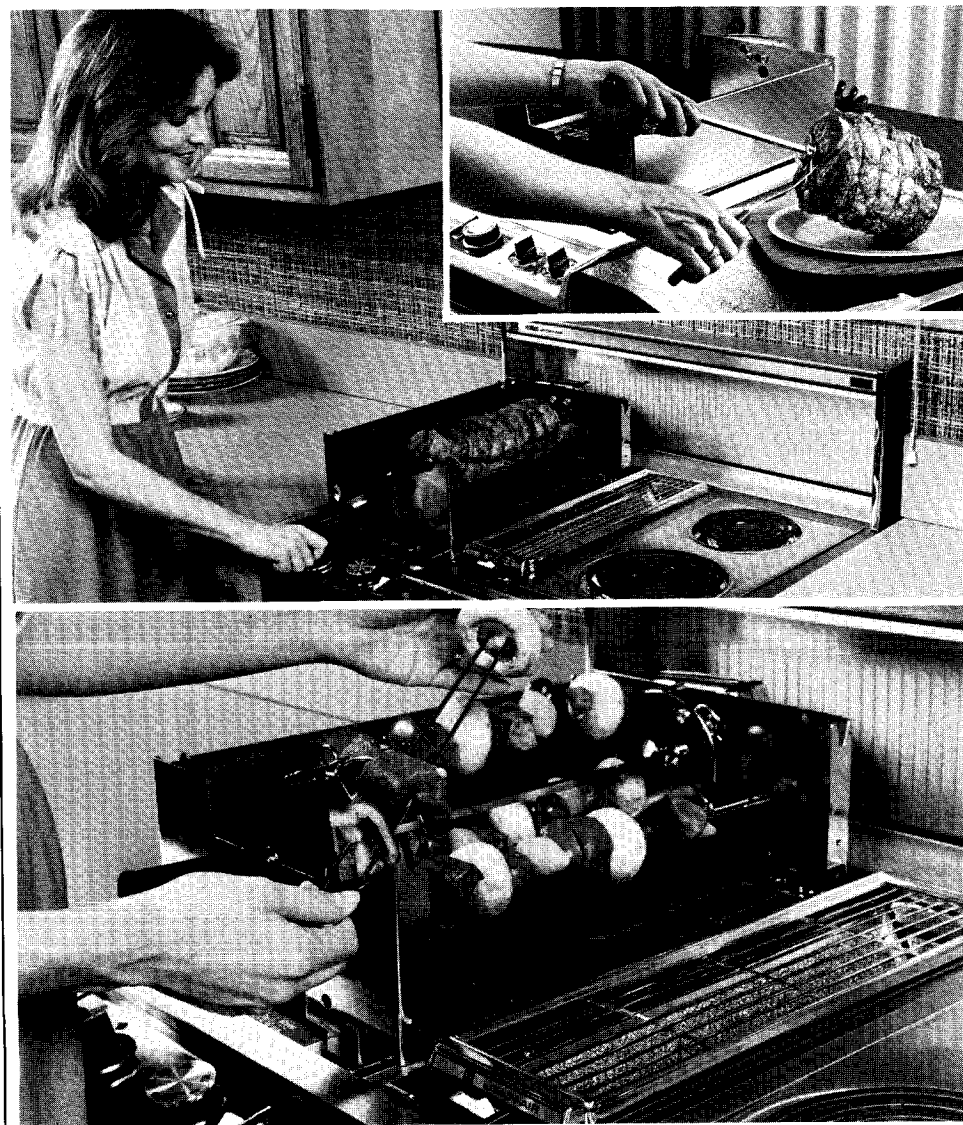


JENN-AIR



Use and Care Manual
Rotiss-Kebab
Accessory

MODEL A311



SAFETY PRECAUTIONS

Read before using the Rotiss-Kebab Accessory

All appliances — *regardless of the manufacturer* — have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be certain your appliance has been properly installed and grounded.
 2. Never use a cooking appliance for warming or heating the room.
 3. Wear proper apparel — loose fitting or hanging garments should never be worn when operating the appliance.
 4. Do not attempt to service, repair or replace any part of the appliance. All servicing should be referred to a qualified (Jenn-Air authorized) technician.
 5. Flammable materials should not be stored in an oven or near surface units.
 6. Do not use water on grease fires. Smother fire or flame or use dry chemical (such as baking soda) or foam type extinguisher.
 7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
 8. Children should not be left alone or unattended in area where any appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
 9. Do not use the accessory for other than its intended use.
 10. Caution should be used when inserting pointed spit or skewers into food: protect your hand.
 11. Keep cord of motor from touching the heating element.
-

Installing the Rotiss-Kebab Accessory

1. Before installing grill components, be certain surface controls are on the "Off" position.
2. Place the two grill-rock cartridges into an empty grill basin with their handles running parallel to the front of the range. These cartridges must be used since they support the grill element.
3. Position the grill element with the terminal plug towards the terminal receptacle. Slide the element towards the receptacle until the terminal plug is completely engaged. (See Fig. A)



Fig. A

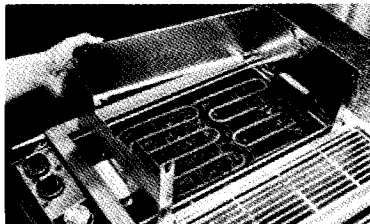


Fig. B

4. The grill element should now rest on the handles of the grill-rock cartridges. Do not place black grill grates over grill element.
5. Unfold supports at ends of the accessory until each is standing vertically. The accessory can be further assembled on the cooktop or elsewhere. (See Step 11)

6. Set the accessory base into the grill basin with the end containing three holes at the back of the cooktop. Attach the side panel (See Fig. B) by slipping the rivets on the panel into the slots at the top of each end support. The panel should be placed on the side furthest away from the ventilation grille leaving the open side next to the ventilation grille. The changeable side panel permits the accessory to be used on either side of a twin convertible cooktop.

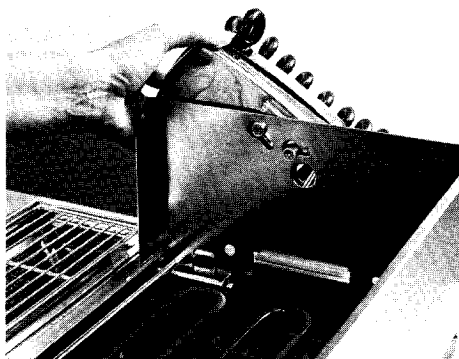


Fig. C

7. Attach motor to rear support by inserting the two motor mounting studs into the two keyhole-shaped slots in the support. (See Fig. C) The motor should be positioned horizontally with the power cord pointed upward. CAUTION: Prevent motor cord from touching the grill element. To turn on motor, plug into a convenience outlet.

8. The accessory can now be assembled for use as a rotisserie or for preparing kebabs.

9. **Kebab:** Use the spit, the two wire-wheels and the four double-prong skewers.

- Put the wire wheels on the spit by inserting the spit through the center hub of the wheel. Align spokes of wheel with marks on spit before tightening the thumb-screw. (See Fig. D)
- Attach kebab skewers to the wheels by inserting the open ends into a loop of the wheel opposite the spit handle. (See Fig. E)
- The skewer handle is then snapped over the corresponding loop on the wheel next to the spit handle. (See Fig. F)
- Insert the completed spit into $\frac{1}{4}$ " square in motor; let the handle end rest in the other support groove. (See Fig. G)

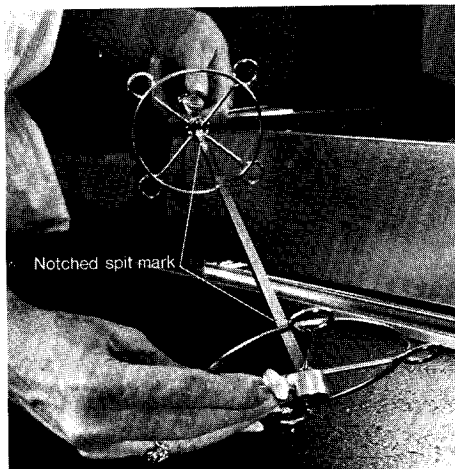


Fig. D

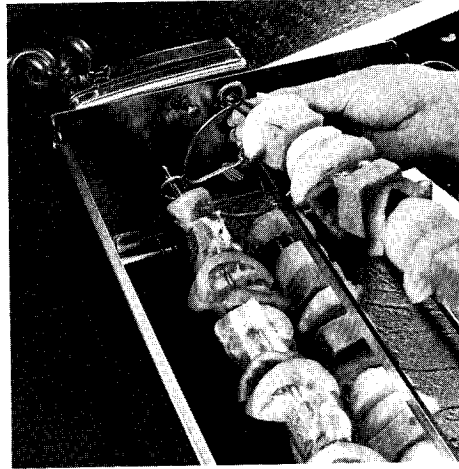


Fig. E

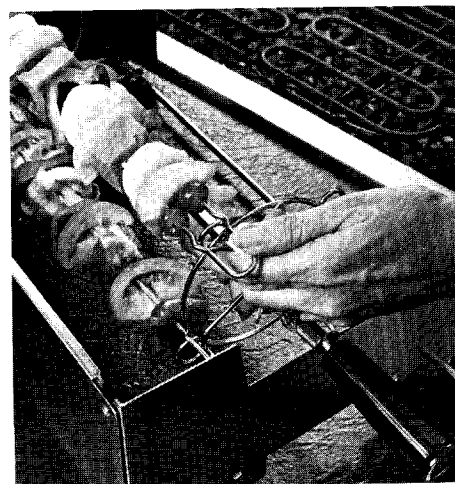


Fig. F

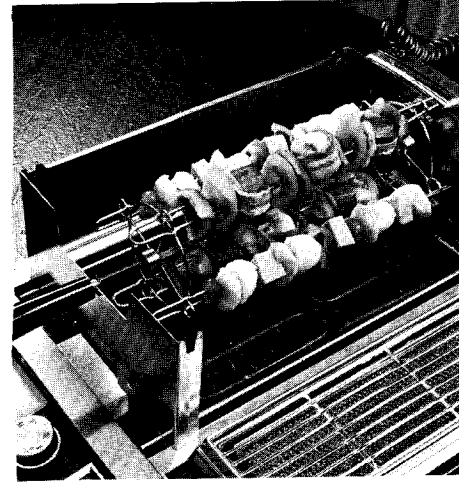


Fig. G

10. Rotisserie: Use the spit and the two meat holders for supporting food.

- After spit has been inserted through meat and meat holders tightened (See Fig. H), place spit on accessory.
- Insert spit into $\frac{1}{4}$ " square in motor; let the handle end rest in the other support groove. (See Fig. I) The handle of the spit is removable for easier storage.

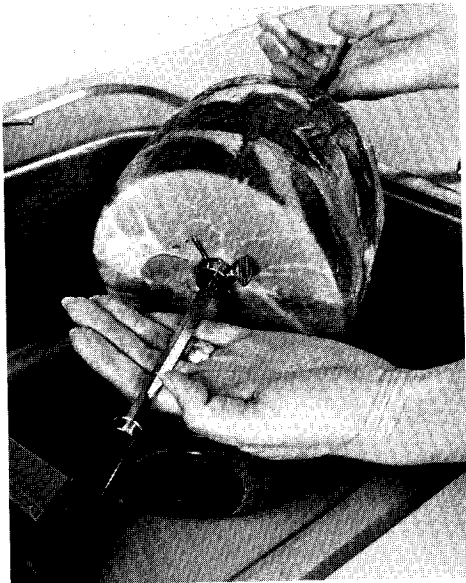


Fig. H

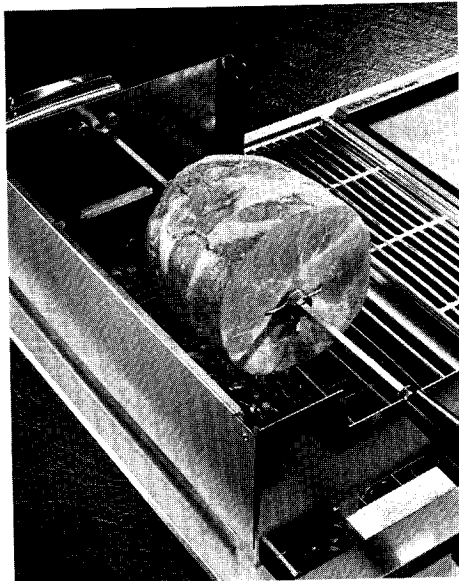


Fig. I

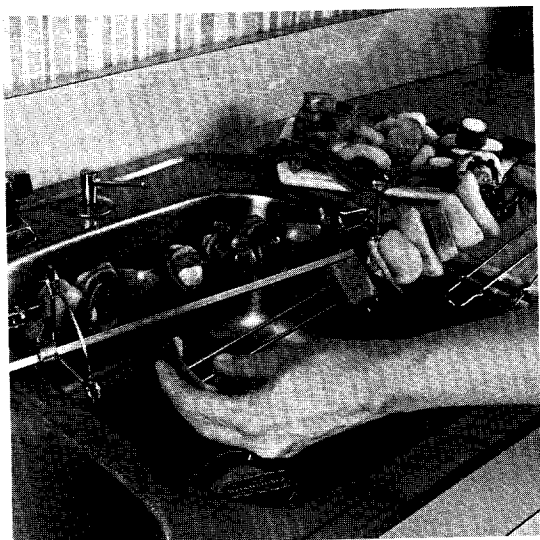
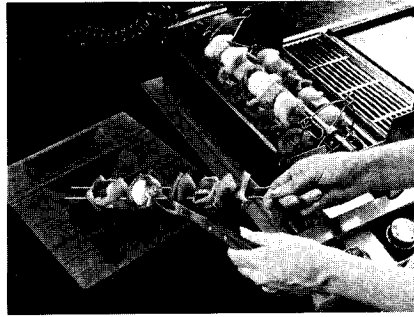


Fig. J

11. As a suggestion, the entire accessory unit and food can be assembled in a convenient location, such as on the counter near the kitchen sink. The spit with skewers will fit across the sink while food is being added, making preparation easier. (See Fig. J) After completely assembling the accessory and food, the entire unit can then be placed on the grill.

12. **Cleaning:** All parts (other than the motor) may be cleaned in the sink with dishwashing detergent or in dishwasher. The motor may be wiped with a damp dishcloth.

Kebab Tips

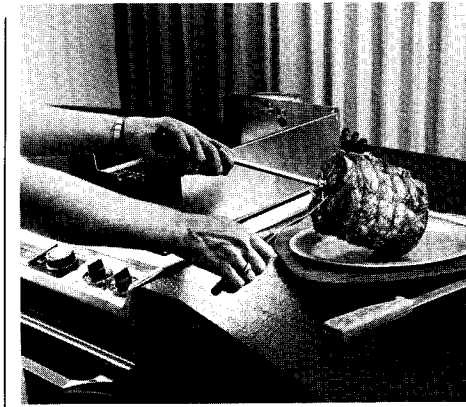


Kebabs make any meal festive. Lean lamb is the traditional meat for shish kebabs, but chunks of beef, pork, poultry, seafood and pre-cooked meat are also good.

The following are suggestions for creating kebabs:

- To allow correct spacing between the two prongs on skewer, keep prongs as parallel as possible when putting food on skewers.
- Some foods are easier to insert on skewers if first pierced with a toothpick.
- Preheating the element is not necessary. In fact, it is better to turn element on after accessory and food have been placed in grill basin.
- "HI" is the recommended setting for cooking most kebabs. Skewer cooking is best when done quickly as long cooking times tend to dry out kebabs.
- Cooking times will also vary according to the types of foods being cooked. The time range will be from 15 to 45 minutes on the "HI" setting. As an example, canned fruit with ham cubes will cook in 15 minutes, whereas pork sausage links and raw vegetables could take 45 minutes.
- Voltage differences may make cooking times slightly different at various times.
- Cut meat into one-inch cubes.
- Meat usually should be marinated to provide extra tenderness and flavor. Brush marinade over the kebabs as they cook.
- For rare meat, cubes should be placed close together; for well-done, leave a space between cubes.
- Avoid overcooking skewered meat; it is usually more tender and tasty when cooked rare or medium.
- Raw or firm vegetables may need to be partially cooked so that they will be done at the same time as the meat. Onions, potatoes and squash are best if parboiled or partially microwaved.
- Partially cooked bacon can be wrapped around vegetables such as squash or mushrooms before placing on skewers to prevent drying out. While cooking, brush kebabs with marinade, peanut or olive oil, herb butter or fruit juice to keep food moist.
- Meat, vegetables or fruits can be alternated on the same skewer or skewered separately due to differences in cooking time.
- There are numerous food combinations that can be used such as: Lamb or beef cubes, cherry tomatoes or tomato wedges, and green pepper squares; lamb or beef cubes, zucchini slices, and mushrooms; pork and yam cubes and apple slices; pork sausage, peaches and cherries.

Rotisserie Tips



Spit roasting is an exciting way to prepare meat and foods that need very little attention while they are cooking.

The following are guidelines for using the rotisserie:

- The meat must be well balanced and centered on the spit. Spear meat, then secure it with the two meat holders. Check the balance by holding the spit across your palms. (See page 5, Fig. H) If the spit and meat do not rotate easily and evenly, remove the meat holders and meat on spit and try again.
- Poultry should be trussed with the legs and wings held close to the body (not tucked behind as one would usually do for oven roasting). Tie the bird at intervals to make sure it stays in a compact bundle.
- Rolled roasts and other large pieces of boneless meat should be tied firmly at intervals with heavy string.
- Don't crowd the spit. There should be a few inches free at each end to allow room for the meat holders and also because the heating element does not run the entire length of the spit.
- The most accurate way to determine when the meat is cooked as desired is to use a meat thermometer. Turn off heat and the rotisserie motor; insert thermometer into the thickest part of the meat. Be certain that the thermometer bulb does not touch bone, fat, or the spit itself.
- Since the meat will continue to cook after it has been removed from the heat, it is advisable to take meat that is to be served rare or medium off the rotisserie when the meat thermometer registers 5 degrees below the temperature specified.
- Let the meat stand 10 to 15 minutes before carving. Meat will be easier to carve and less juices will be lost if meat is allowed to rest before being carved.
- For best results, buy top grade meat. There are many meat marinades which will help tenderize less expensive cuts of meat.
- To help retain meat juices, salt after cooking is completed.
- Differences in voltage in different areas may affect the time needed to roast meat.

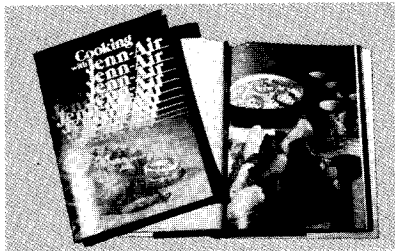
Rotisserie Guide

	Approximate Weight in Pounds	Approximate Minutes/Pound	Control Setting	Thermometer Temperature
Beef Rib Eye Roast, boneless	2-3	30-40	HI	160°
Beef Eye of Round Roast	3-4	20-25	HI	160°
Beef Chuck Eye Roast (tenderized)	2	30-40	HI	160°
Pork Loin Roast	3-3½	35-45	10	170°
Pork Smoked Shoulder Butt	2-3	25-30	10	170°
Ham, Fully Cooked, boneless	4-5	18-20	HI	140°
Leg of Lamb, boneless	4	30-40	HI	170°
Lamb Shoulder Roast, boneless	3-3½	30-35	HI	170°
Turkey Breast, boneless	3-4	30-35	HI	185°
Total Cooking Time				
Chicken-Fryer (1)	3-3½	60-75	HI	185°
Cornish Game Hens (2)	1-1½	60-70	HI	185°
Duck (1)	3-4	90	HI	185°
Turkey Ham	4	60-70	HI	140°

1. Poultry times and temperatures vary due to placement of meat thermometer.
2. Above times are approximate.
3. Preheating is optional.
4. Roasts of approximately 3 to 4 pounds are best for rotissing.
5. For beef roasts, minutes per pound are for meats cooked to medium, 160°. For rare, cook to 140° and use fewer minutes per pound.

“Cooking with Jenn-Air” Cookbook - A901

This outstanding cookbook developed by Jenn-Air features a host of recipes for both the rotisserie and shish kebab. To adapt rotisserie recipes to this accessory, disregard reference to high and low positions since there is only one position with this model. To adapt shish kebab recipes, disregard references to center and outside positions since this model features a circular design and there are no center or outside positions. Cooking times and temperatures will be similar.



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