

SAFETY PRECAUTIONS

Read before operating your Rotiss-Kebab

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. Never use your appliance for warming or heating the room.
2. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
3. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
4. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
5. Flammable materials should not be stored near surface units.
6. Do not use water on grease fires. Smother fire or flame or use dry chemical 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. Do not use the accessory for other than its intended use.
9. Caution should be used when inserting pointed spit or skewers into food: protect your hand.
10. Keep cord of motor from touching the heating element.
11. Do not use aluminum foil to line surface unit drip pans or grill basin. Installation of these liners may result in an electric shock or fire hazard.
12. Do not soak or immerse removable heating elements in water.
13. **CAUTION** - Do not store items of interest to children in cabinets above cooktop - children climbing on the cooktop to reach items could be seriously injured.
14. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.

Additional Safety Precautions to Follow When using Other Parts of Your Cooktop

1. Do not touch surface units or areas near units. Surface units or heating element may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns - among these surfaces is the cooktop.
2. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.
3. Glazed cookware - only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
4. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
5. Keep all switches "**OFF**" when unit is not in use.

Installing the Rotiss-Kebab Accessory

1. Before installing grill components, be certain surface controls are in the OFF position.

2. Place the two grill-rocks into an empty grill basin with their handles running parallel to the front of the cooktop. These grill-rocks 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.)

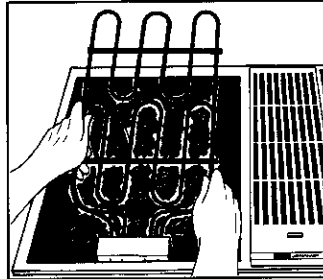


Fig. A

4. The grill element should rest flat on the handles of the grill-rocks. Do not place black grill grates over grill element.

5. Unfold front and rear supports until each is standing vertically. Next, lift the side panel and engage the tabs at each end of side panel into the slots in the front and rear supports. (See Fig. B).

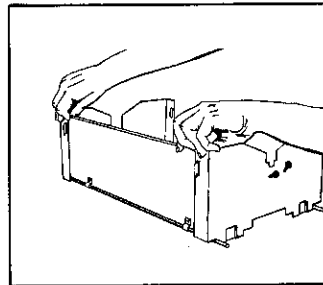


Fig. B

6. Set the accessory base into the grill basin with the open side next to the air grille.

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:** Position motor cord around the outside of the Rotiss-Kebab to prevent motor cord from touching the grill element. To turn on motor, plug cord into an outlet.

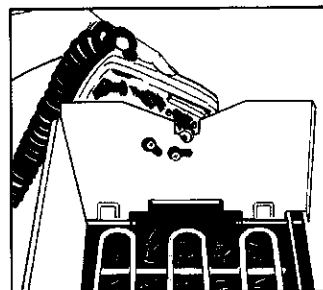


Fig. C

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 thumbscrew. (See Fig. D.)
- Insert the completed spit into 1/4" square in motor; let the handle end rest in the front support groove.
- Attach kebab skewers to the wheels by inserting the open ends into a loop of the wheel near back of accessory. (See Fig. E.)
- The skewer handle is then snapped over the corresponding loop on the wheel near the spit handle. (See Fig. F.)

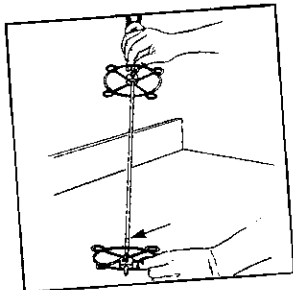


Fig. D

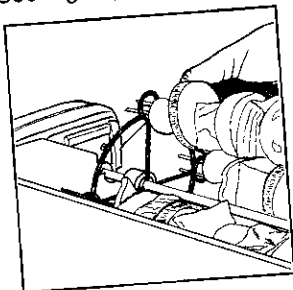


Fig. E

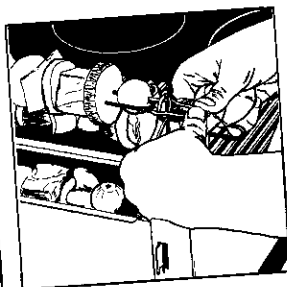


Fig. F

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

- After spit has been inserted through meat and meat holders tightened, check the balance. (See Fig. G.)
- Insert spit into 1/4" square in motor; let the handle end rest in the front support groove. (See Fig. H.) The handle of the spit is removable for easier storage.

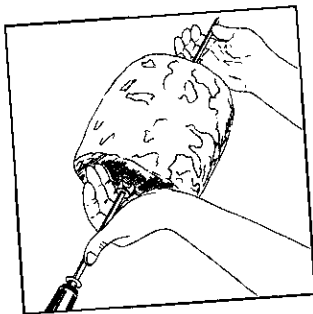


Fig. G

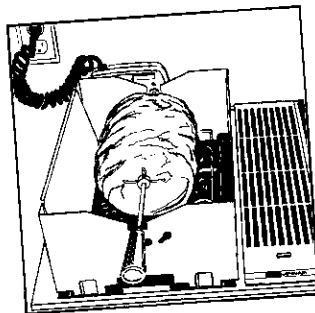


Fig. H

11. **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. Turn element on after food has been placed on accessory.
- 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 ham cubes with canned fruit 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: 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.
- The spit with skewers will fit across the sink while food is being added; making preparation easier.

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. G). 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

Food	Approximate Weight in Pounds	Approximate Minutes/Pounds	Control Setting	Thermometer Temperature
Beef Rib Eye Roast, boneless	2 - 3	30-40	HI	140-160° F
Beef Eye of Round Roast	3 - 4	20-30	HI	150-160° F
Beef Chuck Eye Roast (tenderized)	2	30-40	HI	150-160° F
Pork Loin Roast	3 - 3½	35-45	10	170° F
Pork Smoked Shoulder Butt	2 - 3	25-30	10	170° F
Ham, Fully Cooked, boneless	4 - 5	18-20	HI	140° F
Leg of Lamb, boneless	4	30-40	HI	170° F
Lamb Shoulder Roast, boneless	3 - 3½	30-35	HI	170° F
Turkey Breast, boneless	3-4	30-35	HI	185° F
		Total Cooking Time		
Chicken-Fryer (1)	2½ - 3½	60-75	HI	185° F
Cornish Game Hens (2)	1 - 1½	60-70	HI	185° F
Duck (1)	4 - 5	90-100	HI	185° F
Turkey Ham, fully-cooked	4	60-70	HI	140° F

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.

Complete Cooking with Jenn-Air - Model A905

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