

My Rotisserie™



We are very proud of the design and quality of our My Rotisserie™. This product has been manufactured to the highest standards. Should you have any problem our friendly customer service staff is here to help you if you have a question.

We are available at:

1.973.287.5196

or see our website at: www.montelwilliams.com



Distributed By:



Tristar Products, Inc.
Fairfield, NJ 07004

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OWNERS MANUAL

Please read and save this manual.

FOR HOUSEHOLD USE ONLY.

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Troubleshooting

If your My Rotisserie™ should malfunction, please check the following:

1. Is your My Rotisserie™ plugged in?
2. Is the fuse in the circuit to the My Rotisserie™ working?
3. Try unplugging My Rotisserie™ for 15 minutes. Make sure My Rotisserie™ is completely cooled before re-plugging.
4. Is the basket securely placed in the unit?
5. Is the timer knob being used? This knob also functions as the power on/off control.

If your My Rotisserie™ should start to smoke, check the following:

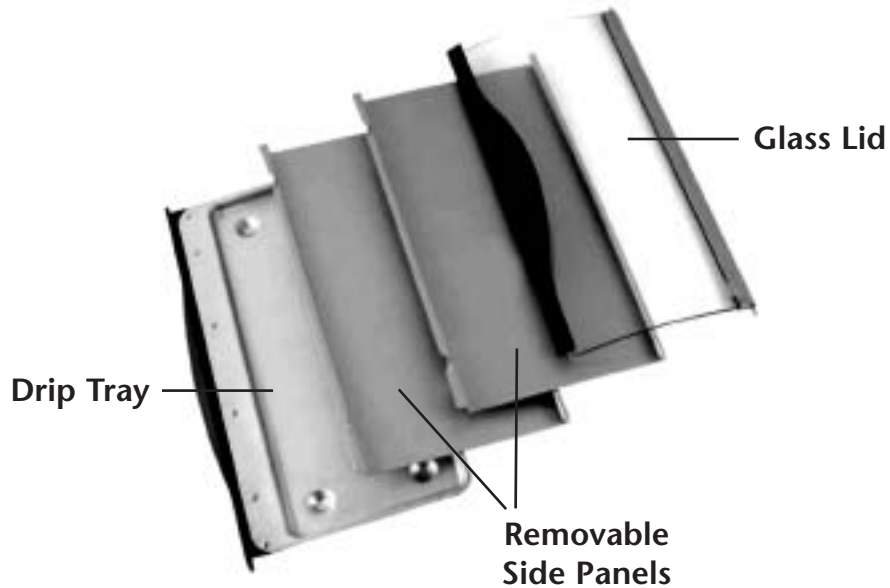
1. Is food touching either heating element?
2. Is the drip tray clean? Built up grease and food particles can burn and create smoke. Clean the drip tray after every use.
3. You can also place some water in the drip tray to prevent excess oil from burning.
4. Make sure removable side panels and lid are also clean.
5. Are the basket contents burning? An overloaded basket can cause the contents to burn.

If the problem cannot be resolved, please refer to the warranty page for repair instructions. Do not return to the retailer as they do not provide repair or warranty service.

NOTE: Please read all instructions before using your My Rotisserie™ for your safety.

Replacement Parts

To order replacement parts please visit us on the web at www.montelwilliams.com or call 1-973-287-5196.



DO NOT disassemble or try to repair your My Rotisserie™. Any attempt to do so will void your warranty and may result in serious injury. Refer to the warranty page for instructions on how to return your unit and receive a replacement.

IMPORTANT SAFEGUARDS

For your safety and the safety of others the following safeguards are very important. Failure to read and follow these instructions may lead to death or serious injury.

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to the potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING".

⚠ DANGER

DANGER means:

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

WARNING means:

You can be killed or seriously injured if you don't follow instructions.

Safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

⚠ WARNING



Electrical Shock Hazard

Unplug before servicing.
Failure to do so can result in death or electrical shock.

⚠ WARNING



Electrical Shock Hazard

Do not put in water.
Failure to do so can result in death or electrical shock.

IMPORTANT SAFEGUARDS

When using any appliance, basic safety precautions should always be taken to reduce the risk of injury.

1. **Read and follow all instructions carefully.**
2. Do not rinse My Rotisserie™ or immerse My Rotisserie™ in water or other liquid, doing so may cause electric shock.
3. Unplug from outlet when not in use, before removing or switching parts and before cleaning.
4. Close supervision is necessary when used by or near children.
5. Avoid contact with moving parts.
6. Surface area and side panels become very hot. Use safety gloves to open or remove baskets, tumbler, skewer or anything else that comes in contact with the heating elements.
7. Do not move base unit from counter or attempt to clean My Rotisserie™ until heating elements and side panels have completely cooled down.
8. Never place hand inside base unit until the POWER is turned off, the motor has completely stopped moving and the unit is completely cooled down.
9. Never tamper with any safety switch or any other safety mechanism.
10. Keep hair, clothing, accessories and other items away from the rotating baskets.
11. Do not use outdoors.
12. Handle baskets carefully and ensure that the baskets are properly secured into the base unit before operating.
13. Never leave the electrical cord hanging over a counter or table, or come in contact with hot surfaces.
14. Always operate My Rotisserie™ with the cover in place.
15. Always use attachments only in the manner described in this manual.
16. This product is designed for household use only. Do not use My Rotisserie™ for anything except its intended use.
17. Use extreme caution when removing heated contents from My Rotisserie™ as contents will be extremely hot.
18. As My Rotisserie™ uses specific accessories; do not use any skewers, baskets or any other attachments with My Rotisserie™ not produced or approved by My Rotisserie™, as they may cause injuries.
19. Do not clean My Rotisserie™ with harsh chemical cleaning agents, steel wool pads or other abrasive material.
20. Do not operate My Rotisserie™ or any other electrical appliance with a damaged electrical cord or after My Rotisserie™ is damaged or continually malfunctions. Return the My Rotisserie™ for warranty or repair service as directed in this Owner's Manual. Do not disassemble or otherwise attempt to repair My Rotisserie™ yourself. Attempting to do so will void your warranty and may result in serious injury or death.
21. Do not place on or near a hot gas or electric burner, or in a heated oven.
22. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
23. 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 into 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.
24. All controls should be "Off" before plugging or unplugging the power cord from an electrical outlet.
25. When using this appliance in Canada this product shall be protected by a Class A ground fault circuit interrupter.

SAVE THESE INSTRUCTIONS

Ordering Accessories

To order additional exclusive My Rotisserie™ accessories, please contact your local retailer or visit us on the web at www.montelwilliams.com or call 1-973-287-5196.

Accessories include:

Additional Lids



Additional Baskets



Skewers



Tumbler Basket



Resting Rack



Your Product Information

Please complete the following for your personal records and keep in a safe place.

Model Number: _____

Date Purchased: _____

Date Code: _____

Store Name and Location: _____


Electrical Requirements

120VAC, 600 Watts

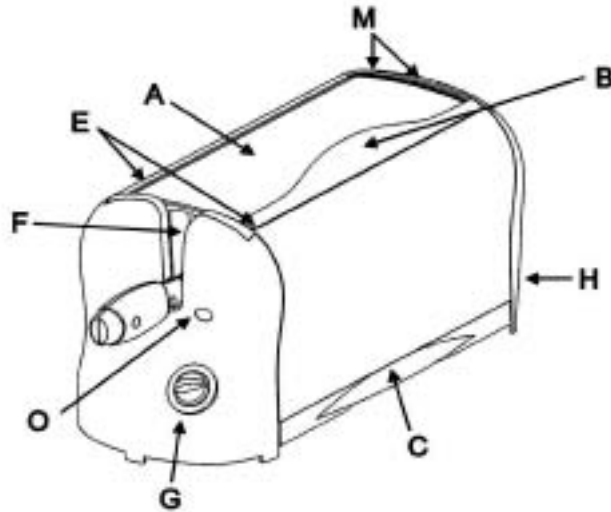
My Rotisserie™ has a two prong plug. It should fit into most 120 VAC outlets. Never force the plug into any outlet or tamper with the plug in any way.

A short cord is provided to reduce the risk of injury due to entanglement or tripping over a longer cord.

If an extension cord is used, please exercise care and use a cord that is rated for this appliance. A grounded three prong 14/3 cord is best.

	Model: SH-307 120VAC 60Hz 600W
CONFORMS TO STD. UL 1026 CERTIFIED TO STD. CAN/CSA C22.2 No. 64 - M91 DATE: MYY	FOR SUPPLY CONNECTION. USE WIRE SUITABLE FOR AT LEAST 90°C (194F)
ATTENTION:	EMPLOYER DES FILS
CAUTION:	D'ALIMENTATION ADEQUATS POUR 90°C (194F)
	DO NOT IMMERSE IN WATER NE PAS IMMERGER DANS L'EAU
	HOUSEHOLD USE ONLY POUR USAGE DOMESTIQUE SEULEMENT
	SHAHAAR INDUSTRIES CO., LTD.

My Rotisserie™ Features



- A. Removable clear glass door with handle. Allows users to see unit working and status of food without removing lid.
- B. Textured top handle to resist fingerprints.
- C. Drip Tray.
- D. Basket connection point (inside unit).
- E. Two removable inner side panels (inside unit).
- F. Butterfly hinge.
- G. One Hour Timer.
- H. Power Cord.
- I. Basket Handle (heat resistant).
- J. Rotisserie Basket.
- K. Basket Lid.
- L. Basket connection Nut.
- M. Motor Air Vents.
- N. Two heating elements (inside unit).
- O. On/Off Light.

My Rotisserie™ Warranty

The manufacturer warrants that your My Rotisserie is free of defects in materials and workmanship and will, at its option, repair or replace any defective rotisserie that is returned to it. My Rotisserie is warranted for 60 days from the original date of purchase. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Procedure for Warranty Repairs or Replacement

If warranty service is necessary, the original purchaser must pack the product securely and send it postage paid with a description of the defect, proof of purchase, and a check or money order for \$29.99 to cover return postage and handling to the following address: My Rotisserie, P.O. Box 3007, Wallingford, CT 06492.

Care and Cleaning



- Remove top glass door (after it has cooled) by releasing the OPEN/CLOSED latch. Wash with a non-abrasive cleaner or place in the dishwasher.



- Remove inner side panels (after they have cooled) by pulling them directly up and out of the machine. Wash with a non-abrasive cleaner or place in the dishwasher.



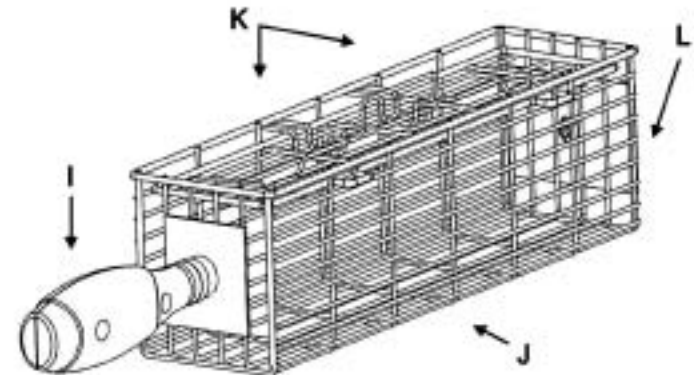
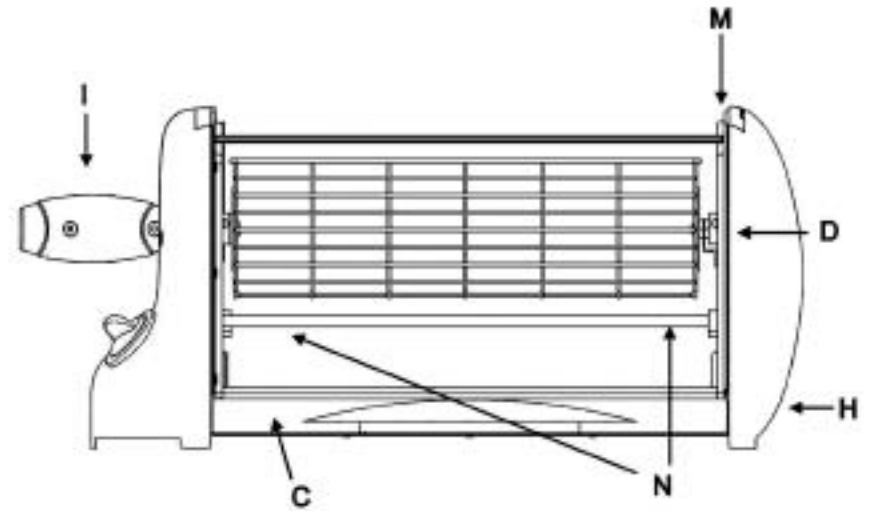
- Wipe base unit with a warm sudsy cloth after it has cooled. Wipe clean with a dry cloth. Do not use abrasive cleaners or scouring pads. Do not immerse in water or let water get into the base unit as it could permanently damage the electronics and motor.



- Before cleaning My Rotisserie™, make certain the unit is turned off, unplugged and completely cooled. Disassemble each basket/top and wash in warm, sudsy water or rinse thoroughly and place in the dishwasher. You do not have to remove the handle from basket. Do not use abrasive cleaners or scouring pads.



NOTE: Always completely dry each component and assemble the unit properly before either storing My Rotisserie™ or plugging My Rotisserie™ into an outlet for continued use.



Accessory Chart

The following items are included with your My Rotisserie™

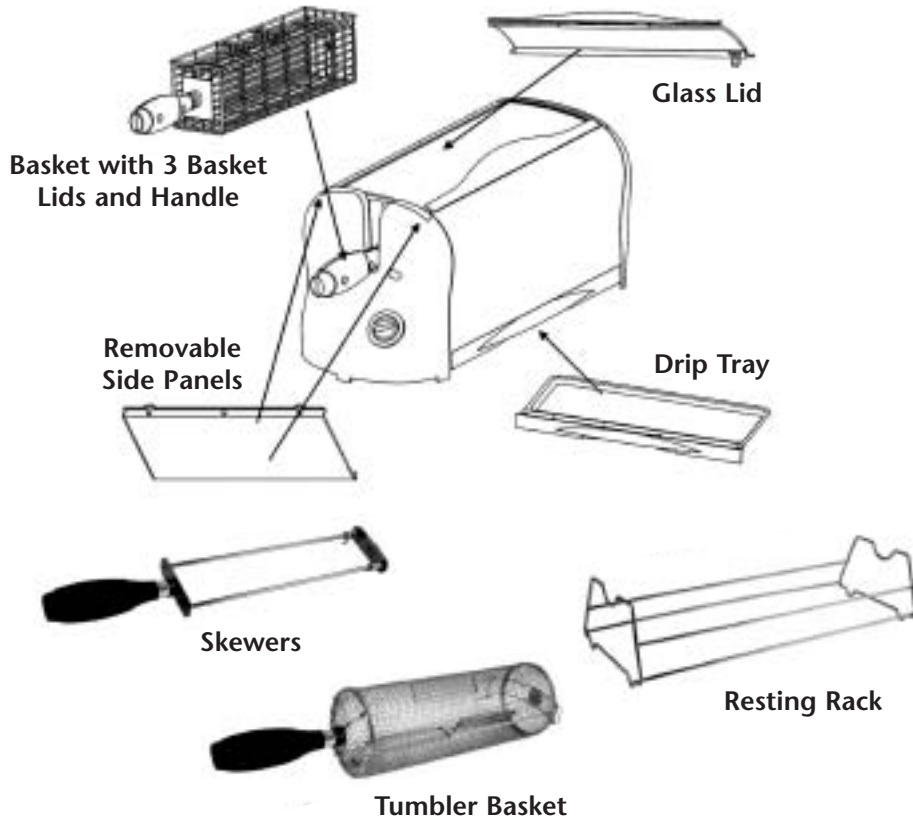
One Basket, 3 Basket Lids and Basket Handle

Tumbler Basket with handle

Dual Skewers with handle

Resting Rack

(Contents may vary depending on model type.)



My Rotisserie™ Tips

- Keep unit clean in between uses.
- Experiment with different foods.
- Cook foods in combinations that have similar cooking times.
- Fatty foods tend to render more grease so be careful when removing the drip tray.
- Have Fun!

Cooking Temperatures




The USDA recommends that meats such as beef and lamb be cooked to an internal temperature of **145° F**. Pork should have an internal temperature of **160° F**. Chicken should reach an internal temperature of **180° F**.

When re-heating meat/poultry products, the internal temperature should reach **165° F**.

General temperatures for beef are:

Rare	145° F
Medium	160° F
Well Done	170° F

Food/Accessory Guide

TYPE OF FOOD	USE ACCESSORY
Meat Fish Vegetables Sausage Hot Dogs Frozen Foods Fruit Poultry Ribs	<p style="text-align: center;">BASKET</p> 
Kabobs Meat Vegetables Sausage Poultry	<p style="text-align: center;">SKEWER</p> 
French Fries Nuts Vegetables Wings	<p style="text-align: center;">TUMBLER</p> 

Skewer Use

My Rotisserie™ can handle large quantities of food, but the maximum quantity to cook at once is 3 pounds. Do not overfill My Rotisserie™, and ensure that the basket and dry-fry tumbler can always easily close and that any food on the skewers does not prevent My Rotisserie™ from freely turning when in use.

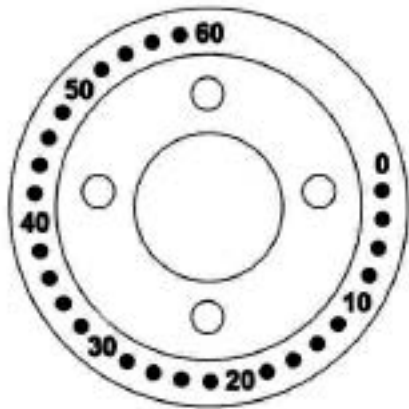
Assembling My Rotisserie™

WARNING: ELECTRICAL SHOCK HAZARD. DO NOT PUT IN WATER. FAILURE TO DO SO MAY RESULT IN DEATH OR SERIOUS INJURY!

1. Before plugging in and using My Rotisserie™ wipe with a damp cloth. Make sure all parts are dry before using.
2. Place base unit securely on countertop making sure the power cord is free and clear of the base unit.
3. Make sure the timer knob is turned in the 0 (OFF) position.
4. Place glass door into position at top of unit. Use OPEN/CLOSED latch to secure door.
5. Make sure both inner side panels are firmly in place. Finger marks are placed toward the top and the panel rests on the bar at the bottom of unit.
6. Assemble basket and handle. Screw the handle on the basket. Screw nut into basket end. See below. (For tumbler and skewer, screw the handle on in the same manner as above).
7. Close the glass door.
8. Plug power cord into a grounded 120 VAC outlet. Your My Rotisserie™ is now ready for use.
9. Before placing a basket, tumbler or skewer into the unit, ensure that the motor is in the off position.
10. If preheating, make sure the unit is turned to the off position before placing anything into the unit.



My Rotisserie™ Controls



TIMER:

This knob controls both the time the unit is on and also acts as the ON/OFF switch for the entire My Rotisserie™. The number of minutes ranges from 1 to 60 minutes. NOTE: The heat and rotation will not work without this control turned on. The POWER light goes on when the TIMER control is on.

HEAT:

My Rotisserie™ operates at one temperature, 400 degrees. This temperature can vary slightly depending on the amount of food in the unit and time used to preheat. This temperature is automatically selected and requires no action from the user.

SPEED:

My Rotisserie™ rotates at one speed, 3-4 rotations per minute. It rotates in a clockwise direction.

Operating My Rotisserie™

NOTE: While red power light is on:

1. Do not touch the basket, tumbler or skewer.
2. Do not interfere with basket movement.
3. Do not attempt to switch baskets without turning the unit off first.
4. The unit should only work when the timer knob is on.
5. If the power light is on when timer is off please do not use the unit and contact customer service.

Choosing the correct accessory to use is critical to the success of operation. See food chart and basket functions section in this manual.

Once you have properly assembled the correct basket you are ready to use your My Rotisserie™.

Preheating the Unit:

If you choose to pre-heat, make sure the glass door is securely closed before turning on the heat. Turn timer to desired preheating time. Before placing food into the unit, ensure that the motor and heating elements are in the off position.

Cooking or Reheating Food:

Make sure the basket and unit are securely assembled. Plug unit into outlet. Place food in basket. Cover basket tightly ensuring the lid is fixed evenly across the same level of the basket. Place basket properly into unit. Turn timer to desired time. Unit will automatically activate.

Shutting Down

To turn off My Rotisserie™, turn the timer dial to 0 (OFF). A bell indicates that the unit is off and the POWER light should turn off. Once the POWER is off, unplug the base unit before removing the basket.

To remove basket, open glass door to release heat and let rest in far open position. Grab basket handle and release basket from connection by gently pulling the basket from the connection point inside unit. Then bring handle and basket directly up and out of the unit.

If needed, place basket on resting rack to let food cool.

To remove food from the basket, open lid by squeezing latch and pulling lid up and off the basket. Remove food with tongs, a fork or by rotating the basket until the contents fall out of the basket.



Do not try to remove food from basket while still in the unit to avoid electrical hazard and as hot contents may cause burns and other injury.