

## Rotisserie

[www.KALORIK.com](http://www.KALORIK.com)

**USK DGR 31031**  
**120V~ 60Hz 1420 W**



# **EN OPERATING INSTRUCTIONS**

## **IMPORTANT SAFEGUARDS**

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

- 1. READ ALL INSTRUCTIONS.**
2. Check that your mains voltage corresponds to that stated on the appliance.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock do not immerse cord, plugs, or the appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. 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 the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock, or injuries.
9. Do not use outdoors, for household use only.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Use only on a dry, level surface.
13. Always attach the plug to the appliance first, then the plug cord into the wall outlet. To disconnect, turn any control to "off" (or 0), then remove the plug from wall outlet.
14. Do not use the appliance for other than intended use.



15. Oversize foods or metal utensils other than the one supplied must not be inserted in a rotisserie as they may create a fire or risk of electric shock.
16. 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 appliance when in operation.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
18. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
19. To disconnect the appliance, put all knobs in off (or 0) position and remove the plug from the wall outlet.
20. Never attempt to use the rotisserie without the lid or diffuser pot in place.
21. The lid of this appliance gets very hot. Always wear oven gloves / mitts when handling the lid or accessories.
22. Warning: this appliance generates heat and can let steam escape during use; proper precautions must be taken to prevent the risks of burns, injury to persons or damage to property.
23. If the appliance accidentally falls or becomes immersed in water, unplug it immediately and do not reach into the water.
24. Extreme caution must be used when removing the drip tray or disposing of hot grease.
25. Do not operate in presence of explosive and/or flammable fumes.
26. To reduce risk of injury, unplug the appliance before inserting food, and keep unplugged when not in use.
27. Be sure to provide adequate space for air circulation above and on the sides during use.

## **SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**



## POLARIZED PLUG INSTRUCTIONS

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. **Do not attempt to modify the plug in any way.**

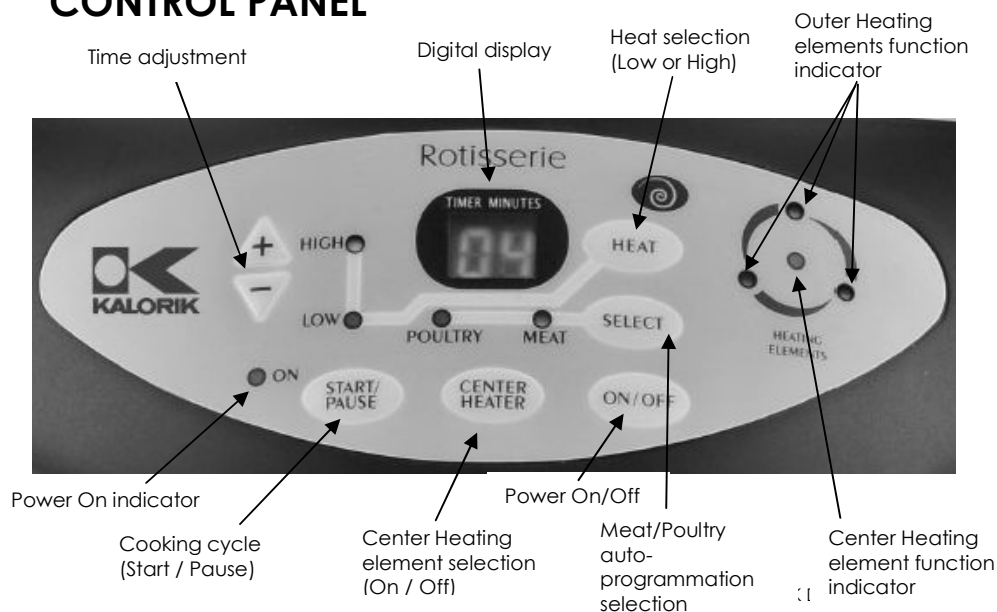
For appliances equipped with a standard plug, simply insert the plug into the outlet without paying attention to the way you plug it.

## SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

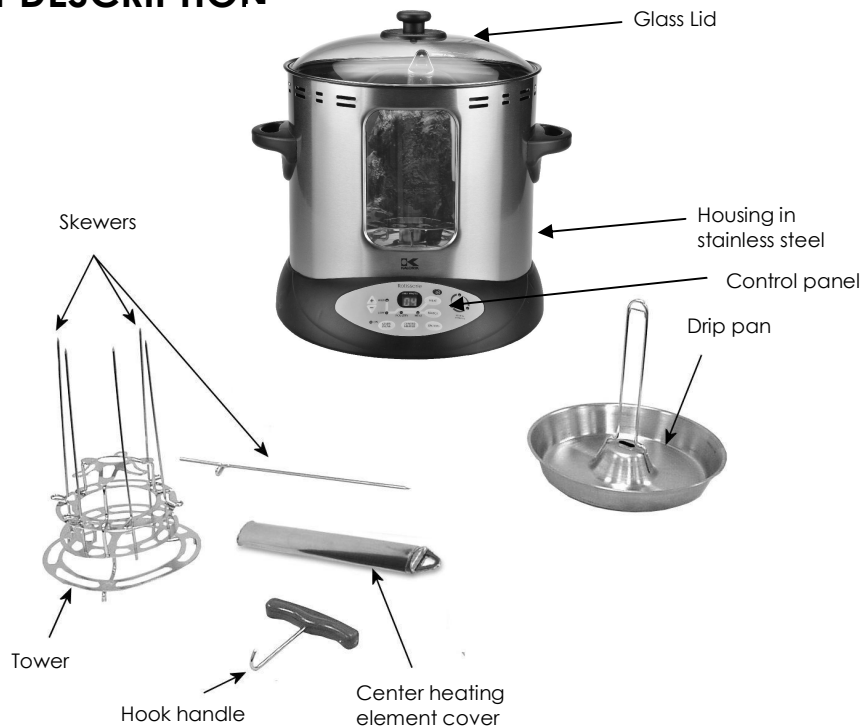
- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

## CONTROL PANEL





## PART DESCRIPTION



## KNOW YOUR APPLIANCE

- Temperature control range is 390°F (Low setting) – 515°F (High setting)
- Timer range is 0 to 99 minutes.
- Your oven's cavity has been coated with a non stick material to enable an easier cleaning of the cavity walls.
- Your oven is also equipped with center heating element that enables the food to be cooked from the inside out, while the outer heating elements cook from the outside in. This special feature enables the food to cook much quicker. It is not recommended to switch on the center heating element if you want the food to be cooked "rare" or "medium-rare", especially for roast beef.



- Removable parts are dishwasher safe (except main housing), making cleaning up easy
- Contrary to traditional rotisserie systems, this appliance has no moving parts (pit or fan) which make it very silent. Hot air will circulate around the roast to enable even cooking results.

## **IMPORTANT GUIDELINES FOR COOKING MEAT AND POULTRY – TIPS FOR OPTIMAL RESULTS**

NOTE: *Please read this entire Use / Care Guide thoroughly before using.*

Caution: Always make sure that meat and poultry are thoroughly cooked before eating. The juices from poultry should run clear when cooking process is complete.

- All meat and poultry should be thoroughly defrosted before cooking. Have foods at room temperature before placing them in the rotisserie.
- We recommend the use of a meat thermometer to ensure the food is cooked thoroughly.
- Cooking times will vary according to shape, thickness and composition of food. It is recommended that food be checked after the minimum time stated to avoid over cooking.
- The maximum recommended size for poultry is 10 lb.
- Cooking times for beef will vary depending if you want it "rare" or "well done." Recommended internal temperatures for beef are: rare 140°F; medium rare 145°F; medium 160°F; well done 170°F.
- For adding flavor, do marinate or apply rubs, seasonings and spices to foods, but this prior loading into the rotisserie.
- For easier cleanup, spray the rotisserie parts and accessories with a spray-on cooking oil before cooking. DO NOT spray the part with an aerosol during the cooking or while the rotisserie is in function.
- Remember small poultries (6 or 8 lb.) cook much quicker than larger ones (10lb.) Use a meat thermometer to control the cooking at regular intervals.
- Select roasts that have an even shape as they will cook in a more uniform way.
- It is important to position the center heating element cover as centered as possible into the roast, especially at the large end if



the roast is not evenly shaped. Position the larger end of the roast at the top, not at the bottom.

- If the roast is short, please leave it positioned near the top instead of near the bottom end of the center heating element.
- Do not serve immediately after cooking is finished. Let the food rest for 10 minutes after removing from the rotisserie, before serving, to allow a more juicy poultry or roast.
- For meat cut in pieces, like pork chops or sausages or chicken breast, it is advised to use the skewers.

## **BEFORE THE FIRST USE**

- Unpack the appliance and accessories, then wash and wipe these accessories. Wipe the inside and outside of the rotisserie with a sponge or damp cloth and dry thoroughly.
- NEVER IMMERSE IN WATER
- It is normal if some smoke or smell emanates from the appliance when using it for the first time. This is not harmful. In order to eliminate any packing oil that may remain after production, we recommend to operate the appliance for 15 minutes, using the rotisserie on its maximum temperature setting (HIGH).

## **OPERATING INSTRUCTIONS**

**CAUTION:** NEVER LEAVE UNATTENDED WHILE IN USE!

**WARNING:** THE LID OF THE ROTISSERIE GETS VERY HOT DURING USE; ALWAYS WEAR GLOVES AND HANDLE WITH CARE

- To make the rotisserie easier to clean, hold the drip tray and the inside of the lid and spray with a non-stick cooking spray. Do the same for the Center heating element cover and the tower accessory when they will be used
- Position the drip tray around the heating element and slide it in position
- Follow step A, B or C below before powering on the rotisserie



#### A - PREPARE MEAT

- Place meat (roast) on a plate or cutting board. With a knife, cut and X-shaped slit through the center of the roast, large enough for the center heating element cover to fit in.
- NOTE : if using smaller roasts or meat cut in pieces, you can use the tower of the skewers instead
- Position the cover with the mounted roast over the center heating element.

#### B- PREPARE POULTRY

- The giblets should be removed from the poultry
- Feed the center heating element cover through the bottom of the tower
- Pull the chicken open and mount it over the top of the tower, so that the drumsticks hang downwards on the side of the tower.
- Make sure the center heating element cover's end comes through the neck of the chicken, or extends through the front of the body cavity as much as possible, if the poultry is large.
- Lift the poultry, using the metal loop at the end of the center cover, with the hook handle, and position the center cover over the heating element, with the poultry mounted. The bottom of the tower shall rest on the drip pan.

#### C- USING SKEWERS

- To make kebabs or roasts smaller pieces of meat, the skewers will come handy.
- Cut the meat in small pieces, marinate if desired, and then add the cubed meat / small pieces / sausages onto the skewers.
- When skewers are loaded with food, insert the short end of the skewer's shaft into the holes of the tower so that they fit into vertical position
- Slide the tower into position around the central heating element, so that it stands on the drip tray.





## USING THE ROTISSERIE

- Place the lid, plug the unit on and press "ON/OFF" once. The unit will beep twice and the digital display will start flashing "00". The "HIG" and "POULTRY" indicator turn on, and the 4 light indicators for the heating elements will flash on.
- These 4 lights indicate which heating elements will turn on when the rotisserie starts cooking. The 3 outer lights indicate the outer heating elements, the center light indicates the center heating element.
- The "center heater" button will switch the center heating element on and off, also during the cooking cycle.
- Press "SELECT" button to choose "POULTRY" or "MEAT" type, indicated by the "MEAT" and "POULTRY" lights.
- Press the "+" or "-" keypad to increase or decrease the cooking time desired. The maximum cooking time is 99 minutes.
- Press the "HEAT" button to select "HIGH" or "LOW" (see recommendations in the table hereafter). The indicator light indicates the program selected; most of the time you will use the "HIGH" setting, but the "LOW" setting is interesting to experiment with.
- Press "START/PAUSE" button, the "On" light will illuminate and the digital display will start to count down. When the heating elements turn on, two of the lights will flash in a circular array, alternating in a circular pattern. It is normal for the 3 outer heating elements not to work at the same time.

CAUTION: the lid will become very hot during cooking. Handle with care and with oven mitts or pads. The roasting process generates steam that can cause burns. Tilt the glass lid when opening so that the steam is directed away from the face and hands.

- Check the internal temperature of the food periodically with a food thermometer until the food is done.
- When the cooking cycle is finished, the rotisserie will beep twice, the digital display will show "00" and the heating elements will turn off automatically. Using a hot pad or oven mitt, carefully remove the glass lid



- Insert the hook handle into the loop at the end of the heating element cover or at the top of the drip tray to lift the food, using 2 hands for large birds or roasts. Place on a large tray or shallow pan.
- Allow food to rest for 10 to 15 minutes for best results.
- For skewers, carefully remove them from the tower, and slide the food onto a plate.

## RECOMMENDED SETTINGS

Please find below recommended settings and indicative cooking times:

Meat Type	Select	Heat Setting	Recommended Internal Temperature <sup>2</sup>	Est. Time
Small Poultry (whole, 3 to 5 lb.)	POULTRY	HIGH / LOW <sup>1</sup>	180°F	15 min/lb
Medium Poultry (whole, 6 to 8 lb.)	POULTRY	HIGH / LOW <sup>1</sup>	180°F	12 min/lb
Chicken legs (3 Pcs)	POULTRY	HIGH	180°F	15 min/lb
Beef Roast (2 to 3 lb.), rare	MEAT	HIGH	140°F	18 min/lb
Beef Roast (2 to 3 lb.), med. rare	MEAT	HIGH	145°F	19 min/lb
Beef Roast (2 to 3 lb.), med.	MEAT	HIGH	160°F	20 min/lb
Beef Roast (2 to 3 lb.), well	MEAT	HIGH	170°F	22 min/lb
Pork Chops (4; boneless)	MEAT	HIGH	160°F	20 min/lb
Pork Chops (bone in)	MEAT	HIGH / LOW <sup>1</sup>	160°F	30 min/lb
Pork Loin Roast	MEAT	HIGH / LOW <sup>1</sup>	160°F	20 min/lb
Lamb leg (3 – 5 lb.)	MEAT	HIGH / LOW <sup>1</sup>	160°F	18 min/lb
Beef skewers	MEAT	HIGH	160°F	35 min
Seafood skewers	MEAT	HIGH	160°F	20 min
Chicken skewers	POULTRY	HIGH	180°F	25 min
Sausage skewers	MEAT	HIGH	160°F	25 min
Entire Sausage, uncooked (6)	MEAT	HIGH	-	35 min/lb
Entire Sausage, cooked (6)	MEAT	HIGH	-	25 min/lb
Hot Dogs (6)	MEAT	HIGH	-	12 min

<sup>1</sup> Cook first on high for the first half of the cooking time, then set to low until poultry is done.

<sup>2</sup> Internal temperature of the food at the end of the cooking, according to USDA Food safety and inspection services guidelines

## CLEANING AND MAINTENANCE

- Switch off the appliance by pressing "ON/OFF" on the control panel in OFF position.



- Carefully remove Drip Tray from Main Body and pour grease into a suitable container.
- All removable parts are dishwasher safe or may be washed by hand in hot soapy water.
- Over time, the tower, center cover and skewers will discolor - this is normal. The Glass Lid may have to be cleaned with a 3M scouring pad or similar, along with a non-abrasive cleanser, to remove burnt-on grease. Rinse and set aside to air-dry.
- To remove baked-on food residue easily, place parts in hot soapy water and let stand for 20 - 30 minutes before hand washing.
- Wipe interior of main body and heating elements with a damp cloth or sponge, and dishwashing detergent, to remove grease. To clean grease spatters behind the heating elements, carefully slide a paper towel or sponge dampened with water and dishwashing detergent. Slide behind the element and dry with a paper towel or soft cloth. Do not use abrasive cleansers on exterior or interior surfaces.
- To clean cooked-on foods from interior surfaces or glass window, use a plastic bristle brush, or a polyester or nylon mesh pad, dampened with a dishwashing detergent and water. NEVER spray cleaners directly into the interior surfaces of the Main Body.
- Clean spills from exterior of Main Body with a damp cloth after each use. Dry thoroughly with soft cloth.

**DO NOT IMMERSE THE MAIN BODY OF THE APPLIANCE IN WATER OR ANY OTHER LIQUID.**

## **TROUBLESHOOTING**

### **Meat roasts stick to center heating element cover.**

- Did you remember to grease this part before loading the roast?
- Is the roast very lean? Remember to let the roast stand about 10 minutes before trying to remove it from the shaft.
- Try loosening the meat from around the top and bottom of the shaft, then push the top of the shaft down through the meat. If it's still stuck, cut the roast lengthwise down one entire side, and then



slip the shaft out. Cut the roast on the other side so that you have 2 long pieces. Slice the roast thinly to serve.

**Turkey will not fit in unit.**

- Some turkey breasts are hard to position. Try to centre them as much as possible, using the tower.
- Use string and skewers to help keep the turkey breast in place if necessary.
- Large birds may simply not fit in. We do not recommend using for birds over 10 lb.
- Try placing the bird in the rotisserie without the tower.

**The roasts and poultry are not thoroughly done.**

- The times in the user guide are approximate. Increase the cooking times
- Timer is not set up correctly. Recommended times shall be used as a starting point.

**Meat is done inside but overdone outside**

- Meat is thick and requires more cooking time at reduced speed.
- Try cooking on High for half of the cooking time, and switch to LOW mid-cycle until the end of the cooking time.

**Unit does not turn on or will not get hot**

- Did you plug the unit in?
- You MUST set the timer before pushing the Start/Pause button.

**Cannot change countdown minutes on display**

- Timer buttons must be pushed firmly. You may not have pushed hard enough or long enough.
- To advance time quickly, push and hold the timer button for 1 full second.

**Some smoke is visible during use**

- During first use, it is normal to have some smoke coming from the unit. Smoke from food splatters on subsequent use is also normal.
- Did you wipe out the interior of the unit after the last use?
- Is roast or poultry touching the heating elements? Did you tie chicken wings in so they won't touch the heating elements?



- Is fat and dripping spattering onto the heating elements during cooking?

**Grease/drippings may ooze out onto counter.**

- Make sure the drip tray is properly in place.
- During use, some dripping may spatter onto interior walls and run down into the bottom of the unit, bypassing the drip tray. Drippings may also run down the centre are, collecting in the bottom.
- Does the food being cooked have a high quantity of fat? You may have to pause halfway through cooking, remove the roast/bird, and then carefully empty the drip tray.
- If cooked food is allowed to stand in the unit to cool, condensation will collect and run down the interior walls to the bottom of the unit.
- Be sure the rotisserie is completely cooled down before attempting to clean the inside.

**Meat roasts cook unevenly.**

- Did you thread the roast onto the shaft evenly? Roasts need to be centered on the Shaft toward the top of the unit to cook evenly.
- Was the roast oddly shaped, with a small pointed end and a large wide end? Then try cooking a roast without the centre element on for more typical cooked results.

**There's a hole in the middle of the roast.**

- This is typical of any roast that is cooked on a rotisserie-type appliance. Since the centre heating element helps cook the roast, the hole in the meat may be a little more noticeable than from other rotisseries. However, the roasts also cook much more quickly.
- To try to minimize the shaft hole, turn off the centre element. It will take longer to cook, but the hole will be much less noticeable.



## WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill this warranty card online, at the following address: [www.KALORIK.com](http://www.KALORIK.com)

This KALORIK product is warranted in the U.S.A. for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, the KALORIK product that, upon inspection by KALORIK, is proved defective, will be repaired or replaced, at Kalorik's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators, and accessories in general. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, bring the product (or send it, postage prepaid), along **with proof of purchase** and indicating a **return authorization number** given by our Consumer Service Representatives, to the nearest authorized KALORIK Service Centre (please visit our website at [www.KALORIK.com](http://www.KALORIK.com) or call our Customer Service Department for the address of the nearest authorized KALORIK Service Centre). If you send the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Consumer Service Department (please see below for complete contact information), Monday through Friday from 9:00am - 6:00pm (EST). Please note hours are subject to change.

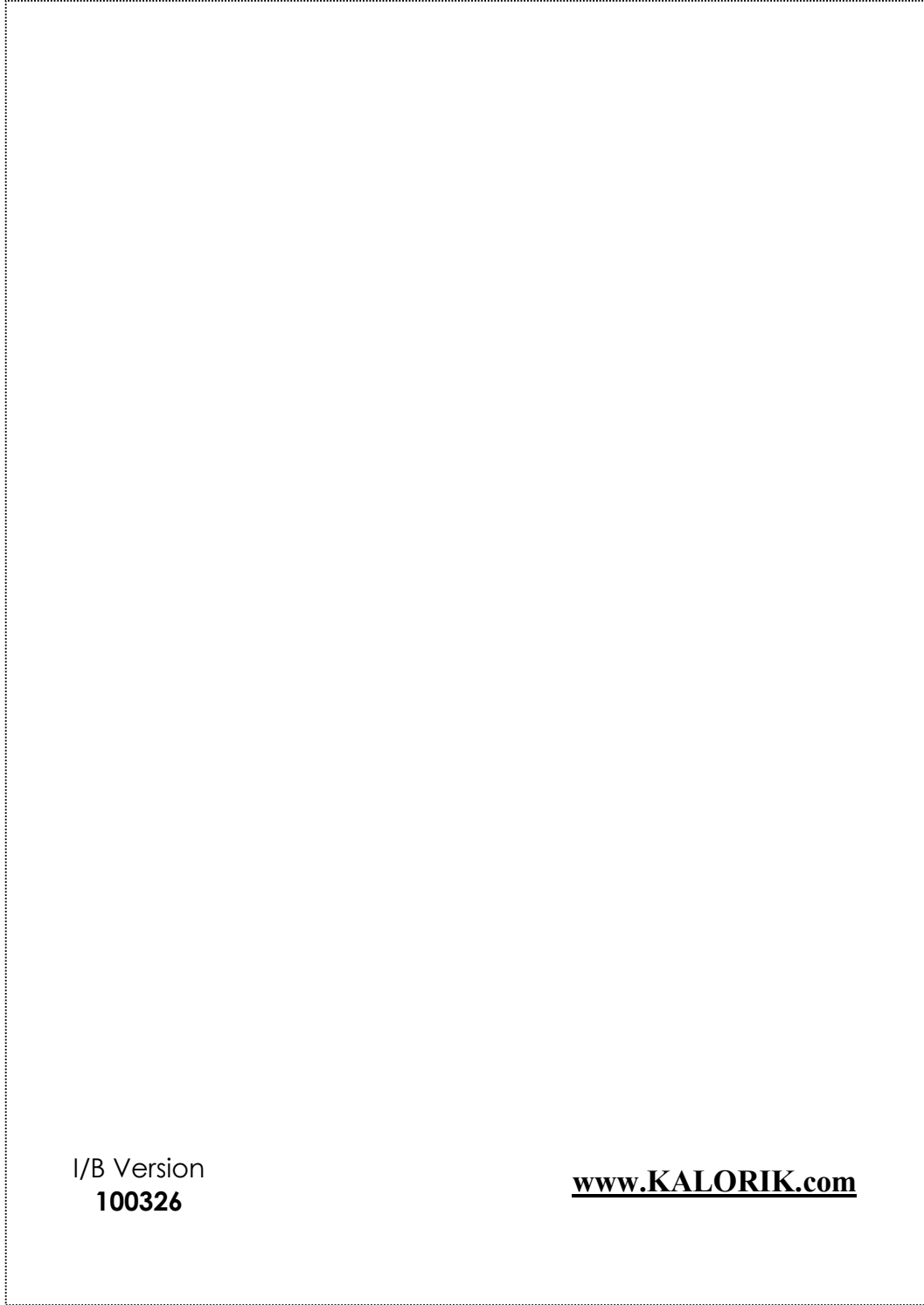
If you would like to write, please send your letter to:

**KALORIK Consumer Service department**  
Team International Group of America Inc  
1400 N.W 159th Street, Suite 102  
Miami Gardens, FL 33169 USA

Or call:

Toll Free: +1 888-521-TEAM / +1 888-KALORIK

**Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.**



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