

K4930H

EURO-PRO

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, Plattsburgh, N.Y. 12901. If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$16.95 to cover the cost of return shipping and handling must be included.*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is **EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above 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.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase in order to validate the foregoing Limited Warranty. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO OPERATING LLC**, 94 Main Mill street, Door 16, Plattsburgh, N.Y. 12901

K4930H

Appliance model

Date purchased Name of store

Owner's name

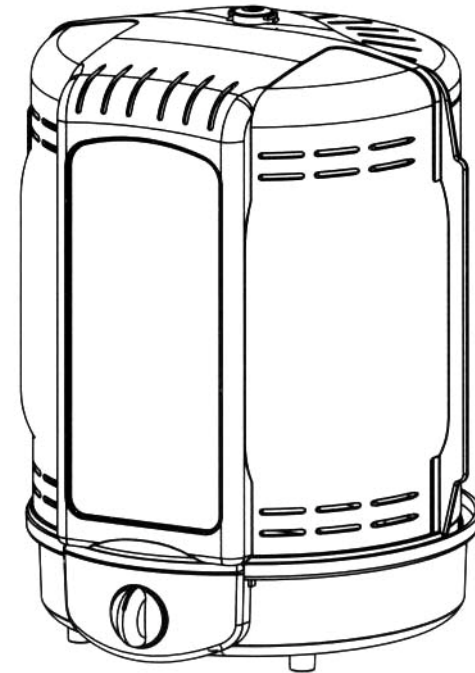
Address City State Zip Code

Bravetti

Vertical Rotisserie Oven

OWNER'S MANUAL

Model K4930H
120V, 60Hz., 700 Watts



EURO-PRO Operating LLC
94 Main Mill Street, Door 16
Plattsburgh, NY 12901
Tel.: 1-800-798-7398

EURO-PRO

IMPORTANT SAFETY INSTRUCTIONS

When using your **Bravetti Vertical Rotisserie**, basic safety precautions should always be observed, including the following:

1. Read all instructions before using your **VERTICAL ROTISSERIE**.
2. Do not touch hot surfaces. Always use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to EURO-PRO Operating LLC for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Do not place on or near a hot gas or electric burner.
9. When operating the vertical rotisserie, keep at least four inches of free space on all sides of the oven to allow for adequate air circulation.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the time control button to OFF, then remove the plug. Always hold the plug, and never pull the cord.
12. Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
13. Use extreme caution when removing the accessories or disposing of hot grease or other hot liquids.
14. Do not clean the inside of the rotisserie with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
15. 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 place any items on the rotisserie during operation.
16. Do not place any of the following materials in the rotisserie: cardboard, plastic, paper, or anything similar.
17. Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
18. This appliance is OFF when the Timer Control button is in the "OFF" position.
19. Always wear protective, insulated oven gloves when inserting or removing items from the hot rotisserie.
20. Do not use outdoors.
21. Do not use appliance for other than intended use.
22. **NEVER** cook without the door of the rotisserie in place and closed.

This unit has a short power supply cord to Reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

SAVE THESE INSTRUCTIONS For Household Use Only



POLARIZED PLUG

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

Rev. 01/04

MARINADES, RUBS, SEASONING MIXTURES & SAUCES

Seasoning Mixtures

These seasoning mixtures can be sprinkled on any meat, poultry or fish prior to cooking to add flavor to your favorite meal.

Pepper Herb Mix

- 2 Tbsp dried basil leaves
- 1 Tbsp lemon pepper
- 1 Tbsp onion powder
- 1 Tbsp dried savory leaves
- 1 1/2 tsp dried sage

Combine all ingredients. Store covered in an airtight container until ready to use. Shake to blend before using. Makes about 1/4 cup.

Herb & Garlic Mix

- 1 Tbsp dried basil
- 1 Tbsp marjoram leaves
- 2 tsp garlic powder
- 2 tsp dried thyme leaves
- 1 tsp dried rosemary leaves, crushed
- 3/4 tsp dried oregano leaves

Combine all ingredients. Store covered in an airtight container until ready to use. Shake to blend before using. Makes about 1/4 cup.

Spicy Seasoning Mix

- 3 Tbsp chili powder
- 1 Tbsp dried basil
- 3 tsp ground coriander
- 3 tsp ground cumin
- 1 1/2 tsp garlic powder
- 3/4 tsp dried oregano leaves
- 1/2 tsp ground red pepper

Combine all ingredients. Store covered in an airtight container until ready to use. Shake to blend before using. Makes about 1/4 cup.

Sauces

Sauces are an easy way to add an interesting touch to your favorite poultry. To avoid excess browning or possible burning of the poultry skin, **begin basting only during the last 30 minutes of the cooking process**. Repeat every 10 minutes. Reheat remaining sauce and serve at the table.

BBQ Sauce

- 1/2 cup catsup
- 1 medium onion, diced
- 2 Tbsp packed brown sugar
- 2 Tbsp water
- 1 Tbsp vinegar
- 1 tsp Worcestershire
- 1/4 tsp crushed red pepper, optional

Combine all ingredients in a small saucepan. Heat until boiling and mixture thickens.

Rubs

A rub is a highly concentrated blend of herbs and spices which flavors the exterior of the meat as it cooks.

Rubs are applied to the exterior surface of the meat or poultry just before cooking; they need no standing time. For convenience, rubs may be applied several hours in advance; the coated meat or poultry should be refrigerated until cooking time. Flavors will become more pronounced the longer the rub is on the meat before cooking.

Lemon Rosemary Rub

1/4 cup water
 1/4 cup fresh lemon juice
 2 cloves garlic, crushed
 1 1/2 tsp grated lemon peel
 1 tsp dried rosemary leaves, crushed
 1/4 tsp salt
 1/4 tsp dried thyme leaves
 1/4 tsp coarse ground black pepper

Combine all ingredients. Use to season roasts or poultry.

Southwestern Rub

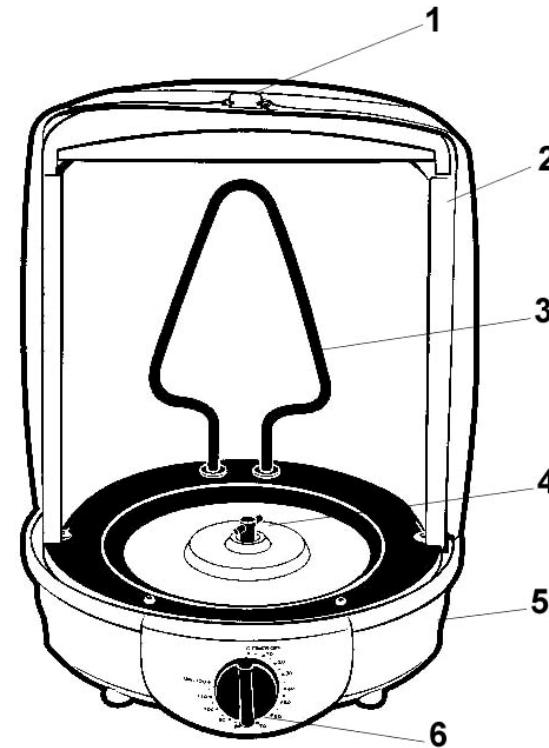
1 1/2 tsp chili powder
 1 tsp garlic powder
 1/4 tsp dried oregano leaves, crushed
 1/4 tsp ground cumin

Combine all ingredients. Use to season roasts.

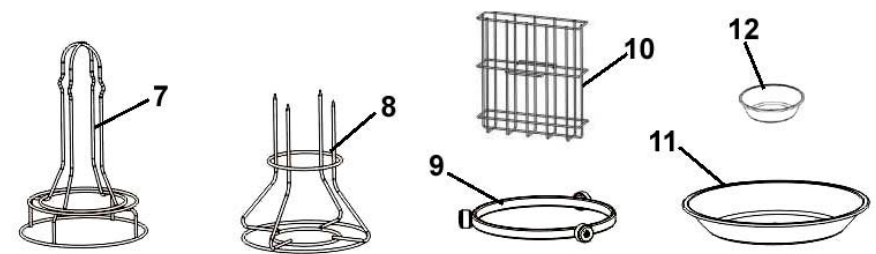
Lemon-Cilantro Rub

1/2 cup chopped fresh cilantro
 1 tsp garlic salt
 1/4 tsp ground cumin
 8-10 lemon slices

Combine all ingredients except the lemon slices. Use to season poultry. Carefully pull edges of skin away from the bird and rub herb mixture on the flesh of the bird, then tuck the lemon slices under the skin on top of the herbs. Tuck skin back around the bird and place on the poultry tower.



1. Door Post
2. Removable Door
3. Heating Element
4. Drive Shaft
5. Base
6. 2-Hour Timer
7. Poultry Tower
8. Roasting Rack
9. Tray Support
10. Fillet/Veggie Rack
11. Non-stick Drip Tray
12. Flavor Tray



Technical Specifications

Voltage: 120V., 60Hz.
 Power: 700 Watts

Read all the sections of this booklet and follow all the instructions carefully.

Before Using Your Vertical Rotisserie

1. Read all of the instructions included in this manual.
2. Make sure that the rotisserie is unplugged and the Time Control is in the "OFF" position.
3. Wash all the accessories in hot, soapy water or in the dishwasher.
4. Thoroughly dry all accessories. Plug rotisserie into outlet and you are ready to use your new Vertical Rotisserie.

Please Note: Initial start-up operation may result in minimal smell and smoke (about 15 minutes). This is normal and harmless. It is due to burning of the protective substance applied to the heating elements in the factory.

Cleaning

To keep your rotisserie looking good and functioning properly, you should wash it before you use it for the first time and after each use.

Before using the rotisserie for the first time: Wash the Poultry Tower, Roasting Rack, Fillet/Veggie Rack, Non-stick Drip Tray, Tray Support and Flavor Tray in hot, soapy water, rinse and dry thoroughly. The Poultry Tower, Roasting Rack, Fillet/Veggie Rack, Non-stick Drip Tray and Flavor Tray can also be washed in the dishwasher. Do **NOT** wash the tray support in the dishwasher.

The door can be removed for easy cleaning. Slide the door open from left to right all the way around to the back of the unit. the hole in the top of the door should align with the door post on the top of the unit. the door can now be lifted off. Wash the door in hot, soapy water, rinse and dry thoroughly. Do **NOT** wash in dishwasher.

With a damp cloth or sponge, wipe the base inside and out. Do **NOT** immerse the base or the power cord in water or any other liquid. The heating element is self-cleaning.

After each use, unplug the unit and allow to cool completely. Wash all parts as instructed above.

MARINADES, RUBS, SEASONING MIXTURES & SAUCES

Marinades add interesting flavors to meats. Marinades usually consist of liquid ingredients such as fruit or vegetable juices, wine, water and oil in combination with seasonings and herbs. The meat or poultry is soaked in the marinade mixture for several hours or as long as overnight to flavor and/or tenderize.

Guides for Marinating:

- For flavor, marinate for 2 to 3 hours.
- For tenderization to take place, meat must be marinated at least 6 hours, or as long as overnight. Marinating longer than 24 hours causes meat fibers on the surface to break down, resulting in a "mushy" texture.
- Turn the meat or poultry during the marinating process so that all sides are equally exposed to the marinade.
- Always marinate the meat or poultry in the refrigerator, never at room temperature.
- A heavy-duty plastic bag is convenient for marinating; combine ingredients, remove excess air and close the bag tightly. A glass bowl may also be used; select dishes in which the meat or poultry will fit snugly but lie flat.
- Allow 1/4 to 1/2 cup of marinade for each pound of meat.
- Remaining marinade may be brushed onto the meat or poultry during the cooking process.

Lamb Marinade

1/4 cup	olive or vegetable oil
1/4 cup	red wine vinegar
1 Tbsp.	lemon juice
2-3	green onions, chopped
1 clove	garlic, quartered
1/2 tsp	dried oregano
1/4 tsp	dried basil
Dash	pepper

In a small bowl combine all ingredients. Mix well and pour over lamb in a heavy duty plastic bag and refrigerate.

Mexicali Marinade

1/2 cup	prepared salsa
1/4 cup	olive or vegetable oil
2 Tbsp	fresh chopped cilantro

Combine all ingredients, stirring until well blended. Use to tenderize and flavor roasts. Makes about 3/4 cup.

HINTS & TIPS

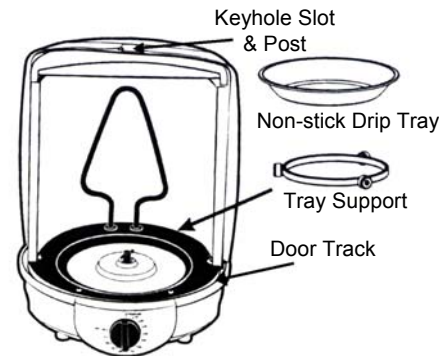
- Place the rotisserie on a clean, dry, heat proof surface where it is not directly below cabinets, near walls or near flammable materials.
 - Meat can be seasoned before cooking without losing excess moisture or juices.
 - The most accurate method of determining the degree of doneness is with a meat thermometer inserted into the center of the thickest portion of the meat.
 - The Suggested Cooking Times are only a guide and are based on the temperature of refrigerated food.
 - To prevent foods from sticking to the fillet/veggie rack, lightly oil the rack before placing food in it.
 - It is not necessary to preheat the rotisserie before cooking.
 - When cooking is completed, turn the timer to the "Off" position to turn the rotisserie off.
 - Use hot pads or oven mitts when removing food or handling the racks.
 - **NEVER** cook without the door of the rotisserie in place and closed.
 - Because of the high fat content of ducks, it is necessary to check the drip tray occasionally. If necessary. Remove fat with baster, siphon or ladle.
- Depending on the shape and length of the duck, the neck may need to be cut back to allow the bird to sit properly on the poultry tower.

OPERATING INSTRUCTIONS

Read all the sections of this booklet and follow all the instructions carefully.

Assembly

1. To attach the door to the unit, hold door with viewing window facing forwards you. Locate the keyhole slot on top of the door with the door post on the top of the unit and insert door slot over post. Ensure that the base of the door is in the track at the bottom of the unit. (see illustration below)
2. Position the tray support in the base of the rotisserie.
3. Secure the non-stick drip tray on the tray support, lining up the drive shaft with the impression on the underside of the non-stick drip tray. If it is not properly secured, the non-stick drip tray will not rotate correctly.



4. Place unit on a clean, dry, level surface with at least six (6) inches of clearance on all sides. (Do NOT place under cabinets.)
5. Place desired food on the appropriate accessory (poultry tower, roasting rack or fillet/veggie rack) and position on the drip tray.

Important: Never operate unit without a food load.



Caution: Use oven mitts or hot pads when removing cooked food or racks. Cooked items will be hot and burns could occur.

Accessories

Poultry Tower: Tower is designed to fit securely inside the body cavity of most poultry. Slide the bird onto the tower with the legs down. Extend legs over the support rings near the base of the poultry tower.



Roasting Rack: The roasting rack has four (4) prongs which are made to secure a roast for rotisserie cooking. Center the roast vertically over the prongs and slide it down until the meat rests on the center support.



Fillet/Veggie Rack: Insert the fillet/veggie rack in between the prongs of the roasting rack making sure that the prongs go into the two (2) mounting loops on the sides of the fillet/veggie rack.



Non-Stick Drip Tray: Place the non-stick drip tray onto the tray support on the base of the unit.



Flavor Tray: You can add liquid smoke, wine, herbs or other seasonings with which to flavor the poultry or roast.



OPERATING INSTRUCTIONS

Using the Poultry Tower

The Vertical Rotisserie has been designed to cook poultry at the ideal temperature, removing most of the unwanted fat and grease. The poultry will self-baste while it cooks, sealing in the natural moisture and nutritional goodness found in the poultry. Use the following weight guides for optimum cooking performance:

1. Always trim excess fat from poultry before cooking.
2. Rub body cavity with salt, pepper or other seasonings if desired.
3. Fold the wings across the back. We recommend that you tie the wings and the legs with butchers twine so that they do not flap around in the rotisserie.
4. Place the chicken over the poultry tower and place the tower onto the drip tray in the rotisserie. Do not cover. Do not add water to the drip tray.
5. Slide the door clockwise to close.
6. Turn the timer on to the desired time. (Please see "Suggested Cooking Times" chart for suggested times per pound.)
7. BBQ sauce can be applied during the last half hour of cooking.

Note: Cooking times may vary by the type and size of the bird. We recommend using a meat thermometer to test for doneness.

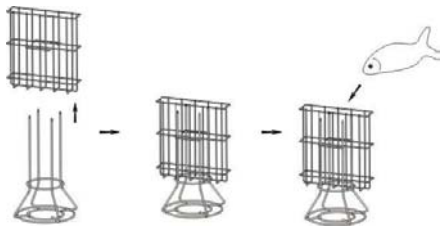
Using the Roasting Rack

The roasting rack is made for cooking tender, juicy roasts that are lean and delicious. The roasting rack promotes even cooking.

Start by trimming the excess fat, then season. Place the seasoned roast securely onto the prongs of the roasting rack and place on the drip tray that is in the unit. Cook to the desired doneness. We recommend using a meat thermometer to test for when the roast is done. For variety, try one of the marinades, rubs or spice mixtures that are in the instruction manual. (Please see "Suggested Cooking Times" chart for suggested times per pound.)

Using the Fillet/Veggie Rack

The fillet/veggie rack is ideal for cooking fish, chops, chicken breasts or sliced vegetables. To cook fish in the fillet/veggie rack, insert the rack onto the roasting rack making sure that it is secure. Then insert the fish fillets inside the rack, place onto the drip tray in the unit and set the timer.



OPERATING INSTRUCTIONS

Suggested Cooking Times

The times provided in this manual are only a guide to the approximate cooking times and are averages of many tests. Cooking time also varies because of differences on meat, procedure, and in equipment. The size and shape of the meat and the amount of fat and bone are also a major factor. The starting temperature of the roast and the accuracy of the equipment used are examples of procedure and equipment variables. Remember also that the meat temperature will usually rise approximately 5°F after the roast is removed from the Vertical Rotisserie during the 10-15 minutes allowed for standing time before carving. We recommend the use of a meat thermometer to measure accurately the desired doneness of the roast or chicken

The thermometer should be inserted into the meat surface at a slight angle or through the end of a roast so that the tip of the thermometer is in the thickest portion of the meat and not resting in fat or against the bone. The thermometer must clear the heating element while rotating.

Note on Carving: Whether it is lamb, beef, pork or chicken, always allow the meat to sit after you remove it from the rotisserie. It will continue to cook once it is removed from the rotisserie, so you will want to remove it when it is 5° to 10° short of the desired temperature. Always allow the roast or chicken to sit for 5 to 10 minutes before carving so that the juices will be redistributed in the meat. Always use a sharp knife when carving.

IMPORTANT: NEVER cook without the door of the rotisserie in place and closed.

Note: Cooking results may vary, adjust these times to your individual requirements.

SUGGESTED COOKING TIMES (by pound)				
CUT	WEIGHT POUNDS	RARE 140°F / 60°C	MEDIUM 160°F / 71°C	WELL 147°F / 76°C
Cornish Game Hen	1 1/4	-----	-----	20-25 min
Whole Roast Chicken	3-5	-----	-----	30-35 min
Pork Roast	2-3	-----	-----	35-45 min
Beef Roast	2 1/2 – 3 1/2	25-30 min	30-35 min	35-45 min
Beef Rib	2 1/2 – 3 1/2	25-30 min	30-35 min	35-45 min
Lamb	3 1/2 - 4	25-30 min	30-35 min	35-40 min

Note: All rotisserie times are based on meats at refrigerator temperature. We do NOT recommend cooking frozen meats. Also, the use of a meat thermometer is highly recommended.

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