

# **prima**

## **Vertical Rotisserie Oven**

MODEL: PRO100



## **USER GUIDE**

Visit our web site at: [www.prima-international.com](http://www.prima-international.com)

# IMPORTANT SAFEGUARDS

1. Do not immerse the base in water or any other liquid. Simply wipe with soft cloth moistened with a mild detergent solution.
2. Close adult supervision is necessary when using this or any appliance where children are present.
3. Never leave the appliance connected to the mains and unattended.
4. This appliance becomes hot during use. Do not touch hot surfaces. Do not put anything on top of the oven when in use. Do not obstruct the air vents on top of the oven. Allow at least 30cm air space above the oven and 20cm around the sides.
5. Do not position the oven where it may come into contact with flammable materials such as curtains etc.
6. Do not allow the power cord to drape over the edge of the counter top.
7. Never move the oven when it is in use or still hot.
8. Always allow the oven to cool completely & disconnect from mains supply before cleaning.
9. **Be very careful of hot meat juices/fat from the drip tray when removing the joint from the oven**
10. **This appliance must be properly cleaned after each use.**

## CONNECTION TO THE MAINS SUPPLY

The wires in the mains lead are coloured in accordance with the following code:

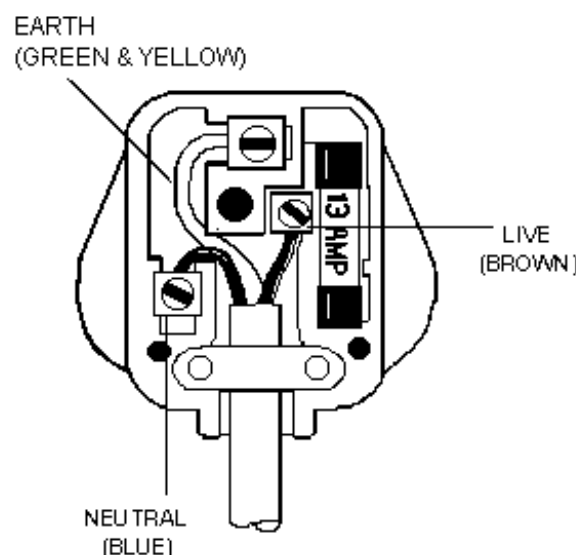
BROWN	-	LIVE (L)
BLUE	-	NEUTRAL (N)
GREEN/YELLOW	-	EARTH (E)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- The BLUE wire is the NEUTRAL and must be connected to the terminal which is marked with the letter N or coloured BLACK
- The BROWN wire is the LIVE and must be connected to the terminal which is marked with the letter L or coloured RED.
- The wire which is coloured GREEN/YELLOW must be connected to the terminal which is marked E or coloured GREEN or GREEN/YELLOW.

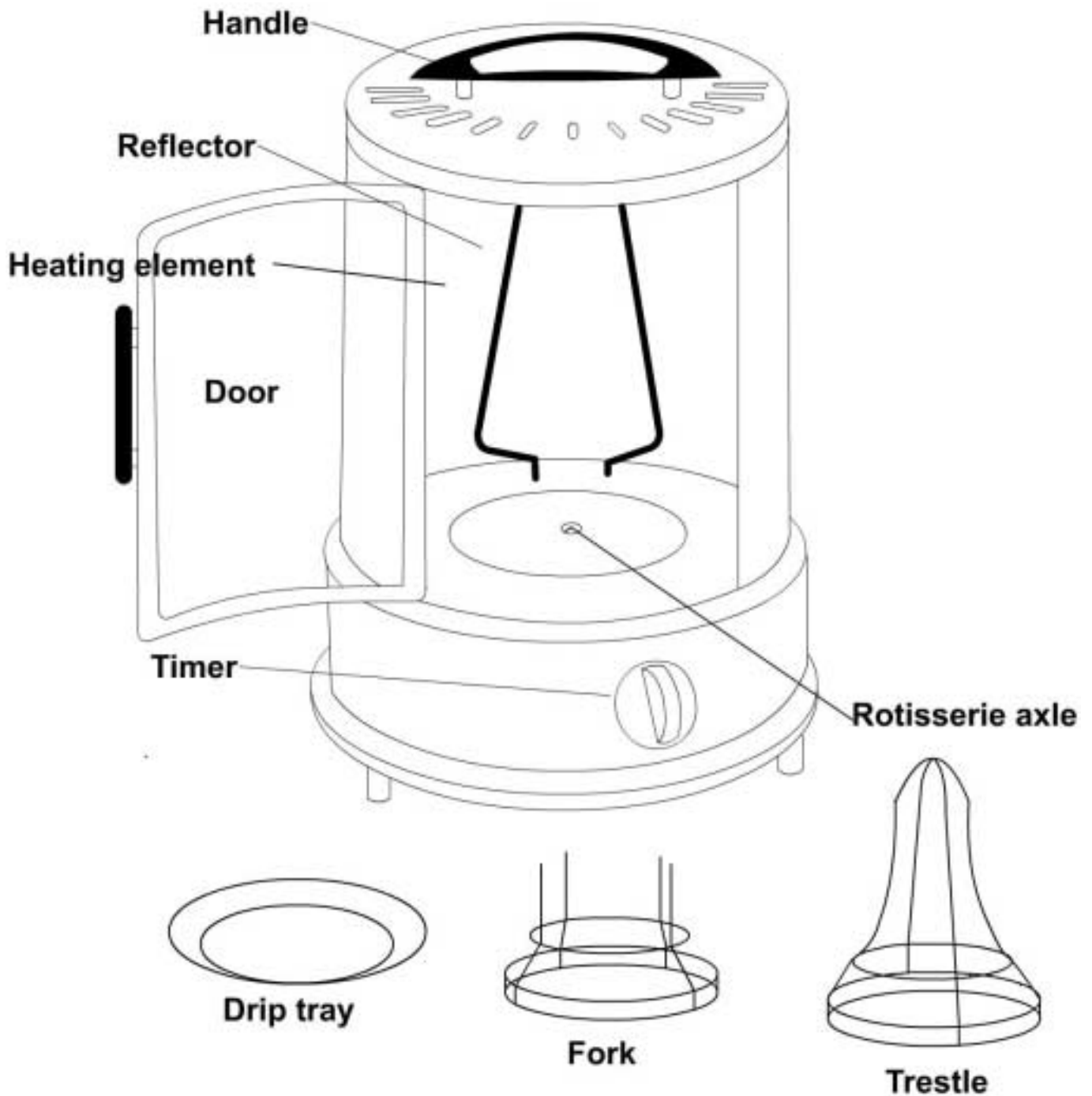
Always ensure that the cord grip is positioned and securely fastened.

**WARNING: THIS APPLIANCE MUST BE EARTHED.**



# 1. PARTS IDENTIFICATION

Before using your Vertical Oven for the first time it's a good idea to get to know the product first. Use the diagrams below as a guide and familiarise yourself with the product.



# 2. ASSEMBLY

1. Place the **Drip tray** onto the square peg of the **Rotisserie axle**. Ensure it aligns with the square peg of the axle properly

2. Use either the **Fork** or **Trestle** as appropriate and place onto the **Drip tray**.

### 3. Fork

Use this accessory for solid pieces of meat e.g. joints etc. Ensure that the meat is set in the middle of the fork such that it doesn't tip over. If it does tip then simply reposition the meat joint accordingly. Before switching the oven on, ensure that the meat joint rotates freely and doesn't come into contact with the **Heating element**. If it does then trim the meat joint accordingly. As a guide, there should be at least 2 - 3cm gap between the meat joint & the element.

### 4. Trestle

This accessory is used mainly for poultry such as Chicken or Duck. The **Trestle** is designed so that hot air can circulate within the cavity of the bird, ensuring even cooking throughout. Ensure that the giblets have been removed & the cavity is washed before positioning the poultry over the **Trestle**. Before switching the oven on, check that there is adequate space between the poultry & heating element (2-3 cm). If not then trim accordingly. As a guide the oven should accommodate a 1.6kg chicken comfortably. Anything larger may suffer scorching from the heating element. Wings/legs that stick out can either be tied back or wrapped in tin foil to prevent scorching. You can cook poultry on the **Fork** accessory if you wish but increase cooking time by 10% or so.

### 5. Cooking guide

Please note that cooking times may vary. Always ensure that meat is cooked right through before serving. One way to test is to stick a skewer into the meat through to the bone/centre, remove the skewer & note the colour of the meat juice that comes from the hole. This should be clear in colour. If it is a red colour then it is likely that the meat requires further cooking.

POULTRY	6 minutes per 100g. eg: 1.6kg = 96 minutes
BEEF/LAMB	10-12 minutes per 100g depending on bone content
PORK	10 minutes per 100g depending on bone content

**Note: The vertical oven is NOT suitable for defrosting meat. Always ensure meat is properly defrosted before cooking.**

### 6. Removal after cooking

Always use oven gloves when removing cooked meat from the oven. Be particularly mindful of the drip tray, which will contain a quantity of very hot fat. Allow the meat to cool slightly (or even go cold) before carving.

### Cleaning

It is very important that the Vertical Oven is cleaned thoroughly after each use. Allowing a build-up of meat fat inside the oven poses a hygiene hazard and can even cause a fire hazard in extreme cases. The accessories can be washed in hot, soapy water. The inside of the oven can be cleaned with a cloth moistened with a mild detergent solution.

**Always ensure that the oven is cooled and unplugged from mains before cleaning.**

## ~~~~~ Warranty ~~~~~

This product is guaranteed for 12 months from the date of purchase when the appliance is used solely for domestic purposes. For commercial use the product is guaranteed for 90 days from the date of purchase.

The guarantee is valid against mechanical or electrical defects if the product is used in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled, interfered with or damaged in any way.

**IMPORTANT, PLEASE RETAIN THIS WARRANTY**

**Please ask your retailer to either stamp this warranty or simply attach your store receipt. Keep this warranty somewhere safe. DO NOT SEND TO PRIMA.**

This guarantee in no way affects your rights under statutory law.

**IF THE PRODUCT MALFUNCTIONS DURING ITS WARRANTY PERIOD IT MUST BE RETURNED TO THE RETAILER FROM WHOM IT WAS PURCHASED FOR REPLACEMENT. IF YOU BOUGHT THIS PRODUCT VIA MAIL ORDER, PLEASE KEEP ALL THE DOCUMENTATION THAT CAME WHEN THE UNIT WAS DELIVERED.**

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_  
\_\_\_\_\_

PURCHASED FROM \_\_\_\_\_

DATE OF PURCHASE \_\_\_\_\_ MODEL \_\_\_\_\_

The Prima International Group Ltd. 4 Elland Road Ind. Park, Elland Way  
LEEDS LS11 0EY. United Kingdom

If you have Internet access you can register this product on line at:  
<http://www.prima-international.com>