



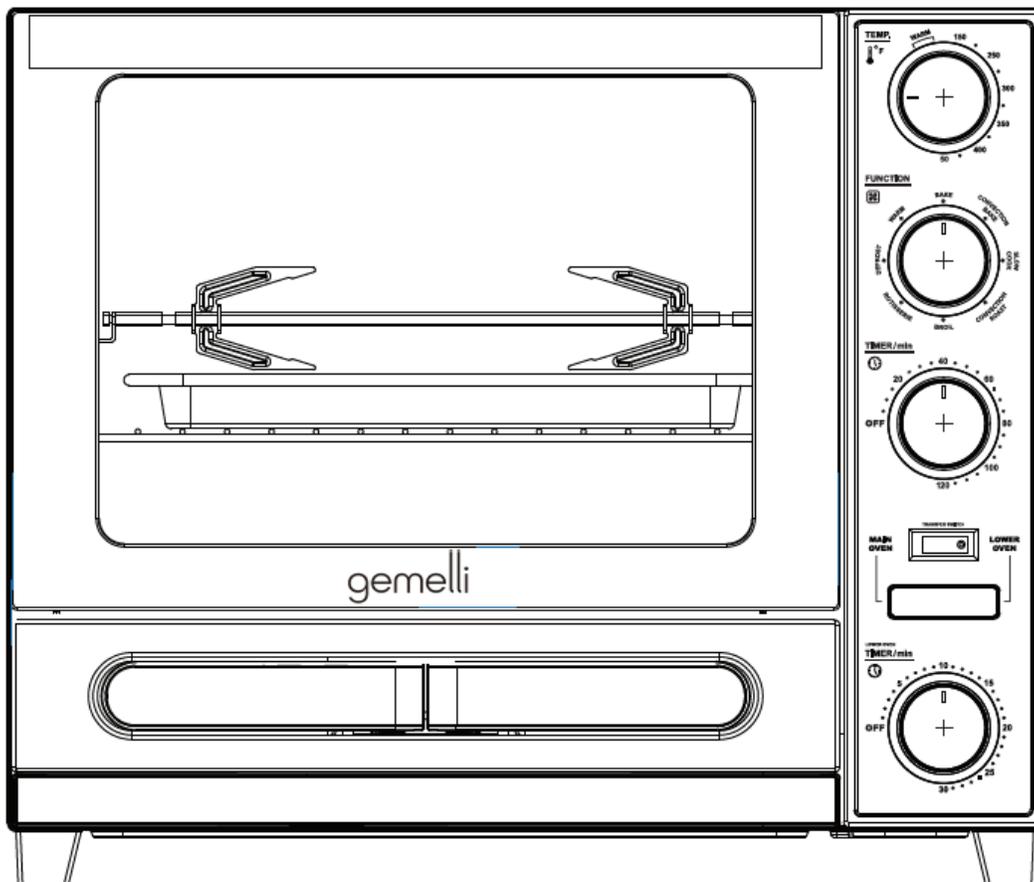
## INSTRUCTION MANUAL

### COMBO CONVECTION AND PIZZA OVEN

MODEL No.: TP09M1SSDRM

UPPER OVEN: 120 V/60Hz,1500W

LOWER OVEN: 120 V/60H, 1500W



**HOUSEHOLD USE ONLY**

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Thank you for your purchase of the Gemelli Combo Convection & Pizza Oven. Please take a few minutes to read this manual before using your oven to become familiar with its parts and operation.

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## **HOUSEHOLD USE ONLY**

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## **IMPORTANT SAFEGUARDS**

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

- 1. READ ALL DIRECTIONS CAREFULLY**
- 2.** Do not touch hot surfaces during use as the exterior of the oven will become very hot. Use handles or knobs.
- 3.** Do not place anything on top of the oven.
- 4.** Do not immerse cord, plug, or any parts of the oven in water or other liquids to protect against electric shock,
- 5.** Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
- 6.** Do not use accessory attachments not recommended by the appliance manufacturer as may cause hazard or injury.
- 7.** Do not use outdoors.
- 8.** Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
- 9.** Do not let hang cord over the edge of table or counter, or touch hot surfaces, including stove.
- 10.** Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 11.** Do not store any item on top of the oven when in operation, or before the oven cools down. A fire may occur if the oven is covered, touching, or near flammable material, including curtains, draperies, walls, and the like when in operation.
- 12.** Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating. Foil can be used to cover approved cooking containers.
- 13.** Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- 14.** Do not place eyes or face in proximity with the tempered safety glass door, if the safety glass breaks.
- 15.** Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- 16.** Do not insert oversized foods or metal utensils in a toaster – oven, as they may create a fire or risk of electric shock.
- 17.** Always close supervision is necessary when any appliance is used by or near children. This appliance is not recommended for use by children.
- 18.** Always keep at least four inches of space on all sides of the oven to allow for adequate air circulation when operating the oven.
- 19.** Always unplug from outlet when not in use and before cleaning.
- 20.** Always allow to cool before putting on or taking off parts and before cleaning.
- 21.** Always choose timer turns off first, then remove the plug to disconnect.

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22. Always hold the plug, never pull the cord.
  23. Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
  24. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
  25. Extreme caution should be used when using containers other than metal or glass.
  26. Extreme caution should be used when removing trays or disposing of hot grease or other hot liquids
  27. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our toll-free customer service line before using the oven.
  28. Do not use appliance for other than intended use.

### SAVE THESE INSTRUCTIONS



**WARNING:** CALIFORNIA PROP 65: (Applicable to California residents only.)

This product can expose you to chemicals including Phthalates or other chemicals which are known to the State of California to cause cancer, birth defects or reproductive harm. For more information, visit [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

### **Additional Safety Information:**

#### **Grounding Instructions:**

This appliance must be grounded. It is equipped with a 3-wire cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

**Warning:** Improper use of the grounded wire can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- a. Use only 3-wire extension cord with 3-blade grounding plug
- b. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the back of this unit.

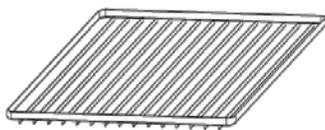
**IMPORTANT: This oven is rated 1500 watts. Be sure this is the only appliance operating on this circuit.**

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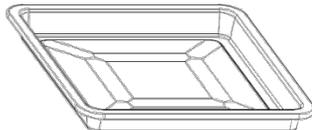
# **Know Your Combo Convection & Pizza Oven**

## **UPPER CONVECTION OVEN:**

1. 26L, 0.9 cu ft. capacity – Family size oven will serve 4~6 people
2. Voltage and Power: 120V/60Hz, 1500W
3. **COOKING TUBES:** 5pcs heating elements, upper 2pcs quartz tubes + 1pc center halogen tube for fast cooking, lower 2pcs quartz tubes
4. **TIMER KNOB:** 0 - 120-minutes, count down timer
5. **FUNCTION KNOB:** 8 - Pre-Set Functions allows you to choose the food you cook
6. **CHROME GRILL RACK:** can be moved to 3 different heights to provide the best cooking results for your dish.
7. **NON-STICK COATING:** interior left/right/back sides are coated with a non-stick Whitford coating, provides for Easy-Clean surface for fast easy clean-up
8. **CONVECTION UPPER OVEN** includes the accessories below:
  - a. Chrome Wire Grill Rack, 1 each
  - b. Bake Pan, 1 each
  - c. Broil Grill Rack, 1 each, perfect for baking all kinds of meat from beef, pork, lamb; prevents fat and grease from splashing
  - d. Universal Drip-Bake Pan, 1 each, necessary to hold the oil & water dripping from baking meats in order to avoid oil drops on heating elements that can lead to a fire.
  - e. Upper Pull-Out Crumb Tray, 1 each
  - f. Baking Pan Handle, 1 each
  - g. Rotisserie Wire Handle, 1 each
  - h. 5pcs Rotisserie Spit Rod & Skewers Set, helps hold food tightly on the spit rod



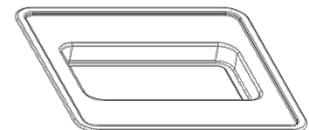
a. Chrome Wire Grill Rack



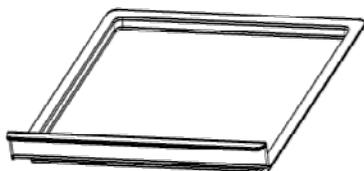
b. Bake Pan  
Black Enamel



c. Broiler Grill Rack  
Black Enamel



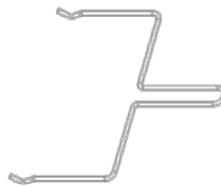
d. Universal Drip-Bake  
Pan Black Enamel



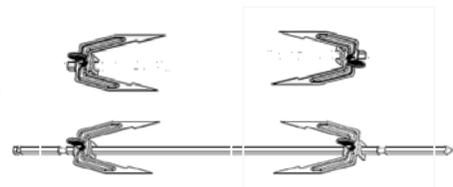
e. Pull-Out Crumb Tray  
1 ea. Upper & Lower



f. Baking Pan  
Handle



g. Rotisserie Wire  
Handle

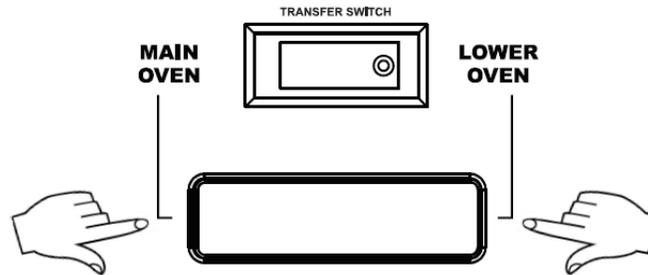


h. 5 pcs Rotisserie Spit Rod &  
Stainless Steel Skewers Set

## Know Your Combo Convection & Pizza Oven (cont.)

### OVEN TRANSFER SWITCH:

- 1) Transfer Switch controls the operation of both the upper Convection Oven & Lower Pizza Oven
- 2) Engage the Oven by pushing the switch to the left which controls the Upper (Main) Oven; pushing the switch to the right controls the Pizza (Lower) Oven.



**NOTE: OVEN CAN ONLY OPERATE ONE-AT-A-TIME DUE TO AVAILABLE WATTAGE**

### LOWER PIZZA OVEN:

- 1) Pull-Out Stainless-Steel Collapsible Handle easy to use, conveniently hidden.
- 2) Pull-Out Drawer height is 4.33", 13L capacity, can fit a 12" pizza, 9-slices of bread as well as bake fish, chicken wings, drumsticks, 12 ounce beefsteak, pork or lamb chops.
- 3) Voltage and Power: 120V/60Hz, 1500W
- 4) **HEATING ELEMENTS:** are Stainless-Steel, M type for evenly applied heat
- 5) **TIMER KNOB:** 0-30 minutes count-down timer
- 6) **PIZZA DRAWER:** is the wire diamond mesh, which allows quick and even heating circulation for better cooking results
- 7) Pull out handle to remove the wire cooking platform, place food on cooking platform and insert into oven, set time
- 8) Handle must remain open during cooking phase
- 9) Below the lower oven drawer there is a crumb tray that can be pulled out by hand

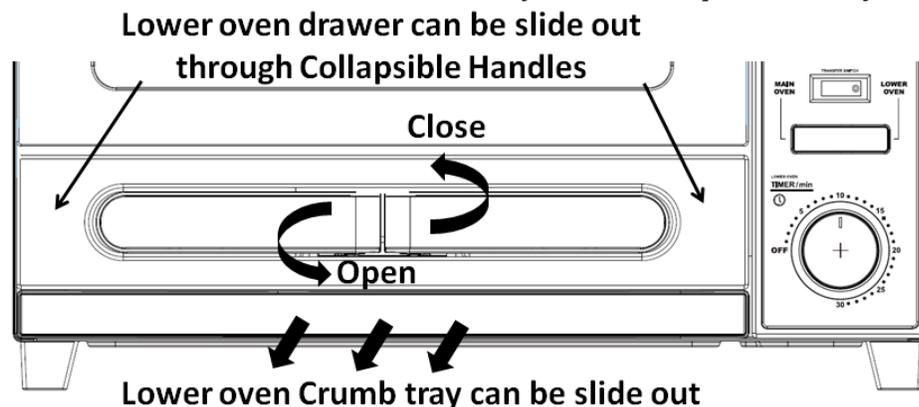
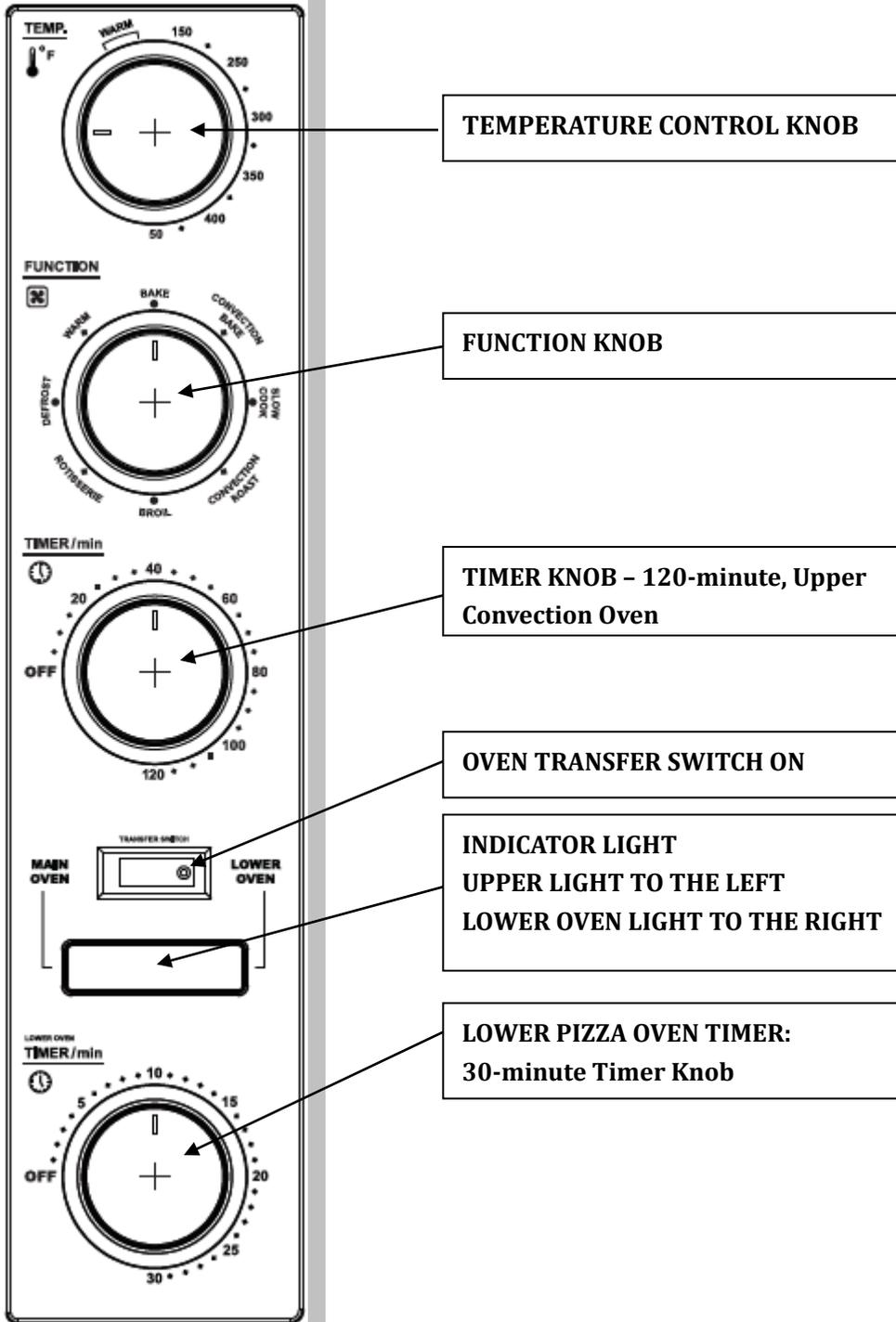


ILLUSTRATION of the CONTROL PANEL & KNOBS

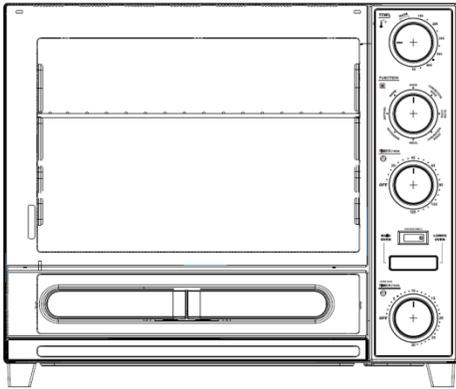
**CONTROL PANEL:**



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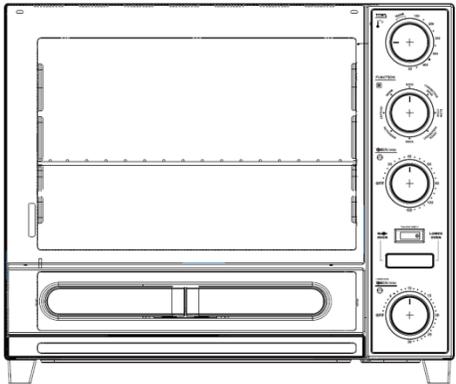
**READ ALL DIRECTIONS CAREFULLY**

**WIRE RACK POSITION**



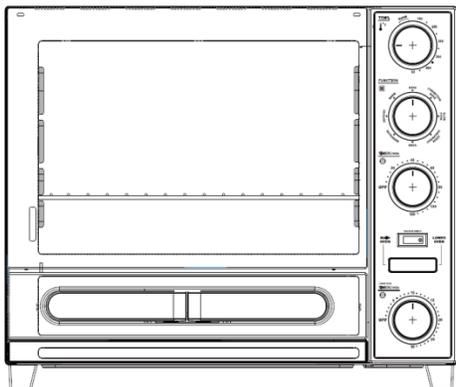
**Upper Rack Position**

For Broiling small cuts of meats, burgers, poultry, chops, fish and vegetables. Use for browning and adding crispness to dishes like casseroles.



**Middle Rack Position**

For Baking cookies, muffins, cakes, brownies, pastries and toasting. Recommended for pre-packaged frozen-food dishes like pizza, lasagna and macaroni & cheese.



**Lower Rack Position**

For Convection Baking, Convection Roast, Keep Warm, Defrost, Reheating

**CAUTION: HOT SURFACES – ALWAYS USE CAUTION WHEN COOKING**

**READ ALL DIRECTIONS CAREFULLY**

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## **Before Your First Use**

Read all instructions in this manual carefully. The information included in this book will help you to use your Combination Convection Oven & Lower Pizza Oven used primarily for cooking pizza.

Place your oven on a level surface such as a countertop or table. Be sure the sides, back and top of the oven are at least four inches away from any walls, cabinets or objects on the counter or table.

Wash the Wire Rack, Universal Drip-Bake Pan, Bake Pan, Broil Grill Rack, Rotisserie Spit Rod & Skewer Set and Baking Pan Handle in hot, soapy water or in the dishwasher. **DO NOT** use abrasive cleaners or metal scouring pads to clean the oven rack,

Chrome Wire Rack and the Crumb Trays (upper and lower) should be washed in hot, soapy water and dried thoroughly. **DO NOT** place these items in the dishwasher. Clean stubborn stains with a nylon or polyester mesh pad and a mild, non-abrasive cleaner. Rinse and dry thoroughly.

Avoid scratching, marring, discoloration or fire hazard, **DO NOT** store anything on top of the oven, especially during operation.

This appliance requires 1500 watts of power and should be the only appliance operating on the circuit.

## **Using Your Oven**

### **OPERATING CONVECTION OVEN (Upper Oven)**

#### **1. CHOOSE FUNCTION:**

CHOOSE FUNCTION KNOB to scroll through the 8-separate functions of your convection oven. You will notice an arrow next to the selected function. Make your selection for cooking here.

#### **2. CHOOSE TEMPERATURE:**

CHOOSE TEMP KNOB to set the temperature. Scroll through the temperature knob until the desired temperature setting is selected. The temperature can be set from 125°F minimum to 450°F maximum.

**NOTE: You cannot set the Temperature for either the DEFROST and KEEP WARM functions**

#### **3. CHOOSE TIMER:**

CHOOSE TIMER KNOB to set the cooking time. To set the time, turn the knob clockwise to the desired time. Indicator Light is lit only when TIME has been set.

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## **OPERATING COMBO CONVECTION OVEN (cont.)**

### **4. INDICATOR LIGHT:**

INDICATOR LIGHT is located underneath the control panel. The light is illuminated when the oven is operating.

When the transfer knob is in the “MAIN” OVEN position, the oven power light will be on. When the transfer knob is in the “LOWER” OVEN position, the lower oven power light will be on.

### **5. TURNING THE CONVECTION (MAIN) OVEN OFF:**

If you are using the upper oven timer, your oven will turn off after the time has expired. To manually turn the oven off, turn the knob to OFF and unplug your oven from the wall outlet.

### **6. CONTROL KNOBS - LED LAMP**

The KNOBS are backlit with LED lights that will turn-on when the timer is working. When the upper timer is working, the upper oven LED lights will turn on. When the lower oven timer is working, the lower oven LED light will turn-on.

## **OPERATING PIZZA OVEN (Lower Oven)**

In LOWER OVEN function, only the heating elements in the lower Pizza Drawer will operate.

**NOTE: You cannot use the lower oven and the upper oven at the same time due to wattage constraints.**

**NOTE:** When running the Lower Oven, the temperature in the upper oven will warm to approximately 200°F from the residual heat. This is a perfect temperature to act as a plate warmer or for keeping food warm.

**NOTE: The lower oven has a fixed thermostat. The fixed temperature operates between 400°F-450°F and cannot be adjusted up or down.**

- 1. RETRACTABLE HANDLES:** Always ensure that the retractable handles are in the open position
- 2. CHOOSE FUNCTION LOWER OVEN:** Make sure the switch above the bottom timer knob is depressed to the right.
- 3. CHOOSE TIMER KNOB** to the shortest baking time in the recipe. The maximum allowable time for the lower oven is 30 minutes.

**READ ALL DIRECTIONS CAREFULLY**

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## **OPERATING (UPPER CONVECTION OVEN)**

### **Function: Defrost**

In the **DEFROST SETTING** only the convection fan turns on. The heating elements do not turn on during this function.

- The convection fan works to defrost the food
- The heating elements do not operate for the DEFROST FUNCTION
- The convection fan circulates air to thaw food in a shorter period than conventional methods of defrosting

**Important:** Defrosted foods should be cooked as soon as possible after thawing and should never be left at room temperature when completely thawed as harmful bacteria can begin to grow.

### **NOTE: DO NOT defrost large amounts of food at one time**

1. Place the Drip-Bake Pan in the lower rail of the oven to catch any water or juice when defrosting food
2. Place the oven rack in the middle rack position
3. Place the food to be defrosted on the center of the oven rack
4. Choose the FUNCTION to DEFROST
5. Set the TIMER Control to the shortest amount of time necessary for defrosting and start the countdown timer

### **Function: Keep Warm**

In the **KEEP WARM SETTING** the temperature stays fixed at 150°F-175°F and cannot be adjusted.

1. Place the oven rack or baking pan in either the lower or middle rack position, facing up
2. Set the FUNCTION Control to KEEP WARM
3. Set the TIMER Control to the desired setting and start the countdown timer

### **Function: Bake (Standard)**

In the **BAKE SETTING** the temperature range can be set between 150°F-450°F

**NOTE: In most cases you should use the lowest rack position; however, if more browning is desired, place in the middle or upper racks.**

The universal drip-bake pan can be used both for cooking food and catching juice that drips during cooking. The universal drip-bake pan is enamel-coated, making it easy to clean.

**NOTE:** When the Drip-Bake Pan is not in use it should be removed from the oven as it can impede the flow of heat from the bottom elements.

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## **Function: Bake (Standard) (cont.)**

**When the Universal Drip Pan is being used for cooking, the pan should be placed in the middle rack (depending on size of food) and the temperature must be increased by 50° F.**

1. Place the oven rack or baking pan in either the middle or lower rack position
2. Set the FUNCTION Control to BAKE (STANDARD)
3. Put your food into the oven
4. Set the TEMP Control to the recommended temperature. (If using the black baking pan that comes with your oven, add 50°F degrees to the temperature you selected.)
5. Set the TIMER Control to the shortest baking time in the recipe

## **Function: Convection Bake**

In the **CONVECTION BAKE SETTING** the temperature range can be set between 150°F-450°F

During Convection Bake function, a fan circulates hot air around the food, making baked goods rise quickly and evenly.

Regarding baking with other convection ovens, it is necessary to lower the baking temperature to achieve acceptable results. The Gemelli Convection Oven has been designed for easy use and needs no further adjustments to lower the temperature.

Always follow Package or Recipe directions and check for the shortest baking time when using the convection bake function. In most cases you should use the lowest rack position. However, if more browning is desired, place in the middle rack.

Always use the Baking Rack facing up. The Universal Drip-Bake Pan included with your oven can also be used for baking. It is enamel-coated, making it easy to clean.

**NOTE:** When the Drip-Bake Pan is not in use it should be removed from the oven as it can impede with the flow of heat from the bottom elements.

**When the Universal Drip-Bake Pan is being used for cooking, the pan should be placed in the middle rack and the temperature must be increased by 50° F.**

1. Place the oven rack or baking pan in the desired rack position, facing upwards
2. Choose the FUNCTION to CONVECTION BAKE
3. Choose the TEMP Control to the recommended temperature
4. Choose the TIMER Control to the shortest baking time in the recipe

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## Convection Baking Tips

1. Your Convection Oven can bake up to 25%-30% faster than standard ovens using radiant heat. The fan on the side of the oven circulates the heated air and removes colder air from around your food, allowing the heat to penetrate faster.
2. Expect food to be done in less time (up to 25% less) than it would be in a conventional oven. Recipes that cook for hours, such as large roasts and poultry, will give you a greater time savings than baking cakes or cookies which only take up to 12 - 20 minutes.
3. When Convection Baking select pans with shallow sides which will allow greater air circulation to reach the food.
4. It may be necessary to rotate your food halfway through the cooking cycle for even browning. Almost all convection ovens, including commercial ovens, require turning halfway through the cooking process.

**NOTE:** Your convection oven comes equipped with a large glass door for viewing the cooking process of your food. Do not open the door to check on your baked goods as this will let out a significant amount of heat and create longer baking times. The only time the door should be opened is if you need to rotate your baked goods halfway through the cooking process.

5. When cooking a roast or large poultry we suggest using an oven safe thermometer that you can keep in the meat to monitor the temperature while the food is cooking.
6. Follow the temperature guidelines in this manual. Using higher than suggested temperatures will not cook your food any faster, instead it will dry out the food.
7. For better results you should always bake food that has been thoroughly thawed. The only exception to this rule is when baking packaged frozen dinners and/or pizzas. Follow the manufacturer's instructions for required time. If the manufacturer does not recommend using convection bake, simply use the BAKE (Standard) function.
8. Always distribute the food evenly around the inside of the oven. Give equal space around the pans as well as above and below.

**DO NOT USE Aluminum Foil or Parchment Paper to cover your food in the CONVECTION BAKE function.** The foil will defeat the purpose of circulating the air in the oven. In addition, the foil could become loose and potentially get caught in the fan causing damage to the oven.

**READ ALL DIRECTIONS CAREFULLY**

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## **Function: Slow Cook**

In the **SLOW COOK** function the cooking temperature range is between 230°F-280°F

**Slow cooking** is a long cooking process at a low temperature used to tenderize or cook less tender cuts of meat and blend flavors in soups and stews. Foods to be slow cooked are usually placed in a covered casserole with some liquid and cooked at 280°F for 2 hours.

**NOTE: The SLOW COOK FUNCTION will only allow you to set the temperature between 230°F to 280°F.**

1. Place the baking rack in the lowest rack position facing upward.
2. Set the FUNCTION KNOB to SLOW COOK
3. Set the TEMP KNOB to 280°F
4. Set the TIMER KNOB (can only be set to a maximum of 2-hours, 120 minutes). ***Please note that you will need to manually track your time in the SLOW COOK mode, as most recipes call for slow cooking for more than 2-hours.***
5. Once the READY indicator is displayed, add your food to the oven and use a separate kitchen timer to track the cooking time. Place the covered food to be slow cooked on the center of the baking rack.

**NOTE: The Drip Pan should always be removed from oven when slow cooking as it will interfere with the flow of hot air from the bottom elements**

## **Function: Convection Roast**

In the **ROAST SETTING** the temperature range can be set between 150°F-450°F

1. Place the Drip Pan in the lower racks of the oven
2. Set the FUNCTION KNOB to ROAST
3. Set the TEMP KNOB to the desired temperature
4. Set the TIMER KNOB to the desired time

**See Convection Roasting Chart – Figure 1 – Page 17**

## **Function: Broil**

In the **BROIL SETTING** the top heating elements cycle on and off to maintain the selected temperature in the oven.

**NOTE: Barbecue or other sweet sauces should be brushed on during the last few minutes of broiling. They will burn if applied too early in the cooking.**

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## **Function: Broil (cont.)**

1. Remove all accessories from the oven
2. Set the FUNCTION to BROIL
3. Set the TEMP Control to the desired temperature. Most broiling is done at the maximum temperature of 250°F
4. Set the TIMER Control according to recipe instructions

**WARNING: DO NOT LEAVE YOUR OVEN UNATTENDED DURING BROILING**

**See Broiling Chart - Figure-2 - Page 18**

## **Function: Rotisserie**

In the **ROTISSERIE SETTING** temperature range is between 150°F-450°F

Rotisserie roasting is a healthy way to cook meats because the slow-turning spit provides natural basting of meats while fats drip away.

**NOTE: MAXIMUM WEIGHT TO BE USED ON ROTISSERIE SPIT ROD & SKEWER SET IS 6 POUNDS.**

It is not necessary to preheat the oven for rotisserie roasting. If desired, at the end of the cooking process you can set your oven temperature to 150°F to keep food warm on the spit rod until you are ready to serve.

**Warning: Never use your Rotisserie without the Black Drip Pan in the lower rails of the oven.**

1. Place two Rotisserie Fork on the end of the Rotisserie Spit Rod opposite the point with the tines facing the center and tighten the screw slightly.
2. Slide the pointed end of the Rotisserie Spit Rod through the center of the meat to be cooked.
3. Place the other two Rotisserie Forks on the other end of the Rotisserie Spit with the tines facing the meat
4. Adjust the meat so that it is centered on the Rotisserie Spit Rod. Make sure the forks secure the meat on the spit rod and tighten the locking screws securely
5. When cooking poultry, it is necessary to tie legs and wings to the body with string to make the chicken as compact as possible

**READ ALL DIRECTIONS CAREFULLY**

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### **Function: Rotisserie (cont.)**

6. Season or baste as desired
7. Place rounded end of the Spit Rod in the drive socket on the right interior wall of the oven
8. Place the grooved end on the spit support on the left interior wall of the oven
9. Set the FUNCTION KNOB to ROTISSERIE
10. Set the TEMP Control to 400°F.
11. Set the TIMER KNOB to the desired time.

**WARNING! Ensure that the food placed on the rotisserie freely spins and does not touch the upper heating elements when turning.**

12. When the meat is done, the indicator lamp display turns off. Unplug your oven from the wall outlet.
13. Remove the Rotisserie Spit from the oven using the Rotisserie Wire Handle
14. Place the roast on a cutting board or platter and allow to stand for 10 – 15 minutes
15. Using a pot holder, loosen the screws on the Rotisserie Skewers and remove the Rotisserie Spit-Rod from your food

**NOTE: Do Not exceed 6 pounds on the Rotisserie Spit Rod to avoid damage to the rotisserie motor.**

**See Rotisserie Chart - Figure-3 - Page 19**

**READ ALL DIRECTIONS CAREFULLY**

**Figure-1. Roasting Chart**

**NOTE: These cooking times are an average and should be adjusted to individual preferences. The temperature for your oven should be set at 325°F**

<b>Food Type</b>	<b>Weight (lbs.)</b>	<b>Times</b>	<b>Desired Doneness</b>
<b>BEEF</b>			
Sirloin Tip / Top Round	3-8	20 - 22 min	Rare 120°-130°
		23 - 24 min	Med 140°-150°
		25 - 27 min	Well 160°-170°
Eye Round	3-6	18 - 20min	Rare 120°-130°
		21 - 23 min	Med 140°-150°
		24 - 26 min	Well 160°-170°
Standing Rib	3-6	20 - 22 min	Rare 120°-130°
		23 - 24 min	Med 140°-150°
		25 - 27 min	Well 160°-170°
<b>Pork</b>			
Loin (bone in)	3-6	25 min	170°
Loin (boneless)	3-8	15 min	170°
Fresh Ham	4-8	25 min	170°
<b>Smoked Ham</b>			
Fully cooked (with bone)			
Half	6-8	15 min	140°
Whole	8-12	15 - 17 min	140°
<b>Lamb</b>			
Leg	6-8	20 - 23 min	Med 170°
		25 min	Well 180°
<b>Poultry</b>			
Chicken (unstuffed)	6-8	20 min	180°
Chicken (Stuffed)	6-8	20 min	180°

**READ ALL DIRECTIONS CAREFULLY**

**Figure-2. Broiling Chart**

**NOTE: These cooking times are an average and should be adjusted to individual preferences. Turn foods halfway through cooking time**

<b>Food Type</b>	<b>Weight/ thickness</b>	<b>Times</b>	<b>Desired Doneness</b>
<b>BEEF</b>			
Steak: Porterhouse Sirloin, London broil Top round	1 inch	18 - 20 min 21 - 23 min 24 - 28 min	Rare Medium Well done
Hamburger	6 ounces	15 - 17 min 18 - 21 min 22 - 25 min	Rare Medium Well done
<b>Pork</b>			
Chops Ribs Sausage	1 inch Cut in Piece Links	19 - 23 min 30 - 35 min 25 - 30 min	Well done Well done Well done
<b>Chicken</b>			
Pieces w/Skin Boneless Breasts - each Halves w/ skin - each		20 - 25 min 12 - 15 min 30 - 40 min	Well done Well done Well done
<b>Fish</b>			
Fillets Steaks	1/2 inch 1 inch	10 - 12 min 15 - 20 min	Well done Well done

**READ ALL DIRECTIONS CAREFULLY**

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### **Figure-3 Rotisserie Chart**

**NOTE: These cooking times are an average and should be adjusted to individual preferences. The temperature for your oven should be set at 400°F.**

Use the following chart as a guide for rotisserie roasting. Use a reliable meat thermometer for the most accurate results.

Meat should stand for 10 to 15 minutes before carving. During this time the food will continue to cook and increase the meat thermometer reading about 10°F.

<b>Food Type</b>	<b>Weight</b>	<b>Times</b>
Chicken	3-4 lbs.	1 1/2 - 2 hours
	4-5 lbs.	2 - 2 1/2 hours
Pork Roast	4-5 lbs.	1 1/2 - 2 hours
Roast Beef	3-5 lbs.	1 1/2 hours (rare)
		1 3/4 hours (medium)
		2 hours (well)
Cornish Hens	2-1.5 lbs. each	1 hour
Smoked Ham (Boneless)	4-5 lbs.	1 1/2 - 2 hours

**NOTE: Do Not exceed 6 pounds on the Rotisserie Spit Rod to avoid damage to the rotisserie motor.**

**READ ALL DIRECTIONS CAREFULLY**

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## **CLEANING AND MAINTENANCE**

1. Ensure that your oven is unplugged from the wall outlet and completely cool prior to cleaning
2. Clean the outside of the oven with a damp cloth and dry thoroughly. Clean stubborn stains with a non-abrasive liquid cleaner. Rinse and dry thoroughly. Do not use metal scouring pads or abrasive cleaners that will scratch the surface
3. Clean the glass door with a cloth or sponge dampened with warm, soapy water and dry thoroughly
4. Wash the Baking Racks, Drip Pan and Broil Pan in hot, soapy water or in the dishwasher
5. Clean out crumb trays after each use
6. Periodically wipe down the inside of the upper cavity with a clean slightly damp cloth

### **NOTE:**

- **DO NOT use abrasive cleaners or metal scouring pads to clean the oven**
- **Broiling & Roasting rack or Drip Pan, Crumb Trays and Pizza Oven Drawer should all be washed in hot, sudsy water and dried thoroughly**
- **Do not place these items in the dishwasher. Clean stubborn stains with a nylon or polyester mesh pad and a mild, nonabrasive cleaner. Rinse and dry thoroughly.**

## **WARRANTY INFORMATION**

### **TWO-YEAR LIMITED PRODUCT WARRANTY**

#### **DO NOT RETURN PRODUCT TO THE STORE**

Your Gemelli product is covered by a Two-Year Warranty from the date of purchase. Should your Gemelli product have a defect in product material or workmanship within the warranty period, we will arrange to have your original product returned to us and either be replaced with an identical or better replacement to you free of charge or apply other such remedies as described below.

Before contacting Gemelli Consumer Support please have the following information available for the Customer Service Representative:

- Write down the product model number and date code (four-digit number) information. The information will be located clearly on the back of the unit
- Have the original or a copy of the purchase sales receipt, cancel check or gift receipt
- Please be prepared to provide your full name, day time phone number and email address

**READ ALL DIRECTIONS CAREFULLY**

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## **WARRANTY INFORMATION (cont.)**

- We recommend that all Gemelli products be registered with our Consumer Support Center for faster service as well as keeping you updated on Gemelli Products and Services

If the product or one of its parts qualifies for replacement under the Warranty program, Gemelli will send a pre-paid shipping label via email so that the product can be returned to the Gemelli Service Center at no cost to you.

Upon receipt of the full product (a complete unit with accessories) Gemelli may ship a new replacement or contact you with further information regarding your request for services.

If replacement parts are requested and fall within the 2-year warranty time period, Gemelli will send to you, at no cost. Warranty claims are handled within 10-14 working days plus shipping time depending on your location.

### **IMPORTANT - CONDITIONS FOR A VALID WARRANTY**

- This warranty applies to products purchased in the USA and Canada.
- This is the only expressed warranty for this product and is in lieu of any other warranty or conditions.
- This product is warranted to be free from defects in materials and workmanship for a period of two (2) years from the date of original purchase. This warranty is valid for the original retail purchaser or gift recipient from the date of initial retail purchase and is not transferable.
- Keep your original sales receipt as Proof of Purchase as it is required to make a warranty claim

**WARRANTY IS ONLY VALID WHEN THE WARRANTY REGISTRATION IS FILLED OUT IN FULL AND IS REGISTERED WITHIN 30 DAYS FROM THE DATE OF PURCHASE.**

**IMPORTANT:** This warranty does not cover damages resulting from use not in conformity with the printed directions, accidents, misuse or abuse, alteration, the affixing of any attachments not provide with the product, loss of parts, or subjecting the appliance to any voltage other than the specified voltage.

**READ ALL DIRECTIONS CAREFULLY.**

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## **WARRANTY INFORMATION (cont.)**

**This warranty is void if the product is used for anything other than single-family household use or subjected to any voltage and waveform other than specified on the rating label (e.g. 120v ~60Hz).**

di Piazza Gemelli, LLC excludes all claims for special, incidental and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price.

**Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.**

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages so the foregoing limitations may not apply to you.

Please contact Gemelli Consumer Support to obtain warranty service by the following means:

**USA – NORTH AMERICA**

**MAIL: GEMELLI CUSTOMER SUPPORT**

**3850 AIR PARK ST**

**MEMPHIS, TN 38118**

**Email: [customer.support@dpgemelli.com](mailto:customer.support@dpgemelli.com)**

**Web: [www.gemellihome.com](http://www.gemellihome.com)**

**READ ALL DIRECTIONS CAREFULLY**



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