

GoWIS<sup>®</sup>USA

# ROTISSERIE OVEN

WITH COLLAPSIBLE BURNERS



INSTRUCTION MANUAL

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## INTRODUCTION

The GoWISE USA Rotisserie oven is a 2-in-1 style cooker. With rotating burners, you can bake like a standard oven appliance would, or rotate the burners into vertical positions and use it's rotisserie to make juicy and evenly cooked kabobs or rotisserie style meats and veggies.

Included with this unit are 7 skewers, skewer rack and holder, rotisserie kit, 2 baking pans, and 2 racks with multi-tier positions. To get the most out of your GoWISE USA Rotisserie, make sure to read this instruction carefully and thoroughly and store aware for future reference.

## BEFORE FIRST USE & SAFETY

1. READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING THE Rotisserie oven.
2. The oven exterior will become hot during use. Do not touch hot surfaces, and use handles or knobs only. Do not store or place on stove top.
3. When in use, never leave the oven unattended or unsupervised.
4. To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids.
5. If the cord is damaged, do not attempt to use, and immediately contact customer support for replacement information.
6. Use of accessories or attachments not approved by appliance manufacture may pose a hazard.
7. Do not use outdoors.
8. Do not place on or near hot gas or electric burner, stove top ovens, or in a microwave oven.
9. Do not let the cord hang over the edge of table or counter, and never place on hot surfaces or stove tops.

## BEFORE FIRST USE & SAFETY(continued)

10. When operating the oven, keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
11. Unplug from outlet when not in use and before cleaning. Allow the oven to cool before placing or removing parts, and before cleaning.
12. To disconnect the oven, turn the TIMER control to “off”, then remove the plug. When unplugging from the outlet, make sure you pull from the plug, and not the cord.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. DO NOT USE STEEL WOOL BRUSHES WHEN CLEANING. PIECES OF THE STEEL WOOL CAN BREAK OFF INSIDE THE OVEN AND CAUSE ELECTRIC SHOCK OR FIRE.
15. To avoid risk of fire, NEVER PLACE ANYTHING ON TOP OF OR TOUCHING MATERIALS, ESPECIALLY FLAMMABLE MATERIALS.
16. AVOID USING CONTAINERS OR OTHER COOKING ACCESSORIES OTHER THAN METAL OR GLASS. CLOSE SUPERVISION AND CAUTION MUST BE TAKEN WHEN COOKING WITH ANYTHING OTHER THAN GLASS OR METAL.
17. Do not cover crumb tray or any part of the oven with metal foil. Using foil can cause overheating. Foil must only be used to cover approved cooking containers.

## BEFORE FIRST USE & SAFETY(continued)

18. Do not place eyes or face in close proximity of tempered safety glass door, in the event that the safety glass breaks.
19. Use extreme caution when removing trays or disposing of hot grease or other hot liquids. Use extreme caution when removing trays or disposing of hot grease or other hot liquids.
20. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
21. This appliance is off when the TIMER is in the "Off" position. When not in use, the oven should always remain unplugged from the wall outlet.
22. Always wear oven mitts or heat resistant gloves when inserting or removing items from the hot oven.
23. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. However, extreme caution should still be exercised when in use. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact customer support for solutions.
24. DO NOT USE OVEN APPLIANCE FOR ANYTHING OTHER THAN ITS INTENDED PURPOSE AND USE.

## ADDITIONAL SAFETY INFORMATION

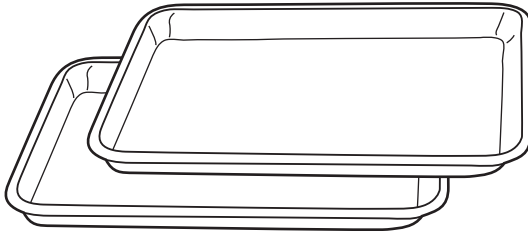
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.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

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 hang over a counter or pose a tripping hazard.

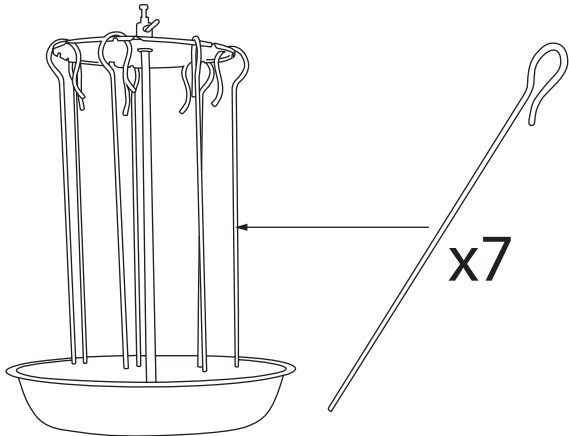
The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating of this appliance is 120-volt 60 Hz AC 1,500 watts.

## OVEN PARTS

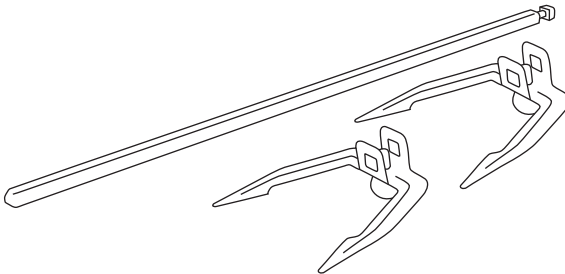
BAKING PAN x2



KABOB SKEWERS (X7), SKEWER RACK, & DRIP PAN



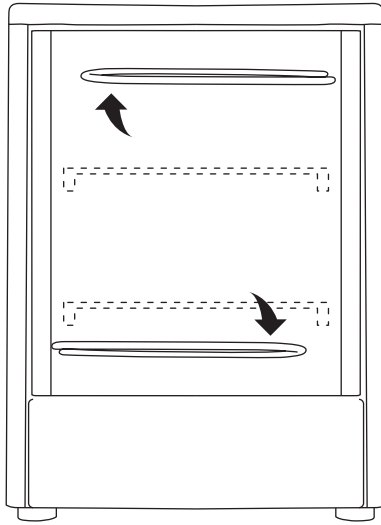
ROTISSERIE STAKE AND CLAMPS



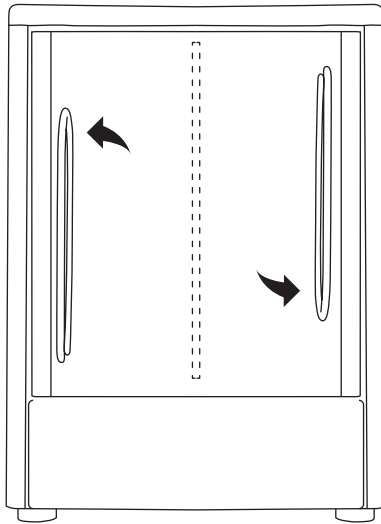


## OVEN PARTS(continued)

HEATING ELEMENT IN OVEN/BROIL MODE (fig. 1)



HEATING ELEMENT IN ROTISSERIE MODE (fig. 2)



## SETTING UP YOUR ROTISSERIE OVEN

TO GET THE MOST OUT OF YOUR ROTISSERIE OVEN, BE SURE TO READ ALL INSTRUCTIONS IN THIS MANUAL CAREFULLY.

Place your oven on a level surface such as a counter top 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. Remove all stickers from the oven except the ETL rating label. Remove oven rack, drip pan, baking pan, rotisserie stake, clamps, and skewers and wash them in warm soapy water or in the dishwasher. Dry thoroughly before placing in the oven.

When you are ready to use the oven, first be sure that the Timer Control is in the "Off" position and unplugged. To avoid scratching, marring, discoloration or fire hazard, do not store anything on top of the oven, especially during operation. This appliance requires 1,500 watts and should be the only appliance operating on the circuit.

## USING YOUR OVEN

**CAUTION:** Appliance surfaces are hot during and after use! Do not touch hot surfaces. Use handles or knobs, and oven mitts or heat resistant gloves when handling the oven.

### **Adjusting the Position of the Heating Elements**

**WARNING!** To avoid serious burn injuries or fire hazard, DO NOT ATTEMPT TO MOVE THE POSITION OF YOUR HEATING ELEMENTS UNTIL THE OVEN HAS COMPLETELY COOLED AND IS UNPLUGGED FROM THE WALL OUTLET. ENSURE ELEMENTS ARE LOCKED INTO THE LOCKING TABS PRIOR TO PLUGGING YOUR OVEN IN. IF YOUR ELEMENTS DO NOT LOCK INTO THE TABS, DO NOT USE- CONTACT CUSTOMER SERVICE FOR REPAIR OR REPLACEMENT.

The heating elements in your oven can be adjusted to work in either Oven/broil mode(see fig. 1; pg. 9) or Rotisserie mode(see fig.2; pg. 9). In oven/broil mode, the elements are in the horizontal position which allows you to bake, toast, and broil like a traditional counter top oven. In Rotisserie mode both elements are in the vertical position. This allows the dual element rotisserie to provide superior browning and faster cooking while allowing fats to drip down into the removable drip pan.

- Be sure that the **TIMER** control is set to “Off” before plugging the cord into the outlet for use and when unplugging the oven after use.
- Always use oven mitts or heat resistant gloves when handling your oven. Be careful when removing racks or food from the oven to avoid pulling the oven forward.
- Set the **TEMP** Control and the **MODE** before setting the **TIMER** Control.

## USING YOUR OVEN(continued)

- The oven will only operate if the TIMER Control is turned to a time setting or if it is in the “Stay On” position.
- For even cooking, always place foods in the oven with at least once inch of space on all sides to allow proper air circulation.
- Always use your oven on a flat, level, stable surface.
- Ensure that your heating elements are locked into place using the locking clips when positioning in either rotisserie or oven mode.

## COOKING CONTAINERS

- The baking pan included with the oven is suitable for cookies, rolls, biscuits, nachos, pork chops, etc.
- Most standard baking pans and casserole dishes are suitable for the convection oven. Rectangular or square pans should not exceed 10" wide or 7.5" deep. The back of the oven is extended to allow for round baking pans up to a 10" diameter in the two middle rack positions.
- Choose bake ware made of metal, oven-proof glass, or ceramic.
- Many convenience foods are packaged in non-metallic containers suitable for use in microwave ovens as well as regular ovens. Check package directions carefully to determine if the container is suitable for use in a regular oven.
- The oven exterior and glass door gets hot, always use oven mitts or heat resistant gloves when handling your oven.

## OVEN/BROIL MODE

1. Both elements operate in Oven/broil mode to ensure even heat distribution throughout the oven.
2. The heating elements will cycle on and off to maintain the selected temperature.
3. In most cases you should use the lowest rack position; however, if more browning is desired, place in the upper racks. The Oven/broil pan included with your oven can be used for baking.

## ROTISSERIE MODE

1. Place one rotisserie fork on the end of the rotisserie stake opposite the point with the pointy end facing the center and tighten the screw slightly.
2. Slide the pointed end of the rotisserie stake through the center of the food to be cooked.
3. Place the other rotisserie fork on the other end of the rotisserie stake with the pointy end facing the roast.
4. Adjust the roast so that it is centered on the rotisserie stake. Make sure the forks are secure on the roast and on the stake and tighten the screws.
5. When cooking poultry, it may be necessary to secure legs and wings to the body with butchers twine to make the roast as compact as possible for smooth movement of the rotisserie stake.
6. Season or baste the roast as desired.
7. **IMPORTANT!** Place the round rip pan into the receptacle at the bottom of the oven to catch the drippings.
8. Put the solid end of the rotisserie stake in the drive socket on, located in the center of the drip pan.
9. Place the grooved end on the stake support, located on the top interior of the oven.

## USING THE KABOB FUNCTION

**CAUTION:** Appliance surfaces are hot during and after use! Do not place anything on top of this appliance. Always wear oven mitts or heat resistant gloves when handling, inserting or removing items from the hot oven. Never attempt to use your Rotisserie without the drip pan in place.

Prior to plugging your oven in, ensure that the heating elements are in the vertical, upright, rotisserie position.

1. Assemble the kabob by inserting the rotisserie stake through the skewer rack holder on the top end- Tightening the faster to hold it in place. place the bottom of the rotisserie stake into the socket opening on the drip pan.
2. Place the round drip pan into the receptacle at the bottom of the oven to catch the drippings, while placing the grooved end on the stake into the support located on the top interior of the oven.

**CAUTION:** THE OVEN SIDES, TOP, AND GLASS DOOR ARE HOT- USE OVEN MITTS OR OTHER HEAT RESISTANT GLOVES AND TONGS WHEN REMOVING THE KABOB.



## CARE AND CLEANING

1. Turn the TIMER Control to “off ” and unplug before cleaning.
2. Allow oven and all accessories to cool completely before cleaning.
3. Clean the outside of the oven with a damp cloth and dry thoroughly. Clean stains with a non-abrasive liquid cleaner. DO NOT USE STEEL WOOL PADS TO CLEAN THE INSIDE OF THE OVEN OR RACKS. USE A NYLON OR POLYESTER MESH PAD AND A MILD, NON-ABRASIVE CLEANER. RINSE AND DRY THOROUGHLY.
4. If crumbs and spills have accumulated on the bottom of the oven, wipe with a damp cloth and dry thoroughly.
5. The walls on the inside of the oven allow food particles or spatters during oven use to be easily wiped clean. Remove heavy spatter after use with a nylon or polyester mesh pad, sponge or cloth dampened with warm water. Dry with a cloth or paper towel.
6. The Rotisserie stake and forks (without screws attached) can be placed in the dishwasher or washed in warm soapy water. Hand wash the screws in warm soapy water and dry thoroughly.

## WARRANTY

GoWISE USA has a 1-year limited warranty for all products. Products are warranted against defects in materials and workmanship for 1 year from the date of purchase, when used in accordance with the instructions provided. This warranty does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair.

If you have any questions please contact customer support:

1-855-233-9199 (Customer support line)

[WWW.GOWISEPRODUCTS.COM](http://WWW.GOWISEPRODUCTS.COM) (Live chat hours: 8:30AM - 4PM AZ TIME)

# **GoWISE USA<sup>®</sup>**

3000 E. CHAMBERS ST.

PHOENIX, AZ 85040

1-855-233-9199

[WWW.GOWISEPRODUCTS.COM](http://WWW.GOWISEPRODUCTS.COM)

