

[Manuals.plus](#) /

› [Ronco](#) /

› Ronco 4000 Series Rotisserie Instruction Manual

Ronco ST4000BLGEN

Ronco 4000 Series Rotisserie Instruction Manual

Model: ST4000BLGEN

1. PRODUCT OVERVIEW

The Ronco 4000 Series Rotisserie is designed for convenient and efficient cooking of various meats and vegetables. Its horizontal, self-basting rotation ensures even cooking and locks in flavor. This appliance is energy-efficient, consuming approximately one-third less electricity than a conventional oven.



Image 1: Front view of the Ronco 4000 Series Rotisserie in black, showing the interior heating element and drip tray.

- Capable of cooking up to two chickens simultaneously or a single turkey weighing up to 15 lbs.
- Features a 3-hour automatic timer for precise cooking control.

2. SAFETY INSTRUCTIONS

Please read all safety instructions before operating the appliance to prevent injury or damage.

- Always place the rotisserie on a stable, heat-resistant surface with adequate clearance from walls and cabinets.
- Do not touch hot surfaces. Use oven mitts or the provided heat-resistant gloves when handling hot components or food.
- Ensure the appliance is unplugged before cleaning or when not in use.
- Do not immerse the appliance in water or other liquids.
- Keep children and pets away from the appliance during operation.
- Do not operate the appliance if the power cord or plug is damaged.

3. WHAT'S INCLUDED (ACCESSORIES)

Your Ronco 4000 Series Rotisserie comes with the following accessories:

- Nonstick Rotisserie Basket: For cooking smaller items like chicken wings, sausages, pork chops, roasted vegetables, and fish fillets.
- Nonstick Drip Tray: Collects drippings during cooking for easy cleanup.
- Grate Cover: Used with the drip tray.
- Food Ties: To secure poultry or roasts to the spit.
- Carving Base: Provides a stable platform for carving cooked items.
- Heat-Resistant Gloves: For safe handling of hot components.



Image 2: Various accessories for the Ronco 4000 Series Rotisserie, including the nonstick rotisserie basket, heat-resistant gloves, food ties, and carving base.

4. SETUP

Follow these steps to set up your rotisserie for cooking:

1. **Unpack and Clean:** Remove all packaging materials. Wash the rotisserie spit, basket, drip tray, and grate cover with warm, soapy water. Wipe the interior and exterior of the unit with a damp cloth. Ensure all parts are dry before assembly.
2. **Place Drip Tray:** Insert the nonstick drip tray and grate cover into the bottom of the rotisserie.
3. **Assemble Spit (for whole poultry/roasts):** Securely attach the food ties to your poultry or roast to ensure it remains compact during rotation. Carefully slide the meat onto the rotisserie spit, ensuring it is centered and balanced. Attach the end forks to hold the meat in place.
4. **Insert Spit/Basket:** Open the rotisserie door. Insert the assembled spit or the rotisserie basket into the designated slots on the side walls of the unit. Ensure the gears on the spit/basket align with the motor drive.
5. **Close Door:** Close the rotisserie door securely.



Image 3: A whole chicken rotating inside the Ronco 4000 Series Rotisserie, demonstrating the cooking process.

5. OPERATING INSTRUCTIONS

The Ronco 4000 Series Rotisserie features a simple control panel for easy operation. The unit has a 3-hour automatic timer and various cooking functions.



Image 4: Side view of the Ronco 4000 Series Rotisserie, highlighting the control panel with timer and function settings, along with a cooking guide.

1. **Set Timer:** Use the timer dial to select the desired cooking duration, up to 3 hours. The unit will automatically shut off when the timer expires.
2. **Select Function:** The control panel offers different functions:
 - **Normal Rotation:** Standard rotisserie cooking with heat and continuous rotation.
 - **Pause to Sear:** Temporarily stops rotation to allow for searing or browning specific areas.
 - **No Heat Rotation:** Rotates food without heat, useful for cooling or holding food warm without further cooking.
3. **Cooking Guide:** Refer to the cooking guide printed on the side of the unit for approximate cooking times based on food type and weight. For example:
 - Chicken: 15 min/lb
 - Turkey: 12 min/lb
 - Rib Roast: 18 min/lb
 - Chicken Pieces (Basket): 45 min

- Pork Chops (Basket): 30-35 min
- Fish Fillets (Basket): 20-25 min

For a visual demonstration of a similar Ronco rotisserie's features and operation, please watch the video below:

Video 1: A demonstration of a Ronco rotisserie (model ST5000PLGEN, similar to 4000 Series) highlighting its 3-way function, coiled heat element, heat shield, removable drip tray, and capacity for two 5lb chickens. It also shows the self-basting rotation for various foods and included accessories.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your rotisserie.

- **Cool Down:** Always allow the unit to cool completely before cleaning.
- **Removable Parts:** The nonstick drip tray and grate cover are dishwasher safe for easy cleaning. The rotisserie spit and basket can be hand-washed with warm, soapy water.
- **Interior/Exterior:** Wipe the interior and exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the finish.
- **Glass Door:** The glass door is removable for thorough cleaning. Carefully slide it out and wash with warm, soapy water.

7. TROUBLESHOOTING

If you encounter any issues with your Ronco 4000 Series Rotisserie, refer to the following common solutions:

- **Unit Not Turning On:** Ensure the power cord is securely plugged into a working electrical outlet and the timer is set.
- **Spit/Basket Not Rotating:** Check that the spit or basket is correctly inserted and aligned with the motor drive gears. Ensure the food is balanced on the spit to prevent obstruction.
- **Uneven Cooking:** Verify that the food is properly centered and secured on the spit or within the basket. Ensure the unit is placed on a level surface.
- **Excessive Smoke:** Ensure the drip tray is clean and properly positioned to catch all drippings. Trim excess fat from meat before cooking.

8. SPECIFICATIONS

- **Brand:** Ronco
- **Model Number:** ST4000BLGEN
- **Color:** Black
- **Control Type:** Knob
- **Door Style:** Dropdown Door
- **Door Material Type:** Tempered Glass
- **Power Source:** Electric
- **Capacity:** Up to 15 Pounds
- **Material:** Stainless Steel (interior components)
- **Product Dimensions:** 14.75 x 17.25 x 13 inches
- **Item Weight:** 19.2 pounds
- **Special Feature:** 3-hour Automatic Timer

9. WARRANTY AND SUPPORT

For detailed warranty information, product registration, or customer support, please refer to the documentation included with your Ronco 4000 Series Rotisserie or visit the official Ronco website. Keep your purchase receipt as proof of purchase for warranty claims.

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