

[Manuals.plus](#) /

› [Ronco](#) /

› Ronco ST5000PLAT Digital Showtime Rotisserie Instruction Manual

Ronco ST5000PLAT

Ronco ST5000PLAT Digital Showtime Rotisserie Instruction Manual

Model: ST5000PLAT

1. PRODUCT OVERVIEW

The Ronco ST5000PLAT Digital Showtime Rotisserie is designed to cook a variety of foods perfectly every time, offering three distinct cooking modes: Roast, Sear, and No Heat Rotation. This Platinum Edition rotisserie features a stainless steel finish and digital controls for precise cooking.



Image 1: The Ronco ST5000PLAT Digital Showtime Rotisserie in operation, showcasing its capacity to cook multiple items simultaneously.

Its self-basting rotation mechanism ensures even cooking and locks in natural juices, while a removable heat reflector aids in browning. The unit is compact, designed to fit under most kitchen cabinets for convenient storage.

2. UNPACKING AND COMPONENTS

Carefully unpack all components from the box. Ensure all parts are present before beginning setup. The Ronco Platinum Edition Rotisserie Oven includes the following items:

- Ronco Platinum Edition Rotisserie Oven with digital controls
- Multi-purpose basket
- Rotisserie spit
- Carving platform
- Removable drip tray
- Oven gloves
- Food ties

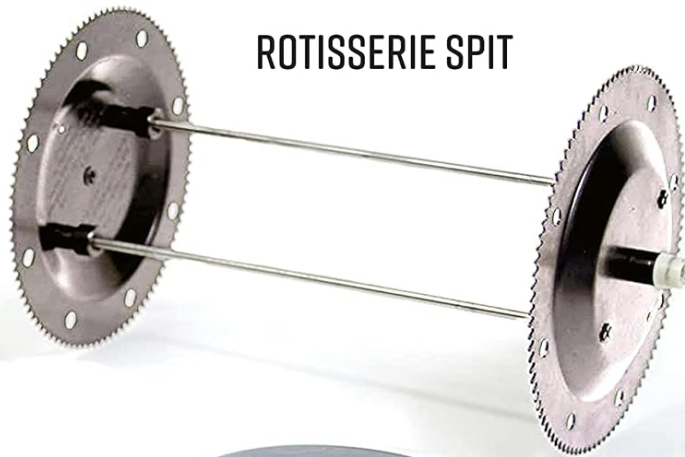


BUT WAIT... THERE'S MORE!

MULTI-PURPOSE BASKET



ROTISSERIE SPIT



OVEN GLOVES



CARVING PLATFORM



FOOD TIES



INCLUDED WITH YOUR RONCO ROTISSERIE OVEN

Image 2: All accessories included with your Ronco Showtime Rotisserie Oven.

Familiarize yourself with the main parts of the rotisserie oven:

KEY FEATURES

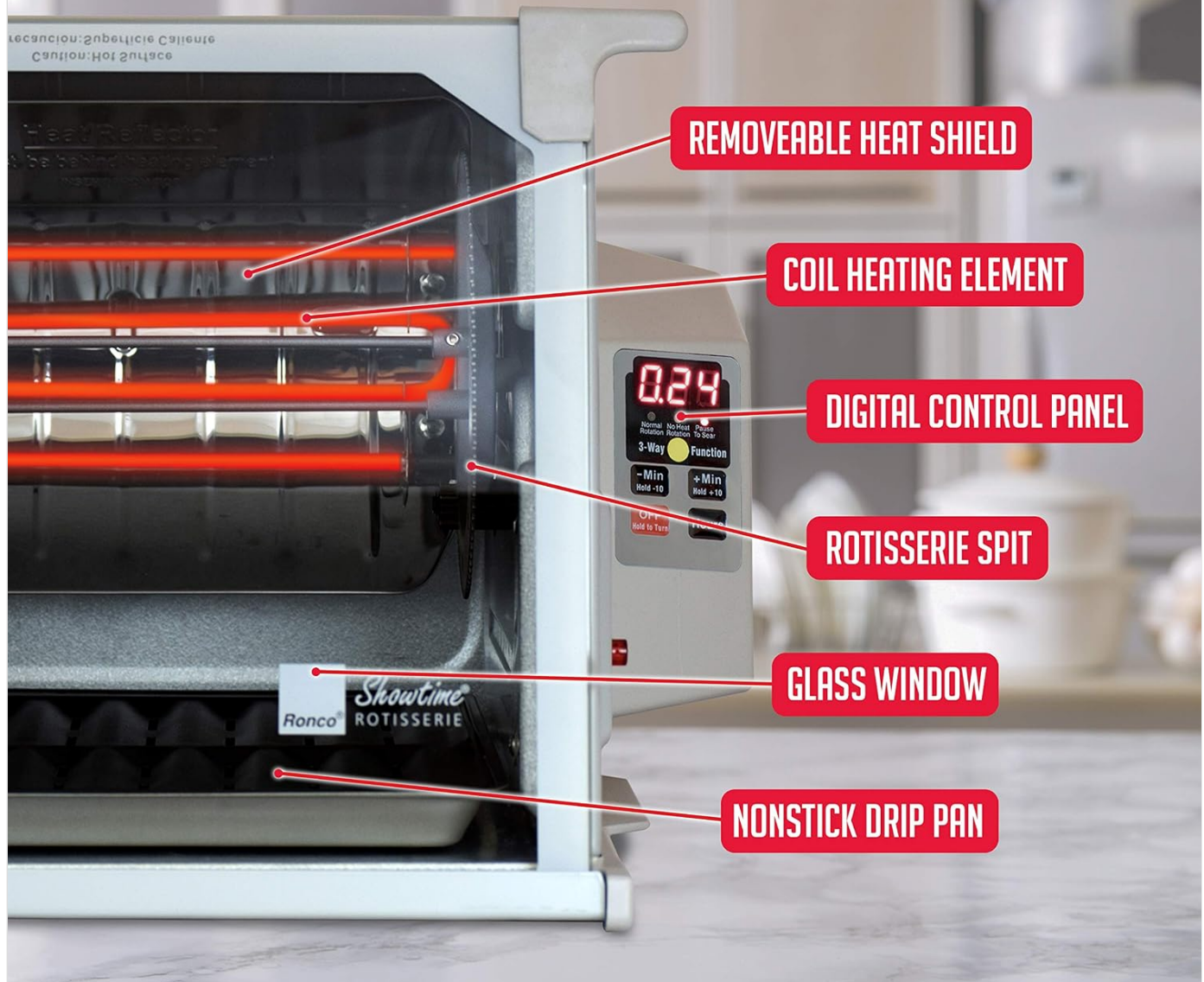


Image 3: Key components of the Ronco Showtime Rotisserie Oven.

- **Removable Heat Shield:** Protects internal components and aids in heat distribution.
- **Coil Heating Element:** Provides the necessary heat for cooking.
- **Digital Control Panel:** Used to set cooking modes and time.
- **Rotisserie Spit:** Holds food for rotation during cooking.
- **Glass Window:** Allows for monitoring of the cooking process.
- **Nonstick Drip Pan:** Collects fats and juices, making cleanup easier.

3. SETUP

1. **Placement:** Place the rotisserie oven on a stable, heat-resistant surface, ensuring adequate clearance from walls and other appliances for ventilation.
2. **Drip Pan Installation:** Slide the removable drip pan into its designated slot at the bottom of the oven.
3. **Power Connection:** Plug the power cord into a grounded electrical outlet.

4. **Initial Cleaning:** Before first use, wipe down the interior and accessories with a damp cloth. The glass door and drip pan are dishwasher safe.

4. OPERATING INSTRUCTIONS

4.1 Digital Control Settings

The Ronco Showtime Platinum Rotisserie features a digital control panel with three primary functions and an adjustable timer.



Image 4: The digital control panel and its 3-way function settings.

- **Roast (Normal Rotation):** This is the standard rotisserie cooking mode, providing premium rotisserie cooking with continuous rotation and heat.
- **Sear (Pause to Sear):** This function allows you to manually control the cooking process, pausing rotation to sear specific areas of your food for enhanced browning.
- **No Heat Rotation:** This mode rotates food without applying heat, ideal for keeping cooked meals warm without

further cooking.

Use the **-Min** and **+Min** buttons to adjust the cooking time. The timer can be set for up to 3 hours. The unit features an automatic shut-off when the set time expires.

4.2 Cooking Capacity and Versatility

The rotisserie oven is designed with a large capacity, capable of cooking up to a 12 lb turkey or two whole chickens simultaneously. Beyond poultry, the included multi-purpose basket expands cooking options significantly.



Image 5: Examples of diverse meals that can be prepared using the Ronco Showtime Rotisserie.

With the multi-purpose basket, you can prepare a wide range of foods, including:

- Fish fillets
- Vegetables
- Hamburgers
- Sausages

- Ham
- Prime Rib
- Kabobs

Rotisserie cooking naturally drains unwanted fat and grease, resulting in healthier, flavorful meals. The carving platform, also included, simplifies the process of carving cooked meats.



Image 6: The carving platform facilitates easy and clean carving of roasted items.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Ronco Showtime Rotisserie. Always allow the unit to cool completely before cleaning.

- **Interior Surface:** Wipe the interior surface of the oven with a damp cloth. For stubborn residue, use a mild detergent and a non-abrasive sponge.
- **Removable Glass Door:** The glass door can be removed for thorough cleaning. It is dishwasher safe.

- **Drip Pan:** The removable drip pan is dishwasher safe for easy cleanup of collected fats and juices.
- **Accessories:** The multi-purpose basket, rotisserie spit, and carving platform should be washed with warm, soapy water or placed in the dishwasher.
- **Exterior:** Wipe the exterior with a damp cloth. Do not immerse the main unit in water.

6. TROUBLESHOOTING

If you encounter issues with your Ronco Showtime Rotisserie, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; power outlet issue; timer not set.	Ensure the unit is securely plugged into a working outlet. Set the timer before starting operation.
Food not cooking evenly.	Improper food placement on spit; heat reflector not in place.	Ensure food is centered and balanced on the rotisserie spit. Verify the heat reflector is correctly positioned.
Rotisserie spit not rotating.	Motor obstruction; incorrect mode selected.	Check for any obstructions preventing rotation. Ensure "Roast" mode is selected, not "No Heat Rotation" or "Pause to Sear".
Excessive smoke.	Drip pan full or dirty; fatty food.	Empty and clean the drip pan. Trim excess fat from food before cooking.

If the problem persists after attempting these solutions, please contact customer support.

7. SPECIFICATIONS

Detailed specifications for the Ronco ST5000PLAT Digital Showtime Rotisserie:

Feature	Detail
Brand	Ronco
Model Number	ST5000PLAT
Product Dimensions (D x W x H)	15"D x 18"W x 13"H
Special Feature	Programmable, Digital Controls, Auto Shutoff
Control Type	Digital (Buttons/Knob)
Capacity	Up to 12 lb turkey or 2 whole chickens
Cooking Modes	Roast, Sear, No Heat Rotation



Image 7: Product dimensions for the Ronco Showtime Rotisserie.

8. WARRANTY INFORMATION

Ronco products typically come with a limited manufacturer's warranty. Please refer to the warranty card included with your product packaging for specific terms, conditions, and duration. Retain your proof of purchase for warranty claims.

9. CUSTOMER SUPPORT

For technical assistance, troubleshooting beyond this manual, or warranty inquiries, please contact Ronco customer support. Visit the official Ronco website for the most up-to-date contact information.

You can also visit the [Ronco Store on Amazon](#) for more product information and support resources.

