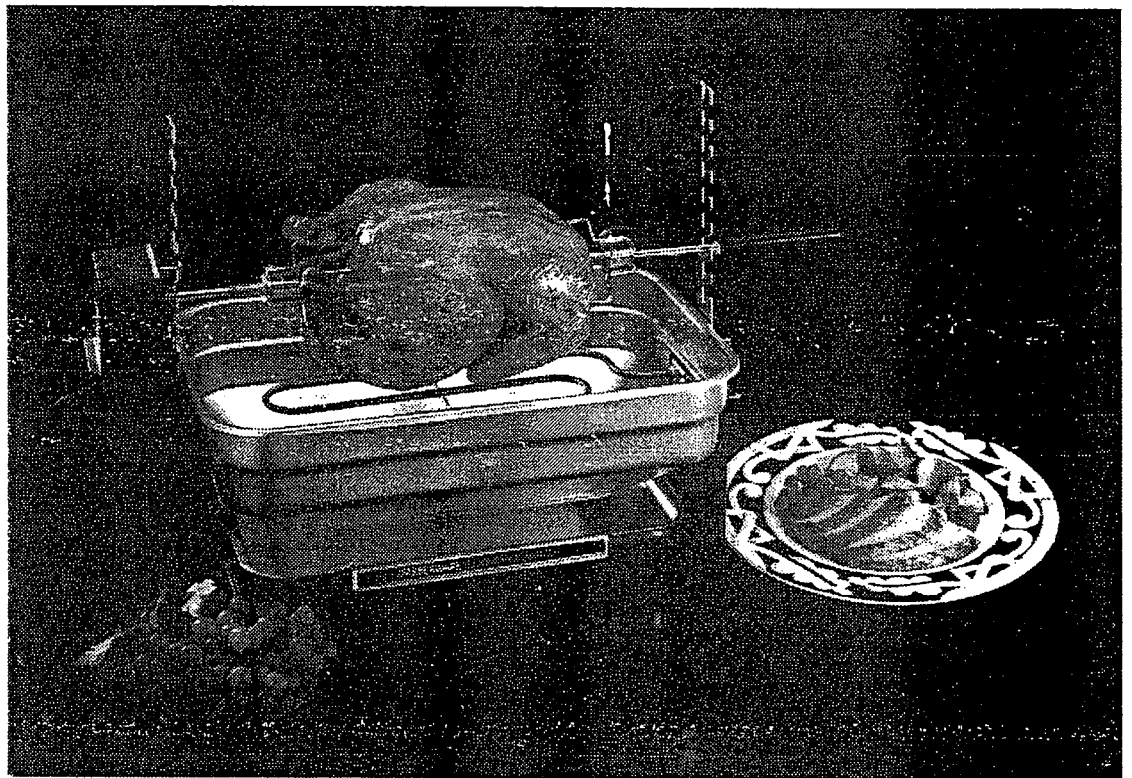


FARBERWARE®

OPEN HEARTH® SMOKELESS INDOOR GRILL/ROTISSERIE



USE AND CARE INSTRUCTIONS

MODEL FSR100

QUALITY CONTROL TAG

INSPECTOR No. 6

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, heating element, or motor assembly in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest FARBERWARE® authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by FARBERWARE® may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. **Always attach temperature control to the appliance first, then plug cord into the wall outlet. To disconnect, remove all plugs from wall outlet.**
13. Do not use appliance for other than intended use.
14. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
15. Use extreme caution when removing tray or disposing of hot grease.
16. Do not attempt to dislodge food or clean the Rotisserie when it is plugged in or when it is hot.

SAVE THESE INSTRUCTIONS

It is recommended that only FARBERWARE® Cord Sets be used with this FARBERWARE® appliance and not with any similar competitive appliance.

POLARIZED PLUG

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 in 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.

INTRODUCTION

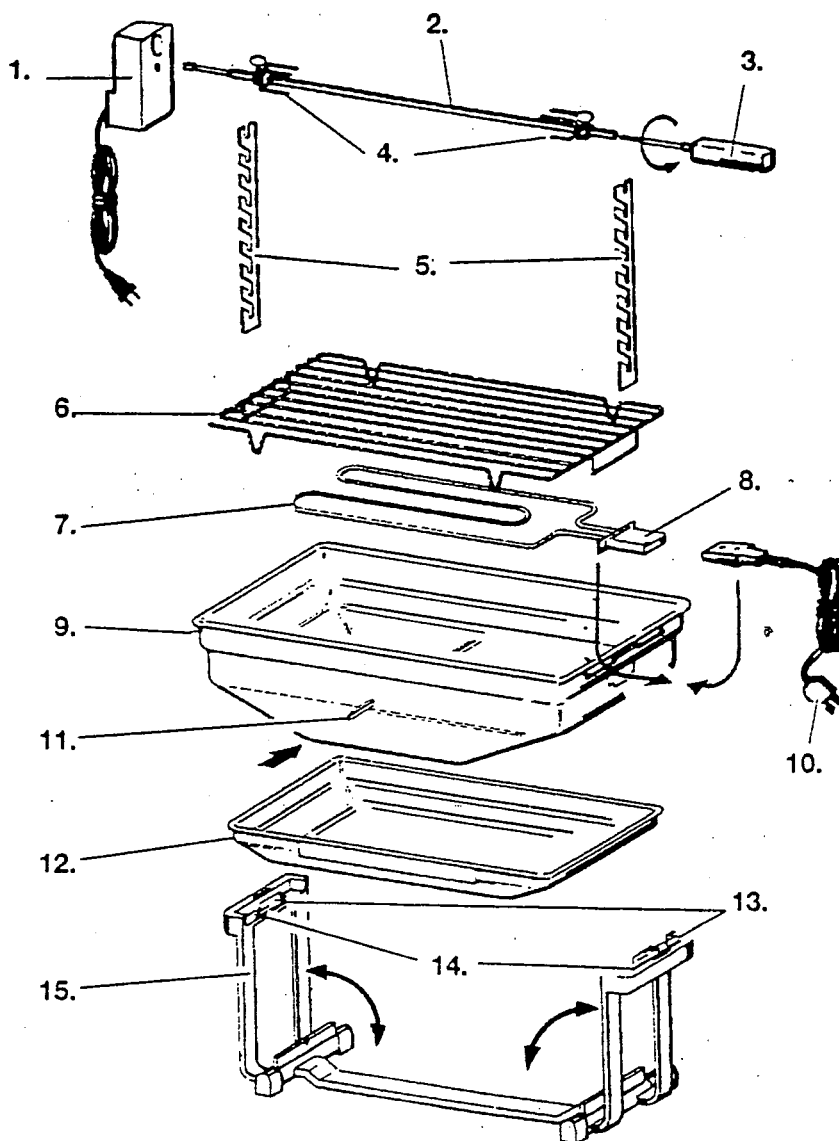
Your FARBERWARE® Open Hearth® Smokeless Indoor Grill/Rotisserie allows air to circulate completely around food, letting it “breathe.” This process seals in natural juices while *unwanted fat drains off*, assuring healthy preparation of flavorful and nutritious meats, poultry, fish and vegetables.

The FARBERWARE® Open Hearth® Smokeless Indoor Grill/Rotisserie cooks with virtually no smoke or splatter. Unlike other indoor grills, its Heating Element is positioned well below the grill rack, and the Body and Drip Pan have been scientifically-designed to disperse heat evenly to eliminate practically all smoke and spatter.

The result: Roasts are juicier, chickens more flavorful, fish more moist, ducks crispier — and more delicious, healthier, with less fat and no smoke!

The Rotisserie sets up quickly and can be used in eight different positions. The extra heavy-duty Motor can handle even a large turkey or leg of lamb. The FARBERWARE® Open Hearth® Smokeless Indoor Grill/Rotisserie disassembles for compact storage and easy cleaning.

GETTING TO KNOW YOUR FARBERWARE® OPEN HEARTH® SMOKELESS INDOOR GRILL/ROTISSERIE



- | | |
|-----------------------------|------------------------------|
| 1. Motor | 9. Body |
| 2. Spit | 10. Cord Set |
| 3. Spit Handle | 11. Crossbar |
| 4. Holding Forks and Screws | 12. Drip Pan |
| 5. Spit Supports | 13. Spit Support Receptacles |
| 6. Grilling Rack | 14. Hooks |
| 7. Heating Element | 15. Support Base |
| 8. Plug Receptacle | |

HOW TO ASSEMBLE YOUR FARBERWARE® OPEN HEARTH® GRILL

1. Unfold the Support Base so that its sides are in the vertical position.
2. Place the Drip Pan so that it fits into place on the rails of the Support Base, aligning the notches.
3. Lower the Body into position, making sure it is secured by Hooks located on both sides of the Support Base.
4. Insert the Crossbar through the slots found in the center of the Body.
5. Place the Heating Element so that the Plug Receptacle fits through the rectangular hole of the Body.
6. Attach the Cord Set to the Plug Receptacle of the Heating Element.
7. Place the Grilling Rack on the Body in either the "HIGH" position (legs down) or the "LOW" position (inverted). (See Grilling Chart.)
8. Plug the Cord Set into 110-120 volt AC outlet. Always plug the cord into the appliance first, then into the outlet. No other appliance should be plugged into the same circuit when the Grill is in use.
9. Preheat until the Heating Element is hot, about 1 minute.
10. Place food on the Grilling Rack. Cook as desired.
(See Grilling Chart.)

USE EXTREME CARE AS THE COOKING SURFACE OF THE GRILLING RACK GETS VERY HOT. PLACE THE GRILL ON THE COUNTER SO THAT IT IS NOT UNDERNEATH CABINETS OR OTHER STRUCTURES.

DO NOT USE ALUMINUM FOIL OR ANY OTHER MATERIAL THAT WILL INTERFERE WITH THE FLOW OF AIR IN THE DRIP TRAY OR ON THE BODY.

HOW TO ASSEMBLE YOUR FARBERWARE® OPEN HEARTH® ROTISSERIE

1. Follow the Assembly Instructions, Steps 1 through 6.
2. Insert the Spit Supports into Spit Support Receptacles on both sides of the Support Base. Fit the long ends of the Spit Supports into the Receptacles with the open slots pointed upward and facing forward.
3. To assemble the Spit, screw together the Spit and Spit Handle in a counter-clockwise (left) direction.
4. Slide a Holding Fork into the Spit with prongs facing the center. Spear and slide the food to the center of the Spit so that it is balanced. Slide the second Holding Fork onto the Spit. Pierce food with prongs of the Holding Forks to secure. Check again that the food is balanced on the Spit and tighten the screws on both Holding Forks to hold food in place. (See Rotisserie Chart.)
5. Insert pointed end of the Spit into the Motor.
6. Positioning the Motor on the opposite side from the attached Cord Set, carefully slide the Motor and Spit with food into the open slots on the Spit Supports so that the food is as close to the Heating Element as possible without touching it. The Motor will lock into place.
7. Plug the Motor into a 110-120 volt AC wall outlet to start the Rotisserie. (Check the clearance — ***the food must not touch the Heating Element*** — if touching, move the Spit to a higher position.
8. Finally, plug the Heating Element Cord Set into a 110-120 volt AC outlet. When Rotisserie and Grill are in use, no other appliance should be plugged into the same circuit.
9. Cook as desired. (See Rotisserie Chart.)

PLACE THE GRILL ON THE COUNTER SO THAT IT IS NOT UNDERNEATH CABINETS OR OTHER STRUCTURES.

DO NOT USE ALUMINUM FOIL OR ANY OTHER MATERIAL THAT WILL INTERFERE WITH THE FLOW OF AIR IN THE DRIP TRAY OR ON THE BODY.

CARE AND CLEANING OF YOUR FARBERWARE® OPEN HEARTH® SMOKELESS INDOOR GRILL/ROTISSERIE

Before using for the first time, wash and dry the Grill Body, Drip Pan, Rack, Spit, Forks and Spit Supports for Rotisserie.

When cooking has been completed, remove food from rack or unplug Motor to stop Spit from rotating, and remove food. Remove plug of Cord Set from outlet. Allow the FARBERWARE® Open Hearth® Smokeless Indoor Grill/Rotisserie to cool completely. When cool, separate parts. If necessary, wipe Cord Set and Motor with a damp cloth. Dry completely and set aside. The Heating Element is self-cleaning — DO NOT WASH!

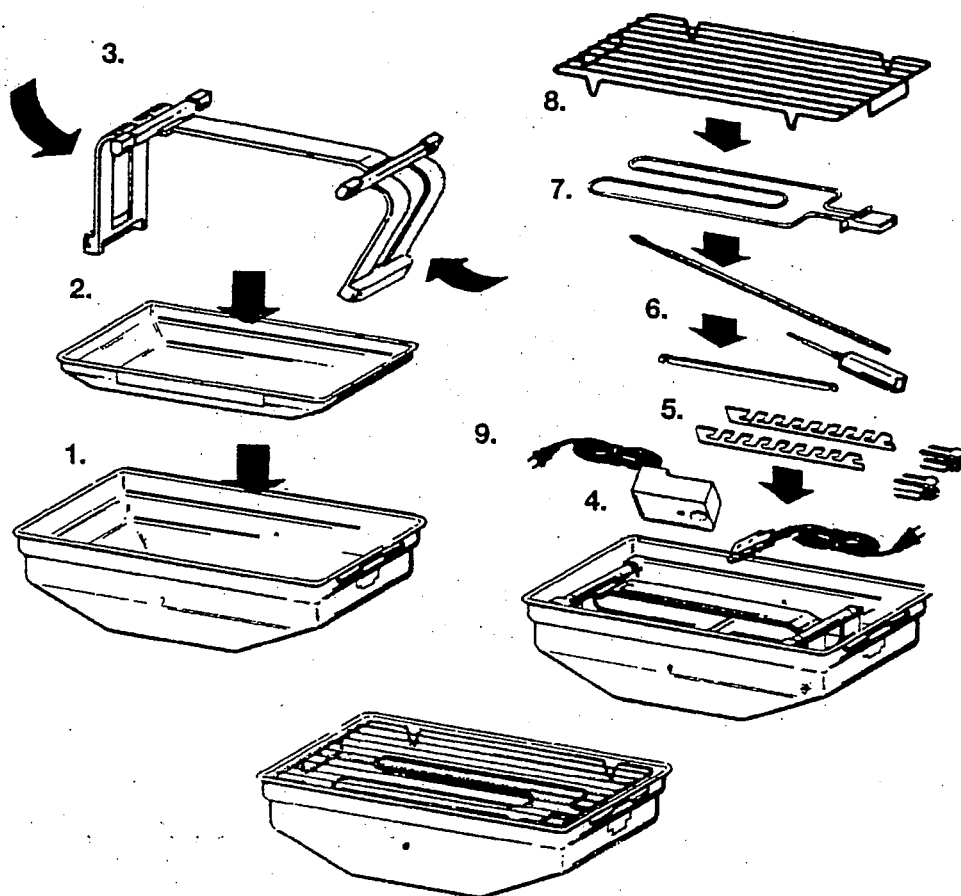
All of the remaining parts can be washed in hot, sudsy water or placed in the dishwasher.

DO NOT CLEAN PARTS OF THE FARBERWARE® OPEN HEARTH® SMOKELESS INDOOR GRILL/ROTISSERIE WITH A METAL SCOURING PAD OR AN ABRASIVE CLEANSER AS THE SURFACE MAY SCRATCH.

Soaking parts in hot, sudsy water will make cleaning easier. If necessary, use a plastic mesh pad and/or non-abrasive stainless steel cleaner such as "Bon Ami," "Kleen King" or "Cameo." Rinse parts thoroughly and dry completely. Reassemble for storage. (See diagram on the next page.)

ALL REPLACEMENT PARTS FOR THE FARBERWARE® OPEN HEARTH® SMOKELESS INDOOR GRILL/ROTISSERIE SHOULD BE AUTHORIZED FARBERWARE® PARTS.

HOW TO REASSEMBLE FOR STORAGE



GRILLING

Grilling is a method of cooking food by setting it on a rack and exposing the food to direct heat.

When grilling, the low rack position (rack is inverted) is ideal for grilling steaks or chops. The high rack position is suggested for meats that burn with intense heat (such as spareribs) or veal, poultry or fish.

Grilling times stated in the chart are for refrigerator temperature foods. **These times are provided as a guide and may vary with the thickness and/or temperature of food to be grilled.** Food should be placed directly on the rack after the Grill is preheated. Browning is increased the longer each side of the food is exposed to the Heating Element. The amount of fat on the meat, the dryness of the meat surface and the addition of seasoning salt, soy sauce, steak sauce or marinade will help to produce a brown appearance.

Always remove the food from the rack before the grill is unplugged.

GRILLING CHART

VARIETY		WT/SIZE	RACK	COOKING MINUTES		
				RARE	MEDIUM	WELL
BEEF	T-Bone Steak	1-1/2 in.	low	26-30	36-38	42-44
		2 in.	low	32-36	44-46	50-58
	Kabob*		low		20	
	Sirloin Steak	1/4-1 in.	low	18-20	22	24
		1-1/2 in.	low	20-24	26-28	28-32
	Hamburgers	1/2 in.	low	12-14	14	16
	Hot Dogs		high		10	
PORK	Chops	1/2-3/4 in.	low			28-30
		3/4-1 in.	low			32-34
	Spareribs	1-1/2-2 in.	high			60-70
	Fresh Sausage		high			28-30
	Ham Slice		low			14
	Bacon	1/4 in.	low			8
		1/2 in.	high			14-20
LAMB	Rib Lamb	1 in.	low	20-22	25-27	30-34
	Chops	1-1/2 in.	low	20-22	25-27	30-34
	Kabob*		low		20	
POULTRY	Broiler-Spit	1-1/2-3 lb.	high		45-50	
	Kabob*		low		10	
	Chicken Parts	1-6 lb.	high		40-45	
FISH**	Fillet	1/4 in.	high			10
		1/2-3/4 in.	high			16
		3/4-1 in.	high			18-20
	Steaks	1-1/4 in.	high			30-34
	Whole, cleaned	1-1/4 in.	high			40-42
	Scallops	large	high			10-14
	Shrimp	large	high			14-16
	Lobster Tail	6 oz. ea.	high			15-18

* Vegetables cooked with Kabobs should be par-boiled.

** Brush fish and grill with melted butter.

ROTISSERIE

Spit roasted meats are extra flavorful because they are self-basted with their own juices. Foods are more healthful as fat can drip down and away from food during cooking.

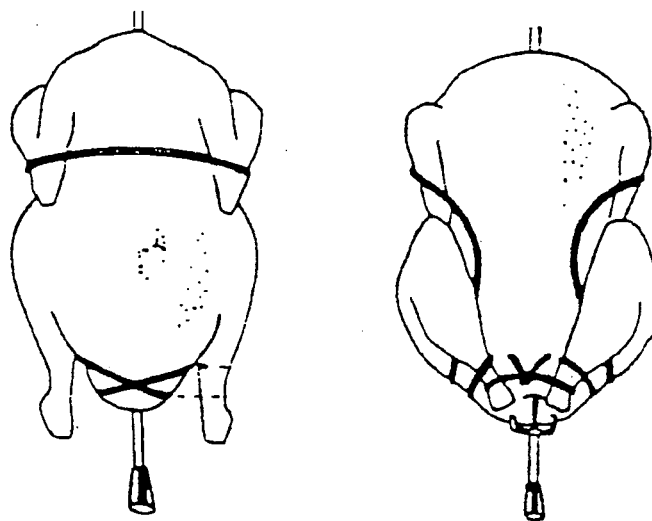
Food to be cooked on the Rotisserie must be no longer than 12 inches, so that the entire piece may be placed over the Heating Element. Weight of food to be cooked is less important than the length.

Food should be carefully balanced on the Spit, as off-center pieces will cause a jerking motion during cooking that may affect the performance of the Motor. This is especially true of meats with the bone in. Properly balanced food can usually be judged by the eye; however, test for balance by rotating the Spit in the palm of your hands. Secure food with Holding Forks so that it turns only with the turn of the Spit.

To ensure proper cooking, remove Grilling Rack and set food as close to the Heating element as possible without touching the Heating element. Poultry should be tied or fastened at wings and legs to make a compact bird so that no part touches the Heating Element during Spit's rotation. (See diagram below.)

Suggested roasting times in the chart are for refrigerator temperature foods. Times are provided as a guide and may vary with the thickness, shape and/or temperature of food to be cooked.

Always unplug the Motor and the Cord Set before removing the food.



ROTISSERIE CHART

VARIETY	WT/SIZE	COOKING MINUTES		
		RARE	MEDIUM	WELL
BEEF	Rump, boned and tied	2-1/2 -3 lb.	1-1/4	1-1/2 1-3/4
	Eye of round	4-4-1/2 lb.	1-1/4	1-1/2 2
	Sirloin Tip, tied	4-1/2 - 5 lb.	1-1/4	1-1/2 1-3/4
	Rib Roast, boned and tied	6-6-1/2 lb.	2-1/2	3 3-1/4
	Standing Rib	4-5 lb.	1-1/4	1-1/2 1-3/4
PORK	Smoked Ham, bone in	4-6 lb.		1-1/2
	Smoked Ham, boneless	4-1/2 lb.		2
	Fresh Ham	5-5-1/2 lb.		3-1/2
	Loin, bone in	3-3-1/2 lb.		2-1/4
	Loin, boned and tied	2-1/2-3 lb.		1-1/2
	Spareribs	1-4 lb.		1-1/2
	Smoked Shoulder Butt	2 lb.		1-1/4
LAMB	Leg, bone in	3-3/4 lb.	1-1/2	1-3/4 2-1/4
VEAL	Boned and rolled			
	Rump or Shoulder Roast	4-1/2-6 lb.		2-1/4
POULTRY	Chicken	2-3 lb.		1-1/2
		3-4 lb.		1-3/4
	Cornish Hen	1-1/2-2 lb.		1-1/4
	Turkey	12-13 lb.		4
		15-17 lb.		5
	Duckling	4-6 lb.		2-1/4

* The listed meats, except Cornish Hen or small chicken should be allowed to sit for 15 - 20 minutes before removing from Spit. Internal temperature will rise 10°F upon sitting and slicing will be easier.

FARBERWARE®

ONE-YEAR LIMITED WARRANTY

This FARBERWARE® product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model (at Salton, Inc.'s option) when the product is returned. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Important Notice

If any parts are missing or defective, return this product to the place of purchase or contact our Consumer Service Department for assistance.

Consumer Service

This FARBERWARE® product is distributed by:

Salton, Inc.

708 SOUTH MISSOURI ST.

MACON, MO 63552

E-mail: farberware-electric@saltonusa.com

Any questions or comments can be directed to Salton, Inc.'s address or call the Consumer Service Department:

1-800-233-9054, Monday - Friday, 9 a.m. - 5 p.m. CST

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