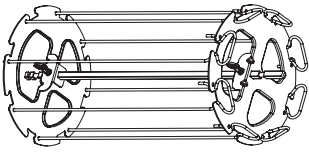


WOLFGANG PUCK



Pressure Oven Accessory - Kabob Set

Model BRORUSKB for use with Oven Model BROR1000-A4

Before Your First Use

Read all instructions in this instruction sheet carefully, and pay attention to Important Safeguards located in your BROR1000-A4 Manual. The information included in this sheet will help you use your Wolfgang Puck Pressure Oven accessories to their fullest. Remove all parts and wash in warm, soapy water and dry thoroughly before placing in the oven.

Using Your Kabob Set

Your Kabob Set is ideal for those who love to rotisserie cook. Create your own shish kabobs with meat, veggies, shrimps, or whatever satisfies your taste buds. Your Kabob Set is comprised of 10 parts: 2 Side Wheels and 8 Skewers. You would need the Rotisserie Rod and Rotisserie Screws from the oven accessories pack to use this Kabob Set.

Assembly of the Side Wheels:

- 1 Insert the Rotisserie Rod into one Side Wheel. Ensure that the Rotisserie Screw is tightened. See Fig. 1.
- 2 Place another Side Wheel on opposite end of Rotisserie Rod and tighten the other Rotisserie Screw. See Fig. 2.

Assembly of Skewers:

- 3 After securing two Side Wheels on both ends of the Rotisserie Rod, insert the pointy end into the small hole of one Side Wheel while securing the loop end in the corresponding bracket of the other Side Wheel. See fig. 3.
- 4 Repeat step 3 for the remaining 7 skewers.

Note:

When using the Kabob Set in your Wolfgang Puck Pressure Oven follow the Rotisserie Function section of the User Manual.

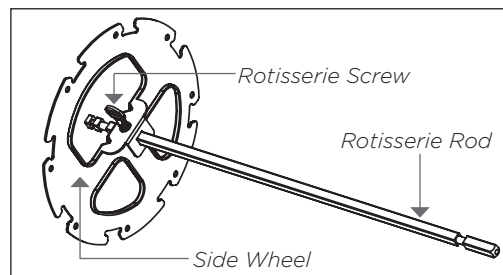


Fig. 1

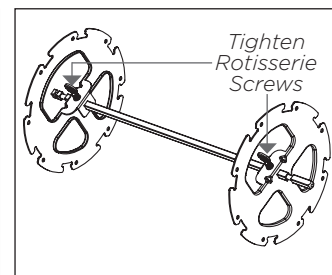


Fig. 2

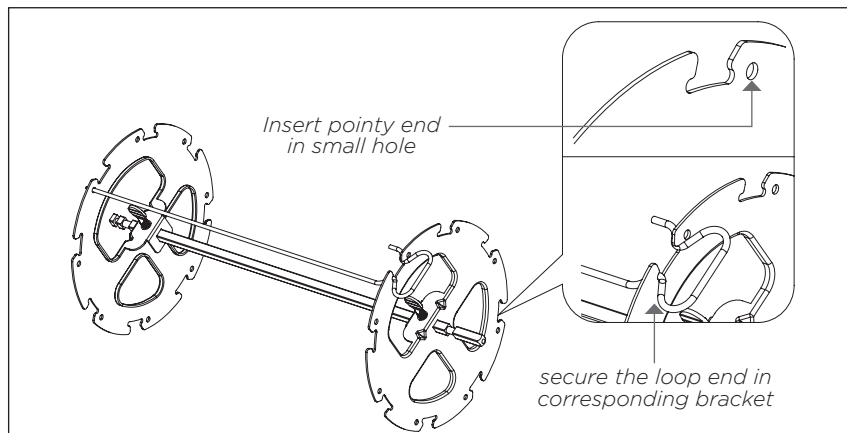


Fig. 3

Care & Cleaning

Wash the Side Wheels and Skewers in warm soapy water and allow to dry thoroughly.

Helpful Tips

- 1 Prepare your food for the Skewers by making sure it's trimmed properly and bite-size. The general rule is: the smaller the better.
- 2 If you are making shish kabobs with several different ingredients together on the same skewer, make sure all the food is trimmed to cook as fast as the quickest-cooking ingredient. If your Skewers contain cherry tomatoes, for example, make sure the onions, peppers and meat are cut very small so they will cook at the same rate as the tomatoes.
- 3 Thread the food onto the Skewers at its deepest part. If you are cooking something wide and flat, like a butterflied shrimp, consider using two Skewers so it won't spin on the Skewer.
- 4 If not all 8 Skewers are used for cooking, ensure the Skewers are evenly positioned and balanced.

Limited 1 Year Warranty

Your Wolfgang Puck Pressure Oven Accessory Pack is warranted to be free of defects in material and workmanship under normal household use for 1 year from date of purchase. This warranty excludes damage caused by accident, misuse, abuse, alteration, or lack of proper care. This warranty gives you specific legal rights and you may also have other rights to which you are entitled which may vary from state to state. Shipping and handling charges may apply.



Easy Beef Kebobs

Makes 3 Servings

INGREDIENTS

1 pound beef sirloin, cut into 1 1/2-inch cubes

1/2 of a large yellow onion cut into 1 1/2-inch squares

1 bell pepper cut into 1 1/2-inch squares

2 tablespoons olive oil

Kosher salt and fresh pepper

METHOD

1. Thread meat, onion and peppers alternating onto the skewers.
2. Sprinkle all over with the oil, salt and pepper.
3. Secure skewers in the Kabob Set according to the Assembly of Skewers section in this instruction.
4. Insert into rotisserie openings in oven and close door.
5. Turn pressure valve to SEAL and lower pressure bar.
6. Set function to ROTISSERIE.
7. Set temperature to 450°F and set timer to 15 minutes.
8. When time is up turn pressure valve to VENT.
9. Slowly raise pressure bar and open oven.
10. Test for desired doneness and serve.