



## User Manual

### SpitJack Clockwork Rotisserie - Standard Package

Thank you for purchasing the SpitJack Hearth Rotisserie. Our products are designed and constructed to give you years of reliable service if used properly and kept adequately maintained. Please read over the material below before assembling or using the package. There are some important notes, tips and **cautions** mixed in that will help you in using the SpitJack safely and effectively.

#### Contents of this manual:

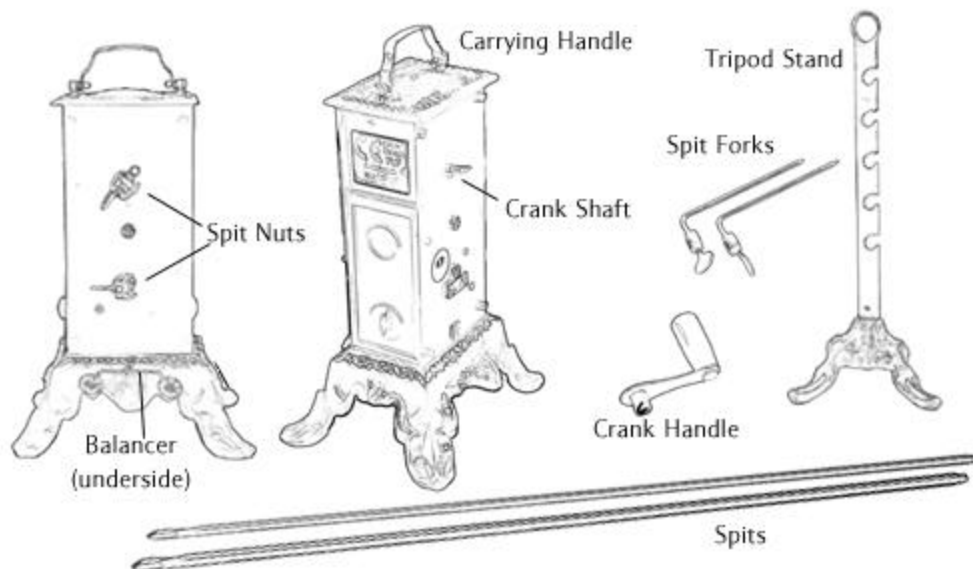
1. List of parts
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#### List of parts

- 1 SpitJack Clockwork Rotisserie
- 1 Carbon steel spit - 30" L x 3/16" square
- 1 Carbon steel spit - 30" L x 1/4" square
- 1 Tripod stand
- 1 Cranking handle
- 2 Spit forks

Note: if you do not have all the parts listed above, please contact our service department immediately.

#### Feature & parts guide



## Assembly & Usage

The basic SpitJack unit comes fully assembled and ready to operate.

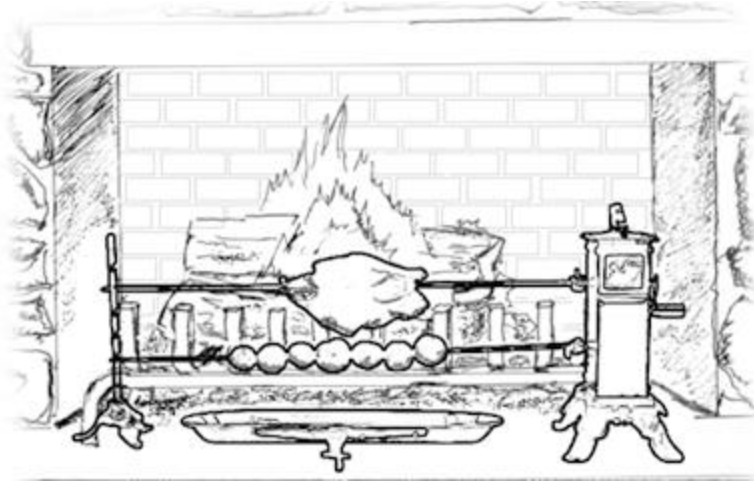
### Building the fire

We suggest that you build the fire in advance. A mature (very hot) fire is essential for good results and takes about an hour to get going. Instructions for building a fire can be found on our web site <http://www.spitjack.com>.

### Setting up the SpitJack on the hearth

The fully assembled rotisserie (directions below) needs to be positioned correctly both to cook the food safely and efficiently and to make the rewinding process easier. Layout the Spitjack, spit, and tripod stand in front of your fireplace (on the hearth).

1. **Distance from the fire.** Not only will the fire need to be very hot, but the spit will have to be as close as 6-10 inches from your heat source.
2. **The hottest part of the fire (as far as radiant fireplace cooking goes) is usually in the center and near the bottom of the fire, so make sure that the setup is centered.** Since you only have two options for height, the lower spit is usually the better choice (if you are only using one spit).



### Loading and securing the food

1. **Clean the spit with warm soapy water, rinse and dry thoroughly before using.**
2. **Insert the food onto the pointed end of the spit.**
3. **Using gentle pressure, draw the spit into the food trying to keep it in the center of the food mass. Be mindful of the pointed end of the spit. It is sharp and can cause injuries if not handled properly.**
4. **Continue to add food items (if necessary). Try not to fill up the spit. The hottest part of the fire is in the center and cooking times may vary at the ends if it is full. Center the food on the spit.**
5. **Loosen the fastening bolts on the spit forks and slide them on to the spit, securing the food in the most practical way (this varies for each item).**

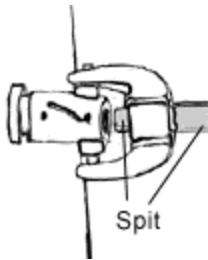


6. **Tighten the fastening bolts on the forks being sure that you hit a flat surface on the spit and not a corner.**

**Note: some food items like potatoes, will not need spit forks to secure it**

#### Attaching the spit to the SpitJack and tripod stand

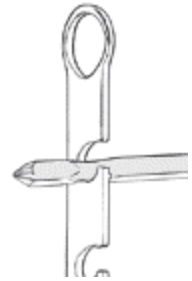
1. **Take the loaded spit and place the squared end into a spit nut on the SpitJack.**



2. **Make sure that the spit is fully inserted. You will see the spit coming through the top part of the nut if this is done correctly. You may have to loosen the fastening bolt so the spit can pass through. Tighten the fastening bolt securely.**

**Note: the level you choose will be dependent on where the hottest part of your fire is.**

3. **Place the tripod so that the notch at the pointed end of the spit will rest in the cutout of the tripod stand. Choose the cutout that is appropriate for your needs. If using only one spit, try get the spit as level as possible. Make sure that the tripod stand is steady, upright, and resting on all three feet.**



#### Placing the drip pan

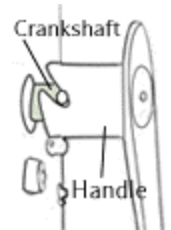
**Place the drip pan centered and directly under the spit. Make sure it is big enough to catch the dripping from all the food.**

**Note: If you did not buy one of our drip pans, you can use a baking pan or cookie sheet.**

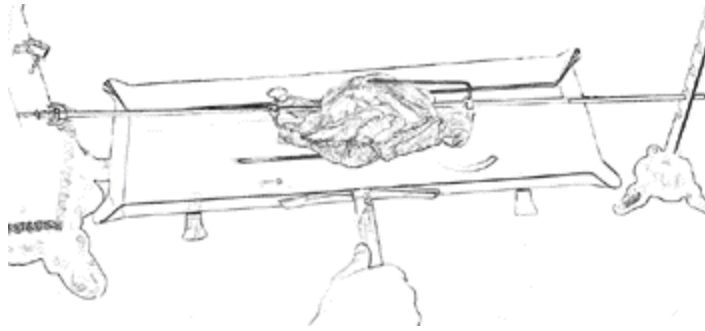
**Note: Using a drip pan is not only a good idea for keeping the hearth clean, it also is a very important safety precaution.**

#### Winding it up (charging) and cooking

1. **Make sure that everything is properly tightened and aligned correctly.**
2. **Slip the cranking handle onto the cranking shaft and turn slightly until it locks in.**
3. **Turn the handle clockwise about 30 full revolutions until you feel a strong resistance or you can't crank it anymore. We recommend keeping one hand on the top of the unit for stability during this process. Try not to over wind. Release and remove the handle and place it in a safe place where it will not get too hot. The spit should start to turn now. Note: If the spit does not start to turn after about 10 seconds, reach under the bottom of the unit and give the balancer a clockwise spin for encouragement. Watch it for at least a minute or two to make sure everything is running smoothly, then check periodically to monitor the process.**
4. **You will most likely be adding more wood to the fire as well as making periodic adjustments to the logs but there is no need to disturb the cooking operation when doing so. Just place new logs carefully and securely so that they can't roll out onto the hearth.**
5. **Treat this activity more like cooking on the stovetop than in an oven. You will have to check more frequently for correct temperature, burning, and possible problems. We recommend not leaving the working SpitJack unattended for more than a minute or two.**



6. A 2-4 pound load of most meats will take between 45 minutes and 2 hours to cook depending on the size and shape of the meat, the heat of the fire, and the doneness level you prefer.  
**Tip:** stick a removable meat thermometer in the end of the roast (parallel to the spit) to test for doneness).
7. When there is about 2 minutes left on the charge a built-in bell will sound alerting you. There is still some time left before the charge runs down, but you can rewind at any time.
8. Rewind the unit by repeating step 2 above.  
**Caution:** The unit can get very hot during the cooking cycle and we recommend wearing a special glove or using a heat pad when holding down the unit while cranking (see illustration above).  
**Note:** You will have to rewind the spring about every 12-15 minutes
9. When the spit has stopped turning, loosen the fastening bolt on the spit nut.
10. If your drip pan has a handle on it, grab the handle (**check for heat first**) and raise it up just until it touches the bottom of the roast. Gently lift and jostle the roast with the pan until the spit comes free from the nut. Slide it out of the tripod stand and carry it into the kitchen or carving station.



#### **Cleaning up**

1. Wash the spit with soap and water, dry thoroughly and coat lightly with vegetable oil before storing. The spit is made of carbon, not stainless steel and will discolor and rust if left wet or near excessive moisture.
2. After it has completely cooled down, wipe down the SpitJack and cord with a damp cloth (if necessary) and dry with a clean cloth.
3. The spit forks are not stainless and will discolor and rust if left wet. Dry thoroughly after cleaning and wipe lightly with oil.
4. Cleaning the hearth (if necessary) will depend on the materials that your hearth is made of.

## **Safety Precautions**

### **1. Fire**

- a. Fire is dangerous by nature and should be created and used responsibly during the operation of the SpitJack.**
- b. Make sure your fireplace is secure, there are no large cracks in the masonry, your flue is open, your chimney is clean and free from hazardous accumulations.**
- c. Make sure you are burning the correct type of fuel. Try not to use softer woods for the main fire, as they tend to spark more often.**
- d. Some foods may render fat when roasted which may fall into the drip pan. Be aware that this fat is flammable and close to an open flame.**
- e. Keep an appropriate fire extinguisher (one rated for grease fires) nearby for emergencies.**

### **2. Heat**

- a. Since the SpitJack and its components are so close to a fire, they will tend to get very hot. Make sure that whenever you have to handle any part of the setup after it has been in front of a working fire that you use a protective pad or are wearing special gloves.**

### **3. Electric shock**

- a. Never immerse the SpitJack in liquid. If the unit comes in contact with a substantial amount of liquid during operation, unplug the unit immediately. Make sure the unit is completely dry before testing and then using it again.**

### **4. Puncture**

- a. The tips of the spits are sharp and should be used with caution.**

## **Maintenance**

**The SpitJack is a heavy-duty well-constructed machine. The hardware is mostly brass and if not misused will require very little maintenance. If the surface becomes dirty, simply wipe it down with a damp cloth and dry immediately. Just make sure you clean, dry, and wipe the spits and spit forks lightly with vegetable oil after each use.**

## **Service, repair and parts**

### **1. Warranty service**

- a. Your SpitJack comes with a one year limited warranty (see below). If during that period you need servicing, repair or new parts, please contact our service department at [service@spitjack.com](mailto:service@spitjack.com) or calling (toll free) 800 755 5509.**

### **2. Post warranty service**

- a. If servicing is needed after the warranty period has expired arrangements can be made for repair of you unit either locally or by sending it back to us. Most parts can be ordered online.**

### **3. Returns**

**If you need to return the SpitJack or any of the parts, please call (toll free) 800 755 5509 and you will be given specific instructions for preparing the return items and give you the address to send them to.**

**Note: There are specific packing instructions for each part.**

## Troubleshooting

<b>Problem</b>	<b>Solution</b>
<b>The spit won't start turning...</b>	<b>Make sure you have wound up the spring (see above). Reach underneath the SpitJack and spin the balancer gently clockwise. That should get it started.</b>
<b>The spit stopped turning....</b>	<b>Check your electrical connections. Check that your load is not more than 18 lbs. If none of the above, call service.</b>
<b>I can't get the spit to fit in the spit nut correctly...</b>	<b>Make sure you are using the squared (not pointed) end of the spit. Make sure the fastening bolt is loose enough to let the shaft pass completely.</b>
<b>The spit isn't exactly level when it turns...</b>	<b>It doesn't have to be. The spit nut has a universal function that lets the spit rotate at different angles.</b>
<b>There is an odor of rubber burning...</b>	<b>The cranking handle may be burning. It should not be left attached to the SpitJack between crankings.</b>
<b>My fireplace screen is interfering with the setup and/or operation...</b>	<b>Since there are many different styles and configurations of fireplace screens, it is hard to recommend a general solution. If you have a removable screen, try replacing it after setup. If it is a draw screen, you may be able use the SpitJack right through it. It is possible to buy an inexpensive bowed or multi-panel folding screen that will fit around the rotisserie.</b>

## Tips

- 1. Start your fire at least an hour before you plan to cook.**
- 2. Note the temperature of the room and the rest of the house. This fire will make it very warm.**
- 3. The fire (perhaps hotter and longer than normal) will make the living space very hot-plan accordingly.**
- 4. Use a drip pan.**
- 5. Use an oven thermometer to measure the heat at the cooking surface and the power cord.**
- 6. Insert an instant-read meat thermometer in the end of the roast (parallel to the spit) to test doneness.**
- 7. Always clean and dry the spit before use. Clean, dry and lightly oil the spit after use.**
- 8. Use properly seasoned hardwood for your fire (more information on firewood can be found on our web site - <http://www.spitjack.com>). Make sure your flue is open ;)**
- 9. Do not leave the SpitJack unattended for more than a couple of minutes while running.**
- 10. Have your food at room temperature before roasting.**

## **Limited Warranty**

**LIMITED WARRANTY.** Rasa Incorporated, d/b/a/ SpitJack (the “Company”) warrants that (a) its SpitJack (the “Product”) will perform substantially in accordance with the accompanying written materials for a period of one year from the date of receipt and (b) that the components of the Product is contained will be free from defects in materials and workmanship under normal use and service for a period of one (1) year. In the event applicable law imposes any implied warranties, the implied warranty period is limited to one year (365 days) from the date of receipt. Some jurisdictions do not allow such limitations on duration of an implied warranty, so the above limitation may not apply to you. . This warranty is valid only for Product (s) purchased directly from SpitJack or from one of its authorized dealers.

**CUSTOMER REMEDIES.** The Company’s and its suppliers’ entire liability and your exclusive remedy shall be, at the Company’s option, either (a) return of the price paid for the Product, or (b) repair or replacement of the Product that does not meet this Limited Warranty and which is returned to the Company with a copy of your receipt. This Limited Warranty is void if failure of the Product has resulted from accident, abuse, or misapplication. Any replacement Product will be warranted for the remainder of the original warranty period or thirty (30) days, whichever is longer.

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