



## SpitJack PULSE Meat Injector User's Manual

The SpitJack PULSE Meat Injector is the perfect cooking instrument to help create savory flavor deep within large cuts of meat or whole animals.

Precision manufactured with plated castings and precisely machined parts, the PULSE Meat injector features a 50 ml case-protected glass barrel and a standard Luer lock port for easy attachment and removal of needles. The easy pistol grip design helps reduce hand fatigue when injecting in quantity while providing a firm and balanced control to the marinating process. The injector can be held and used from a variety of positions and angles. The unique dial setting allows a precise amount of marinade (from 1-5ml) to be injected with each squeeze of the handle. All parts can be replaced or repaired.



The PULSE basic package includes the injector body, a glass barrel, two needles (3", 5") and an extra set (3) of O-rings.

Please make sure that there are no damaged or missing parts (you may also have received additional parts or accessories).

### Preparation and maintenance:

Before using your injector for the first time, unscrew the barrel casing by turning it clockwise and carefully remove both the barrel and casing. Wash all exposed parts with warm water and soap. Rinse, dry, and reassemble all parts. Follow this same procedure when you are finished using the injector. If you will not be using the injector for 7 days or longer, coat the o-rings lightly with vegetable oil or food safe mineral oil before storage. Follow initial cleaning procedure if injector is not used for 10 days or longer. The o-rings should be replaced periodically to insure optimum performance.

### Directions for use:

1. **Choose your needle** and attach it to the barrel by placing it on the "hub" at the end of the barrel and twisting clockwise until tight. Finger tightening should be sufficient. Do not wrench-tighten.
2. **Depress the plunger rod** fully so that it rests at the front end of the barrel (near the needle).
3. **Fill the barrel.** Place the needle into your prepared marinade and slowly draw back on the plunger rod until the barrel is full.
4. **Set your "dose".** Select the desired ml (1-5 on the dial) of marinade to be injected with each squeeze of the handle by rotating the dial on the back of the trigger assembly – note the arrow imprinted on the side of the assembly, indicating selected amount.
5. **Make sure the tension is set correctly on the piston head. Adjust this by turning the piston shaft knob while holding the piston shaft steady. Do this to make sure the piston moves correctly through the barrel (shown to the right).**
6. **Inject.** Insert needle into the meat, making sure the needle tip and all perforations (if you are using the closed tip, perforated needle) are totally immersed in the meat. Simultaneously squeeze the handle and slowly withdraw the injector until the barrel is emptied. Repeat procedure in several locations until seasoned to preference. It is normal for some marinade to leak out.



### Parts and service:

Replacement parts, product repair and servicing are available through SpitJack.

### Guarantee:

The SpitJack PULSE Meat Injector is guaranteed for one year – even for the heavy use of competition BBQ!