# User Manual

## SpitJack CB25 Rotisserie

**02/08/12 (Note: for updates or to get another copy of this manual: http://spitjack.com/MANUALS.html)**

Thank you for purchasing the SpitJack CB25 Rotisserie. All of 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 product. There are some important *notes, tips* and safety precautions mixed in that will help you in using the CB25 safely and effectively.


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## List of parts

The CB25 is packed in a single box. ***Please check that the box has not been damaged and that all the parts listed below are accounted for.*** The numbers in front of the part description correspond to the diagram on the next page.
You many need a screwdriver and adjustable wrench to complete the assembly.

**Spit parts and hardware** (Note: you may receive extra hardware for replacement)

#1 – Spit – 40”L (one piece stainless pipe with holes drilled at both ends)

**Tripod stand parts and hardware**

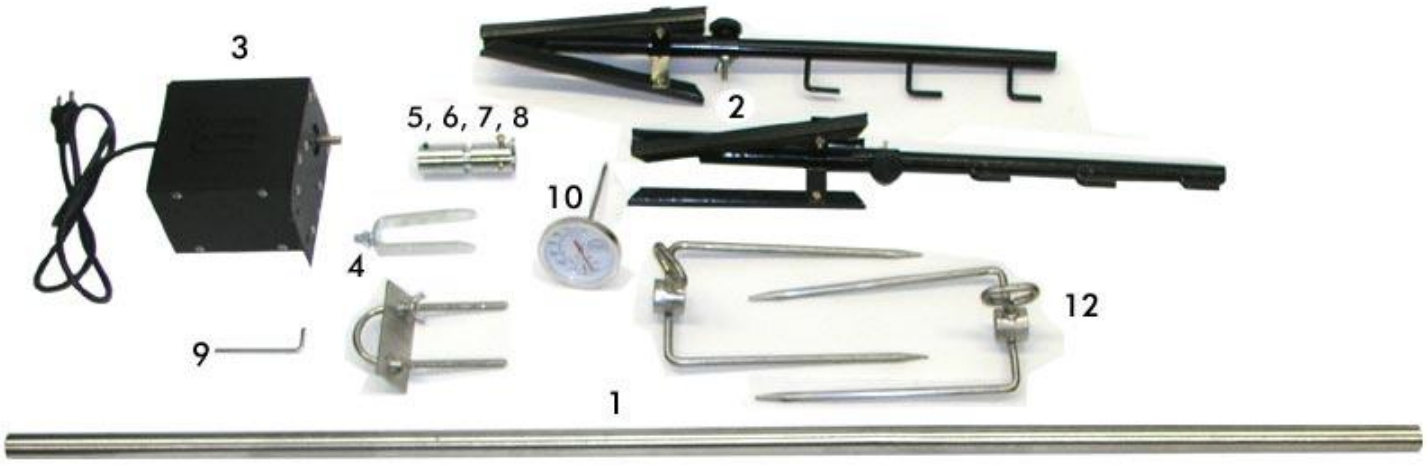
#2 - Tripod stands (2)

**Motor (separate box) with spit coupling hardware**

#3 - Motor (with housing and power cord attached),
#4 - Motor stabilizing fork
#5 - Spit coupler fitting assembly with:
    #6 - driveshaft setscrew, #7 - spit setscrew and #8 - spit coupler lock pin
#9 - Hex wrench to tighten coupler driveshaft setscrew
Motor instruction sheet and safety guide
#10 - 12V adapter cable with alligator clips
#11 - Motor instruction sheet and safety guide

**Accessories and other components**

#12 – Stainless steel spit forks







Part #5, top view - detail

There are many other accessories that you can order separately for your CB25. If you have ordered them with the CB25, they may be included in one of the boxes (but not pictured below) or come in a separate package.

## Assembly & Usage

### Rotisserie Assembly

The CB25 requires minor assembly before its first use. You will need a wrench and screwdriver to complete the assembly.

**Motor assembly procedure:**

The motor comes with a protective housing and power switch already installed. In a separate parts bag are the remaining parts and tools needed for assembly.

1. Attaching the spit coupler to the driveshaft:
    a. Plug the motor into a 110V outlet and turn the power switch on. Rotate the driveshaft until the "flat" part of the shaft is facing directly upwards (12:00 position).
    b. Adjust the driveshaft setscrew to be sure it is not protruding through the fitting.
    c. Slide the spit coupler onto the driveshaft with the driveshaft setscrew at the 12:00 position so it can hit the flat part of the driveshaft when tightened**. It is very important to make sure this alignment is correct so that the setscrew hits the flat part of the driveshaft when tightened.** Leave a ¼" gap between the motor housing and the spit coupler.
    d. Using the Allen wrench provided, tighten the setscrew down to the driveshaft securely. Give a strong twist of the spit coupler with your hand to test the connection.
2. Attaching the motor stabilizing fork:
    a. Screw the fork into the nut on the bottom left (looking down from the top of the motor) on the front of the motor.
    b. Set the fork in a horizontal (3:00-9:00) position (back off a full tightening if you have to) and then tighten the bolt to secure.

**Tripod posts and stands setup procedure:**

The tripods posts and stands come fully assembled and only need to be adjusted before using. The legs of the tripod can be collapsed for easy storage. Make sure they are fully extended before setup.

There are 2 adjustment options for the support posts when preparing to cook:

1. The 3 spit support hooks attached to each post which let you adjust the motor and spit assembly to 3 different heights above the heat source. The lowest height adjustment is 10".
2. The tripod posts can be moved higher or lower.
3. To adjust the tripod posts, remove the bolt that is securing it to the stand, slide the post to the desired height, line up the holes and replace the bolt. **Make sure that both stands are adjusted to the same height to keep the spit level.** The highest adjustment height is 22".

***Note: we recommend bringing the tripod stand posts lower to the ground for better stability and to conserve fuel. You can use the 3 spit support hooks on the post to adjust the height of the spit for cooking preference.***

***Note: Please refer next to the section on securing the food to the spit for more information. It is much easier to attach and truss the food you will be cooking to the spit BEFORE it is attached to the motor.***

**Spit and motor assembly procedure:**

1. Remove the spit setscrew and the spit coupler lock pin from the spit coupler.
2. Insert the spit so that the hole at the end of the spit lines up with the spit coupler bolt holes.
3. Replace the spit coupler bolt and tighten the nut. Replace the spit setscrew and tighten (this step is optional and not necessary in most cases. It is good to have a little "play" in the spit as it turns. The spit bolt should be sufficient to keep it secured).

**Attaching the motor and spit to the tripod stands:**

1. Set the tripod stands about 30" apart the spit support hooks facing right (looking from above).
2. Take the motor and spit assembly and slide the motor stabilizer fork around the post just **below** the hook you will be using. Move the spit onto the hook until the spit coupler hook groove lines up with and is able to rest on the spit hook.
3. Rest the other end of the spit on the corresponding support hook on the other stand.
4. The spit and motor assembly should now be resting securely on the tripod stands.
5. Adjust the stands to be as far apart as you need.

**Using the 12V adapter cable:**

1. Plug the cable into the receptacle at the back of the motor.
2. Attach the alligator clips to the terminals on your 12V power source (red to positive, black to negative).

Use the power switch to now operate the motor normally as described above.

**Attaching the hand crank *(an optional accessory NOT included in the standard package):***

1. Remove the bolt and nut from the crank.
2. Slide the crank into the spit so that the holes in the spit and crank line up.
3. Replace the bolt and tighten the nut.

## Securing the Food to the Spit

This is a very important part using a rotisserie and when done properly will extend the life of the motor and help insure the success of the cooking event. There are many factors that determine the best way to secure the food onto the spit:

1. Nature of the food (solid meat, whole animal, vegetable, etc.)
2. Weight of the food
3. Shape of the food

However certain basic rules and recommendations apply to all:

1. Make sure the food is compacted and is compressed as close to the spit as possible.
2. Make sure that the weight is balanced and evenly distributed along the spit.
3. Make sure the food is well attached to the spit by use of forks, string, bolts or other means of trussing.

Most problems occur when the spit is either overloaded, the weight unbalanced or the food inadequately attached. The forks that are supplied with this model are sufficient to use with whole animals such as a small pig or whole lamb or goat, and solid cuts of meat such as a large roast up to 40 lbs. For multiple pieces of meat, it is recommended to use additional spit forks or other means of trussing.

For vegetables, make sure that they will hold up until they are fully cooked. Vegetables like tomatoes may soften and fall off as they cook.

To keep the food compact and secure during rotisserie cooking, make sure the food is well trussed using string, net or other means before the food is put on the spit.

## Setting up the Cooking Area

The CB25 is designed to be used on the ground with a live fire or charcoal as the heat source. Make sure you have a level, hard, non-flammable surface at least 6' x 3' to use for the operation. If there is anything you want to protect in this space (such as patio tiles or a lawn) we suggest laying down sheet metal as a protective base (a 4' x 8' sheet is perfect for this) and follow the instructions for a temporary brick fire pit below.

## Setting up the Fire

Exercise care and caution when lighting the fire. We recommend charcoal or the embers from a wood fire for best results. Try to extend the fire at least 6" beyond each end of the food for complete and efficient cooking.

**The indirect cooking method**
Although it may seem illogical, **it is best not to cook the food directly over the fire**. The main reason for this is that when fat starts rendering and dripping onto a hot coal, it may cause a flare up. We recommend a drip pan directly under the food to catch drippings (of fat and juices) and a fire of charcoal or hot hardwood embers as close as possible to the turning meat. This will be different with every pit configuration, but the principal is the same;

1. Consider the drippings and the danger of flare-ups
2. Have a drip pan (or sand pile) directly underneath the meat to catch the drippings
3. Have the fire as close to meat as possible while still considering the above.
4. Have the food as close to the heat as possible by adjusting the height of the spit.

Using these guidelines you will have a safer and more efficient event.

## *You are now ready to start cooking!*

## Operating the Rotisserie

Once the rotisserie has been fully assembled, all the screws and bolts are checked for tightness and proper adjustment, the loaded spit has been attached as instructed above, the fire pit has been constructed and the fire is underway, simply attach a (connected) ***properly rated and sized extension cord*** to the power cord of the motor turn on the power switch on the back of the motor.

- Check to see that the spit is turning smoothly and motor is running without and unusual noises.
- **Periodically check that all electrical connections are tight and secure.**
- ***Never leave the operating rotisserie unattended.***

**Tips on rotisserie cooking will be available in a separate document.**

**Removing the food from the spit**
When the foods is finished cooking, turn the power switch off and wait until the spit stops turning. Wearing a pair of protective gloves, remove the spit coupler nut and bolt. Carefully lift the spit out of the coupler using both hands or have someone assist you. Transport the meat carefully, remembering that the spit and the meat are still very hot and that fat and juices may be dripping from the meat.

## Maintenance

Care of the SpitJack CB25 is simple and inexpensive but should be done regularly to insure maximizing the product life.

**Cleaning**
Before the first use and after extended storage:

1. Clean the entire spit assembly (inside and out) with warm soapy water, then rinse and dry thoroughly.
2. Lightly oil the spit coupler and hardware with vegetable or mineral oil.

After each use and before extended storage:

1. Clean the entire spit assembly (inside and out) with warm soapy water, rinse and dry thoroughly. Wipe down or wash other parts as needed. Dry and touch up tripod bases and posts with heat safe paint if needed.

Store the rotisserie in a dry place until the next use. Cover the motor assembly (loosely) if possible to prevent dust and dirt accumulation.

**Rust protection**
Keeping certain parts lubricated (lightly coated with oil or other anti-corrosive material) or touching up paint scrapes or chips will prevent premature rust and corrosion.

**Motor**
The CB25 motor is a well-built, rugged component that will last years if properly used and maintained.

1. Try not to expose it to too much dust or dirt while in use and keep it as dry as possible.
2. Keep it as dry as possible.

## Motor Specifications & Dimensions:

If you need to order hardware for your CB25 either call us or ask for the following at your local parts dealer or online (key: diameter, length (mm), thread pitch):

**Motor specifications:**
Voltage: 110V or 12V with an adaptor
Motor type: AC geared
RPM: 2.5
Power: 4.5 watts
Operating temperature range: 40F – 100F

**Overall Dimensions:**
Base tripods – 10” diameter footprint
Length fully assembled (base to base) - 38½”
Full length (back of motor to end of opposite base – 47”
Spit height - adjustable from 11” to 21” (from middle of spit to ground)
Spit length - 38½” total, 35” usable (35” between base legs)

## Safety precautions:

***The SpitJack CB25 is a powerful machine with electrical components that will be used outdoors in conjunction with live fire and high heat and safety awareness. Proper safety procedures should be followed at all times while in use.***

**Electrical hazard:**

1. Make sure any extension cord you use is properly grounded, rated for this use, and in sound condition.
2. Keep all electric cordage (whether the cord or plug from the CB25 motor or any extension that is connected) away from the direct heat source (fire, hot coals, or any part that has gotten very hot.
3. Keep all electric cordage (whether the cord or plug from the CB25 motor or any extension that is connected) away from water. Make sure any extension cords are not in any collected water. Do not operate the CB25 in rain or snow unless all parts and connections are kept dry.
4. Do not attempt to modify or repair the motor while it is running.
5. Disconnect the power immediately if any unusual sound or odors or smoke are coming from the motor.

**Fire, heat and burn hazard:**

Since you will need a large heat source to use the CB25, special precautions must be taken to prevent harm to yourself, other people, the environment, property, and the equipment.

1. Make sure you have properly prepared your “pit” area where the fuel will be burned. There should be not be any easily combustible material either directly under the burning area or in nearby proximity. Keep all combustible material a safe distance from the fire at all times.
2. Use only appropriate fuel sources (wood logs, natural or other charcoal products) for your heat source. Use only approved starter fluid (or other methods) to start the fire only. Do not add starter fluid, gasoline or any other highly flammable material to the fire once it has started.
3. Tend the fire continuously and carefully. Never leave sight of the live fire. Do not add more fuel than needed.
4. Be aware of fat dripping from the cooking meat. Hot fat can easily ignite if it comes in contact with a live flame. If you have a fat collection device or system, make sure collected or excess fat is removed periodically and not let to sit hot by the heat.
5. Do not wear very loose fitted clothing such as a long dress or robe while tending the fire.
6. Keep a properly rated and sized fire extinguisher handy for emergency use.
7. Take care when handling any part of the CB25 or anything that has been close to the heat source.

**Mechanical hazard:**

The CB25 is a powerful machine and can cause bodily harm or injury unless used safely and according to instructions.

1. Make sure the power is disconnected before assembly, disassembly, or maintenance.
2. Some of the components of the CB25 are heavy. Use proper lifting and transport procedure while handling.
3. Do not overload the motor. This machine is rated and tested at no more than 35 lbs. on the spit. Any additional weight may case excess wear on the motor or motor malfunction.

## 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.

**NO OTHER WARRANTIES**. TO THE MAXIMUM EXTENT PERMITTED BY APPLICABLE LAW, THE COMPANY AND ITS SUPPLIERS DISCLAIM ALL OTHER WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, WITH REGARD TO THE PRODUCT AND ANY RELATED OR ACCOMPANYING WRITTEN MATERIALS. THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY HAVE OTHER RIGHTS WHICH VARY FROM JURISDICTION TO JURISDICTION.

**NO LIABILITY FOR DAMAGES.** TO THE MAXIMUM EXTENT PERMITTED BY APPLICABLE LAW, IN NO EVENT SHALL THE COMPANY OR ITS SUPPLIERS BE LIABLE FOR ANY DAMAGES WHATSOEVER (INCLUDING WITHOUT LIMITATION, SPECIAL, INCIDENTAL, CONSEQUENTIAL, OR INDIRECT DAMAGES FOR PERSONAL INJURY, LOSS OF BUSINESS PROFITS, BUSINESS INTERRUPTION, LOSS OF BUSINESS INFORMATION, OR ANY OTHER PECUNIARY LOSS) ARISING OUT OF THE USE OF OR INABILITY TO USE THIS PRODUCT, EVEN IF THE COMPANY HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. IN ANY CASE, THE COMPANY'S AND ITS SUPPLIERS' ENTIRE LIABILITY UNDER ANY PROVISION OF THIS AGREEMENT SHALL BE LIMITED TO THE AMOUNT ACTUALLY PAID BY YOU FOR THE PRODUCT. BECAUSE SOME JURISDICTIONS DO NOT ALLOW THE EXCLUSION OR LIMITATION OF LIABILITY FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

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## Fire Pit Layout

Below are illustrations of how a firepit can be constructed from simple building materials. The green area is the ground, the gray is a sheet metal panel and the red is standard bricks and border edging available at Home Depot. The drip pan directly under the spit is not yet in production.

### Material List and Instructions for a Brick Pit for the CB25 Rotisserie

**From The Home Depot (similar products are available through other sources) you will need:**
**60 of these concrete pavers (bricks) in either style:**

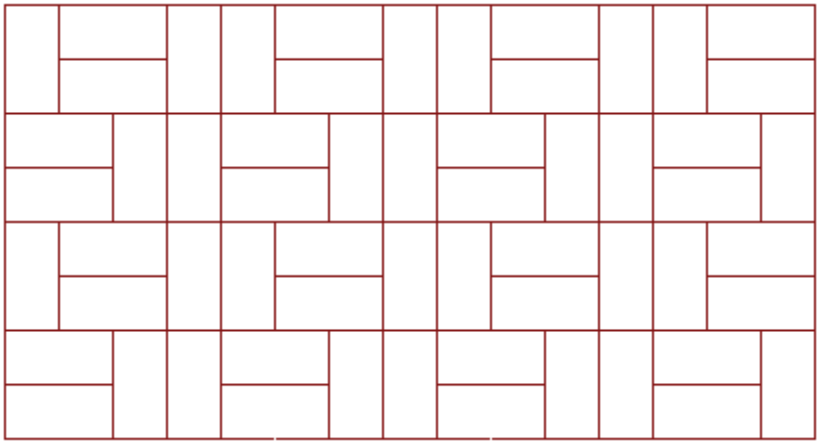


1.75 In. x 4 In. Holland 45MM Paver - Red
Model 22051EA
http://www.homedepot.com/webapp/wcs/stores/servlet/ProductDisplay?storeId=10051&langId=-1&catalogId=10053&productId=100619492&categoryID=502344



12 In. Straight Picket Red
Model 75951
http://www.homedepot.com/webapp/wcs/stores/servlet/ProductDisplay?storeId=10051&langId=-1&catalogId=10053&productId=100145487&N=10000003+502055+90039&marketID=90039&locStoreNum=2684

Pattern suggestion for pit floor layout:



Place edging blocks around the pattern on all sides.

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