Spitting Chickens

The most important part in getting started with a rotisserie is knowing how to properly spit the product. This is quite easy, but it must be learned! As an operator, you will become an expert in spitting chickens within half an hour! There are two types of commonly used spits: the angle spit and the regular spit. The following pages describe and show how spitting is done with both these types of spits.

A. Using Angle Spits

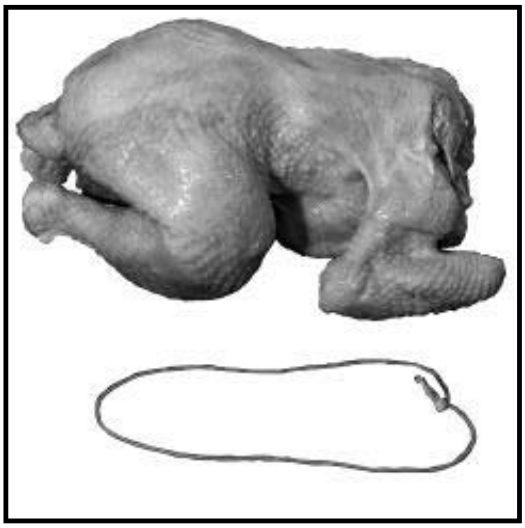

Figure 1. Chickens Ties

When using a "V" or angle spit, it is very important to tie or truss the product being cooked. This prevents the product from moving around the spit and also prevents damage by preventing the legs and wings from flopping. In this section, we will show how to properly truss a chicken. It is important to use a tie to fit the size of the product. In this case, we are tieing a $2\,^{3}/_{4}$ lb. chicken with a 6" tie.

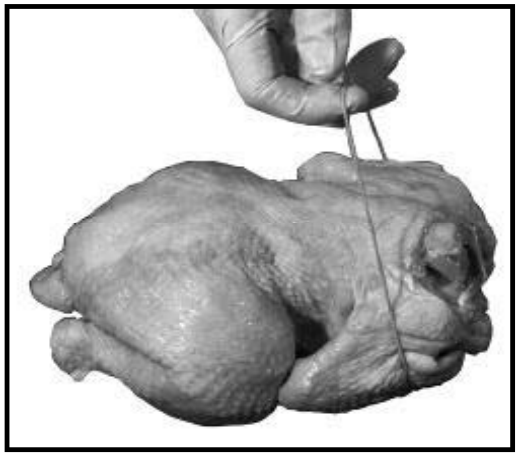

Figure 2. Trussing Wings

With the back of the chicken facing up, take the tie and wrap it around the breast, making sure to tuck the wings against the breast. Pull on the tie as pictured. You will also need to hold the chicken with your other hand.

Figure 3. Trussing Across Back

While pulling on the tie, cross the strings so that you make an "X" across the back of the chicken. With the "loop" in your hand, you will now need to tie the legs of the chicken.

Figure 4. Trussing Legs

While pulling on the tie, loop the strings over the legs of the chicken.

Figure 5. Trussed Legs

Make sure that both legs are securely held by the tie.

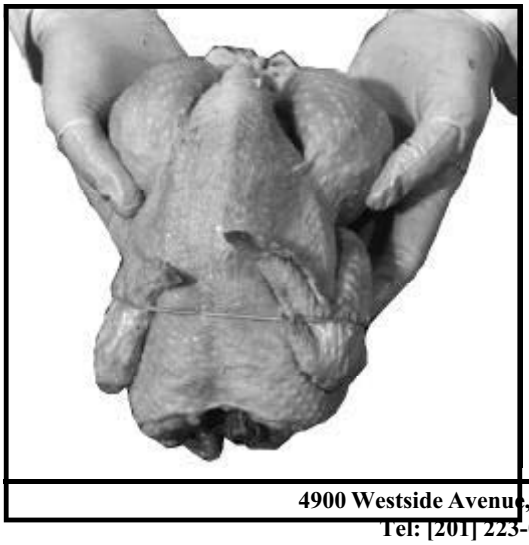

Figure 6. Trussed wings

Make sure that both wings are securely held by the tie against the breast of the chicken.

Figure 7. Pop-up Thermometer

The only way to tell if a chicken is done is take the internal temperature. Since it can be difficult to probe the chickens while they are in the rotisserie, we recommend the use of pop-up thermometer. These inexpensive items should be place in the thickest part of the chicken, which is the breast. The thermostat will "pop-out" when the internal temperature reaches 185º F.

Figure 8. Chicken Ready to Spit

With the chicken trussed and the pop-up thermometer in place, the chicken is ready to be spitted with an angle spit.

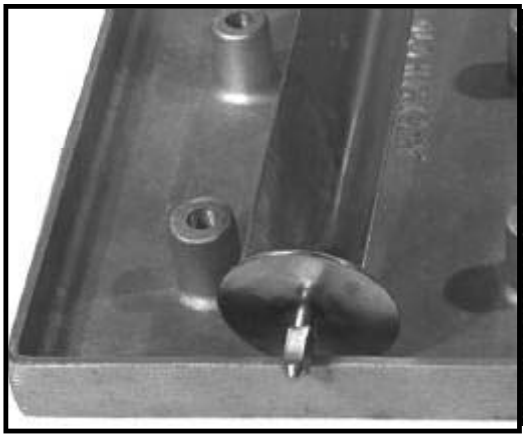

Figure 9. Spitting Accessories

In order to make the use of the angle spits fast and easy, we offer an accessory called a Spit Holder (Hickory Part 195). This aluminum plate offers six holes where the base (square-end) of the angle spit can be inserted.

Figure 10. Using the Angle Spit

Insert the bottom (square-end) of the spit into one of the holes in the Spit Holder.

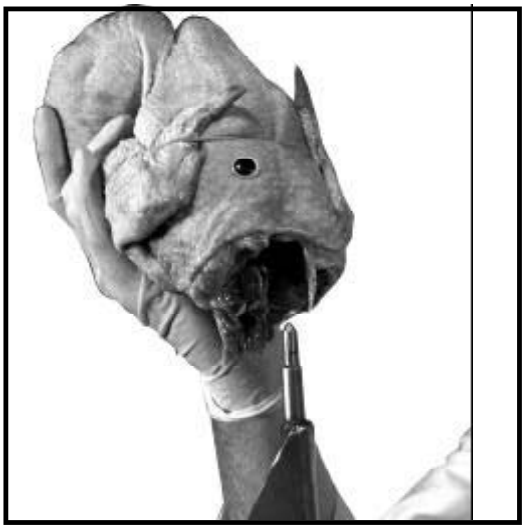

Figure 11. Spitting a Chicken

Spit the chicken through the cavity. The chicken should be inserted through the "head" (or at least where the head used to be) first.

Figure 12. Chicken Position on Spit

When spitting the chicken, make sure that the breast is sitting on the flat, exterior side of the spit. Notice on the picture how the breast is not directly on the rounded corner of the spit, but above one of the flat parts of the "V". It is also important to note that the legs (and the tie) must sit on the same flat side of the spit. This picture shows exactly how the chicken should look when spitted.

Figure 13. Incorrectly Spitted Chicken

This picture shows a chicken with the legs improperly placed. Note how the chicken seems to hang to one side. When spitted this way, the chickens will tend to "bounce" up and down causing the chicken to breakup.

Figure 14. Complete Spit

After inserting the first chicken, push it all the way to the bottom of the spit and add the next chicken. Depending on the size of the birds and on the rotisserie model, each spit will accommodate three to four $2\,^{3}/_{4}$ lb. chickens. Once completed, the spit is ready to be placed in the rotisserie.

B. Using Regular Spits

Figure 15. Inserting Single Bottom Skewer

Attach a ***single skewer*** with a ***thumb screw*** at least 1/2" from the square end of the spit. The skewer must be on the round section of the spit.

Figure 16. Fastening Bottom Skewer

Use the "T" shaped tool supplied with the unit to tighten the thumb screw. This will prevent the bottom skewer from sliding off the screw.

Figure 17. Using the Spit Holder

Even though the chickens can be spitted on a work table, the use of the Spit Holder (Hickory Part 195) will make the spitting process much easier.

Figure 18. Inserting Chicken

Take the chicken, with the drumsticks in the direction of the attached ***skewer,*** and slide the ***spit*** through the cavity of the chicken.

Figure 19. Tucking the Legs

The legs must be tucked between the skewer prongs and the center spit. Note that the bottom of the drumstick is what is being locked in place.

Figure 20. Pressing Chicken Towards Skewer

When viewed from the breast side of the chicken, the bottom of the drumstick is being pushed back while the meaty part of the leg is "puffed up" for better presentation. Note that the skewer is not going straight through the drumstick!

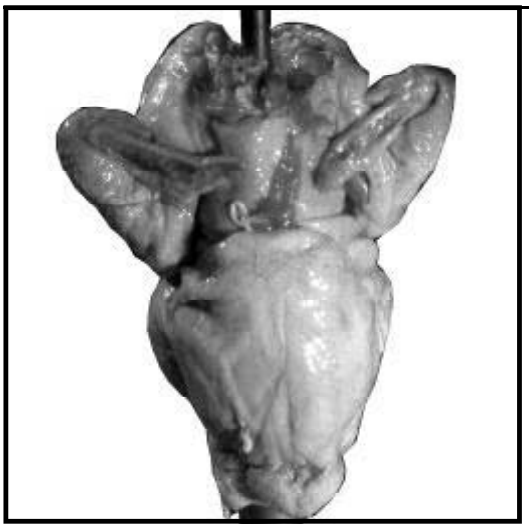

Figure 21. Locking Wings

The wings must be locked or tucked in place. **When using the models N/5.5 and N/10.10, the locking method (pictured here) is only recommended with birds up to 2¾ lbs!** With larger birds, the wings must be tucked under the breast, with elastic ties or "wing tuckers". If the wings are locked on large birds, the wings on the adjacent spits will rub or catch, preventing the spits from rotating freely. This will cause the wings to break off or the gear mechanism to jam.

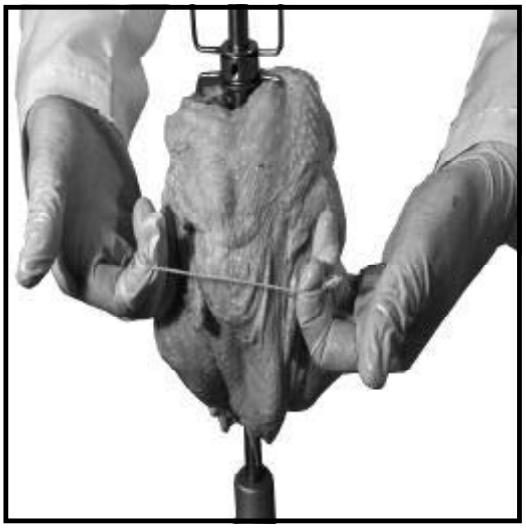

Figure 22. Tucking Wings

With larger birds, the wings must be tucked under the breast, with elastic ties or "wing tuckers".

Figure 23. Tucked Wings

Notice how the wings are tucked against the breast. By "tucking" instead of "locking" the wings, the working or rotating diameter of the chicken has been reduced.

Figure 24. Inserting Double Skewers

With the first chicken in place, insert a ***double skewer*** down the length of the *spit* into the shoulders of the first chicken**. No *thumb screw* is required for the *double skewers***!

WARNING! When driving the double skewer into the chicken, do not exert pressure from the end of the prongs! These are sharp and will pierce a finger or hand if not careful. Only apply pressure at the bottom of the "U" shaped half of the skewer!

Figure 25. Double Skewer in Place

With the double skewer in place, insert the next chicken down the length of the *spit* and position the chicken as previously described.

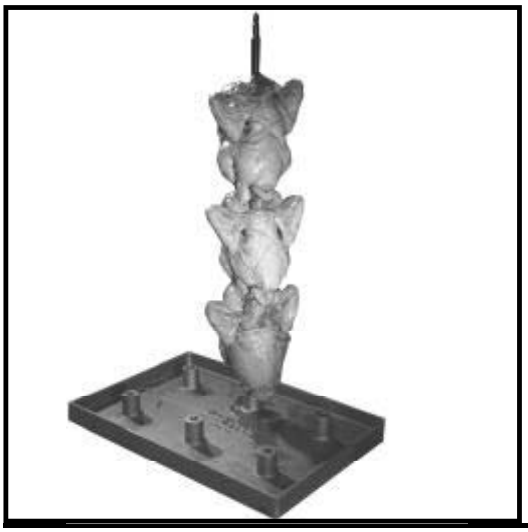

Figure 26. Loaded Spit

When the loading of the chickens is complete, the end of the spit must be locked in place with another single skewer.

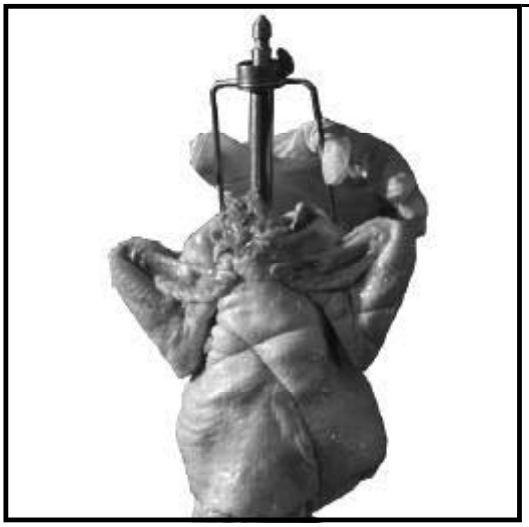

Figure 13. Completing the Load

Slide a *single skewer with a thumb screw* into place from the top,

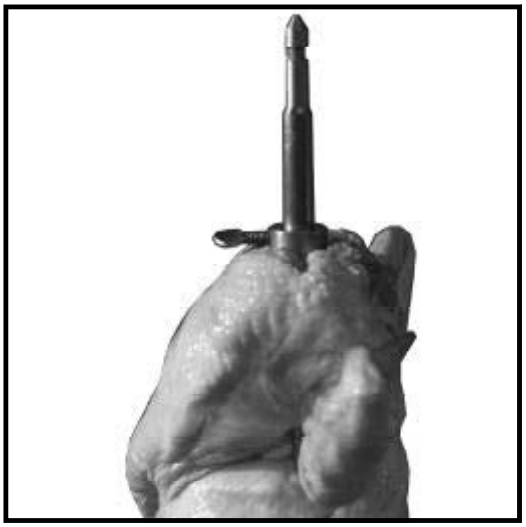

Figure 14. Tightening Final Skewer

Compress the chickens by exerting pressure on this last skewer, and tighten the thumb screw securely.

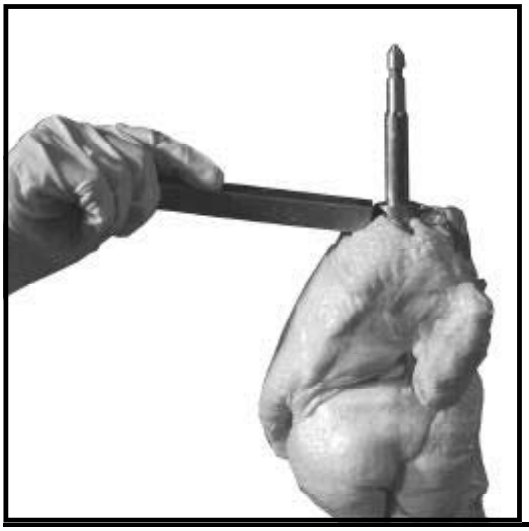

Figure 15. Securing the Load

Tighten the *thumb screws* with Hickory's *thumbscrew tightening tool.* This will prevent the chickens from coming loose.