



SpitJack CJC75 Rotisserie User Manual

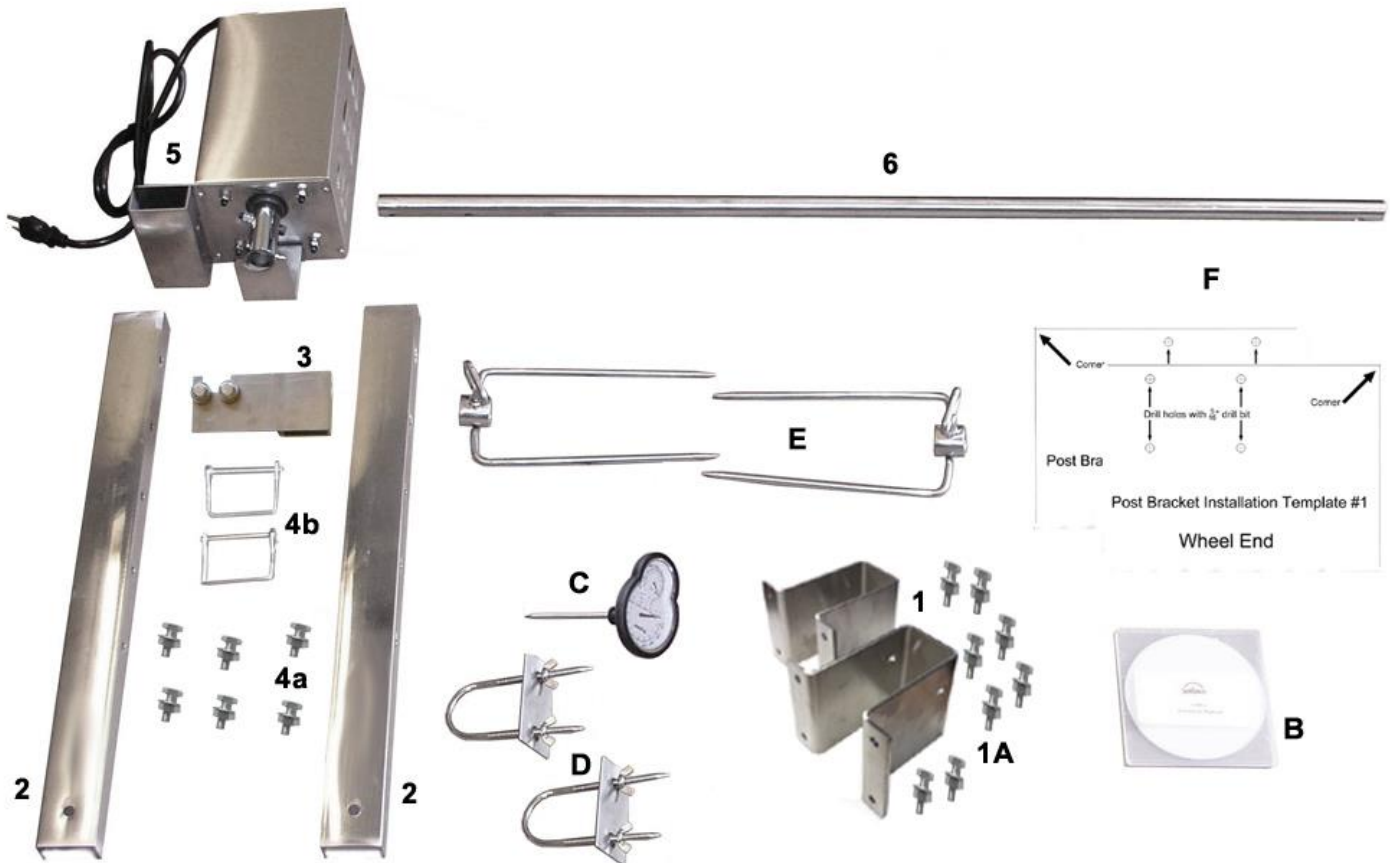
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Thank you for purchasing the SpitJack CJC75 Rotisserie. All of our products are designed and constructed to give you years of reliable service if used properly and kept adequately maintained. Please read over the material below before assembling or using the product. There are some important *notes*, *tips* and *safety cautions* mixed in that will help you in using the CJC75 safely and effectively. The CJC75 is designed primarily to be used with La Caja China or similar roasting box but can be used with other pit designs and configurations

Note: It is assumed that you already have a fully assembled La Caja China roasting box (or similar roasting box). The CJC75 can be used with other pits or pans. Please contact us for information.

List of parts

The CJC75 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 after each item [bold, in brackets] refer to the illustration below.*



Post/bracket assembly parts and hardware

- Post brackets (2)[1]
- Post bracket hardware (Phillips head screws and nuts) (8)[1A]
- Support posts (2)[2]
- Remote spit support bracket (1)[3]
- Hardware
 - (6) Hex head bolts and (6) serrated hex nuts [4a]
 - (2) Support post lock pins (2) [4b]

Motor assembly and hardware

- Motor (40W) [5] (with housing, switch, front motor plate, spit coupler and power cord attached)
- Hardware (attached to coupler) - drive shaft coupler lock pin

Spit parts and hardware

1. Spit (one piece) [6]

Accessories and other components

- Manual & instruction sheets disc [B]
- Dual thermometer (1) [C]
- U-bolt (2) [D]
- Spit forks (2) [E]
- Bracket installation templates (2) [F]

Optional Accessories

In addition, there are accessories and other products that you can order separately for your CJC75. If you have ordered them with the CJC75, they may be included in the box (but not pictured above) or come in a separate package.

Bracket Installation

The CJC75 is a rotisserie accessory designed primarily for use with La Caja China Roasting Box or similar (by dimension) products. The instructions that follow are created specifically for use with a fully assembled version of these products. *Note: the brackets are not exactly centered because the motor is configured by design to be off center. The placement of the brackets offsets this dimension so that the spit aligns in the center of the charcoal pan.*

For the bracket installation you will need the brackets [1], bracket hardware (8 sets)[1A], both bracket installation templates [F], a drill with a 5/16" drill bit, a Phillips screwdriver, strips of tape, and 2 adjustable (or 7/16") wrenches.

1. Remove tray inserts from La Caja China box.
2. Locate the "wheel end" of the box (the end that has the wheels on the bottom legs).
3. Tape the "Post Bracket Installation Template #1 - Wheel End", into the corner of the box end as directed on the template. Make sure it is lined up carefully and is square to the corner of the box.
4. Drill holes (4) where indicated with the 5/16" drill bit **all the way through the metal liner of the box.** (Tip: drill a pilot hole with a 1/8" drill bit to make it easier). Clean any wood and metal chips from inside the box and remove the template.
5. Put four of the screws through the holes **from the inside out**, so that the head of the screw is on the inside of the box.
6. Slide the bracket over the protruding screws on the outside of the box and attach the nuts. Finger-tighten and then tighten securely using both the screwdriver and a wrench. *Tip: turn the screw and hold the serrated nut.*
7. Repeat this procedure on the opposite end of the box using the "Post Bracket Installation Template #2 - Non-wheel End" template.

Support Post Assembly

1. Place one of the support posts [2] in the spit support bracket [1] so that the “C” shape is facing in toward the box. *Make sure that the post end that has a center hole is at the bottom and aligned with the center hole in the bracket.*
2. Secure the post with 3 of the hex bolts [4a]. Push the bolts from the outside in so that the hex part (top) of the bolt is on the outside of the bracket. Secure with the nut on the inside of the bracket and wrench-tighten, using 2 wrenches and tightening from the outside.
3. Repeat this procedure with the other base and spit support set.

Rotisserie Assembly

The CJC75 requires some minor assembly before its first use. Before you begin the assembly procedure, check to make sure you have all the parts, tools, and necessary hardware at hand.

Tools needed: Phillips head screwdriver.

Preparation

Wash the spit and all trussing hardware (forks, U-bolt and thermometer stem) in warm, soapy water. Rinse and dry.

Motor and motor mount assembly procedure

The motor comes fully assembled with spit coupler, spit coupler lock pin and spit support post sleeve attached. If there is a part missing, please search for it in the packaging or contact customer service.

Make sure that the motor spit support bracket is correctly aligned. Bearings are now included as part of the spit support basket (not shown). Use the top of the bearings to line up the coupler. The top of the bearings should line up with the bottom of the spit coupler. Adjust the bracket by loosening the bracket set screws and changing the position accordingly.



1. Place the remote spit support bracket [3] on the non-wheel end support post assemblies.
2. Secure the bracket at the third hole from the top of the post with one of the support post lock pin [4b]. You may adjust the height to your specific needs although we caution against using the highest setting if you are cooking a large or unbalanced load. The lowest setting possible is recommended to save fuel and keep a proper temperature, especially if you do not have coals directly underneath the meat.

Final assembly procedure (requires assistance)

Attach the motor assembly [5] to the remaining base/support post assembly and attach the bracket using the remaining lock pin [4b], making sure that it is set at the same height as the remote spit support on the other base assembly.

1. You should now have:
 - a support post assembly with a remote spit support bracket [3],
 - a support post assembly with the motor assembly [5] attached, and
 - the spit, washed and ready to accept the meat.



Note: The next step is rigging the meat to the spit. Please refer to the related documents for instructions on how to do this. Once the meat is securely fastened to the spit, you can proceed with the final assembly. We suggest using the support assemblies to help in the rigging procedure. It's much easier to work with when the meat is off the ground and supported. Once the meat is secured on the spit, we can proceed with the assembly. It is recommended you assemble and test the CJC75 at least once before your first cooking event.

2. While having someone hold up the other end of the spit, carefully insert the spit into the spit coupler.
3. Plug in the motor to a 110V power source (or inverter) and turn it on to spin the coupler until the holes for the spit and coupler align (if necessary).
4. Place the spit coupler lock pin through the holes and lock it over the coupler.
5. The rotisserie is now fully assembled and ready to use.

Operating the rotisserie

Check to make sure all connections are tight and secure before proceeding!

1. 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, and the fire is underway, simply connect a *properly rated and sized extension cord* (we suggest a surge protector as well) to the power cord of the motor.
2. When ready to turn it on, flip the switch on the back of the motor.
3. Check to see that the spit is turning smoothly and the motor is running without any unusual noises.



4. To shut off the motor, flip the switch to off and disconnect the power source.
5. Please refer to the sections below for tips and suggestions for setup, preparation and cooking.

Prepping the meat

It's a good idea to hose (or even scrub) the meat thoroughly and dry it before you begin. Then give it a good rubbing inside and out with salt. If you have to store it for any longer than a few hours, keep it cool as best you can and store in a safe place until ready to cook.

As far as any culinary preparations, there are of course endless options. Some of the most common methods include injecting with a flavor solution or marinade. Brining the meat will not pick up a lot of ambient flavor such as smoke or surface seasoning applied. Since it's not easy to brine a large animal, flavor injection is more popular. You can inject up to 12 hours before cooking.

Stuffing

We don't recommend stuffing a whole animal especially if you are attempting to cook one for the first time. Many things can go wrong with stuffing and it can ruin the whole event.

Rigging

Attaching the meat to the spit

Note: this process can take up to two hours. *Try to have someone helping you and plan the timing accordingly.* Remember it will take one hour to cook each 10 lbs. so you may want to consider rigging the night before if you plan an all-day cook.

Just as there is no standard way to cook a whole animal, there is no standard way to rig the meat for cooking, and there are probably as many variations as there are cooks. For use with this machine we recommend *multiple methods of securing the meat to the spit so that the meat will remain tight to the spit during cooking*. Besides using forks at each end (this technique is more practical for solid pieces of meat such as a roast) we recommend "lashing" the backbone of the meat directly to the spit by stitching it with butcher's twine and a special trussing needle [B].

Trussing and binding

Keeping the animal intact until the end of cooking is crucial to a successful event. Because of the size of the animal (the larger the meat, the bigger this problem), the prolonged cooking times, and the condition of the meat when fully cooked, some parts of the meat may come loose toward the end of cooking. As the meat softens, some shrinkage occurs, connective tissue is broken down, and the meat loses its structural integrity. Unless properly held together, parts of the animal can become dislodged and fall off.

To address this, some people wrap the meat in chicken wire to form a crude cage, tightening the apparatus as needed during cooking. This can be cumbersome and even unhealthy as most chicken wire is treated with a poisonous zinc compound. We recommend using over-sized stainless steel worm gear hose clamps (available at spitjack.com) on the fore and hindquarters as a backup. It's also a good idea to sew up the belly using the small trussing needle (included), even if it's empty, to make the cooking easier.

For a detailed illustrated tutorial on rigging your meat, see the related documents.

Setting up the fire

Fuel

Follow the recommendations on your Caja China or similar box. We recommend using natural lump charcoal for cooking. Standard briquettes are OK but will not burn as hot and last as long and contain chemical additives and fillers.

The indirect cooking method

Although it may seem illogical, **it is best not to cook the meat 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. Flare-ups are not only a safety concern

but can impact the cooking process by burning or unevenly cooking the meat. Unwanted flare-ups are to be avoided if possible. The best way to accomplish this is by not cooking directly over the heat source.

On the other hand, you want to get as close as possible to the heat or else the meat will take too long to cook. We recommend a drip pan directly under the animal 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 meat as close to the heat as possible by adjusting the height of the spit.

Using these guidelines, we have cooked a meat in 40 degree (F) ambient temperature on a windy day to 195 degrees (internal) in normal cooking time.

Maintenance

Care of the SpitJack CJC75 is simple and inexpensive but should be done regularly to ensure maximizing the product life.

Cleaning

Before the first use and after extended storage, wipe off any excess oil, dirt or residual packaging from the rest of the parts.

After each use and before extended storage:

1. Clean the spit (inside and out) with warm soapy water rinse and dry thoroughly.
2. Wipe down or wash other parts and trussing accessories as needed.

Store all parts in a dry place until the next use. Cover the motor assembly if possible to prevent dust and dirt accumulation.

Rust protection

Most of the parts on the CJC75 are either stainless steel or plated. The stainless steel might show small rust spots (this is the nature of the metal) that can be buffed out easily with some light Scotch-Brite pads (not steel wool).

Keeping certain parts (exposed motor parts) lubricated (lightly coated with oil or other anti-corrosive material) will prevent premature wear and corrosion.

Motor

The CJC75 motor is a well-built, rugged component that will last years if properly used and maintained.

1. Reduce exposure to dust or dirt while in use.
2. Keep it as dry as possible.

Specifications

If you need to order replacement hardware for your CJC75, contact us.

Motor specifications:

Voltage: 110V

Motor type: 40W

RPM:6

Phase:1

Operating temperature range:40-175F

Overall Dimensions:

Spit - 51"

Width total - 62"

Spit height - adjustable from 5" to 19" (from middle of spit to top of box)

Spit length - 51" total, 45" usable (between posts)

Supporting Documents

These documents have been created to make your rotisserie experience easier, more effective, safer and more enjoyable. Please check our website for updates and recent additions:

<http://spitjack.com/MANUALS.html>

Safety precautions

The SpitJack CJC75 is a powerful machine with electrical components that will be used outdoors in conjunction with live fire and high heat and safety awareness and 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 CJC75 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 CJC75 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 CJC75 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, odors or smoke are coming from the motor.

Fire, heat and burn hazard:

Since you will need a large heat source to use the CJC75, 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. Use care when handling any part of the CJC75 or anything that has been close to the heat source.

Mechanical hazard:

The CJC75 is a very 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 CJC75 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 65 lbs. on the spit. Any additional weight may cause excess wear on the motor or motor malfunction.

Warranty, Replacement, Liability

LIMITED WARRANTY. Rasa Incorporated, d/b/a/ SpitJack (the “Company”) warrants that (a) its SpitJack CJC75 (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 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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