



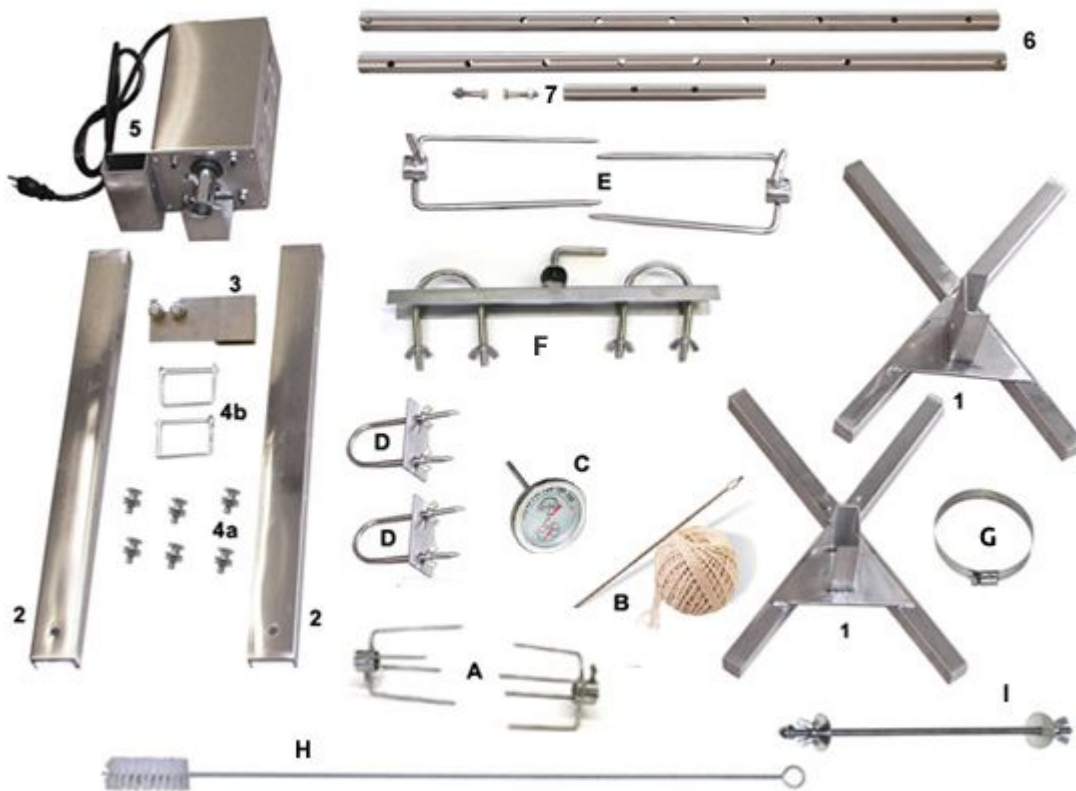
SpitJack CXB85 Rotisserie User Manual

Version 3/21 - Check the end of this document for updates.

Thank you for purchasing the SpitJack CXB85 Rotisserie. All 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 CXB85 safely and effectively.

List of parts

The CXB85 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.*



Base assembly parts and hardware]

- Base units (X-style) (2)[1]
- Support posts (2)[2]
- Remote spit support bracket (1)[3]
- Hardware [4]
 - Hex bolts and hex nuts (6) [4a]
 - 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) - motor/spit coupler bolt with lock nut.

Spit parts and hardware

- Spit sections 1 and 2 [6] and spit connector with hardware (2 hex bolts and nuts) [7]
- Spit assembly hardware (4 screws and 4 hex nuts with attached washers)

Accessories and other components

- Small spit forks (4 prong) [A]
- Trussing needle and twine ball [B]
- Dual thermometer [C]
- U-bolts [D]
- Large spit forks (2 prong) [E]
- Leg shackles [F]
- Banding clamp [G]
- Spit cleaning brush [H]
- Spit trussing pin [I]

Optional Accessories

In addition, there are accessories and other products that you can order separately for your CXB85. If you have ordered them with the CXB85, they may be included in the box (but not pictured above) or come in a separate package.

Rotisserie Assembly

The CXB85 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: 2 adjustable wrenches, flat head screwdriver, Phillips head screwdriver.

Spit assembly procedure

1. Slide the spit connector (7) into one of the spit sections (6) (at the end with the hole furthest from the end - 1 1/2") so that the holes of both the connector and spit section are aligned. Slide the other spit section over the connector and place the bolts into the two holes. **Wrench-tighten both sets of hardware.**

Note: If you are cooking a whole animal it is sometimes easier to attach the spit inside the animal. It is sometimes easier to bring in a section from each "end" and attach it in the middle than to try to drive the fully assembled spit through from one end.

2. Set the spit assembly aside while the rest of the rotisserie is assembled.

Motor and motor mount assembly procedure

The motor comes fully assembled with a 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. The bottom of the cut out of the bracket should be even (or up to 1/8" higher) with the bottom of the spit coupler. Adjust the bracket by loosening the bracket set screws and changing the position accordingly.



Base and spit support assembly procedure:

1. Place one of the base units [1] on the ground so that the spit support post bracket is facing up and place one of the support posts [2] into the bracket so that the 3 bolt holes line up with the holes in the base bracket.
2. Place 3 bolts (4a) through the holes so that the bolt head is on the bracket side of the assembly.
3. Add the nuts and wrench-tighten.
4. Repeat this procedure with the other base and spit support set.
5. Place the remote spit support bracket [3] on one of the base support/post assemblies.
6. Secure the brackets at the third hole from the top of the post with one of the support post lock pins [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.

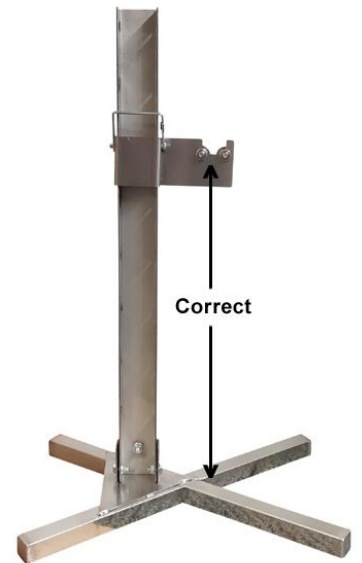
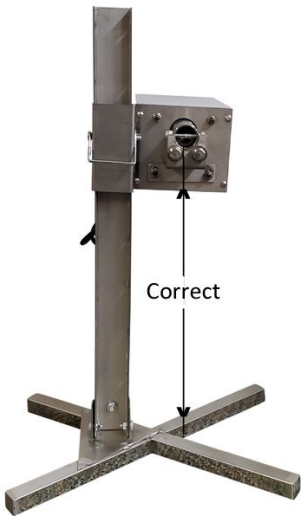


Final assembly procedure:

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. Caution: the motor and post assembly standing alone may tip easily.

You should now have:

1. a base/support post assembly with a remote spit support bracket [3],
2. a base/support post assembly with the motor assembly [5] attached, and
3. the assembled spit.



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, you can proceed with the assembly. It is recommended you assemble and test the CXB85 at least once before your first cooking event.

1. While having someone hold up the other end of the spit, carefully insert the spit into the spit coupler.
2. Plug the motor into 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).
3. Place the spit coupler bolt through the coupler and the spit.
4. Place the coupler bolt lock nut on the end of the bolt, finger tighten, and then wrench tighten only a couple of turns.

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, the fire pit has been constructed 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 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, the 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 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 document *Securing a Whole Animal to the SpitJack CXB85 Spit*.

Setting up the fire pit

There are many ways to configure a pit for use with this rotisserie. The method below is one that we have tested successfully, and which addresses most issues that come when cooking a whole animal in this way.

This machine is designed to be used directly on the ground or floor surface. *Make sure you have a level, hard, non-flammable surface* at least 10' x 4' 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 and a layer of pavers or bricks as a protective base (see the related document *Fire pit Layout for SpitJack CXB85 Rotisserie System*).

Fuel

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. Using properly dried cordwood as a direct fuel source is not recommended as it is very hard to control the fire temperature with live flames. Also, there is an increased safety concern and discomfort from flames and smoke. If you have the wood and would like to use it (it is less expensive) we suggest building a separate burn pit close by (but downwind) and use the rendered hot coals from that fire as your fuel source.

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 meat in 40 degrees (F) ambient temperature on a windy day to 195 degrees (internal) in normal cooking time.

Maintenance

Care of the SpitJack CXB85 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 entire spit assembly (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 CXB85 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 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 CXB85 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.
3. Occasionally oil the drive shaft with some white mineral oil.

Hardware specifications

If you need to order hardware for your CXB85 either ask for the following at your local parts dealer or online at McMaster-Carr.com or BoltDepot.com. Call us if you have trouble finding parts.

Motor specifications:

Voltage: 110V

Motor type: 40W

RPM:6

Phase:1

Operating temperature range:40-175F

Overall Dimensions:

Base units - 11" x 15"

Length fully assembled (base to base) - 72", end of spit (or manual wheel) to end of motor - 68"

Spit height - adjustable from 18" to 21" (from the middle of the spit to the ground)

Spit length - 62" total, 54" usable (between base legs)

Supporting Documents and Updates

Additional supporting documents and instruction sheets can be downloaded from the page for this product on our website. You can reach it by scanning the code below or going to this address:

<https://spitjack.com/collections/roisserie-systems/products/spitjack-whole-lamb-pig-roisserie-system-cxb85> . Once you are on the page, go to the "DOCS" tab and view or download the information you need.



These documents have been created to make your rotisserie experience easier, more effective, safer and more enjoyable. Please contact us with any questions or if you need more information on this product.

Safety precautions

The SpitJack CXB85 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 CXB85 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 CXB85 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 CXB85 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 CXB85, 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 CXB85 or anything that has been close to the heat source.

Mechanical hazard:

The CXB85 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 CXB85 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 50 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 CXB85 (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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