

SpitJack

MEAT INJECTION SYSTEMS
MAGNUM

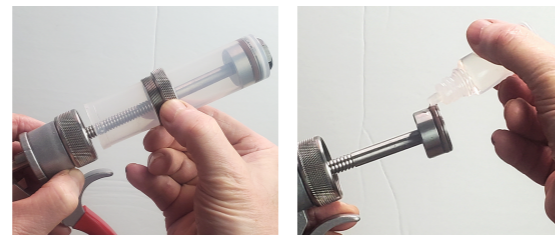
User Guide

Thank you

for purchasing the SpitJack Magnum Meat Injector. This manual is designed to guide you through the use and maintenance of this product. Please read all of the information below before using your injector.

Before the first use

1. Remove the barrel by unscrewing the barrel ring and pulling the barrel away from the frame.
2. Wash the barrel and the plunger assembly in warm, soapy water, rinse, and dry thoroughly.
3. Before re-attaching the barrel, lightly coat the plunger gasket with food-grade mineral oil or refined vegetable oil.
4. Wash all the needles in warm, soapy water using the included brushes and rinse thoroughly.

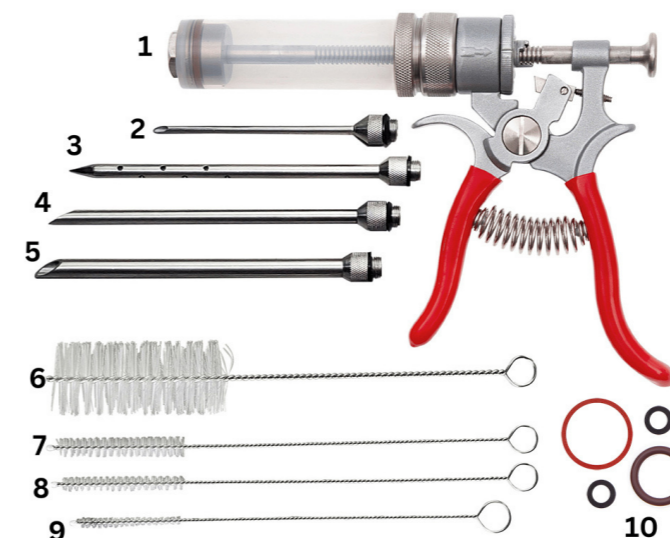


Safety precautions

- Exercise caution when handling, attaching, and detaching all needles.
- Disassemble and thoroughly clean the injector and all used needles after each use. Needles that have not been properly cleaned can contaminate the injected food.
- Keep the needles out of reach of young children.

Please check to be sure you have received all of the following parts:

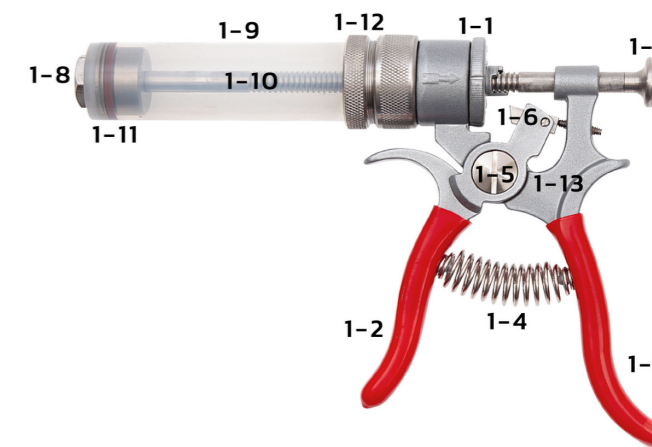
(Note: Some models might not contain all parts displayed below)



- | | |
|----------------------|-----------------------------|
| 1. Injector | 7. Large needle brush |
| 2. Small needle | 8. Medium needle brush |
| 3. Perforated needle | 9. Small needle brush |
| 4. Slant-tip needle | 10. Spare parts set |
| 5. XL needle | 11. User manual (not shown) |
| 6. Barrel brush | 12. Case or bag (not shown) |

(All needles have o-rings attached)

Detail of injector parts:



- | | |
|---------------------------------|--------------------------|
| 1-1 Dose dial | 1-8. Needle nut |
| 1-2 Trigger handle and assembly | 1-9. Barrel |
| 1-3. Grip handle | 1-10. Plunger rod |
| 1-4. Handle tension spring | 1-11. Plunger rod o-ring |
| 1-5. Hub screw assembly | 1-12. Barrel ring |
| 1-6. Ratchet assembly & spring | 1-13. Injector frame |
| 1-7. Plunger end knob | |

Using Your Meat Injector

Prepare the meat

1. Before injecting, the meat should be well-trimmed and trussed as needed.
2. Make sure the meat is fully-thawed and above 40F before injecting.
3. For saturated fat-based injections, bring the meat to room temperature.
4. Follow food safety guidelines and do not let meat stay unrefrigerated for more than 4 hours.

Prepare the injection marinade

1. For liquid-based marinades, ensure the solution is at room temperature or less.
2. For saturated fat-based injections, the injection fluid must be 100F or more.
3. Make sure the proper needle is chosen (see page 7).
4. Make sure the container is at least 6" full and even higher if using the perforated side needle.

See our recipe for a simple brine on page 13 below.

Prepare the injector

1. Clean the injector barrel according to the directions on page 2 (See "Before the first use" above).
2. Make sure all parts are tight and the ratchet assembly works properly.
3. Adjust the dose dial (See "Set the dose" below).
4. Push the plunger to the end of the barrel.

Set the dose

The Magnum comes with a built-in dose selector feature. By choosing different dose settings you are able to change the amount of injection fluid delivered with each pump.



The dose selection dial

1. The dose selection dial is found in the upper middle of the injector, just above the hub screw (see page 4)
2. The arrow embossed onto the frame to the left of the dial indicates which setting is selected.
3. By turning the dial clockwise or counterclockwise, you can change the distance the barrel piston will travel each time you squeeze the handles.

About dose levels

1. Different dose levels are recommended for different injecting techniques and for specific cuts of meat.
2. For our recommended technique, the "slow withdrawal" method, we suggest using setting 1 or 2 on the dial.
3. For larger cuts of meat, you may want to increase the dose.
4. For more precision injecting, the lowest setting is recommended.

Choose the needle

(Note: some models may come with different needle configurations)

The type of marinade will determine the kinds of needles you can use.

1. For clean liquid-only solutions, you can use any needle.
2. We recommend only our standard open tip (# 4) or the XL slant tip for solutions with small particles (pepper grounds, powdered or granulated garlic, paprika, etc.).
3. The XL slant tip is the only option for marinades with larger particles, such as minced garlic.
4. The mini needle is best for smaller cuts of meat such as poultry or chops. It is also the preferred choice for BBQ competitions as it will leave less noticeable holes when presenting the meat.
5. For most marinades that are fat-based, the two slant tip needles are best.

For all needles, check that the o-ring is in place and in good condition.

Attach the needle

Attach the needle to the barrel by turning it clockwise until the o-ring is slightly depressed. It should be finger-tight.

Fill the barrel

1. Check that the plunger is fully forward and pressing against the barrel's front end.
2. Place the needle in the marinade container so that all holes are submerged.
3. Grab the plunger end knob between your other hand's index and middle finger and pull back slowly until the barrel is full.
4. Remove the needle from the container and ensure nothing leaks from the needle or anywhere on the barrel.
5. **If there is any air between the plunger head and the liquid in the barrel, point the injector straight up and squeeze the handle until the marinade starts coming out.**



Inject the meat

Before you start injecting, make a plan. Determine, as best you can, all of the points where you will insert the needle to ensure the marinade is distributed thoroughly, evenly, and absorbed efficiently. This will usually mean multiple entry points on all sides of the meat.

Tip: Place the meat in a large pan to keep things neat. Meat can only absorb up to 10% extra liquid. Some of what you inject will leak back out and make a mess.

1. Insert the needle slowly into the meat at a 45-degree angle as far as it will go. Be careful of bones, connective tissues, and hard fat veins.
2. Squeeze the handles to inject the marinade into the meat.
3. As you slowly draw the needle out, deliver a dose of marinade every 1/2 inch or so. This will ensure a more even distribution.
4. Repeat the process at different points according to your plan until the barrel is empty.
5. Refill the barrel as instructed above and repeat steps 1-4.

Tip: Reuse a previous injection point at different angles to improve outer appearance.



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Inject the meat (continued)

Note: Raw meat can only absorb up to 10% of its weight in excess fluid. Also, a good amount of your marinade might leak out even as you are injecting. This is normal.

In order to optimize the injecting process, all parts of the meat should be penetrated and injected. This means continuing the process until you are sure that this is done. Don't let the leakage determine when to stop. The meat will swell up as you proceed. Use that as your guide to which areas need more work.



After injecting

When finished injecting, let the meat sit for a minute or two before transferring it to a clean towel to dry off. The meat is now ready to receive rubs, slathers, or other external seasoning.

Tip: You can also choose to continue marinating the meat externally. Place the injected meat in a resealable bag and add the excess injection marinade or any other marinade formula. Press all of the air out of the bag before sealing. Refrigerate in a bowl or other container (bags can leak) and turn it over every couple of hours.

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Frequently Asked Questions

Can I use the meat injector for thick marinades such as mayonnaise, cheese filling, pudding, etc?

Yes, but remember that the thicker the injection, the wider the needle opening needs to be.

Can I use the injector on frozen meat?

NO. Never use this injector on any frozen product or meat that is not completely thawed. The needles will break.

Can I get replacement parts?

Yes, SpitJack offers a complete list of replacement parts for this product.

Is there a warranty for this product?

Yes, see the details below.

Do you do repairs?

Yes, we have in-house technicians that can fix or replace your injector.

Recipe for a simple brine

Ingredients:

- ¼ cup Kosher salt
- 4 cups water

Procedure:

1. Place the salt and 2 cups of water in a saucepan over medium heat.
2. Stir until the salt is dissolved completely.
3. Remove the pan from the heat, and transfer the solution to another container.
4. Add the remaining 2 cups of water.
5. **Thoroughly cool the brine to room temperature before injecting.**

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Warranty and Support

Scan the code to go to our web page that lists all of our support options, the latest update for this manual, and other information and special offers related to this product.



Product support, service, repair, & parts

Phone: 413 203 5757, 800 755 5509

Email: customercare@spitjack.com

Address: 296 Nonotuck Street, Florence, MA 01062

Warranty service

Your SpitJack Magnum Meat Injector has a one-year limited warranty (see below). If you need servicing, repair, or new parts during that period, don't hesitate to contact us. If servicing is needed after the expired warranty period, arrangements can be made to repair your unit locally or by sending it back to us. Most parts can be ordered online

Returns

Your SpitJack Magnum Meat Injector has a one-year limited warranty (see below). If you need servicing, repair, or new parts during that period, don't hesitate to contact us. If servicing is needed after the expired warranty period, arrangements can be made to repair your unit locally or by sending it back to us. Most parts can be ordered online

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Cleaning & Maintenance

Please follow these procedures to ensure that your injector stays ready to use and performs properly each time.

After each use:

1. Clean the barrel and any needles used with the appropriate brush. Be sure to remove any small bits of meat sticking to the needles.
2. The needles and barrel can be cleaned in a dishwasher (after they are cleaned by hand), but we recommend hand washing only for the barrel.
3. Wipe the injector with a clean cloth. **Do not place the injector frame in a dishwasher or rinse it under running water.**
4. Wipe the plunger head gasket lightly with refined vegetable oil before reassembling the injector.
5. When thoroughly dry, place the injector, needles, and brushes back in the case.



Periodically

1. Check to see that all o-rings are in place, holding their shape, and still pliable.
2. Make sure all fittings are tight, moving freely, and corrosion-free.

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Limited Warranty

Rasa Incorporated, d/b/a/ SpitJack (the "Company") warrants that (a) its SpitJack Magnum Meat Injector (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,

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Troubleshooting

Marinade runs out of the needle without any action:

1. Make sure the red o-ring is at the back of the barrel.
2. Remove the air in front of the plunger (see page 8)
3. Make sure the needle o-ring is attached, and the needle is tightly fitted into the barrel.

The plunger will not pull back or move forward:

1. Remove the barrel and lubricate the piston o-ring.
2. Make sure the needle is not clogged or obstructed
3. Check that the ratchet hammer is operating.
4. Check that the center screw is tight.
5. Your marinade might be too thick or dense to push through the needle. Try a wider needle.

The needle becomes clogged during use:

1. Remove the needle from the injector barrel.
2. Use the cleaning brush to dislodge any debris or particles.
3. Wash and rinse the needle thoroughly with warm water.

The ratchet hammer does not engage:

1. Replace the ratchet hammer spring
1. Contact our support team for instructions.

The handle assembly is loose

1. Tighten the hub screw and nut.

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