



Fireplace Grill User Manual

Thank you for purchasing the SpitJack Fireplace Grill. Below you will find instructions for assembly, some suggestions for setup and use of the grill in your fireplace, and a few tips on care and maintenance. Please read all of the information below before you use your grill. Improper assembly or installation may result in personal injury or property damage.

Please check that you have received all of the following parts:



1. Grill grate, 2. Grill grate handles (2), 3. Grill stand, 4. Thumb screw fasteners (2), 5. Drip tray

Assembly instructions:

7. Screw both grill grate handles into the grill grate. Do not over-tighten by twisting the wooden handles. Use a set of pliers over a soft cloth on the steel rods to tighten.
Note: if the handle comes loose, simply use some white glue (e.g. Elmer's) to secure it.
2. Raise the grill grate support columns section of the grill stand as illustrated at the right and secure each side with the thumb screw fasteners. Make sure the holes have aligned and the fasteners have been inserted far enough to engage the support columns.
3. Place the drip tray in the opening at the front of the grill stand.
4. Check to make sure all connections are secure and the structure is sturdy.



Note: Clean the grill grate with warm soapy water, dry thoroughly and wipe with a light coating of vegetable oil before the first use. Your grill is made from cold-rolled steel for durability and is susceptible to rust and corrosion if not properly cared for. Always coat lightly with vegetable oil after cleaning and drying for storage.

Installation and operation instructions:

Note: these instructions describe use in a fireplace. If the grill is used outdoors in an open firepit or campfire, the following guidelines still apply.

Installing the grill after the fire has been burning:

Note: it is best to wait until the fire has become "mature"—rendering hot embers, logs glowing red, and minimal flame activity.

1. Carefully move the grill stand into the fire being careful of disrupting embers and logs causing sparks or unexpected movement of hot burning material.
2. Once the grill stand is secured, insert the grill grate as described in the sidebar below.

Inserting or removing the grill grate:

Note: we recommend using heavy leather fireplace gloves or oven mits when inserting the grill grate into a mature fire.

1. Grab the grill grate towards the back edge on both sides.
2. Set the edge of the grill grate between two sets of guide pegs on the grill stand support columns.
3. Lower the back edge that you are holding so that the grate slides easily up and forward.
4. Slide grate forward until the back edge (not the handles) is even with the back edge of the drip pan below.
5. to remove the grill grate, simply reverse the above procedure.



Installing the grill while using a log grate (fire not started):

1. Load up your log grate with logs as you normally would.
2. Insert the grill stand into the firebox, sliding the bottom supports under the log grate.
3. Add kindling as needed and light the fire.
4. Wait until the fire has matured (burned for a while, the logs have rendered some embers and are glowing hot and flames are absent or minimized) before inserting the grill grate (see sidebar above).

Installing the grill before the fire is started (using the grill stand as andirons or log rests):

Note: you will need 2 different size split logs for this setup; 19"(4-5) or longer and 16"(2) or shorter. We have found that a fire built this way burns hotter and more efficiently than using a log grate.

1. Place the grill stand in the firebox. The back edge of the drip pan should be close to where the firebox begins at the hearth.
2. Place two crumpled newspaper sheets between the bottom grill stand supports.
3. Place 2 longer logs across the paper, one at the front, the other at the back, leaving as wide a gap in the middle as the log width allows.
4. Fill the hollow with small kindling or other fire starter material.
5. Place the shorter logs on top of the kindling at right angles to the longer logs.
6. Add third layer of 3 longer logs (no need to create a space between the logs).
7. Light the fire and wait until the fire has matured (burned for a while, the logs have rendered some embers and are glowing hot and flames are absent or minimized) before inserting the grill grate (see sidebar above).

Operating tips:

Warning: your fireplace was not designed as a cooking appliance. Fat that is burned while cooking can collect on your chimney walls and become an unnatural fire hazard. If you use this grill heavily and cook fatty foods, have your chimney checked regularly throughout the season.

Before you use the grill for the first time.

1. Check your fireplace, chimney and damper. We recommend having your fireplace and chimney system examined yearly by a professional chimney sweep. Make sure that your firebricks and mortar are sound and that your damper is working properly and you have sufficient draw and airflow to operate safely.
2. Follow the first-time cleaning instructions above.

Protection. We suggest using heavy gloves (either special fireplace gloves or oven gloves or mits) when cooking in the fireplace. In addition, because of the high heat, we recommend using tools (forks, spatulas, cleaning brush, tongs, etc. that are as long as possible both for comfort and to protect from injury (all available at <http://spitjack.com>).

Arranging the fire. It's a good idea to create zones of heat for cooking. Ideally, there could be a hot zone where searing and high-heat cooking would take place, a medium zone where food would cook less intensely and slower, and a zone with no direct heat or live coals underneath (usually toward the back of the grill over the drip pan). This area is used for resting, finishing or warming food and for relocating foods that are causing flare-ups.. It's not as easy to create these zones with a fireplace fire as it is with a typical outdoor grill and even more difficult if you are using a log grate.

Adjusting the grill height. Another way to regulate heat is to move the grill grate up or down using the 3 levels set on the grill stand. The setup of the fire (how high the logs are stacked, whether a log grate is used) and the intensity of the fire will determine when and when to adjust the height of the grill grate.

General. We echo Steven Raichlen's basic advice: **"always keep the grill hot, clean and lubricated"**.

1. Let the grill get hot before placing anything on it. Preheating the grill will cook the food faster, more efficiently, and give the food a better appearance (grill marks).
2. When the grill is hot, make sure it is clean from any burnt or crusted residue from the last cooking. Use a scraper and/or an abrasive scouring tool to clean the grill surface.
3. Just before cooking, place some vegetable oil on a clean cloth and wipe the grill surface. You can use your cleaning tool to do this. This last step helps keep certain foods (proteins) from sticking to the grill. Clean and lubricate as often as needed while cooking to get the best results.

Cooking tips:

Once you have set up your system and become familiar with the operational techniques described above, cooking on your fireplace grill is really no different than cooking on any other grill setup. There are many good sources of grill cooking information in books, online, and from your neighbors. Here are a couple from us:

1. **Smoking.** Ironically it's not that easy to get a good smoke flavor on your foods when cooking in a fireplace. Cooking should be done over a mature fire in which the smoke has burned off and only the embers remain. We suggest adding a few soaked wood chips or chunks directly under the food. You can even try placing a deep lid (like a wok cover) over the food to capture the smoke for a more intense flavor. This technique also works if you want to create a more oven-like effect or accelerate cooking time.
2. We use the grill in tandem with our fireplace rotisserie. While our finished roast is "resting" we insert the grill, dip some garlic rubbed bread slices in the drippings and quickly grill them for service.

Cleaning & maintenance:

Your fireplace grill has two basic components; the grill stand assembly (including the drip pan) and the grill grate. The stand is constructed of powder coated (painted) steel. This coating might burn off after some use and be restored by using a hi-heat black paint that is specially created for grills and stoves. It is available in most hardware stores.

The grill grate is constructed from cold-rolled steel (which makes it better able to withstand high temperatures) and given only a light coating of machine oil at the factory as protection. We recommend that you wash the cooking surface with warm soapy water, dry and recoat with vegetable oil before the first use. Since it is unprotected steel, it is susceptible to rust and corrosion if left untreated and exposed to air or water. After each use and cleaning, make sure all exposed metal surfaces are dry and coated lightly with vegetable oil before storing. Over many uses, the grill will "season" itself by baking on the oil coatings and require less maintenance.

The handles are made of cherry wood and are coated with a light polyurethane at the factory for protection. Simply wipe them clean with a damp towel to remove light soiling.

Periodically unscrew both the handles and thumb screws and oil the threads before replacing to prevent binding corrosion.

Service, repair and parts

1. Warranty service
 - a. Your SpitJack Fireplace Grill comes with a one year limited warranty (see below). If during that period you need servicing, repair or new parts, please contact our service department at service@spitjack.com or calling (toll free) **800 755 5509**.
2. Post warranty service
 - a. If servicing is needed after the warranty period has expired arrangements can be made for repair of you unit either locally or by sending it back to us. Most parts can be ordered online.
3. Returns

If you need to return the SpitJack Fireplace Grill or any of the parts, please call (toll free) 800 755 5509 and you will be given specific instructions for preparing the return items and give you the address to send them to.

Note: there are specific packing instructions for each part.

Limited Warranty

LIMITED WARRANTY. Rasa Incorporated, d/b/a/ SpitJack (the "Company") warrants that (a) its SpitJack Fireplace Grill (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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