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› Guide Gear Manual Camp Spit for Roasting, BBQ, Grill, Rotisserie and Fire Pit Camping Instruction Manual

Guide Gear B002RWF2UW

Guide Gear Manual Camp Spit Instruction Manual

Model: B002RWF2UW

1. PRODUCT OVERVIEW

The Guide Gear Manual Camp Spit is a robust and portable rotisserie system designed for outdoor cooking over an open fire. It allows for manual rotation of food, making it ideal for roasting various meats such as chicken, turkey, or game hens without the need for electricity or batteries. Its durable stainless steel construction ensures longevity and reliable performance in diverse outdoor environments.



Guide Gear Campfire Roasting Spit

Guide Gear's roasting spit for grill can be adjusted up or down for cooking purposes. Whether it's wanting a close fire cook or a simple meat warming, easily adjust the temperature with adjustable levels. Up and down adjustment also comes with included hardware for mounting, so you have as much cooking control as needed. Roast to perfection and cook anything from chicken to pork, with this portable outdoor spit. Spit can occupy multiple types of meat, saving you cooking time and serving more guests within one sitting.

The easy-to-operate crank smoothly maneuvers for a precise roast. Included with the crank is a 4 point lock, to hold the pole in place at the desired angle. Situate your meats in a proper cooking angle with the reliable lock, and keep your meats from falling or becoming loose. This cordless rotisserie is ideal for backyard BBQs or weekend camping trips.



Image: Overview of the Guide Gear Campfire Roasting Spit components, including the stainless steel pole, meat prongs, and manual handle.

This manual provides essential information for the safe and effective use of your Guide Gear Manual Camp Spit. Please read it thoroughly before assembly and operation.

2. SAFETY GUIDELINES

- Always operate the camp spit in a well-ventilated outdoor area, away from flammable materials, structures, and dry vegetation.
- Ensure the fire pit or cooking area is stable and clear of debris.
- Use heat-resistant gloves when handling the spit, especially during and after cooking, as components will become extremely hot.
- Keep children and pets at a safe distance from the fire and the operating spit.
- Never leave the fire or cooking unattended.
- Allow the spit to cool completely before cleaning or disassembling.
- Do not overload the spit. Refer to specifications for weight limits.

3. PACKAGE CONTENTS

Verify that all components are present and undamaged before assembly:

- 1 x Stainless Steel Rotisserie Pole (1/2" diameter)
- 2 x Meat Prongs (Forks)
- 1 x Manual Handle with 4-point lock mechanism
- Mounting Hardware (for height adjustment)

4. ASSEMBLY INSTRUCTIONS

Follow these steps to assemble your Guide Gear Manual Camp Spit:

1. **Prepare the Setup Area:** Choose a stable, level area near your fire pit or cooking fire. Ensure adequate clearance from any flammable objects.
2. **Install Upright Supports:** If your fire pit setup requires separate upright supports (not included with this spit), install them securely on either side of your fire. The spit pole will rest on these supports.
3. **Attach Manual Handle:** Slide the manual handle onto one end of the stainless steel rotisserie pole. Secure it using the provided hardware, ensuring the 4-point lock mechanism is functional.
4. **Position Meat Prongs:** Slide the two meat prongs onto the rotisserie pole. These prongs are adjustable and will be tightened to secure your food.
5. **Place Pole on Supports:** Carefully place the assembled rotisserie pole onto your upright supports, ensuring it is level and stable over the fire pit.
6. **Adjust Height:** Utilize the included mounting hardware to adjust the height of the rotisserie pole relative to the fire. This allows for precise heat control for different cooking needs.



Image: Close-up view of the manual handle, which allows for easy rotation and features a secure locking mechanism.

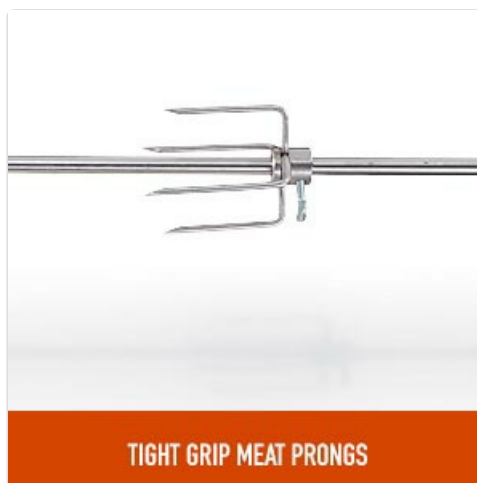


Image: Detail of the tight-grip meat prongs, designed to securely hold food during rotation.

5. OPERATING INSTRUCTIONS

Using your Guide Gear Manual Camp Spit for optimal roasting:

1. **Prepare Your Food:** Skewer your meat (e.g., chicken, turkey, roasts) onto the rotisserie pole. Ensure it is centered and balanced to allow for even rotation.
2. **Secure with Prongs:** Push the meat prongs firmly into the meat from both ends, then tighten the screws on

the prongs to secure the food in place. This prevents slipping during rotation.

3. **Position Over Fire:** Place the loaded rotisserie pole onto the upright supports over your prepared fire. Adjust the height using the mounting hardware to achieve the desired cooking temperature. For searing, position closer to the coals; for slower roasting, raise it higher.
4. **Begin Roasting:** Use the manual handle to slowly and continuously rotate the spit. Consistent rotation ensures even cooking and browning on all sides.
5. **Monitor Cooking:** Periodically check the internal temperature of your food with a meat thermometer to ensure it reaches safe cooking temperatures.
6. **Adjust as Needed:** Adjust the height of the spit or the intensity of the fire as necessary throughout the cooking process. Use the 4-point lock on the handle to hold the spit in a specific position if needed.
7. **Remove Food:** Once cooked, carefully remove the spit from the supports using heat-resistant gloves. Transfer the food to a cutting board and allow it to rest before carving.

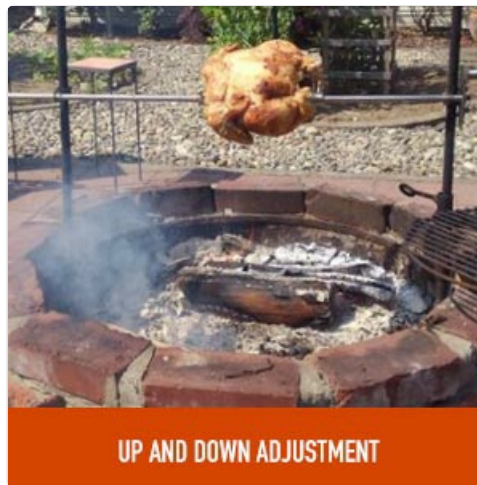


Image: A whole chicken roasting on the Guide Gear Manual Camp Spit over an open fire pit, demonstrating the up and down adjustment capability.

Official Product Video

Your browser does not support the video tag.

Video: A demonstration of the Guide Gear Campfire Roasting Spit, showcasing its features including the stainless steel pole, meat prongs, manual handle, and adjustment capabilities.

6. CARE AND MAINTENANCE

- **Cleaning:** After each use, allow the spit to cool completely. Disassemble the components. Wash the stainless steel pole and meat prongs with warm, soapy water. Use a brush to remove any cooked-on food residue. Rinse thoroughly and dry immediately to prevent water spots or corrosion.
- **Storage:** Store all components in a dry place, away from moisture and extreme temperatures. Consider storing in a protective bag or case to prevent scratches and keep all parts together.
- **Inspection:** Periodically inspect all components for any signs of wear, damage, or loose connections. Replace any damaged parts before next use.

7. TROUBLESHOOTING

Food is not rotating smoothly:

Ensure the meat is properly balanced on the spit. Adjust its position until it rotates evenly. Check that the

prongs are securely tightened and the pole is correctly seated on its supports.

Difficulty adjusting height:

Ensure the mounting hardware is clean and free of debris. If components are stiff, a small amount of high-temperature lubricant (food-grade if it might come into contact with food) can be applied to moving parts, though typically not needed for this manual system.

Meat slipping on the spit:

Ensure the meat prongs are firmly inserted into the meat and their locking screws are tightened securely against the spit pole. For very large or irregularly shaped items, consider using butcher's twine to further secure the food to the spit.

8. PRODUCT SPECIFICATIONS

Product Dimensions	53.13 x 3.88 x 5.13 inches
Item Weight	5.1 pounds
Material	Stainless Steel Pole
Power Source	Manual (No batteries/electricity needed)
Model Number (ASIN)	B002RWF2UW

9. WARRANTY AND SUPPORT

Guide Gear products are designed for durability and performance. For specific warranty information or technical support, please refer to the product packaging or visit the official Guide Gear website. Keep your purchase receipt for warranty claims.

For further assistance, you may contact Guide Gear customer service through their official channels.