

INSTRUCTION MANUAL MODEL # TTT-01 TIP TOP TEMP

Introduction

Congratulations on your purchase of the model # TTT-01 Tip Top Temp. It is the next step in charcoal and solid fuel grill temperature control. Your Tip Top Temp works by controlling the airflow. When you need temperature controlled over long periods, use the Tip Top Temp. Ideal for low and slow cooking, such as ribs, brisket, soups and baked goods. Use it to help control smokers too.

DO NOT USE ON GAS GRILLS!

Components

1. Metal housing with bi-metal coil damper and adjusting knob
2. Red silicone band gasket

Instructions for typical use

1. Stretch the silicone band gasket around the base. 80% of the band should be on the base, leaving 20% off.
2. Set up your kettle grill with the bottom vent(s) open just a tiny amount and the grill top vent wide open.
3. Light 4-6 charcoal briquettes completely and place them in the center of the charcoal grate.
4. Pile 15-20 charcoal briquettes or equivalent lump charcoal around and on top of the 4-6 lit briquettes.
5. Put cooking rack in place and food on the cooking rack. Put the grill cover on.
6. Turn the knob clockwise to set the temperature while the unit is cool. Use the top of the unit to the left of the knob as your reference point for the knob #s 0-9. The higher the # the higher the temperature.
7. Place the Tip Top Temp over the top vent, pressing down slightly to seal the band gasket to the top's curved surface. Remember: Tip Top Temp must be able to control all the airflow.
8. The damper will begin to close and open as it adjusts to the heat rising through the Tip Top Temp. Use a thermometer to set the temperature the damper open and closes at. Initially this will take a little monitoring.

Helpful hints

NEVER USE ON ANY GAS OR PROPANE GRILLS!

Never leave any grill unattended.

The Tip Top Temp **WILL** get HOT.

Each grill has slightly different air leakage. The bottom vent may need adjusting.

Not Intended for Use by Persons ages 12 and Under

Do not overload grill with charcoal. Grill should be only slightly lit, a fully engulfed grill will take longer to control and may not be controlled at all.

Do not open the lid unless absolutely necessary! Temperature sampling should be done through the damper opening if your grill does not have a thermometer built into it.

Each Tip Top Temp is custom made and temps may vary slightly from device to device. An external thermometer can be used to verify the process (not included).

Tip Top Temp's temperature control is better explained as Control of Temperature Increase.

The Tip Top Temp damper coil has a Deflection rate : 38 ° C – 300 ° C (100° F—600° F) or about 0.346 angular degrees per degree C. Once in operation, the damper will move independent of the knob's position to provide the desired temperature range +/- 15 ° F.

This means that if the damper is set 100° DA (Degree Angular) from closed, it will raise the grill temp 34.6° C (94.2° F) from the surrounding temperature. If you start on a nice 80°F day, the grill will be about 175°F, if you start on a cool 30° F the grill will be about 124° F-at the 100° DA. For a higher Temperature Increase, open the damper a little as it starts to close until your desired temp is in the range of the dampers movement.

MAVERICK LIMITED 90 DAY WARRANTY

Maverick Industries Inc. warrants this product to be free of defects in parts, materials and workmanship for a period of 90 days, from date of purchase. Should any repairs or servicing under this warranty be required, contact Maverick Customer Service by mail or phone for instructions on how to pack and ship the product to Maverick's National Service Center located as follows:

Maverick Customer Service
94 Mayfield Ave.

Edison NJ 08837

Telephone: (732) 417-9666

Hours: Weekdays 8:30 AM- 4:30 PM

Do not send any parts or product to Maverick without calling and obtaining a Return Authorization Number and instructions. This warranty is VOID if instructions for use are not followed; for accidental damage; for commercial use; for damage incurred while in transit; or if the product has been tampered with.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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