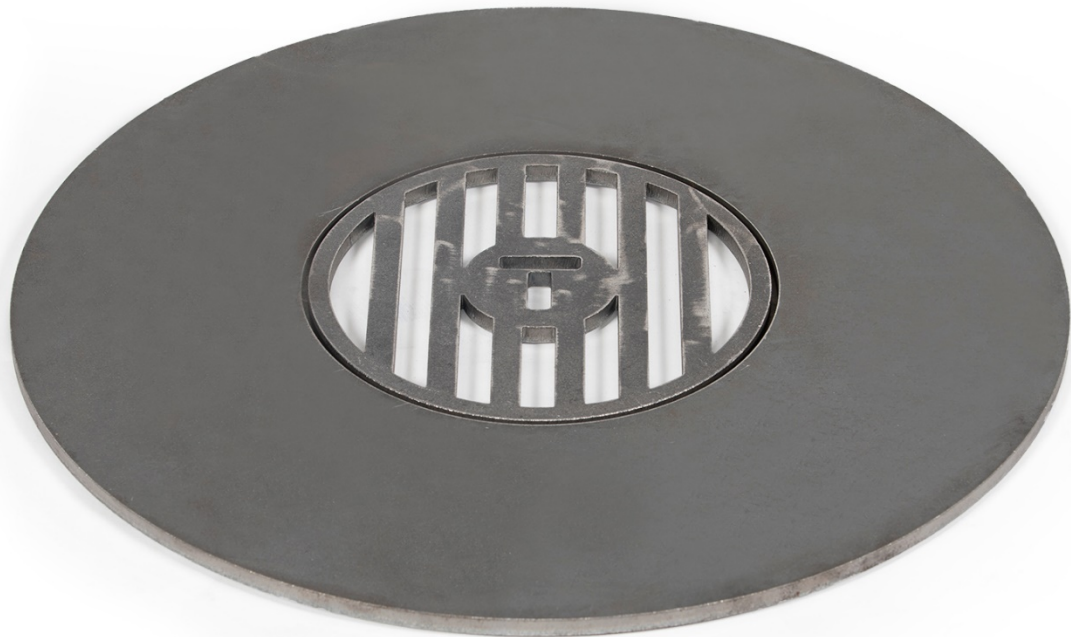


TITAN

GREAT OUTDOORS



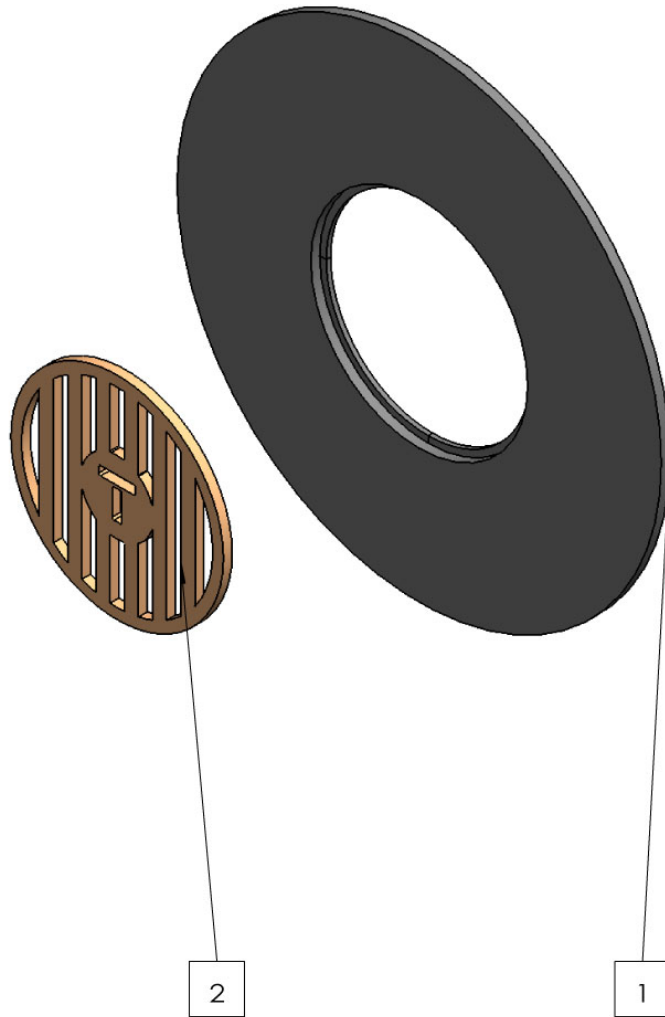
OWNER'S MANUAL

MPN(s): 22HCCTV2

SKU(s): 899254

UPC(s): 840009215537

PARTS DIAGRAM / EXPLODED VIEW



KEY	DESCRIPTION	QTY
(1)	COOKING TOP	1
(2)	FIRE GRATE	1

ASSEMBLY INSTRUCTIONS

- No Assembly Instructions Required.



TIPS FOR CARBON COOKTOP USE

GRILLING TIP #1:

The best wood to use for cooking on your carbon cooktop are hardwoods like oak, mesquite, cherry, apple, hickory, maple, alder ash, pear, or plum. Soft woods like spruce, redwood, sycamore, cedar, cypress, elm, pine, fir, and eucalyptus should not be used as they can contain large amounts of sap. Never use wood from furniture, pallets, or any other materials that can contain chemicals, veneer, or paint.

GRILLING TIP #2:

When using your carbon cooktop for the first time, it is good practice to build a fire that burns for at least an hour. This ensures that the cooktop reaches cooking temperature. Once it has reached cooking temperature, rub the cooktop with oil. Each heat cycle of the cooktop absorbs more cooking oil into the cooktop improving it and seasoning it.

GRILLING TIP #3:

Only use oil for specifically for human consumption such as sunflower oil, canola oil, coconut oil, olive oil or any blend hereof. DO NOT USE any oil unfit for human consumption. The oil will facilitate ease of cooking and impregnate the steel. Over time, this oil will turn the cooktop a deep dark color and prevent oxidation. We recommend the use of sunflower oil. Any oxidation that does form can easily be removed using steel wool and reoiling the cooktop. The more your carbon cooktop is used, the better the cooktop will be protected by the oil that you use on it. This oil will impregnate the cooktop and prevent oxidation. The operating temperature of the cooktop depends on the amount of wood that is in the fire. As a guideline, expect the inner edge of the cooktop to reach 425°F and the outer edge 250°F. 425°F is about the ideal temperature to sear steaks while 250°F is perfect for vegetables. The differences in temperature are ideal for cooking a wide variety of foods simultaneously.



MAINTENANCE

1. After using the carbon cooktop, either extinguish the fire or supervise it until it is burned out. Water can be used to extinguish the fire. BEWARE of excessive smoke, ash and steam when using water to extinguish the carbon cooktop. The carbon cooktop will be very hot while the fire is burning itself out and can remain hot for hours.
2. Once the carbon cooktop has cooled down and the fire is out, it can be cleaned. Scoop out the ashes and unburned wood and dispose of it. Make sure all ashes and unburned wood pieces are completely cold.
3. Once the carbon cooktop is cleaned, it is a good practice to wipe the cooktop down with some oil. After treating it with oil, your carbon cooktop is ready for its next use. This will also help prevent any oxidation from forming on the cooktop.

STORAGE

It is not necessary to store your carbon cooktop indoors. Your carbon cooktop can be left outside year-round. When left outside, clean your carbon cooktop before using it.

When the carbon cooktop is not being used for longer periods of time, oxidation can form on the cooktop. This surface oxidation can easily be wiped away with an oily rag or it can be sanded away leaving the cooktop like new again. With use, cooking oils will be absorbed into the cooktop and prevent oxidation from forming. The best way to avoid oxidation on the cooktop is using the carbon cooktop regularly!





This concludes the 22HCCTv2 Owner's Manual.

If applicable to your product, make sure to tighten all nut-and-bolt combinations before use.

Enjoy!

DISCLAIMER

This equipment must be used with care by capable and competent individuals under supervision, if necessary.

The use of any equipment, including this one, involves the potential risk of injury. You accept and assume full responsibility for any and all injuries, damages (both economic and non-economic), and losses of any type, which may occur, and you fully and forever release and discharge Titan, its insurers, employees, officers, directors, associates, and agents from any and all claims, demands, damages, rights of action, or causes of action, present or future, whether the same be known or unknown, anticipated, or unanticipated, resulting from or arising out of the use of said equipment.

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1 (800) 605-8241

info@titandistributorsinc.com / www.titangreatoutdoors.com

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