

TITAN

GREAT OUTDOORS



OWNER'S MANUAL

MPNs: 18HCCT, 22HCCT, 24HCCT, 26HCCT, 29HCCT

SKUs: 899821, 899822, 899823, 899824, 899825

UPCs: 719318367049, 719318367056, 719318367063, 719318367070, 719318367087

USE OF THE CARBON COOKTOP

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 re-oiling 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

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.

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.

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!

NEED HELP?

CONTACT US FIRST.

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