

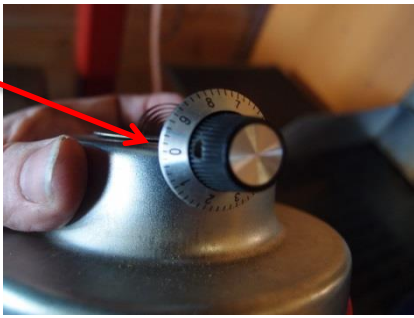
# TipTopTemp

Welcome to the next step in charcoal and solid fuel grill temperature control. When you need accurate temperature control over long periods, use the **TipTopTemp**. Ideal for “low and slow” BBQ cooking. Use it to help control smokers as well.

**DO NOT USE ON GAS GRILLS!**

Your **TipTopTemp** works by controlling the air flow to the fuel.

Turn the knob to the desired temperature setting (refer to the chart below), matching the left hand side lip to the setting you want.



Light 4-6 charcoal briquettes completely and place them in the center of the charcoal grate. Pile 15-20 charcoal briquettes or equivalent lump charcoal around and on top of the 4-6 lit briquettes.

Put the cooking rack in place and food on the cooking rack. Put the kettle lid on.

**CLOSE ALL THE VENTS AND OPEN THE TOP VENT FULLY.**

**Remember:** The **TipTopTemp** must be able to control all of the air flow.

Stretch the rubber band gasket around the base. Two thirds of the band should be on the base, leaving one third below the rim of the **TipTopTemp**.



Place the **TipTopTemp** over the top vent, pressing down slightly to seat the gasket to the lid's arc. The damper will begin to close and open as it adjusts to the heat rising through the **TipTopTemp**.

Each **TipTopTemp** is custom made and each kettle will seal differently, your temperatures may vary slightly from device to device, always use a reliable thermometer to verify your settings.

Each number setting on the dial will provide an **increase of 31 - 35°C (84 - 94°F) above the ambient temperature** when you set the **TipTopTemp**.

Set the dial numbers for this approximate temperature range:

- (1-2) LOW 31-62°C (84 - 112°F) above ambient
- (3-4) MEDIUM 93-104 °C (167 - 187F) above ambient
- (5-6) HIGH 155-186°C (280 - 335°F) above ambient

		Dial Settings								
	Ambient	1	2	3	4	5	6	7	8	9
Temperature C	10	41	72	103	134	165	196	227	258	289
	15	46	77	108	139	170	201	232	263	294
	20	51	82	113	144	175	206	237	268	299
	25	56	87	118	149	180	211	242	273	304
	30	61	92	123	154	185	216	247	278	309
	35	66	97	128	159	190	221	252	283	314
	40	71	102	133	164	195	226	257	288	319
	45	76	107	138	169	200	231	262	293	324
Temperature F		1	2	3	4	5	6	7	8	9
	50	106	162	218	274	330	386	442	498	554
	60	116	172	228	284	340	396	452	508	564
	70	126	182	238	294	350	406	462	518	574
	80	136	192	248	304	360	416	472	528	584
	90	146	202	258	314	370	426	482	538	594
	100	156	212	268	324	380	436	492	548	604
	110	166	222	278	334	390	446	502	558	614

**Notes:**

Do not overload the grill with charcoal. Only a few pieces of fuel should be lit, a fully lit fuel load will take longer to control.

Do not open the lid unnecessarily.

Never leave any grill unattended.

The **TipTopTemp** WILL get **HOT**.

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

**TipTopTemp's** temperature control is best explained as Control of Temperature Increase.

The **TipTopTemp** 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 heating and cooling of the coil spring will open and close the damper independent of the knob's position to provide the desired temperature range +/- 8.3°C (15 ° F).

This means that if the damper is set 100° Degree Angular (Setting 1) 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 point. 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.

[www.maverickhousewares.com](http://www.maverickhousewares.com)



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# Kamado Setup

Remove the Slide top, Sit the Tip Top Temp on top of the Chimney top.



Use a Plate Hanging wire (a couple of \$ from the picture hanging section of your hardware). To hold the Tip Top Temp in place.



Remove the plastic protection sleeves they will melt!

