

Thank you, Bruce – Inventor of the TipTopTemp.

temperature.

As the coals cool, the coil will open the damper allowing more air to enter and the coals to get hot. The cycle will repeat keeping the desired

the coil it will shut the damper.

Here is how the TipTopTemp works.

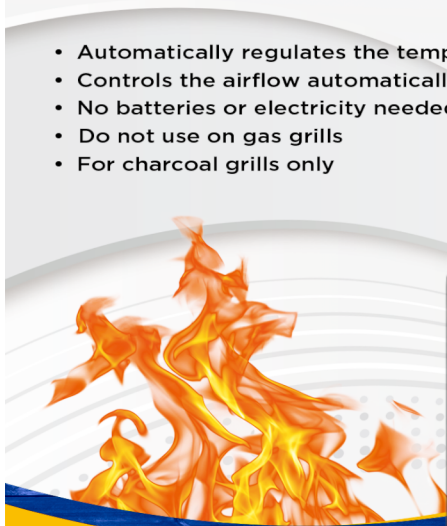
The bi-metal coil moves the damper when the temperature changes. As the exhaust warms

TipTopTemp®

Grill like never before

Controls the temperature for Long,
Slow Grilling & Smoking

- Automatically regulates the temperature
- Controls the airflow automatically
- No batteries or electricity needed
- Do not use on gas grills
- For charcoal grills only



Made in U.S.A.

Perfect for low and slow cooking

CERAMIC6R
Fits 6"/15cm Removable Vent
ADAPTER INCLUDED

TipTopTemp®
Grill like never before



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CERAMIC6R
Fits 6"/15cm Removable Vent
ADAPTER INCLUDED

Thank you for purchasing a TipTopTemp barbecue temperature controller. Always use a digital thermometer and external probe to continuously check your grill. The TTT controls the temperature by limiting the airflow. Mounting the TTT will vary by grill model, but the general rule is to slide the red band slightly off the housing enough to make contact with the grill creating an air seal.

To begin:

Load the grill and light a small amount of briquettes.

Too many lit coals are hard to control.

Open bottom vent 50%, this will need adjusting depending on grill depth and desired temperature.

Close the grill lid and mount the TTT over the lid vent. Use the knob to open the damper, do not force or over-turn.

Damper will start to close as the device warms. Re-open damper several times during warm-up until damper quits moving. Damper is now at the same temperature as the grate.

Close damper 90% when grill is 50 degree **below** desired grate temperature.

TTT will start controlling the temperature by limiting the airflow. Let the TTT do the rest while the temperature stabilizes. Fine tune the desired temperature by adjusting the damper as needed. Temperature changes take time, make small adjustments and allow several minutes between each adjustment.

Temps are not stable? Grilling requires air and fuel. High grill temperatures and deep grills require more air. Increase bottom venting if the temps fall during start-up. Close bottom vent if temps rise uncontrolled.

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