

TEPPAN (TEPPANYAKI) GRILL STARTER GUIDE

ORIGIN

Congratulations on your new firepit-grill hybrid! Our Teppan grill combines two of our favorite cooking surfaces into one product. In the center, we placed a traditional grill grate. On the edges, a flat cooking surface that functions like a griddle. The combination creates a perfect location to gather, socialize and of course cook some fantastic food

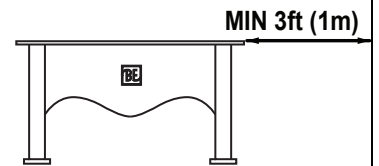
The Black Earth Teppan features a beautiful, rustic COR-TEN weathering steel for the base that we pre-patina at the factory combined with a 1/2" (13 mm) thick carbon steel cook surface. The two position swing-in direct sear cook surface adds an additional level of versatility to the Teppan.

SAFETY

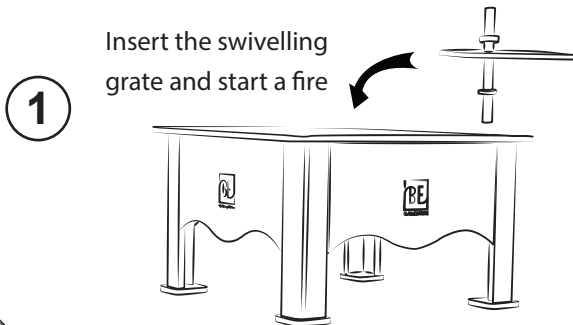
- The appliance must be located away from combustible structures by at least 1m / 3ft from each side
- This appliance is for **OUTDOOR USE ONLY, DO NOT** operate in garage, shed, balcony or other such enclosed areas.
- Keep the area surrounding the appliance free of combustible materials, gasoline, and all flammable liquids and vapors.
- Never use gasoline, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance.
- Do not burn painted, treated or coated wood
- Do not operate this appliance under any overhead roof construction or foliage
- Special care must be taken to keep small children away from heated surfaces
- Never leave a fire unattended

FIRST USE

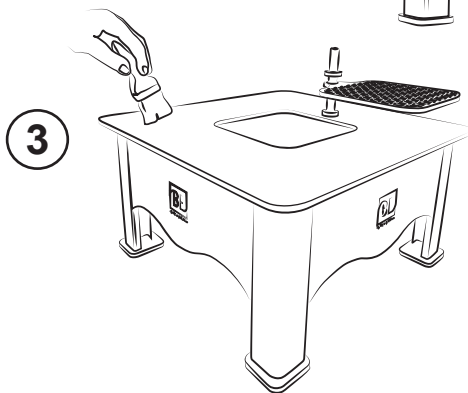
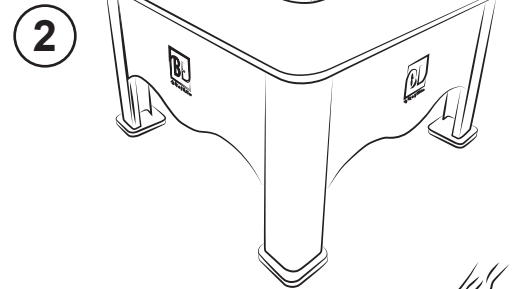
Before cooking your first meal on your grill, you will need to season the grill. Please follow the following steps to prepare your grill after first unpacking.



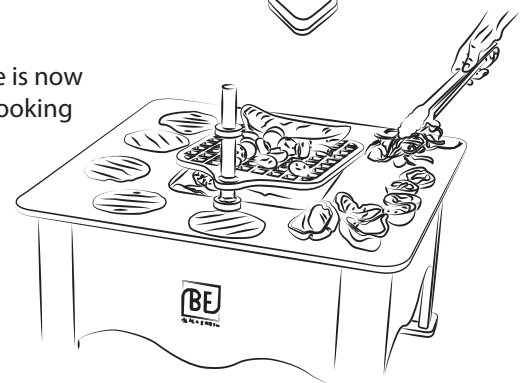
MINIMUM CLEARANCE OF UNIT TO COMBUSTIBLE CONSTRUCTION



Maintain a big fire for 30 mins



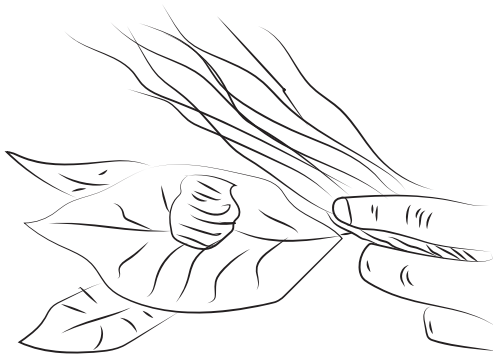
4
The surface is now ready for cooking



Brush a high temperature cooking oil on the cooking surfaces (e.g. avocado, canola, sunflower seed oil). Repeat every time before cooking with the Teppan

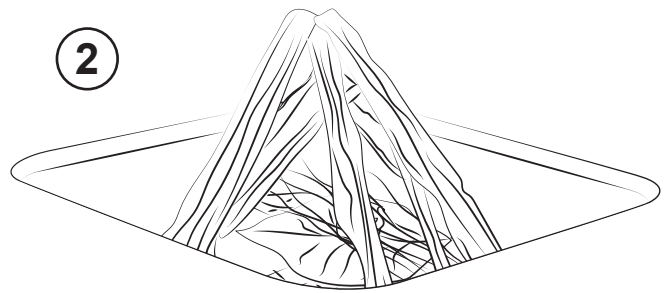
HOW TO BUILD A FIREPIT FIRE

1



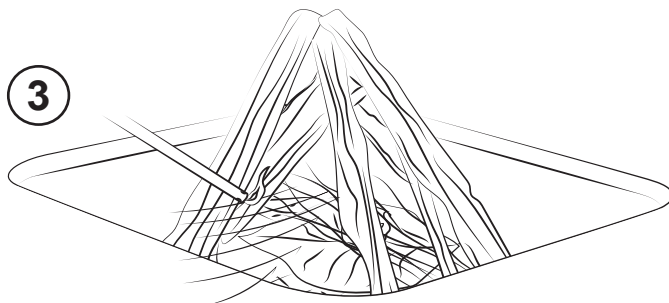
Gather tinder (e.g. dry leaves, pine needles, crumpled paper balls)

2



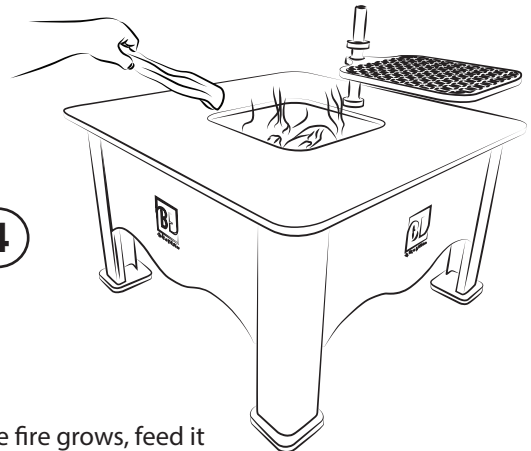
Stack some kindling (twigs, sticks, small branches) on top of the tinder in the firepit leaving gaps for air

3



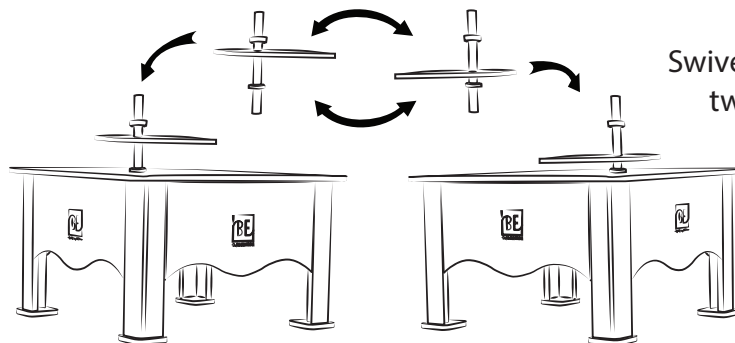
Use a grill lighter or a long stick match to light the tinder from and gently blow air

4

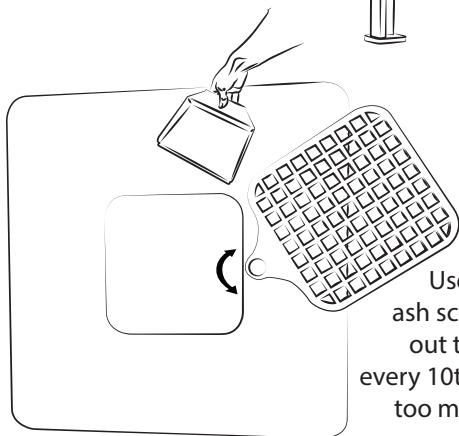


As the fire grows, feed it branches and eventually firewood (thinner peices of wood are recommended for this unit)

Extinguish the fire by letting most of the wood burn out then spread the ashes to let the ashes cool down. Once the ashes have cooled, slowly pour some water to put out any remaining embers.



Swivelling grate has two levels for use



Use the provided ash scooper to clean out the firepit after every 10th use or when too much ash builds



A cover for this grill can be purchased directly online at www.blackearthgrills.com or from your grill dealer