

Tremore Breeze

User Guide



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Introduction to the Breeze

Welcome to the newest and easiest Outdoor Cooking technology on the market: the Tremore Breeze. This revolutionary, patented design creates a one-of-a-kind combination of effortless, year-round cooking with the tightest temperature control of wood or charcoal cooker on the market. By designing the complexity out of outdoor cooking, the Breeze enables experts and novices alike cook fantastic food from day 1. With the incredible list of features below, the Breeze will serve all of your outdoor cooking needs for decades to come.

Features:

- All Stainless Steel Exterior and Accessories to withstand the harshest of weather conditions and a lifetime of durability.
- A patented self feeding fuel mechanism that allows the Breeze to hold a constant temperature for hours without any effort by the user. At 32" off the ground, the fuel chute is extremely easy to fill and refill.
- Fully insulated oven section with natural convection to keep oven temperatures the same everywhere, all year round. Put your uncooked food anywhere in the oven and it cooks evenly.
- Weatherproof and insulated design allows for all-season use. The Breeze works the same in rain, sleet, snow, hot or cold weather alike.
- The High Temperature Silicone oven door seal keeps the heat and smoke in the unit, which keeps the oven temperatures uniform as well as minimizing smoke leaks.
- A very large and accurate temperature gauge makes it easy to ensure you are cooking at your desired temperature.
- The bottom of the oven includes a drip pan that directs all liquid by-products into the Drain Cup, located outside the hot cooking areas. This Cup includes an easy-grip handle and convenient pour spout, which makes it easy to clean-up after cooking.
- A convenient, easy to clean Ash Pan makes it snap to pour out the ashes.
- Simple temperature control. A single temperature control handle allows the user to set the amount of heat going into the oven. Once the target temperature is achieved, it does not need to be touched again.
- Reduced burn risks. All handles are designed to be fully touchable while cooking without risk of burn or the need for gloves. Also, with a fully insulated oven section, the exterior surface of the oven significantly reduces the temperature of the surfaces you may touch.
- Adjustable and heavy duty racks allows for adjusting the oven to cook a variety of products.
- Heavy duty casters allow the unit to be moved with easy.
- A non-obstructed and invisible exhaust stack allow the smoke to flow quickly up into the air and away from people.

From all of us at Tremore, enjoy the Breeze!



Warnings



Warning

This unit is for outdoor use only! Do not operate in a building, garage or any other enclosed areas.



Warning

EXPLOSION HAZARD

Do not use the smoker as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.



Safety Precautions

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not store any propane/butane (G31-G30) cylinder (that is not connected for use) in the vicinity of this or any other appliance.
- Children should not be left alone or unattended in an area where the smoker is being used. Never allow children to sit, stand or play on or around the smoker at any time. Do not store items of interest to children around the unit. Never allow children to crawl inside the unit.
- Use a covered hand when opening the hood and do so slowly to allow heat and steam to escape. To avoid burns when cooking, use long handled BBQ tools.
- Use sturdy, properly insulated gloves or potholders. Dish towels or other substitutes can become entangled, causing burns. Use dry potholders; wet potholders create steam and cause burns. Keep potholders away from open flames when lifting or moving utensils. Do not touch portions of the unit with potholders until the hot surfaces have cooled.
- Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These types of materials may break with sudden temperature changes.
- Never grill without the drip tray in place. Make sure it is placed under the drain plug to catch the drippings. Let the grease cool before attempting to remove for cleaning or disposal. Do not allow large amounts of grease to accumulate in the drip tray as it can catch on fire.
- Before storing, make sure the smoker is cool. Keep stored outside in a well-ventilated area out of the reach of children.
- Keep the ventilation opening at the top free and clear to allow proper flow of air. Do not obstruct the flow of combustion and ventilation air.
- Clothing fires are potential hazards. Do not wear long flowing sleeves around the smoker. They are easily caught on pan handles or ignited by flames and are generally in the way. Highly flammable clothing—especially synthetic fabrics—should not be worn while cooking.
- Do not heat any unopened glass or metal containers in the smoker. Pressure may build up and cause the container to burst, resulting in serious personal harm or damage to the unit.
- Do not move the unit during use.
- Be sure the smoker is cool before using any type of aerosol cleaner on or around the unit. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.



Features



● 5" Temperature Gauge



● Fuel Chute with Safety Handle



Adjustable Shelves



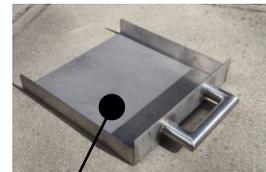
Figure 1 Tremore Breeze BBQ



Easy Pour Oil Cup



Temperature Control Handle



Easy Pour Ash Tray



Lighting the Breeze and Preparing for Cooking

Lighting the Breeze is both an easy and clean process. Due to the geometry of the firing system, the charcoal or wood lights very quickly, minimizing the time it takes to heat up prior to cooking. Also, you don't need to "handle" charcoal with your hands. Just dump the charcoal down the chute and it's ready to light. Here are the normal steps to light the unit.

Precautions:

1. Never put any part of your body over the fuel chute when lighting or after it is lit as this will pose a serious burn risk.
2. Never spray an ignitable fluid, like lighter fluid, on the coals after they have been lit.
3. Don't dump the ash pan while there are still hot coals in the pan, as this can ignite anything it touches, producing the risk of fire.

Lighting Steps

1. Check Fuel Chute. Before lighting, make sure that the fuel chute is clear of any ash, particularly on the grate at the bottom of the chute (See Figure 1). Gently shaking the grate will ensure all the ash has dropped into the ash tray.
2. Empty Ash Tray. Pull the ash tray out of the unit and dump any ashes (See Figure 2). With the pourable design, this should be as simple as pouring the ashes into your fire safe receptacle.
3. Set Temperature Control to Low (See Figure 2). Before lighting the unit, set the Temperature Control handle to Low, as this will prevent any of the lighter fluid smells from getting into the Oven section of the Breeze.
4. Put in Initial Fuel Charge (See Figure 3). Put an initial charge of fuel into the chute by pouring out of the bag directly into the chute. Only put enough fuel to cover the bottom grate and fill up the section below the fuel chute. This would be approximately 5 lbs if the chute is completely empty. As a rule of thumb, you should still be able to see through the fuel to the grate and ash pan. If you put too much fuel, it will not light as quickly.
5. Lighter fluid. Spray lighter fluid down the chute onto the small pile of coals you've created. Wait about 5 minutes to allow the fluid to soak into the fuel.

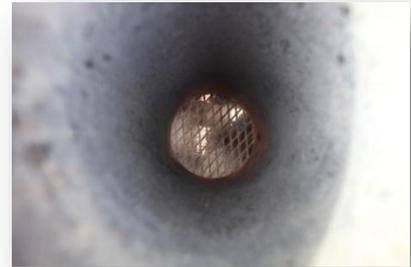


Figure 2 Fuel Chute clear of ash



Figure 3 Removing Ash Tray



Figure 4 Pouring Fuel into Breeze

6. Lighting the Fire. Keep the fuel lid OFF the unit for this step. Roll up a small section of newspaper and place in the middle of the ash pan. Light one end of it and push the Ash Pan back into place (See Figure 4). As the newspaper burns, it will light the bottom of the fuel pile. The fuel chute acts like a chimney to quickly draft air through the coals and through the top of the fuel chute. In doing so, the coals heat very quickly.



Figure 5 Lighting Newspaper

7. Filling the Fuel Chute. After the coals are mostly white in color and glowing red from heat (See Figure 5), you can now fill the chute with the remainder of the fuel. You can add any wood or charcoal you like; however, it is easiest if you layer the wood and charcoal. Continue to fill the chute until 1 inch below the top of the fuel chute. After you've filled the charcoal, then put the Fuel Lid back in place.



Figure 6 Coals Hot. Ready to Fill Chute.

8. Set Temperature Control to High. At this point, the initial charge of coals should be very hot, but the oven section of the Breeze is still cool. Move the Temperature Control handle to high (the far right). This puts the maximum heat into the oven which will heat it up the fastest.

9. Setting the Final Temperature. After you've reached your target cooking temperature, wait approximately 15 minutes, then move the Temperature Control handle to the final setting for cooking. This setting may vary depending on several variables, such as:

- a. Outside Temperature. As the outside temperature gets colder, the valve will likely have to be opened slightly more to compensate.
- b. Fuel Choice. Different woods and charcoals produce different amount of heat. Also, the moisture content of the wood or charcoal also make a difference. You DO NOT have to soak your wood for the Breeze to work properly.
- c. Outside Humidity. As the outside air gets hotter and more humid, the moisture in the air will displace oxygen, which will make the fire burn cooler. For humid days, you'll likely have to open up the Fuel Handle slightly higher to achieve the same temperatures.
- d. Starting Point for Temperature Control Handle

Cooking Target Temperature	Temperature Handle Setting
250F	Between Low and Medium
300F	Medium
350F	Between Medium and High
400F	High

Cooking Tips

1. Selecting a high quality meat is the best thing you can do to guarantee the best tasting BBQ. The best meat will come from a local butcher that cuts their own meats in house. Second best choice is to buy from a butcher/re-seller or Whole Foods. You can also mail order good meats. If you start with a poor quality meat, there is nothing the Breeze or seasonings can do to make it better.
2. Trim the meat. Generally, most meats you buy through a store-channel will be trimmed so that you can immediately cook it; however, they are sometimes some uneven in meat thickness or have fat chunks that are better to cut off before you start cooking.
3. (If desired) Marinate. You will normally marinate meats for 2 to 24 hours prior to cooking. Marinades can serve many purposes, including:
 - a. Allows some flavors to soak into meats
 - b. Can be used to add chemical softeners that break down the meat. Normally, these would include some type of acid (lemon/lime juice, vinegar) or meat softening enzyme.
 - c. Saturate the meat in water so it cooks slower.
4. Add Dry Rub before you cook. There are hundreds of dry rub recipes out there. Most start with a 1:1 mixture of salt and pepper, then a smaller combination of garlic powder, onion powder, chili pepper, paprika. If you Google Search for “Best BBQ rub”, you’ll get plenty of recipes to choose from.
5. Determine the Temperature / Time combination that gives you the texture you want (see Meat Cook Times below for recommendations). In general, cooking at high temperatures for short periods of time will give a chewier texture.
6. Pick your Smoke flavor – wood and smoke level. Hickory is the most predominate and most abundantly available wood. Mesquite gives a very distinct flavor. Any fruitwood is a good choice as well (Apple, Cherry).
If you want a really smoky flavor, use half wood, half charcoal. Want lighter smoke flavor, use a 3:1 charcoal to wood. For the Breeze, it is easiest to add the charcoal and wood in layers, versus mixing them. You can also mix and match woods if you like. Want a hickory flavor with a hint a mesquite? Mix and match to your heart’s content. Note that beef can take a lot of smoke flavor and not get overpowered. Chicken and Turkey are very delicate flavors and can easily be overpowered by smoke. Here’s my suggest starting point.

Meat Type	Wood	Charcoal/Wood Ratio
Brisket	Hardwood – Hickory / Oak	Mostly wood
Ribs	Hickory, Apple or Cherry	1:1
Chicken/Turkey	Apple or Cherry	3:1

7. Prep and light the Breeze and bring to your target cooking temperatures (see Lighting Steps).
8. Put your uncooked item in the oven.
9. When there is less than 30 minutes left before you meat is done, this is the time to start brushing on any mop sauce (BBQ or other liquids). The sugars will caramelize and any vinegar will flash off.
10. Pull the meat and enjoy.



Meat Cook Times

As mentioned in the Cooking Tips section, cooking temperature plays a main role in the final texture of your meat. Higher temperatures usually create chewier textures and lower temperature create softer textures. The table below provide a good guide for cooking temperature and times for a few cuts of meat.

Note that smoked meats will have a red color near the surface. This is called the smoke ring and is the natural consequence of the smoke gases interacting with the meat.

Meat	Cook Temperature	Time	Internal Temperature
Pork Shoulder / Butt	250F	~ 8 hours	180F-200F
Brisket	225-250F	~ 12 hours	175-180F
Chicken	275 – 300F	~ 3.5 hours	165-175F
Pork Ribs	250F	~ 4 hours	N/A



FAQ

About the Cooker

1. How does it control temperature so accurately without having to mess with it and without gas or electricity?

In simple terms, if you want temperature you need to have a constant amount of fuel (Charcoal or Wood) and constant amount of oxygen (or air). The Breeze uses Patented technology to control the amount of fuel burning so that is constant throughout the cooking process. The charcoal chute can hold 20-30 lbs of charcoal, which continuously feeds itself into the fire as needed, versus you having to hand feed the fire. It does all the messy work for you!

2. Do I need to use special charcoal or wood with it?

As long as the charcoal or wood you use is less than 4" square, it should work just fine. For the purposes of good cooking and flavor, only use hardwoods (oak, hickory, mesquite or fruit woods) as they give the best flavor. Organic briquettes are nice to use as they have a uniform shape for uniform burning.

3. Can you cook more than meat in the Breeze?

Absolutely! You can cook pizza, pies or just about anything else a conventional oven can cook. For conventional oven items, it is important that you cook them in the Breeze at the same temperature that you'd cook them in your kitchen oven. As you cook at elevated temperatures (over 350F), the fire is burning very clean, so the smoke will have a lesser impact on flavor, which is good when cooking pies and pizzas.

4. Do I need to move the meat around while it cooks?

No, you never have to move the meat. The temperature within the oven is extremely uniform due to a 3" wall of insulation combined with a unique rotating air flow, so you don't have to move the meats around while cooking. Once you've put your food in the over to cook, you can forget about it until it's done.

5. How long does the charcoal last?

It depends on what temperature you are cooking. If you are cooking at 250F, a full charcoal chute will last ~6-8 hours.

6. How accurately does it control temperature?

If you don't open and close the door a lot (which lets the heat out), the temperature will control to within +/- 10 degrees throughout the entire cooking time.

7. How does the temperature control handle work?

The temperature control handle controls heat output by controlling how much air will flow through the charcoal and wood. When set to high (to the far right), the burner will put out peak heat output, which is great when you first want to heat up the oven quickly or if you are going to be cooking at elevated temperatures (350F or higher).

8. Some black residue builds up on the charcoal chute lid. What is this? How can I clean it off? The black substance is condensed smoke, which can easily be burned off at the end of your cooking cycle. When you've finished cooking and all that is left is a small pile of charcoal burning at the bottom of the tube, shift the lid back on the charcoal chute with a 1" offset so that a small moonlike opening lets the hot air come out of the top of the unit. This will allow the charcoal chute and lid to become very hot and bake



off the black coating. Be very careful as this can make the charcoal lid very hot. Use caution. This cleaning should take only about 20 minutes.

9. How hard is it to use the Breeze?

Simple. Simple. Simple. This unit will work as easy as the oven in your home. It will work great the first time you use it, even if you don't have any experience.

10. Do I need to add water to the unit?

No. This unit controls cooking temperature without the need for water baths, spray solutions, or rotisseries. There are some stories that conclude that you need to have water to keep the meat moist, which is a bit misleading as the juiciness of the meat comes from the fat contained within the meat, not water. As long you don't render all the fat out of the meat before you pull it out of the oven, it will be juicy. No water required.

11. What is the best way to light the unit?

Check of the "How to light the Breeze" instructions in this guide.

Cooking Questions

1. What is the best temperature to cook ribs?

This is a million dollar question, and the answer depends on the texture you are looking for and the time you want to wait. Start with cooking ribs at 250F for ~4 hrs, which will produce a very tender and juicy rib. If you want chewier ribs, increase the temperature and decrease the cook time.

2. Do I need to wrap the meat in Aluminum foil to prevent from drying out?

No aluminum required. You can put ribs, chicken, brisket, pork shoulder, pizza and other foods in the unit with no covering.

3. What is the silver skin on Ribs?

The silver skin is a skin like covering on the bone-side of the rib. Some people prefer to pull off this skin prior to cooking ribs as it will become harder during cooking. Some prefer to leave it on to help retain the fat in the ribs as you cook

4. How do I know when Ribs are done?

Grab the ribs with a pair of tongs halfway between the middle of the ribs and the end, if the ribs break apart in the middle as you try to lift them, they are done.

5. Should I use a rub or mop? What is the best one to use?

The first question to ask yourself: how do you want your meat to taste? Do you like the meat wet or dry? Fall-off-the-bone or Chewy? Smokey or not-smokey? What ultimate flavor are you looking for (Texas, KC or North Carolina style? Thai or Asian?) The cooking temperature and time will control the texture of the meat. Smokiness will come from how much wood you use versus charcoal. See "Cooking Tips", which explains the correct sequence for adding your favorite rubs or sauces.

6. Lump charcoal or briquettes?

Up to you. All-natural briquettes (i.e no chemical binders) provide the most uniform burning. Lump charcoal is also ok but is very light, so you'll have to refill the Breeze fuel chute more often with lump. However, both will work great.



Specifications

Cooking Area: 1260 sq. in. (based on 3 shelves).

Shelf Capacity: 9 total (3 come standard with unit)

Cooking Volume: 9,750 cu. In.

Fuel capacity: 30 lbs (varies based on fuel type)

Materials of Construction:

Exterior: Stainless Steel

Ash Pan: Stainless Steel

Oil Pan: Stainless Steel

Oven Interior Components: Carbon Steel

Door Seal: Silicone

Fuel Chute Lid: Stainless Steel

Temperature Gauge: 5" Diameter, 0F to 500F

Overall Dimensions: 62.5" (Height) x 54.25" (Width) x 22.25" (Depth)

Weight: 400 lbs



Warranty

Tremore Breeze BBQ Oven

ONE YEAR FULL WARRANTY

Tremore Breeze BBQ Oven and all of their components and accessories, except as detailed below*, are warranted to be free from defective materials or workmanship in normal use for a period of twelve (12) months from the date of original purchase. Tremore, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period. *Painted, porcelain, and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

LIFETIME LIMITED WARRANTY

All ceramic parts and any stainless steel part which rusts through due to defective material or workmanship in normal use during the second year through the useful lifetime of the cooker from date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor. This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Tremore service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, alteration, improper installation, improper operation or repair or service of the product by anyone other than an authorized Tremore service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services or part thereof which gives rise to the claim.

Warranty service under the terms of this warranty, service must be performed by a factory authorized Tremore service agent or representative. Service will be provided during normal business hours and labor performed at overtime or premium rates shall not be covered by warranty. To obtain warranty service, contact the Tremore. **IMPORTANT:** Retain proof of original purchase to establish warranty period. The return of the Owner Registration Card is not a condition of warranty coverage. You, however, should return the Owner Registration Card so that Tremore can contact you should any questions of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described porcelain cooker grates, ceramic parts, and stainless steel parts are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

