



HercOven™

HOME EMERGENCY RADIANT COOKING

XXL

Owner's Manual

Safety

Assembly

Operation



Titan Ready USA®

www.titanreadyusa.com

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Introduction to the HERC™ Oven

A Home Emergency Radiant Cooking (HERC™) Oven is a portable and durable oven that does not use electricity or gas. It harnesses the thermal energy from tea light candles and releases the radiant energy back into your food in order to cook it. It can be used indoors or outdoors for baking, cooking, and dehydrating food.

The XXL HERC™ Oven, the oven this instruction is for, is the largest model, using 20 tea light candles at a time in two candle burners and which can accommodate a 19 inch x 12 inch pan, with a height of up to 12 inches. It is a top-loading oven that has a viewing window in the front made of glass.

The primary difference between the XXL HERC™ Oven and the Standard and ECO HERC™ Ovens is that the XXL HERC™ uses two candle burners and accommodates much larger dishes. This makes it heavier, larger, and cost more to manufacture.

General Safety Information

- ! To reduce the risk of fire, serious injury, or *death* when using your oven, follow these instructions.

Read this manual carefully before assembling, using, or storing your oven. Keep this manual for future reference.

If you have questions about assembly or operation of your oven, please...

- Visit: www.titanreadyusa.com
- E-mail: support@titanreadyusa.com
- Call: 503.538.3060

Always remember, you are cooking with FIRE.

This is *not* your electric range, microwave, or natural gas oven with all its safety components in place. This is *not* a “set the timer and walk away” appliance.

Think of cooking 100 years ago. This is what we call “survival in an emergency without services or utilities”. They called it the “good life”. If/when you use your HERC™ out of necessity, your life *will be different*. Think about your great grandparents and how they not only survived, but thrived. Had they not, you wouldn't be here. Smile. You have a HERC™. You're one step closer to being prepared for anything.

DO set up, operate, and dismantle the HERC™ *only by an adult*.

DO NOT leave children or pets alone or unattended in the area around the oven. In fact, do not leave the oven unattended at all. Cooking with open flames can cause a FIRE.

General Safety Information cont....

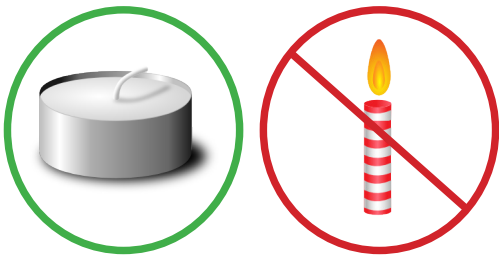
DANGER

- Carbon Monoxide (CO) Hazard
- Carbon Dioxide (CO₂) Hazard

This oven can produce carbon monoxide and carbon dioxide, which have *no odor*. Ensure that there is proper ventilation when using **ANY** open flame indoors or in confined spaces.

FOR YOUR SAFETY

The HERC™ candle lit ovens are intended for indoor and outdoor use. Always have proper ventilation when using indoor or confined spaces.



Never use other heat sources to operate the HERC™ ovens. Tea light candles are the **ONLY** approved heating source.

Never use more candles than the manufacturer's instructions indicate.



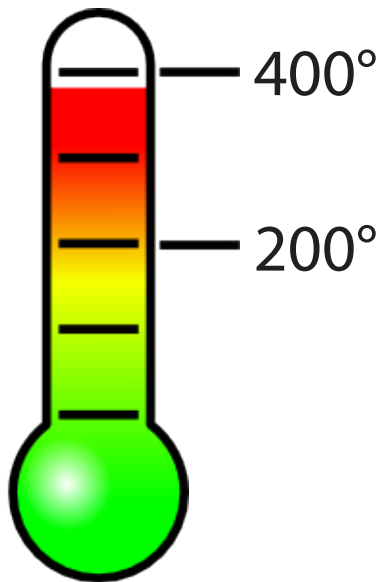
The HERC™ Oven should not be used within 100 feet of flammable or combustible liquids or vapors due to the risk of explosion caused by the open flames of the oven.

Keep Flammable materials (e.g. paper, cardboard, plastic, cloth, etc.) at least 36 inches away from hot surfaces. Do not place such items in the oven.

General Safety Information cont....



Before operating, place the HERC™ oven on a level, stable and non-flammable surface



Oven should not exceed 400°F.

Use provided oven thermometer as a reference only. Actual temperature is hotter due to radiant heat. Safe operating limits (200°F-400°F). Failure to adhere may result in spontaneous combustion of liquefied candles in burner. If this occurs, extinguish flames by placing provided burner lid on top of candles.

DO NOT USE WATER OR BLOW ON BURNER!



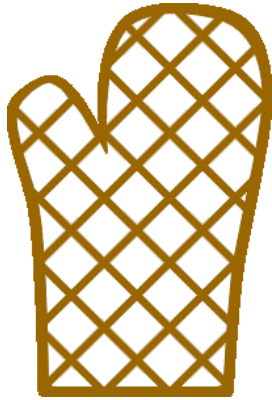
Never heat unopened food containers (e.g. baby food jars, cans, etc.). Pressure can build up and may cause the container to burst and cause injury.



Ensure food is cooked to proper internal temperatures before consuming. See link below for a guideline from the Food and Drug Administration (FDA):

www.fda.gov/Food/ResourcesForYou/HealthEducators/ucm083057.htm

Burns/Scalding Safety Information



All surfaces of the HERC™ candle lit ovens will be very hot during operation. Use caution and proper safety measure to avoid potential injury. Always use oven mitts or potholders when touching any inner or outer surface of an in-use oven.



- Do not touch interior surfaces of the oven during use.
- After use, ensure surfaces have sufficient time to cool before handling.
- Never lean over oven while opening or closing oven lid/door or adding food product. Always open slowly to prevent burns from escaping hot air or steam.
- Use caution when adding liquids to food or containers in oven. Steam can cause serious burns or scalding.
- Do not wear loose or hanging apparel while using oven. Do not allow clothing to come into contact with interior or exterior of oven or the surrounding area during and immediately after use as it may catch fire.

Tea Light/Fire Safety Information

! Many people do not realize the dangers of tea light candles. Once the liquid paraffin of the tea lights catch fire, the fire can spread very quickly. Fortunately, there are steps you can take to prevent tea lights from becoming a hazard and proper procedures to follow if the paraffin does ignite.

If a fire occurs, stay calm. In every situation, from oven burner to grease fire, or even jumping from an airplane, *Slow is Fast*. By staying calm, you remain rational and able to think through the situation. Think about who you would want with you in a “go situation”, now be that person!

In Case of Fire



1. Remove the burner(s) from beneath the oven.
2. Place stainless steel plate (provided with your oven) on top of the tea light candles, removing the oxygen from the fire.
3. Use water-soaked grill cloth or the equivalent to then cover the burner.
4. Take a breath. You were holding it.



Do not use water on candle, candle wax, or grease fires (paraffin ignition is like a grease fire). Extinguish flames with provided burner cover, a metal lid, cookie sheet, or flat tray. Use an approved ABC Fire Extinguisher or baking soda to extinguish flaming grease.

Tea Light Safety Tips

Suggestions to keep your candles, and home, safe from any accidental fires:

- It is **CRITICAL** that burners are lined up beneath the cutout in the bottom of the oven.
- Ensure the tea lights are extinguished if you leave the room.
- Keep the stainless steel plate nearby so you can smother the tea lights. The idea here is to remove the oxygen fueling the fire. This will put it out. Practice using the plate to extinguish the candles before you need to.
- Keep the wick short by trimming it with scissors to a length of 1/4 inch. The longer the wick, the hotter the tea light burns. You want to avoid large flames *at all times*.
- Extinguish the candles if the flame is too large. The tea light is not burning properly. Put it out and let it cool down. When the candle has cooled, trim the wick to 1/4 inch and light it again.
- Always remove burner from beneath oven when removing food. Lifting the lid on the oven will cause drafting near the candles so it is recommended to simply slide burner(s) out from beneath the oven while placing and removing food. Don't worry, HERC™ is designed to maintain the heat.
- Always keep the wax pool free of wick trimmings, matches, and other debris that could catch on fire from the flame.
- Flash point is when liquid paraffin reaches its temperature of combustion. The entire aluminum cup will light on fire.
- Erratic flame behavior is the precursor to the paraffin reaching flash point.

Tea Light Flame Behavior

A Calm, Steady Flame

This means that the candle's burning process is in balance. The wick is efficiently pulling up the right amount of wax, which is then being "consumed" by the flame to produce water vapor and carbon dioxide.

Flickering or Wisps of Smoke

Constant flickering and smoking occurs when the teardrop shape of the flame is disturbed. This allows small amounts of unburned carbon particles (soot) to escape from the flame as a visible wisp of smoke.

Non-Teardrop Shaped Flame

Too much (or too little) air is reaching the candle flame. It disturbs the flame's teardrop shape, causing it to soot. To avoid this, always burn your candles in a well-ventilated room, away from drafts, vents, or strong air currents.

Flare-ups/Leaping Flames

A too-long wick can cause a candle flame to grow too long and flare. That's why it is so important to trim every wick to 1/4 inch before every use.

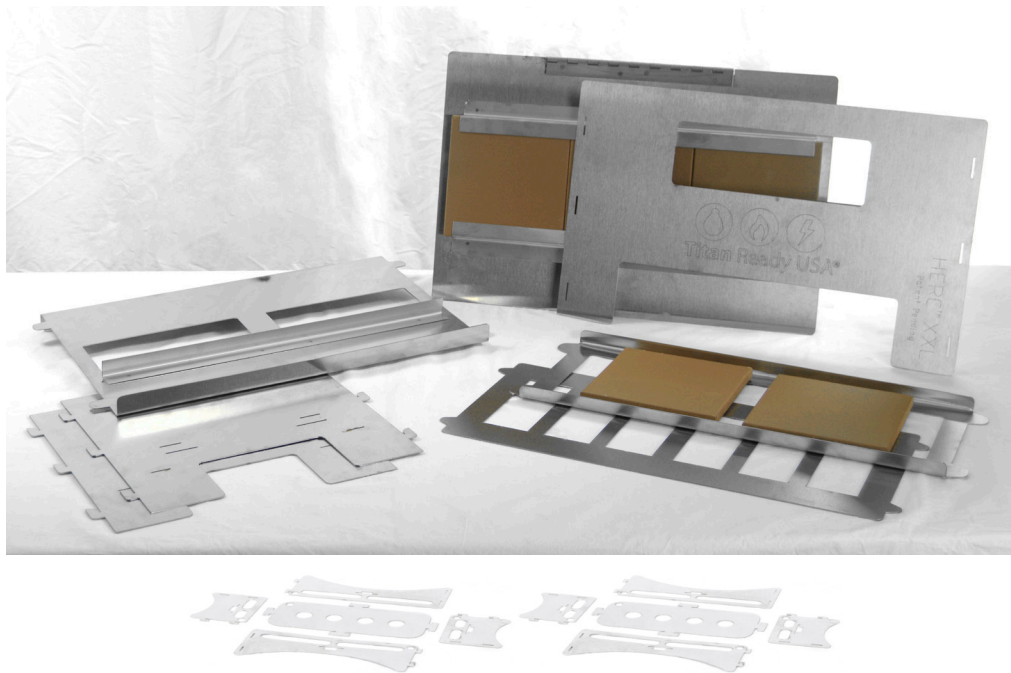


Oven Assembly

- ! Before oven assembly, lay out parts and be sure to remove all protective plastic film (stickers) and foam packing from all parts. The baking stones in the top panel need to be removed so the foam can be pulled out prior to reinserting the baking stones. Care should be taken to ensure correct assembly.

Full video instructions available at:

www.titanreadyusa.com



Oven:

- 1 Hinged, Back and Top Panel
- 2 Side Panel
- 1 Bottom Panel
- 1 Heat Shield
- 1 Oven Rack
- 1 Front Panel

Candle Burner:

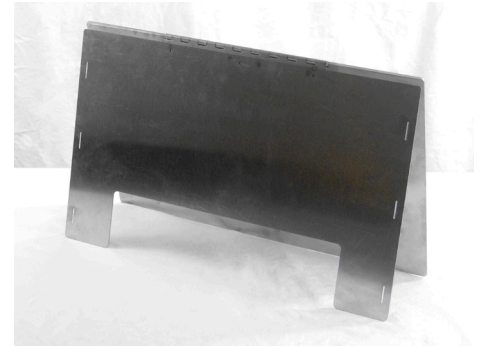
- 4 Short Side Panel
- 4 Long Side Panel
- 2 Candle Tray

Other:

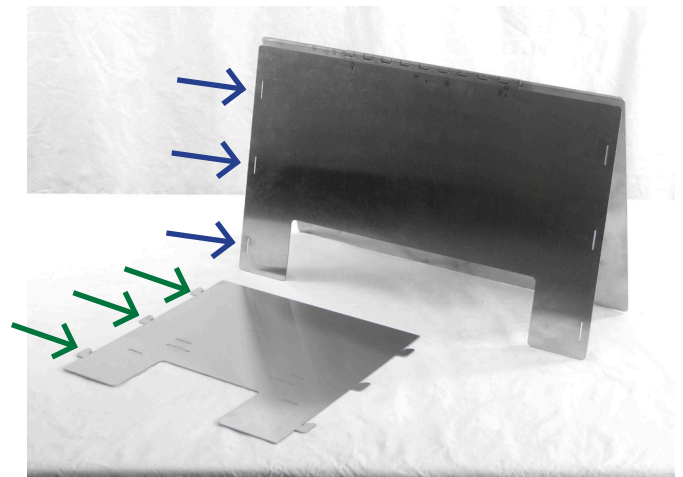
- 5 Baking Stone

Oven Assembly cont....

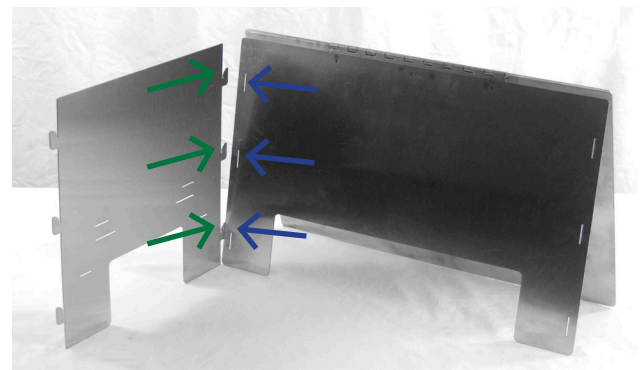
1. Set up top panel and back panel like a tent.



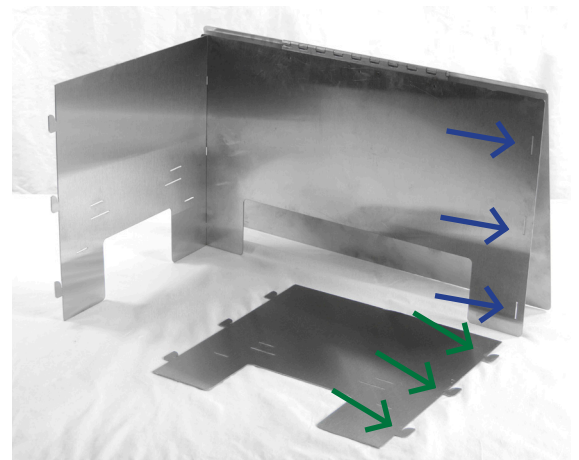
2. Locate a side panel (left and right side panels are interchangeable).



3. Attach side panel by aligning the three tabs with the three slots in the back panel. Slide the tabs in and pull side panel up to lock in place.



Repeat for right side.

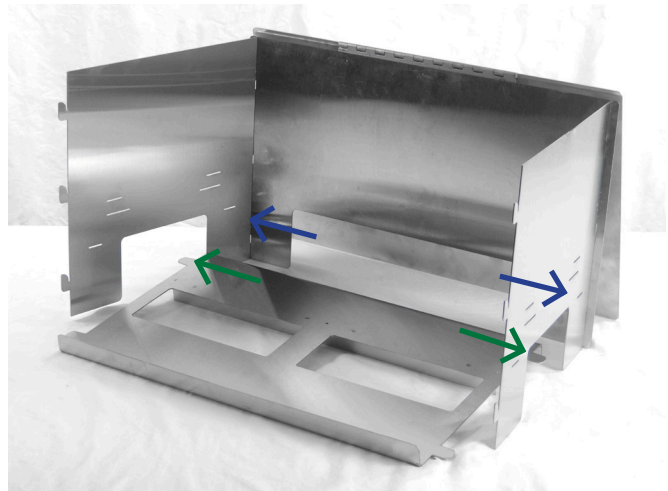


Oven Assembly cont....

4. Angle side panels outward in preparation for the insertion of the bottom panel and the oven racks.



5. Insert Bottom panel into the lowest set of slots in the side panels.

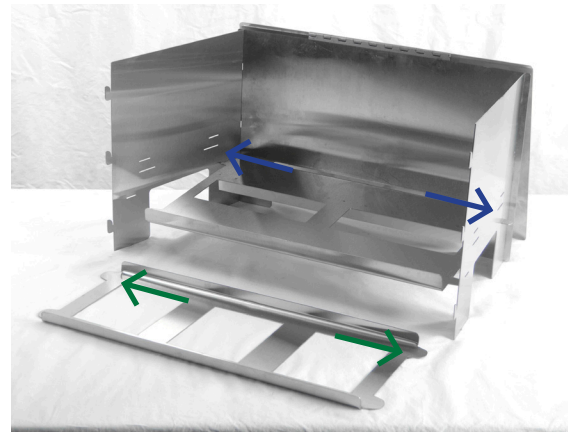


NOTE: Keep side panels angled out so you can still install the heat shield and oven rack.

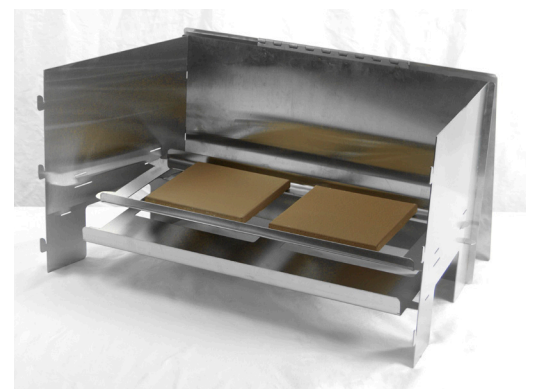
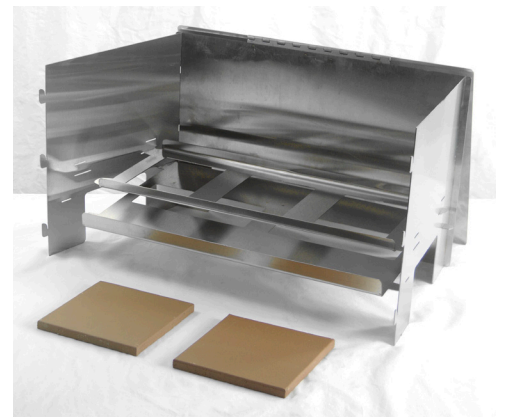


Oven Assembly cont....

6. Insert heat shield into the middle set of slots in the side panels. Keep side panels angled out so you can still install the upper oven rack.

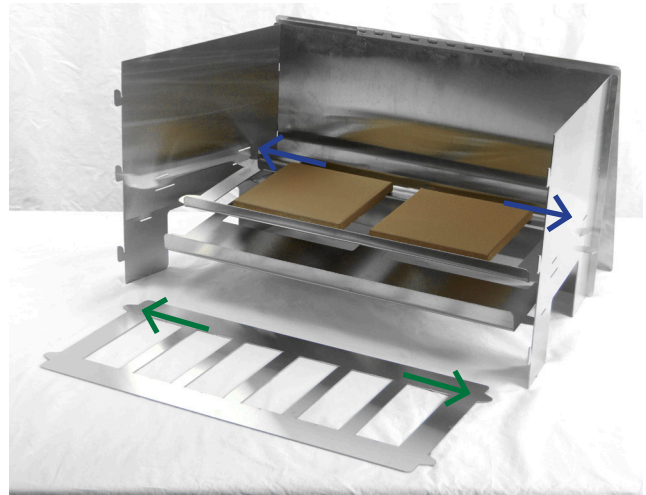


7. Place 2 baking stones in heat shield tray leaving a 2-inch gap between stones.



Oven Assembly cont....

8. Insert oven rack into the top set of slots in the side panels. Keep side panels angled out so you can still install the upper oven rack.

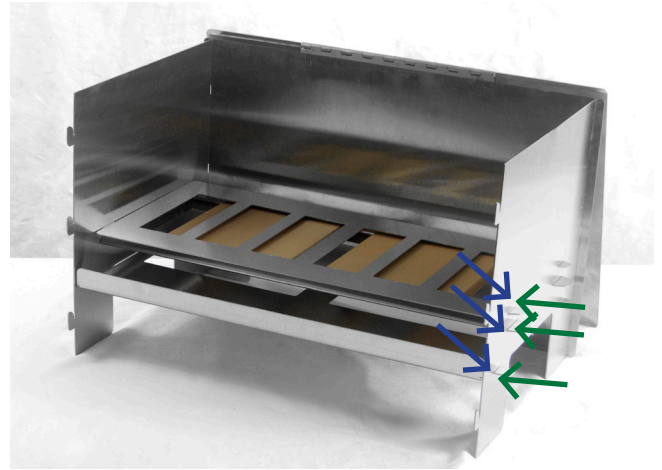


9. Bringing in one side at a time, align bottom panel tabs, lower oven rack tabs, and upper oven rack tabs and insert into left side panel slots.



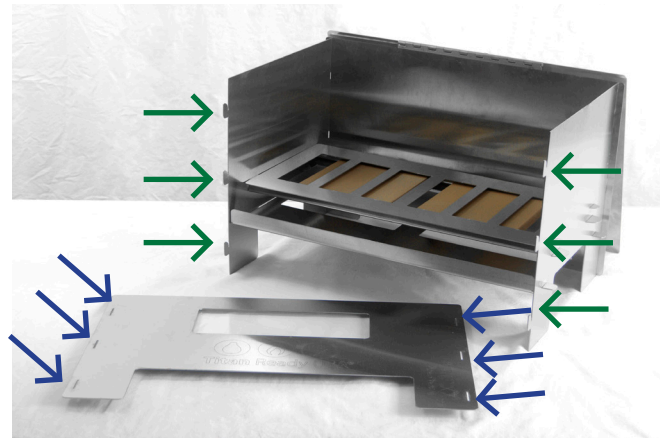
Oven Assembly cont....

10. Repeat for right side.

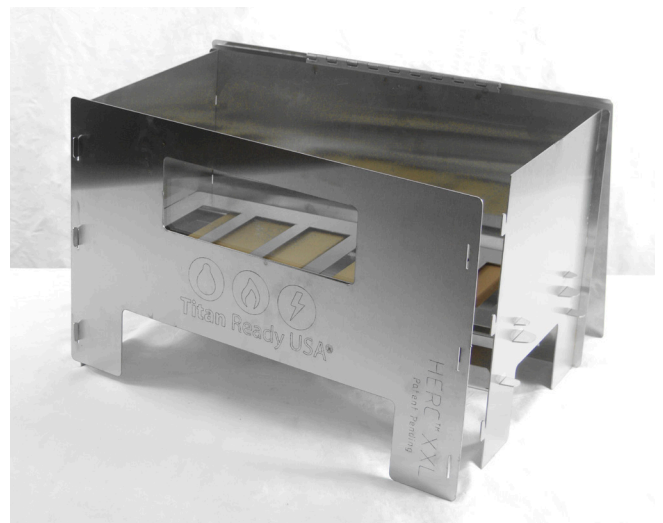


11. Align front panel slots first with the tabs on the left side panel and insert tabs into the slots.

NOTE: Do not pull down to lock in place until both sets of slots have been hooked over the tabs in the side panels.



12. Repeat for right side. Lock tabs in place by pulling the front panel down.



Oven Assembly cont....

13. Front panel fully installed.



14. Close top panel

NOTE: This is a top-loading oven. You will lift the top panel off to insert food, not remove the front cover.



15. For Cleaning: Disassemble oven and place steel pieces in the dishwasher.

NOTE: Baking stones are unglazed so they *cannot* be washed in the dishwasher or with soap. They will absorb the soap and become unusable.



Burner Assembly

Assembly Tip:

Assemble burner upside down and flip right side up only at the end of the assembly.

1. Locate one short side panel and two long side panels. The short pieces are interchangeable so it doesn't matter which piece you start with.

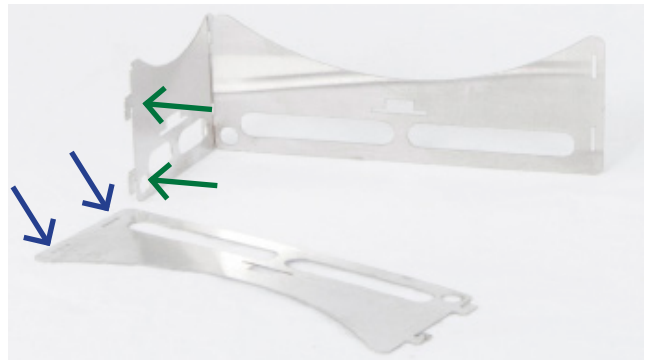


2. Attach one long side panel to the short side panel by aligning the two tabs in the long side panel with the two slots in the short side panel. Slide the tabs in.



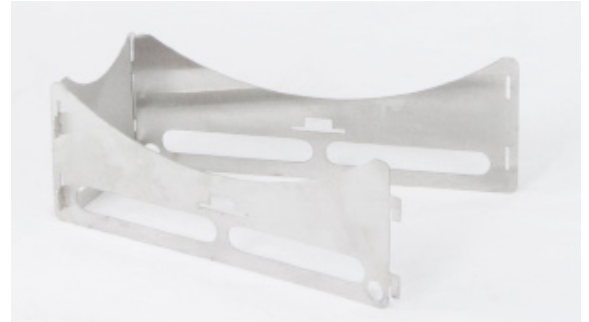
NOTE: They will not lock in place until the end of the assembly.

3. Repeat for second long side panel.

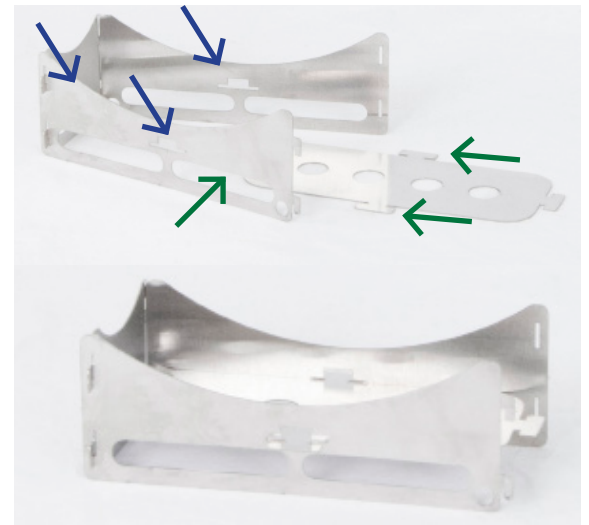


Burner Assembly cont....

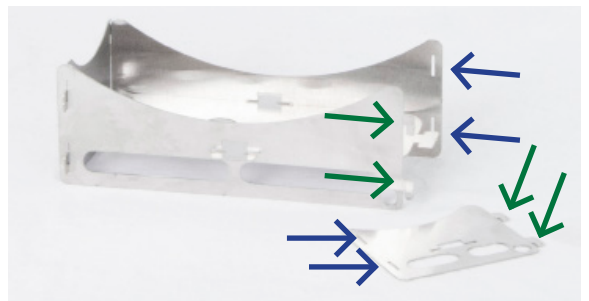
4. Angle the long side panels outward in preparation for insertion of the candle tray.



5. Insert candle tray tabs into the slots in the short side panel slot, and then the slots in the two long side panels.



6. Install the second short side panel to complete the burner assembly.



7. Flip the burner right side up to lock the tabs in place.

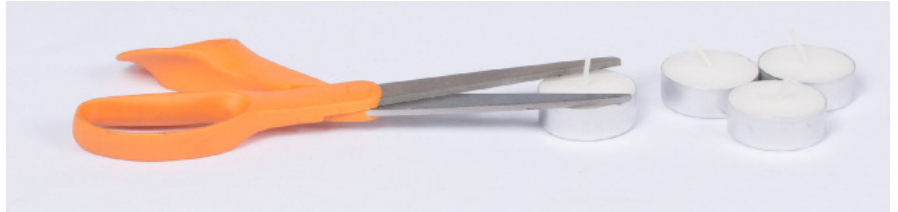


8. Repeat Steps 1 - 7 for second burner.

Wick Trimming & Steel Cover



ALWAYS trim candle wicks to 1/4 inch.



In case parafin ignites, place provided metal plate onto candles.

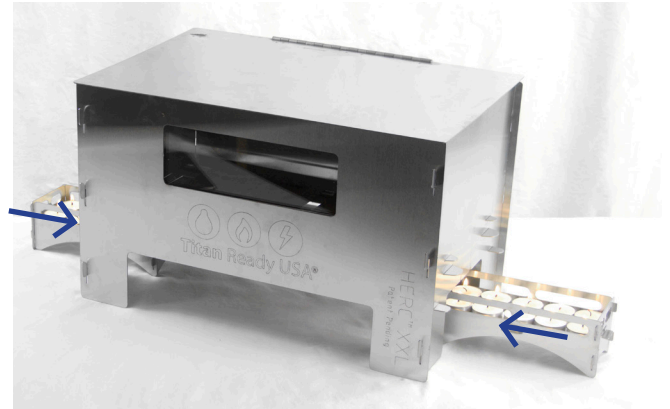


Now You're Ready to Cook!

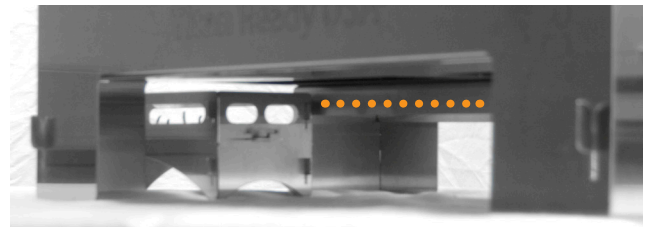
Fill burners with tea light candles and light the candles.



Carefully slide burners under the oven...



...And align with the rail in the bottom panel. Proper alignment ensures even heat distribution throughout the oven.



To Store Your Oven

Stack all disassembled oven panels together, and stack all disassembled burner panels together. Slide parts into carrying case.



Practice!!!

Don't just leave your HERC™ Oven in storage all the time. It was designed for cooking in a survival situation to sustain life. We recommend you practice using your oven *before you need it.*

Maple-Glazed Salmon Recipe

Ingredients:

- 2 - 6 Salmon Filets
- 1 tsp. Genuine Maple Syrup
- 2 tsp. Paprika
- 1 tsp. Chili Powder
- 1 tsp. Ancho Chili Powder (optional)
- 1/2 tsp. Cumin
- 1/2 tsp. Brown Sugar
- 1 tsp. Coarse Salt

Other Supplies:

- 1 Small bowl for mixing spices
- 1 Heatproof baking dish
- 1 Oven mitts



Preparation:

1. Preheat oven for 30 min. Oven temperature is not variable. Fill both candle burners with all 10 tea light candles.
2. Combine spices (paprika, chili powder, ancho chili powder if desired, cumin, brown sugar, and coarse salt) in a small bowl.
3. Place filets into a heatproof baking dish and gently rub spice mixture into fish.

Cooking:

1. Using oven mitts, lift top cover of XXL HERC. Place filets in their heatproof baking dish in oven and replace lid.
2. Bake for approximately 15 - 20 minutes, depending on fish thickness, or until fish flakes with a fork.
3. Once done baking, remove fish from oven. Then, while fish is still warm, drizzle with maple syrup.

Other Titan Ready USA Products

HERC™ Oven Cookbook

A cookbook of more than 90 recipes for your HERC™ Oven, including appetizers, entrees, breads, desserts & more.



Standard & ECO HERC™ Ovens

The two other sizes of HERC™ Ovens. The Standard accommodates a 9" x 9" square pan. The ECO accommodates an 11" x 9" pan.

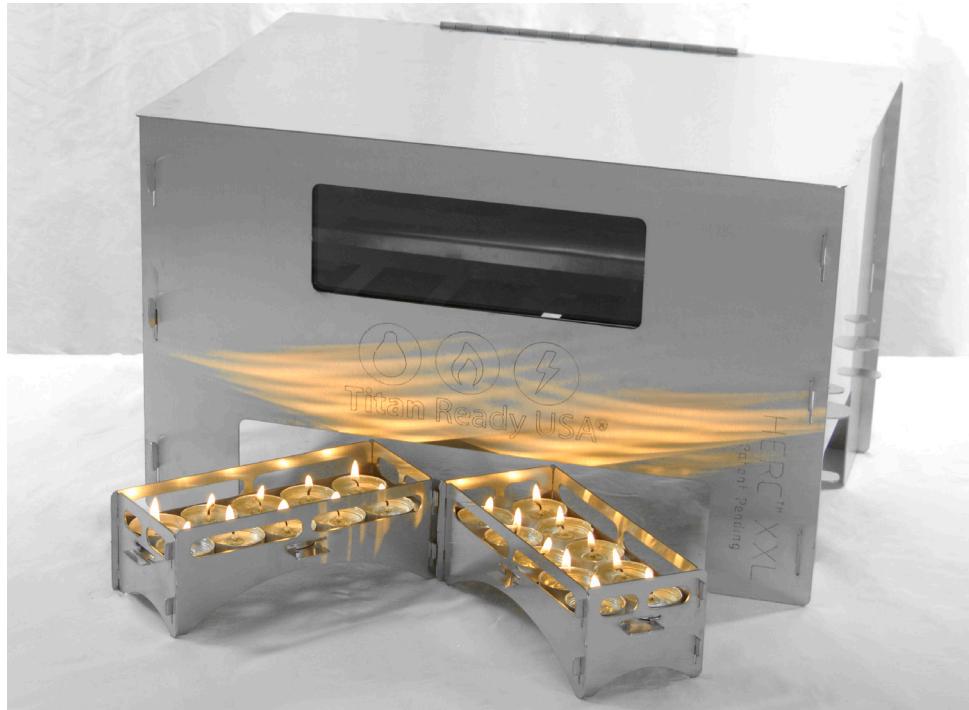


Hydrant Water Storage System

In a natural disaster, the most important resource you need to survive is clean water. This rack system, which can be assembled in minutes with only a bung wrench and flat head screwdriver, holds two 55-gallon water storage barrels. The 2-barrel rack can be stacked to make 4-barrel racks.



Titan Emergency Preparedness Solutions™



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