UltraQ® User Guide

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2 SAFETY WARNINGS

READ AND UNDERSTAND THIS USER GUIDE COMPLETELY BEFORE INSTALLING OR USING THIS PRODUCT.

FIRE HAZARD, BURN HAZARD! FLAMES, SPARKS AND LIT EMBERS CAN EXIT ANY OPENING ON THE PIT CAUSING FIRE! Keep the pit located a safe distance away from flammable objects including buildings, walls, solvents, cars, fuel, wood piles, and furniture, and use caution when opening the pit. An ember that has fallen or is ejected from the pit can be blown into a garage or other structure, debris field, woods, or grass field and can cause fire. Have a fire extinguisher and water supply available near the pit.

FIRE HAZARD: If the pit is used on a combustible surface such as a wooden deck, place the pit on a non-flammable pad intended for this purpose.

EXPLOSION HAZARD: PIT FIRES CAN OCCUR WHEN LIQUIDS ARE SPILLED OR WHEN SURFACES INSIDE THE PIT REACH THE IGNITION TEMPERATURES OF FATS! Never pour or throw water directly onto a fat fire. Reduce the temperature by cooling the fire in the firebox with a water spray. Close the cooking chamber door while the firebox is steaming to smother the fire. Repeat this procedure as necessary until the pit is under control.

FIRE HAZARD: Pit fires can be largely avoided if the pit is kept clean and free from fat buildup during or between cooks. Change drip trays during a cook to keep flammable fats to a minimum. Cook at temperatures low enough to avoid ignition.

EXPLOSION HAZARD: SMOKER CAN COMBUST WHEN OXYGEN IS INTRODUCED AND PRODUCE SEVERE BURNS! Use caution when opening the lid or door of the pit.

WARNING: THERE ARE HOT SURFACES ON ALL PARTS OF THE PIT BEFORE, DURING AND AFTER COOKING! Wear protective clothing when tending the pit, dumping a firebox into a proper receptacle, attempting to extinguish a fire, or mounting any part of your Guru control system. Be ready to call your local fire company in the case of an emergency.

ELECTRICAL SHOCK HAZARD, HIGH VOLTAGE! The power supply for this product is plugged into a 120 or 240 VAC Mains. This voltage can cause injury or death. Keep the power supply away from water and off the ground. Never touch the power supply if it gets wet. Do not use the power supply if visibly damaged.

FIRE HAZARD, BURN HAZARD: Even quality electronics can fail CAUSING THE FAN TO RUN CONSTANTLY, RESULTING IN EXCESSIVE TEMPERATURES! Power draft fans can get the pit temperature higher than natural draft. Use caution in opening the pit and determining fan placement. Inspect the probe and fan wires for damage which can cause the fan to run constantly.

FIRE HAZARD: Even quality electronics can fail and cause the temperature to read incorrectly. Use a redundant dial thermometer as a backup temperature sensor to verify the control's reading of the pit temperature.

CAUTION: There are no user serviceable parts inside the control unit. Opening or making unauthorized modifications may cause equipment failure, creating a hazardous condition.

CAUTION: The appliance is not to be used by children or persons with reduces physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

CAUTION: Children shall not play with the appliance.

CAUTION: Cleaning shall not be made by children without supervision.

CAUTION: The control is only to be used with the power supply unit provided.

CAUTION: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Check food for doneness with a food thermometer before consumption.

CAUTION: To satisfy exposure requirements for mobile and base station transmission devices, a separation distance of 20 cm / 8” or more should be maintained between the antenna of this device and persons during operation. To ensure compliance, operation at closer than this distance is not recommended. The antenna used for this transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

CAUTION: Be sure to align the key for the positive (+) and negative (-) leads between the power pack body and cable plug as shown below when assembling the power pack. Improper assembly of the supplied power pack can result in permanent damage to the device.

3 BBQ Guru Limited Warranty & Return/Repair Policy

To qualify, all returns and exchanges must be accompanied by the original receipt, the original documentation, parts and accessories, plus the original manufacturer packaging. Obtain a return authorization number by emailing your reason for return or exchange with your name, address, email, phone number and date of purchase to customerservice@thebbqguru.com. Failure to follow these instructions or include such items may prevent or delay your refund or exchange.

Items must be in a condition that permits resale. BBQ Guru will not accept the following items for return: (i) items that have been personalized or customized; (ii) special order items, if not part of the BBQ Guru retail sales offering; (iii) items that have been used, altered or that show wear or damage; (iv) gift cards; (v) services.

UltraQ controls and fans (2-year limited warranty) BBQ Guru warrants this product to be free from defect in workmanship and materials for a period of 2 years from the date of purchase.

Pit/food probes, power supply and other accessories (90-day limited warranty) BBQ Guru warrants these products to be free from defect in workmanship and materials for a period of 90 days from the date of purchase.

Should a product malfunction within the warranty period, obtain a return authorization number as per the aforementioned instructions. If defective, it will be repaired or replaced (at the discretion of BBQ Guru) at no cost. There are no user serviceable parts on this unit.

This warranty is void if the unit shows evidence of tampering or being subjected to moisture, excessive heat, corrosion, or other misuse, **including being used with equipment not made by BBQ Guru**. Components with excessive wear or damage due to misuse will not be covered under warranty.

BBQ Guru shall not be responsible for any damage or losses, however caused, which may be experienced as a result of the installation or use of this product.

4 UltraQ Features

-Connects to your **Bluetooth®** enabled device for direct access to temperatures using the BBQ Guru app
-Wi-Fi capability allows for remote access from a mobile device
-2.4 GHz, IEEE Std. 802.11b, g, n™, Wi-Fi® certified (WFA ID: WFA61069)
- Patent pending 15 multi-colored LED Q light ring indicates real-time pit and fan statuses at a glance
-Digital high intensity LED display
-Text and email alert capability
-Smart Cook full-time adaptive control algorithm learns the pit for better stability and accuracy
-Armored, dishwasher-safe, high-temperature pit and food probes
-Controls your pit and monitors up to three food temperatures
-Open lid detect senses when the pit's lid is open to minimalize temperature disturbance
-Patented low and slow Ramp Mode lowers the pit temperature as food temperatures approach the done setpoint so the food does not overcook
-Scrolling display cycles through all of your temperatures with special LED indicators so you know what probe temperature is currently displayed
-Audible, adjustable alarm option to sound for high pit temperature and food done temperatures
-Displays in F° or C°
- 32°F to 475°F range with ± 2°F accuracy
- Included patent pending 5-in-1 magnetic control mount allows viewing from any angle
-Runs on 110-240VAC for worldwide use or 12VDC for automotive supply use
-Compatible with Amazon Alexa

5 Premium Dishwasher-Safe Probes

The probes provided with the UltraQ are precision stainless-steel thermocouples. The thermocouple wires have an armor braid with moisture and smoke resistant Teflon insulation that is rated for steady-state temperatures up to 500°F. Do not kink the wires or let them come in contact with direct flame. They can be handwashed or placed in a dishwasher for cleaning. The probes are user-replaceable and are available at bbqguru.com. Keep a spare set for unforeseen emergency situations.

NOTE: Fully insert the probes into the control. Push the plugs into the receptacles so that they physically and audibly snap in place. If the probes are not plugged in securely, there may be erratic temperature readings and the UltraQ will not control temperature accurately. The temperature could also read low, causing the pit to get excessively hot.

NOTE: Each probe jack has an LED indicator light above it. If a probe is securely plugged into the jack while the UltraQ is powered on but the LED does not illuminate, this indicates that the probe is damaged or broken and is not reading temperature properly.

NOTE: The pit probe must be placed inside of the pit at the cooking area for proper temperature regulation. If the pit probe is not located in the pit, proper control will not take place. This can cause the fan to run constantly, causing the pit to become excessively hot.

NOTE: Some ceramic grills present a special-case situation that can lead to early probe failure. If using a heat diffuser, run the probe cables over one of the ceramic legs. The heat coming up through the gaps is intense and focused, and if the cable is exposed to this heat, it begins to break down much more quickly than usual. Any heat or flame event inside the pit can send a blast of heat – even flames – up the inside of the pit, sometimes ruining a probe instantly. With proper care, the probe has a 2 to 3 year life expectancy.

6 VARIABLE FLOW RATE POWER DRAFT FANS

The fan system uses a variable flow rate to fine-tune the amount of oxygen given to the fire and will either increase or decrease the temperature to maintain the given pit setpoint.

All fans are equipped with an adjustable damper and an aluminum nozzle.

The slide damper can be completely closed to kill the fire or can be adjusted to a small opening for cold smoking. This feature allows fine adjustments to be made due to natural drafts that affect cooking temperature during the fan's off cycle.

Open the damper fully for quick startup. Close halfway to two-thirds of the way for smaller cookers or low and slow cooking. Close nearly all of the way for cold smoking.

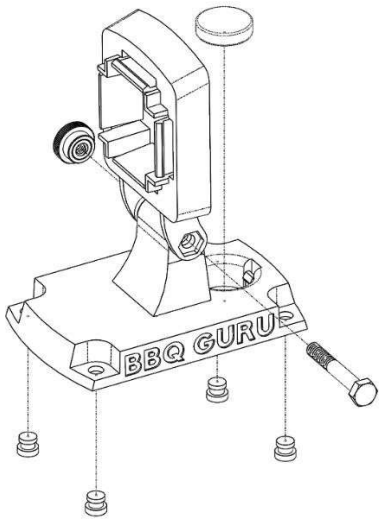
7 PATENT PENDING 5-IN-1 MAGNETIC CONTROL MOUNT

The UltraQ should be placed in a stable position in its stand. The control can be rotated to face any direction and can sit at any desired angle by tightening the mount knob. Its built-in magnet allows for versatile mounting.

The control must be protected from the elements and special precaution must be taken to care for the control as with any other electronic device.

7.1 ASSEMBLING THE CONTROL MOUNT

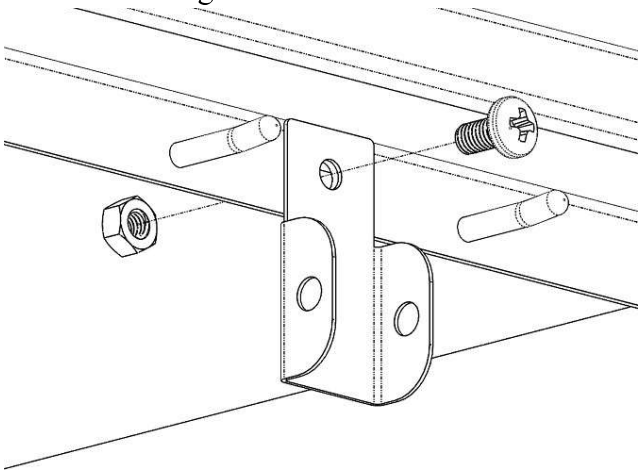
1. Attach the lower stand platform to the upper control bracket using the included hex bolt and thumb nut.
2. From the underside of the lower stand platform, press the rubber feet into the holes to prevent the stand from sliding.
3. Snap the control onto the upper control bracket facing any direction.
4. Tilt the upper control bracket to the desired angle and tighten the thumb nut on the hex bolt to keep the bracket in the selected position.



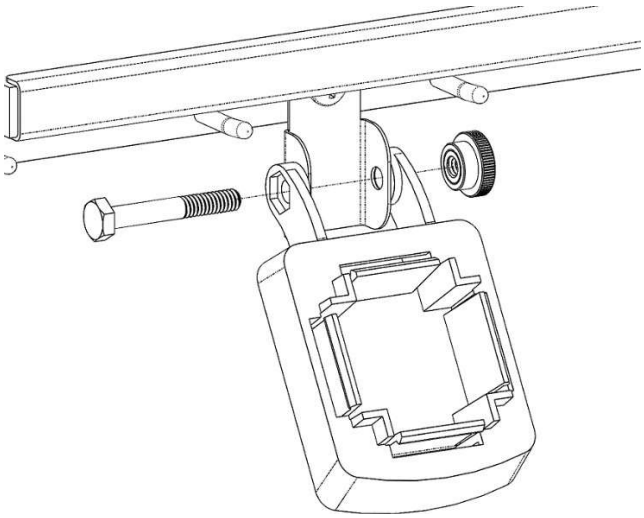
7.2 Mounting to the Monolith Grill

Note: The additional bracket required to attach the control to the shelf is included only with the Monolith Grill. This assembly requires the hex bolt, thumb nut and upper control bracket from the 5-in-1 magnetic mount that was included with the control.

1. Attach the sheet metal mount to the left side shelf by placing the Phillips-head screw through the existing hole on the bottom shelf rail and tighten the included nut to hold it in place.



2. Use the hex bolt and thumb nut from the 5-in-1 magnetic mount to attach the upper control bracket to the sheet metal mount.
3. Snap the control onto the upper control bracket with the Q-tail pointing down diagonally to the right.
4. Tilt the upper control bracket to the desired angle and tighten the thumb nut on the hex bolt to keep the bracket in the selected position.



8 REAL TIME VISUAL PIT STATUS

When using the UltraQ for the first time, first plug in the pit probe. Then plug in the food probes and fan if they will be used before applying power. Corresponding LEDs will illuminate above the probe jacks to indicate that a probe is present.

If you plug in a probe and the corresponding indicator light does not illuminate, push the probe plug all the way into the jack so that it snaps into place. If the indicator light still does not go on, this may indicate that you have a bad or erratic probe.

The outer ring of the control will illuminate in a variety of ways to indicate the current pit status at a glance.

When the temperature is below the Smart Cook Strategy range either when first bringing your pit up to temperature or if running low on charcoal, the patent pending Q-shaped light ring will glow solid blue. For more information, see Section 11.5 Smart Cook Adaptive Control Strategy.

If the pit temperature rises into its Smart Cook Strategy range, the outer ring will change from blue to red. The default strategy range is 30°F below your set temperature. For more information, see Section 11.5 Smart Cook Adaptive Control Strategy.

If the pit temperature is within its strategy range and the fan is blowing, the top and bottom of the outer Q ring will remain solid red while the left and right sides pulse red.

TIP: If the pit has been running for several hours and the sides begin to pulse more often or constantly, additional charcoal might be needed. If the temperature is oscillating or overtemperature and the sides are not pulsing or are pulsing infrequently, close the fan damper slightly.

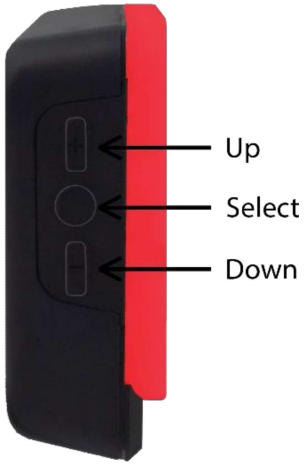
If the pit temperature is above the set temperature by its deviation range, the outer light ring will pulse red continuously. The default deviation range is 25°F. For more information or to change the deviation range, see Section 11.4 Alarm Deviation.

When the UltraQ is connected to power but has no pit probe connected, the outer ring will blink rapidly. This is a safety feature so the fan will not run unless a pit probe is inserted.

To clear either of these visual alerts, push the SELECT button depicted below.

NOTE: If there is a brief or sustained power interruption at any time, the UltraQ will automatically restart and continue to control the pit at the same settings that were set before the interruption.

NOTE: To reset the control to its factory defaults, see Section 11 Using the Mobile Application.



9 MANUAL OPERATION

The UltraQ can be used without connecting it to another device via Bluetooth or Wi-Fi.

9.1 SETTING THE PIT TEMPERATURE

Once the control has booted up, the pit temperature will be displayed.
The default pit setpoint is 250°F.

There are three buttons on the left side of the control. To set the target temperature, press and hold the SELECT button for 2 seconds. The digital display will blink.

Pressing the UP or DOWN buttons while the display is blinking will adjust the target temperature by 1 degree. Pressing and holding the UP or DOWN will change the target temperature by 1° for 4 seconds, and then increase or decrease in 5° increments.

PIT ADJUSTED TO 275
(Display and LED indicator
are still blinking)

When the temperature is at the desired setpoint, push the SELECT button to lock the temperature.

9.2 Setting the Food Temperatures

The food done temperatures are set at a default of 185°F. Each food probe port has a corresponding indicator light.

Food 1 – yellow

Food 2 – green

Food 3 – blue

Press the SELECT button to cycle from the current pit temperature to the Food 1 temperature. Press and hold the SELECT button for 2 seconds. Use the UP or DOWN buttons to set your desired food done temperature by following the same instructions for setting the pit temperature.

To set additional food done temperatures, repeat the steps mentioned above.

PIT DEFAULT (Display and LED indicator are blinking)

FOOD 1 DEFAULT (Display and LED indicator are blinking)

FOOD 2 DEFAULT (Display and LED indicator are blinking)

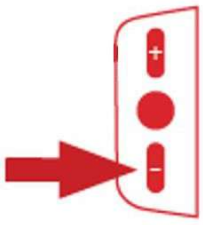
FOOD 3 DEFAULT (Display and LED indicator are blinking)

NOTE: The control is made in the shape of a Q. The tail of the Q will light up to match the same color as the probe indicator lights so it is easy to determine which temperature is being displayed.

NOTE: If no probe is plugged into a particular probe jack, the display will show "---".

9.3 Invoking Scan Mode

The control will display one temperature at a time. To invoke scanning of all temperatures, hold the DOWN button for 2 seconds.



2 seconds

The control will cycle through all four temperatures at 2 second intervals. The corresponding color for each probe will illuminate the tail just as when the desired temperature is set. The outer ring of the Q will always display the current pit status. The tail will change accordingly to indicate which food temperature is being displayed.

Current Pit Temperature Displayed | Current Food 1 Temperature Displayed | Current Food 2 Temperature Displayed | Current Food 3 Temperature Displayed

9.4 Real Time Visual Pit Status

The outer ring of the control will illuminate in a variety of ways to indicate the current pit status at a glance.

If the pit temperature is below target range, the outer ring will glow solid blue. The tail of the Q will remain solid red.

If Scan Mode is invoked while the pit is increasing in temperature, or if the display is toggled to other probe readings by pushing the SELECT button, the outer ring will remain solid blue but the tail of the Q changes to match the corresponding probe.

If the pit temperature is within its target setpoint range, the outer ring will remain solid red. The default deviation of the target range is 25 degrees F.

If the pit temperature is within its target setpoint range and the fan is blowing, the top and bottom of the outer ring will remain solid red while the left and right sides will pulse red.

If the pit temperature is above the target range, the display will show “HI”. The outer light ring will pulse red continuously and the buzzer will sound to indicate that there is an alert.

NOTE: To change the target range, please see Section 11.4 Alarm Deviation.

9.5 ALARMS AND ALERTS

When the pit temperature is over the target range or when the food temperature has reached its done setpoint, an alarm will sound.

NOTE: Any time the alarm is sounding, press any key to silence it and clear the alarm condition. To turn audible alarms off, please see Section 11 Using the Mobile Application.

When the UltraQ is connected to power but has no pit probe connected, the display will show "---" and the outer ring will blink rapidly. The audible alarm will not sound. This is a safety feature so the fan will not run unless a pit probe is inserted.

10 Connecting to a Bluetooth Enabled Device

When the UltraQ is not connected to another device, the blue connectivity LED indicator light will blink slowly.

Check the settings on your Bluetooth-enabled device to ensure that Bluetooth is turned on.

If the control is paired successfully with the UltraQ, the Bluetooth LED indicator light will glow solid blue.

If an error occurs during pairing, a notification will be displayed within the application and there will be a prompt to make another attempt.

11 USING THE MOBILE APPLICATION

Search “BBQ Guru” in the Google Play or Apple store and install the BBQ Guru application. Once installation is complete, open the application. Follow the prompts to find and pair your device. You will also be prompted to give your control a unique name of your choice to be able to distinguish it from other controls that might be nearby. NO special characters allowed.

NOTE: The minimum operating system requirement for the app to function properly is iOS 12.0 and Android version 5.0.

The app is compatible with the following phone models:

- Apple iPhone 6 or iPhone SE2 and greater
- Android devices with a minimum SDK level of 21, which is more commonly known as Android Lollipop

11.1 MONITORING AND SETTING TEMPERATURE SETPOINTS

From the main screen, touch the respective temperature values to set the desired pit and food temperatures. The default pit temperature is 250°F and the default food temperature is 185°F. As long as the control remains within Bluetooth range, the application will always show the desired target temperature under the actual temperature reading.

The current fan output percentage is displayed. The temperature can be toggled between °C and °F from the Controller Settings in the menu.

11.2 OPEN LID DETECTION

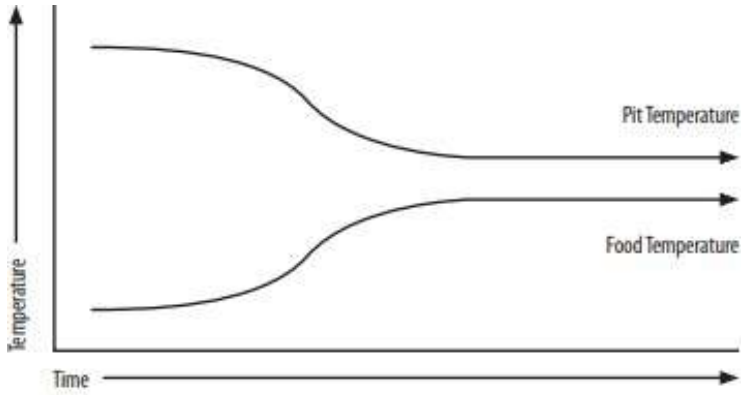
This feature allows quick recovery to the temperature setpoint after the lid is opened. Open lid detection is set to ON by default. When the lid is opened, the temperature will drop which can cause the fan to overfire the coals and cause overshoot once the lid is shut. The control will detect when the lid or door is open and minimize the fan’s output during that time.

NOTE: Some overshoot will always be present when the pit’s lid or door is opened and closed even if the fan is off as oxygen will still be introduced into the fire.

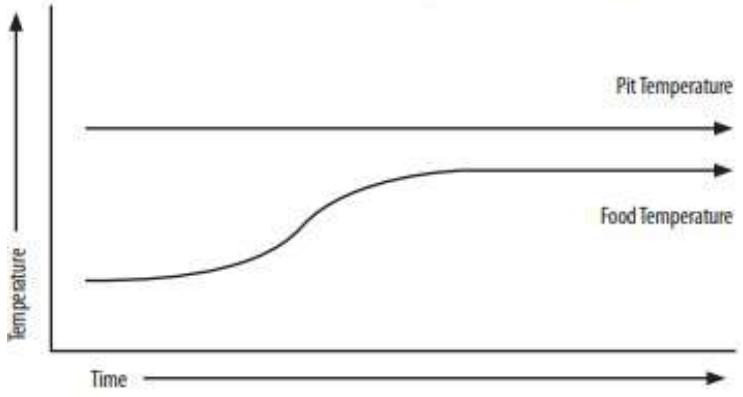
To disable this feature, toggle off Open Lid from the Controller Settings in the menu.

NOTE: To prevent false alarms, the alarm will not sound when the temperature drops and the lid is open.

11.3 RAMP MODE – PATENTED BY BBQ GURU



Food/Pit Plot with Ramp Set to Yes



Food/Pit Plot with Ramp Set to No

When Ramp Mode is on, the low and slow ramp mode is enabled to prevent food from overcooking. This feature will gradually lower the pit temperature when the food is within 30°F degrees of being done.

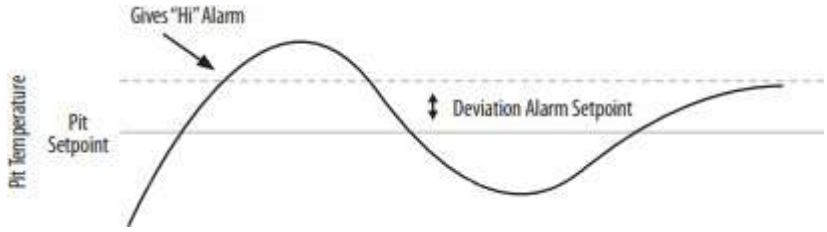
TIP: To allow the ramp mode to work properly, the pit temperature setpoint must be more than 30°F higher than the desired food done point.

NOTE: The controller will hold the pit temperature about 30°F above the food done setpoint as long as there is fuel. This is to account for natural evaporative heat loss. If the pit temperature decreased to the same degrees as the food done temperature, the food would fall below the desired temperature.

The factory default setting is Ramp OFF, so ramp must be enabled to use it by selecting the particular food probe that ramping should take place from. Ramp can be toggled ON under that particular food probe's changeable setpoint.

NOTE: The ramp feature can be based off of any one of the 3 food probes. If a food probe is not plugged in and ramp mode is turned on, no ramping will take place.

11.4 Alarm Deviation



If the temperature of the pit deviates above the setpoint by the alarm deviation setpoint, the alarm will sound, and the display will blink and show "HI The alarm deviation is settable from 10 to 100°F and the factory default is 25°F. Change the alarm deviation from the Controller Settings in the menu.

11.5 Smart Cook Adaptive Control Strategy

The UltraQ's Smart Cook Adaptive Control Strategy is designed to operate with a wide variety of pits by continually learning what the pit is doing and adapting to many factors including ambient temperature, amount of charcoal, damper settings and many more.

For the UltraQ to work properly and determine how to adapt, the temperature inside the pit cannot oscillate up and down and the lid or door must stay closed. If the lid or door is opened often, particularly on startup, the control cannot be expected to maintain setpoint. If the lid is left closed for approximately 10-20 minutes, the temperature will become stable after the control adapts. If the lid has been shut for at least 20-30 minutes and the temperature is going up and down significantly (± 10°F or more), the fan damper needs to be closed more.

NOTE: The pit may run a few degrees high or low due to various conditions, but the control will bring it back to the setpoint. Pit temperatures of 20°F high or low rarely effect the quality of food.

The Smart Cook feature allows you to tailor the adaptive algorithm to suit your specific pit even more with 3 preset options and one customizable option.

Setting 1: Default setting. This setting is ideal for small, medium and some large ceramic cookers, traditional Weber kettles, and small cabinet smokers. On setting 1, the fan will operate at 100% until the pit is 30°F away from the pit setpoint. It will then begin to cycle the fan, until it reaches the pit setpoint.

Setting 2: This setting is ideal for insulated pits that are very efficient like the Monolith or Weber Summit. On setting 2, the fan will operate at 100% until the pit is 40°F away from the pit setpoint. It will then begin to cycle the fan at fewer intervals, until it reaches the pit setpoint.

Setting 3: This setting is ideal for uninsulated or offset pits that are less efficient than an average pit such as a Weber Smokey Mountain or common horizontal offset smokers that are offered at hardware stores. On setting 3, the fan will operate at 100% until the pit is 20°F away from the pit setpoint. It will then begin to cycle the fan at more frequent intervals, until it reaches the pit setpoint.

Setting 4: This is a customizable setting to tune the algorithm in for special case situations. When Setting 4 is selected, the app will prompt you to enter a Cycle Time between 5 and 12 seconds and a Proportional Band between 10° and 50°F. The Smart Cook feature can be changed from the Controller Settings in the menu.

11.6 Countdown Timer

The application is built with a countdown timer and there are three different options that you can select from when the timer runs out.

From the main application screen, touch the Timer to set hours, minutes and seconds. On the same page in the application, also select your desired Timeout Action.

No Action (default): When the timer runs out, nothing will take place in terms of changing how the control is regulating your pit.

Hold: When the timer runs out, the control will hold the temperature at a specific setpoint that you input. The default is 200°F. The control will maintain the hold temperature until you either change it or end your cook.

Alarm: When the timer runs out, the application will send you an alert to notify you via a notification and an on device alarm.

11.7 Additional Features

There are many more settings that are customizable or able to be turned on or off in the Controller Settings in the menu.

When the device first connects to Bluetooth, it will prompt you to name your control. The name can later be changed in this section. From here, you can also turn on/off the LEDs, Open Lid Detection, Display Scanning, change your smart cook settings and degree units, and restore factory settings.

In Alarm settings in the menu, you can turn on/off the audible alarms and adjust pit alarm deviation.

There are additional options to customize the audible alarm on the control device, which is particularly helpful if you are in a situation where multiple controls are being used at once so they can be determined from each other.

There are two settings that will make your audible alarms sound different from the default sound: Alarm Beeps and Alarm Beep Duration. Alarm Beeps is the number of times that the control will beep in a 10 second window which can be set from 0 to 9. The default is 5. Alarm Beep Duration is the length of time that each beep will last which can be set from 0 to 3. The default is 1.

NOTE: If either value is set to 0, no audible alarms will sound on the control device.

You can also access the help center from the app menu which has videos, articles, and the complete user manual.

11.8 Advanced Options

From the application's menu, there are advanced options for the UltraQ. The control can be disconnected, logged out of Share My Cook and updated. Follow the prompts in the application to complete these tasks.

12 Wi-Fi Remote Control Setup

Once configured with Wi-Fi, the UltraQ can be monitored and changed from any device with an internet connection.

This will unlock the following additional features:

-Email alerts
-Start/Stop live graph recordings of a cook in progress
-Integration with Amazon Alexa

12.1 Connecting the UltraQ to Wi-Fi

Step 1: Complete the steps to connect to your mobile device to Bluetooth.

Step 2: Once your UltraQ is paired with your mobile device via Bluetooth, the App will display the main dashboard. Click on the Menu icon, located in the top left corner, and then select “ShareMyCook Login.” You must connect to ShareMyCook first and then you can connect to Wi-Fi.

NOTE: After you log into ShareMyCook, the app will automatically prompt you to connect to your Wi-Fi network.

Step 3: Login with an existing ShareMyCook account or click the option to create an account. If creating a new account, the user will have to verify the account before being able to utilize via the app.

TIP: When you click “Login,” and if either “Email Address” or “Password” text turns red, it means that it is invalid.

Step 4: The UltraQ will search nearby Wi-Fi networks that it can connect to and show all of the results in the app.

Step 5: Select your Wi-Fi network and enter your password. If the Wi-Fi connection is successful, the LED indicator light on the bottom right of the control will illuminate purple.

NOTE: When the control is connected to another device by Bluetooth and Wi-Fi, the indicator LED illuminates purple. If the control is connected to Wi-Fi but not Bluetooth, the indicator light will flash between red and purple.

If an error occurs during the pairing process, the application will prompt you to try again.

12.2 Remote Capabilities

Once connected successfully to a Wi-Fi network, the UltraQ can be monitored and controlled from any device that allows the use of applications from the Apple or Google Play stores.

The UltraQ can be monitored, controlled, and cooks can be recorded for later review. Social sharing capabilities allow easy posting ability across platforms like Facebook and Twitter.

With the addition of an Amazon Alexa-enabled device, Alexa will answer commands such as, “Alexa, ask UltraQ, what’s the temperature of Food 1?” or "Alexa, tell UltraQ, set the pit temperature to 250."

For information on accessing and using these features, visit https://thebbqguru.zendesk.com/hc/en-us

13 Building a Proper Fire

The fire built in the pit is critical for good control, especially at low cooking temperatures. Stack the charcoal inside the pit to be shaped like a pyramid, small at the top and large at the bottom. Light the fire by igniting a few coals at the top. Do not overfire the charcoal or light it at the bottom as this may cause the pit to overfire during startup.

Normally the UltraQ will be able to adjust the fan airflow accordingly to deliver precise control and no damper adjustment will be required. If the pit has become overfired or if the fire was built too big, large temperature swings of ±10°F or more may occur. To eliminate this, restrict the airflow by adjusting the fan damper. Close the damper to half the current setting and the pit should stabilize within 10-15 minutes after adjustment.

If there is fuel left over from the cook, save this fuel by closing off any open dampers, removing the fan, and plugging the fan adaptor opening with the kill plug (included with the purchase of an adaptor). This will put the fire out in approximately 30-45 minutes.

14 TROUBLESHOOTING GUIDE

The BBQ Guru mobile application won't open on my device.
Check in the Google Play or Apple store to see if the application has an update available and if so, download and install the update and try again. If no update is available, uninstall the application and download it again. If the problem persists, contact mobileapp@thebbqguru.com with the details of your issue as well as the make/model of your device and what platform you are running on it.

My device won't connect to the mobile application.
Before attempting to connect again, ensure that Bluetooth is enabled on your device and that the Bluetooth LED indicator light on the UltraQ is blinking. If it is not blinking, contact BBQ Guru Customer Service immediately. If it is blinking, reopen the application and attempt to connect again.

How to switch device controllers.
The most recommended way to switch your UltraQ controller is to open the BBQ Guru application from your current controller, from the menu make sure to Logout of Share My Cook and then select the Disconnect From Bluetooth button then close the application. This will remove the association of your Share My Cook account and remove Bluetooth connection with the current controller. Next open the BBQ Guru app with the new controller you would like to use, make sure your Bluetooth is enabled and follow the prompts to connect to your UltraQ. Once Bluetooth is connected reconnect to your Share My Cook account and re-establish your Wi-Fi connection if necessary.

How to change your Share My Cook account.
The easiest way to change the Share My Cook account registered to the device is to first use the BBQ Guru app menu to Logout of Share My Cook. After doing so you must use the menu option to Reconnect to Wi-Fi, follow the prompt to enter another account username and password or create a new account. After doing so re-establish your wireless network connection by selecting your network and entering the password. Your device should now be removed from the original account and activated on the new one.

The temperature readings and/or screen seems frozen.
As soon as you are out of the Bluetooth range of the UltraQ, it will no longer be able to receive real-time temperature readings. Check if the Bluetooth LED indicator light on the DynaQ is solid blue. If it is blinking, it no longer has a Bluetooth connection

The pit temperature is going higher than the desired setpoint.
Inspect the cooker to ensure it is sealed tightly at the firebox and there are no spots allowing air to come in and contact the fire.
Enable the Open Lid Detection feature. This allows the UltraQ to detect when the pit is opened and the temperature drops. If the feature is turned off, the UltraQ will detect that the pit temperature is dropping on its own accord and will run the fan while the lid or door is open and this will cause the pit temperature to spike.
If the fan is running constantly, unplug the control and plug it back in to reboot the device. The fan may then run normally. If it does not, there may be a bad relay in the fan or in the control. Contact customerservice@thebbqguru.com immediately.

The pit temperature is not correct.
It is normal for the temperature in the dome of a pit to be hotter than on the cooking grate. Thermometers that come with most pits are not nearly as accurate as the UltraQ.
If the pit probe is too close to the food, it may read a lower temperature from the cool vapors coming off of the food. Place the pit probe 3 to 4 inches away from the food.
The pit probe may be damaged and reading incorrectly. Swap the pit probe with a food probe in their respective jacks. If the food probe reads correctly in the pit jack, then the pit probe is bad. If the food probe also reads incorrectly, it may be bad as well or there may be an issue with the control unit itself. Contact customerservice@thebbqguru.com immediately.

If the display shows "---", first check that the probe is fully pushed into its jack. If it is, the probe may be bad. If the probe wire shows small, reddish bumps on the outside of the stainless-steel mesh braiding, the silicone insulation has started to melt out because the probe was exposed to direct flame or excessive temperatures. Purchase a new probe at bbqguru.com.

The food temperature is not correct.
It is normal for different brands of thermometers to vary in temperature reading but they should typically be within a few degrees. Place your non-Guru product into boiling water and ice water to check for accuracy.
If the food probe is reading hotter than another food probe, check that the probe is fully inserted into the food at the thickest part. If too much of the shaft is exposed, it will cause the probe to read hot. If the food has a bone inside of it, be sure that the probe is not touching any part of the bone.
If the display shows "---", first check that the probe is fully pushed into its jack. If it is, the probe may be bad. If the probe wire shows small, reddish bumps on the outside of the stainless-steel mesh braiding, the silicone insulation has started to melt out because the probe was exposed to direct flame or excessive temperatures. Purchase a new probe at bbqguru.com.

15 CONTACT BBQ GURU

BBQ Guru
359 Ivyland Road
Warminster, PA 18974

https://bbqguru.com/

customerservice@thebbqguru.com

800-288-GURU (4878)

ENVIRONMENTAL OPERATING CONDITIONS:

Temperature: 5°C to 40°C / 41°F to 104°F
Relative Humidity: 80%, non-condensing
Altitude: 2000 meters / 1.24 miles
Accuracy: ± 1.2°C / 2°F (5°C to 40°C ambient), ± 2.8°C / 5°F (40°C to 245°C / 104°F to 473°F ambient)
Controller Input Supply: 12VDC, 3.5A, 42W
Configuration: Wall Plug-in

Wi-Fi Module: Contains Transmitter Module FCC ID: 2ADHKATWINC1500 and 2AA9B04 with radio regulationcertification for United States (FCC), Canada (IC), Europe (ETSI), Korea(KC), and Japan (ARIB) 2.4 GHz, IEEE Std. 802.11b/ b, g, n™, and WiFi® certified (WFA ID: WFA16869)

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy, and if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

The Wi-Fi components in this product have been certified under Wi-Fi 802.11withWPA2™, and WPA™ System Interoperability ASD Model Test Plan with Test Engine for IEEE 802.11b, n and g Devices). Other 2.4GHz devices, such as cordless phones and wireless networked devices, may cause interference with the UltraQ and prevent a reliable connection. It is the customer's responsibility to diagnose the source of the interference and determine which devices need to be turned off or eliminated from the installation.

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