



CYBERQ CLOUD USER GUIDE



Contents

1.	SAFETY WARNINGS	3
2.	LIMITED WARRANTY	4
3.	CYBERQ CLOUD FEATURES	4
4.	PROBES	5
5.	POWER DRAFT BLOWERS (FANS)	5
6.	POWERING UP	6
7.	MANUAL OPERATION / MAIN SCREEN	7
8.	SYSTEM SETUP SCREEN	8
9.	CONTROL SETUP SCREEN	9
10.	WI-FI SETUP SCREEN	11
11.	PAIRING DEVICES TO THE CYBERQ CLOUD IN HOT-SPOT MODE	11
12.	NETWORKING QUICK START GUIDE	12

SAFETY WARNINGS

INSTALLATION / SAFETY INFORMATION: READ AND UNDERSTAND THIS USER GUIDE COMPLETELY BEFORE INSTALLING OR USING THIS PRODUCT!!



FIRE HAZARD: Keep cooking equipment and controller a safe distance from all sources of ignition including buildings, cars, furniture, flammable gases and liquids, and anything that may ignite from heat or embers created during the cooking process.



FIRE HAZARD: If the cook apparatus is to be used on a combustible surface such as a wooden deck, always place the cooker on a non-flammable pad intended for this purpose.



FIRE HAZARD: Always have a fire extinguisher on Hand. Call your local Fire Company in the case of an emergency, before any fire gets out of control. Never leave a lit cooker unattended.



EXPLOSION HAZARD: NEVER throw water on a grease fire in the cooker. After completing a cook, the fire may be extinguished by closing all dampers and doors, suffocating the combustion.



FIRE HAZARD: Keep cooker clean, and free of grease or fat build up. Change drip trays during a cook cycle to reduce flammable fats or grease in the cooker to a minimum.



EXPLOSION HAZARD: Smoke can combust when oxygen is introduced, producing severe burns. ALWAYS use caution when opening the lid or door of your cooking apparatus.



CAUTION: HOT SURFACES are present during and after cook. Always wear protective clothing when tending the cooker, dumping a firebox, handling food, the temperature probes, fan or mounting hardware.



FIRE HAZARD: Equipment failure can result in excessive temperatures. Always inspect your fan and probe and wires for damage and replace any damaged parts before use.



ELECTRICAL SHOCK HAZARD: Dangerous high voltages are present. Do not use the product power supply if visibly damaged. Keep power supply dry, and off the ground. Avoid using an extension cord. If an extension cord is used, the extension cord must be rated for outdoor use.



CAUTION: Keep controller dry. Spilled liquids, rain or excessive humidity can damage electronics and create a hazardous condition. During adverse weather, the control may be operated from within a plastic bag, sealed as completely as possible.



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



CAUTION: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Use a redundant thermometer to verify operation of controller operation. 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 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.

LIMITED WARRANTY

Return criteria

To qualify, all returns and exchanges must be accompanied by the original receipt, the original documentation, parts, and accessories) plus the original manufacturer packaging. Failure to include such items may prevent or delay your refund or exchange.

Items must be in a condition that permits resale. The 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.

CyberQ Cloud controls and fans (2 Year limited warranty) The 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 Packs, and other Accessories (90 day limited warranty) The 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, you should obtain a Service Ticket number to return it to the factory by emailing a description of your problem and your name, address, email, phone number, and date of purchase to customerservice@thebbqguru.com. 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.

If your control, probe power pack or fan is malfunctioning and is out of warranty, we may be able to troubleshoot it by phone or email. If it is determined that your part has been damaged in any way during use, we will recommend that you purchase a new part.

The 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.

CYBERQ CLOUD FEATURES

- Cloud-enabled website allows direct or remote access from your mobile device or PC
- 2.4 GHz, IEEE Std. 802.11g™, Wi-Fi® certified (WFA ID: WFA16869)
- 16 character by two line backlit LCD display
- Email alert capability
- Armored high-temperature pit and food (meat) probes
- Controls your pit and monitors up to 3 food (meat) temperatures
- All new full-time adaptive control algorithm learns your pit to provide better stability/accuracy
- Open lid detect senses when the pit's lid is open to minimize the temperature disturbance and recover quickly to the setpoint, can be turned on/off (default is ON).
- Exclusive patented ramp feature (cook and hold) lowers your pit temperature as food temperature rises, so your food doesn't overcook
- Scrolling display shows all of your temps, time, and status
- Audible alarm sounds on food done (default is ON)
- Adjustable deviation alarm sounds when your pit temp goes either too high or low
- Real time blower status indication and output % helps you to estimate fuel use
- Display in degrees F or C
- User adjustable number of beeps setting

PROBES

The probes provided with your CyberQ Cloud are precision stainless steel thermocouples, **rated for temperatures up to 500 degrees F.** and have a moisture and smoke resistant stainless steel armor braid. Be careful not to kink these wires or let them come in contact with flames.

IMPORTANT NOTE: Be sure to fully insert your probes into the control by pushing the plug in until you feel and hear it snap in place. Failing to plug the probes in securely, may cause sporadic temperature readings causing your cooker to get excessively hot.

Prior to use, inspect the probe and cable for signs of heat or mechanical damage. If a probe appears damaged, replace it with a back up and contact BBQ Guru Customer Service.

POWER DRAFT BLOWERS (FANS)

The 10 CFM Pit Viper fan is suited to medium-sized grills and smokers, including all ceramic grills and bullet-style smokers.

The 25 CFM Pit Bull fan is suited to offset smokers and larger cabinet smokers; two fans can be used for large custom built and trailer-based models.

All blowers are equipped with an adjustable damper and an aluminum nozzle. This feature allows the user to make fine adjustments on their own grill or smoker due to natural drafts that effect cooking temperature.

- Open the damper fully for quick start-up or grilling at high temperatures.
- Close it half way for smaller cookers or low and slow cooking.
- Close three-quarters of the way for cold smoking.
- Close all the way to kill the fire.

MOUNTING AND SETUP

The CyberQ Cloud should be placed in a stable position with easy access to the controls and protected from the elements. Connect the fan and probes before connecting the power. Routinely inspect the unit, probes and wiring for damage.

Contact BBQ guru Customer service for repair or replacement.

CLEANING



POWERING ON/OFF

Plug the power supply into the CyberQ Cloud and connect to a home wall outlet. The CyberQ Cloud will automatically power on and display:

CYBERQ CLOUD
CONTROL v4.08

If this is the first time powering

HOT-SPOT PAIRING
192.168.101.10

up will display for 5 sec.

If the CyberQ Cloud is already connected to your home Wi-Fi network,

IP ADDRESS INFS
CONNECTING...

will display for 5 seconds.

TURNING OFF – Press and hold the center button for 4 seconds.

You may also unplug the unit.

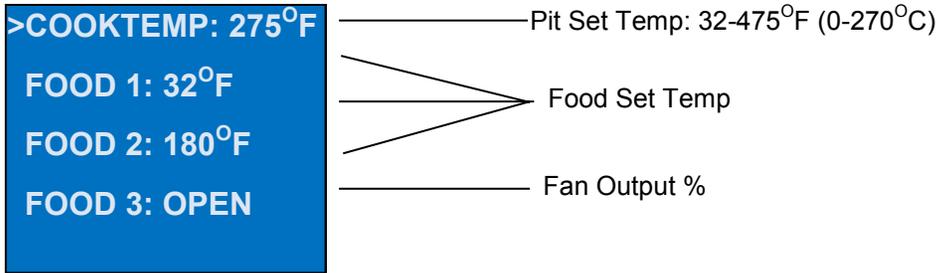
TURNING ON – Press and hold the Center button for 2 seconds

- If there is a power interruption at any time while cooking with your CyberQ Cloud the unit will automatically restart once power is restored, and continue to control your grill/smoker at the temperatures you originally set.

! If you are operating in hot-spot mode, you may need to reset power to the CyberQ

MANUAL OPERATION

MAIN SCREEN



- To change Pit, Food, and Timer values, use UP/DOWN buttons to select line and press Enter. Use the LEFT/RIGHT buttons to select the character and UP/DOWN to change the values. Press Enter to save values.
- Once Timer value is entered, the control will begin counting down. When the countdown is finished, the action specified in **TIME- OUT** will be taken.
- If Pit or Food probe is unplugged or damaged, it will show as “OPEN”.
- When the Food Temp reaches its set point, the “FOOD DONE” message will blink and the Alarm will sound. (Press any key to clear alarm)

! The CyberQ will automatically revert to manual mode if a Wi-Fi signal is not present. Therefore a cook in progress will not be interrupted by an Internet or Wi-Fi problem.

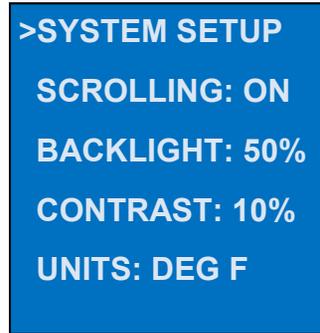
FAN OUTPUT %

The output percent is not changeable. It is computed by the control.

The ‘*’ character is shown next to the output % value when the fan is blowing.

! **TIP:** During your cook if you notice the output percentage hovering around 80-100% for a long time, you may be running out of charcoal. If you notice the output % hanging around 10% for a long time, and the temperature is oscillating, you may want to close the blower damper adjustment slightly for better control.

SYSTEM SETUP SCREEN



⇒ To access System Setup Screen, hold both UP and DOWN Buttons simultaneously for 3 seconds.

SCROLLING

Select automatic scrolling on the MAIN SCREEN. The default value is OFF.

BACKLIGHT

Adjustable from 0-100%.

Note that any adjustment may make the display unreadable; we suggest leaving it at the default value of 50%.

CONTRAST

Adjustable from 0-100%.

Note that any adjustment may make the display unreadable; we suggest leaving it at the default value of 10%.

UNITS

Select to use Deg. F (Default) or Deg. C.

ALARM BEEPS

Select OFF, 1, 2, 3, 4 and 5 alarm beeps.

KEY BEEPS

Select Key Beep ON/OFF when a key is pressed. The default value is ON.

CONTROL SETUP SCREEN

>CONTROL SETUP
 COOKHOLD: 200°F
 TIMEOUT: NO ACTN
 ALARM DEV: 50
 RAMP: OFF

⇒ To access Control Setup Screen, press LEFT button when arrow is on "SYSTEM SETUP" line

COOK HOLD

Sets the temperature to the desired Cook Temp. when the TIMER expires. TIMEOUT Action must be set to HOLD. The default is 200° F.

TIMEOUT

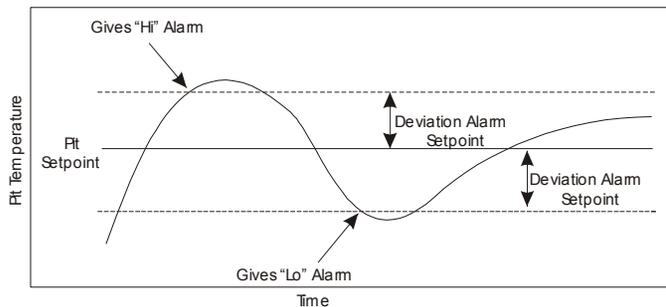
Defines the action that will be taken when the timer counts down to 00:00:00.

Timeout Selection	Control Action	Message Displayed	Beeper Action
NO ACTN	none	none	none
HOLD	COOKSET is set to COOKHOLD value	TIMEOUT HOLD 200° F (or cook hold temp) flashes continuously until a key is pressed.	Alarm sounds with set number of beeps set in ALARM BEEPS.
ALARM	none	TIMEOUT ALARM flashes continuously until a key is pressed.	Beeps continuously until a key is pressed.
SHDN	Turns the fan output OFF	TIMEOUT SHDN flashes continuously until a key is pressed.	Beeps continuously until a key is pressed.

ALARM DEVIATION SETPOINT

Sets the degrees of deviation above and below the set Cook Temperature when the alarm will sound. (10-100°F) The default is 50°F.

- If the temperature of the pit deviates above the set Cook Temp by the Alarm Deviation Setpoint, the alarm will sound and the display will read COOK TEMP HIGH.
- If the temperature of the pit deviates below the set Cook Temp by the Alarm Deviation Setpoint, the alarm will sound and the display will read COOK TEMP LOW .

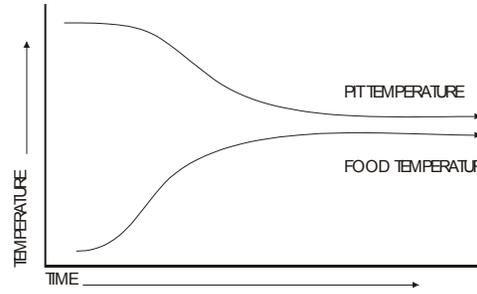


RAMP MODE

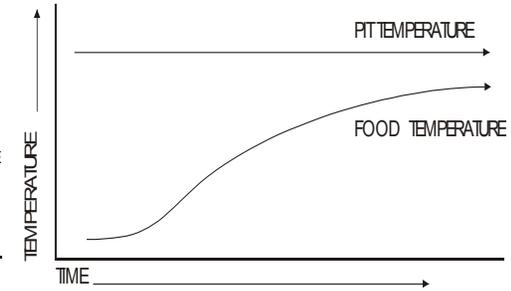
With Ramp Mode ON, the CyberQ Cloud will gradually lower the pit temperature on the selected food probe when the food temperature is approximately 30° from desired Food Done temperature.

Ramp selection tells the control which • Food 2 sensor to choose from:

- OFF
- Food 1



Food / Pit plot with Ramp Set to On



Food / Pit plot with Ramp Set to off

OPEN LID DETECT

This feature minimizes the fan blowing after the cookers lid/door has been opened.

An open lid can allow an excess of oxygen to reach the flame, causing the pit temp. to rise and overshoot the target cook temp.

WI-FI SETUP Screen

>WIFI SETUP
 SCAN WIFI
 EDIT: Hotspot
 LOAD: Hotspot
 192.168.101.10
 GW: 192.168.101.001
 NM: 255.255.255.000
 DNS: 192.168.101.010
 SSID: HS-MY_CYB
 ENC: OPEN
 KEY: *****
 PORT: 80
 SIGNAL:--
 M: (MAC address)
 MOD: 2.49.12

⇒ To access Wi-Fi Setup Screen, press RIGHT button when arrow is on “SYSTEM SETUP” line

For ease of use, we suggest setting up your Wi-Fi link by following the instructions in the “Connecting your CyberQ Cloud to your Wi-fi Network” section.

The interface is much easier to use, and it can be done from any PC or mobile device equipped with a web browser.

*** After changing the Wi-Fi settings, the power will have to be cycled (turned OFF/ON) to save the settings.

If changing parameters from a Hot-Spot or Wi-Fi connection, you can use the reboot button at the bottom of the web page.

PAIRING DEVICES TO THE CYBERQ CLOUD IN HOT-SPOT MODE

The most basic way to use the CyberQ Cloud’s features is by directly pairing it with one or more Wi-Fi devices in hot-spot mode.

HOT-SPOT PAIRING
 192.168.101.10

1. Apply power to the CyberQ Cloud. Will display for 5 sec.
2. On a smart phone or tablet, go to **Settings > Wi-Fi**. Connect to **HS-MY_CYBERQ_####**
3. Once connected, the CyberQ Cloud will display:
4. Open a browser window and type **192.168.101.10**. This will load the CyberQ Cloud Controller pages.

 From this browser window, you can monitor and control your cook and make changes to the setup of the controller.

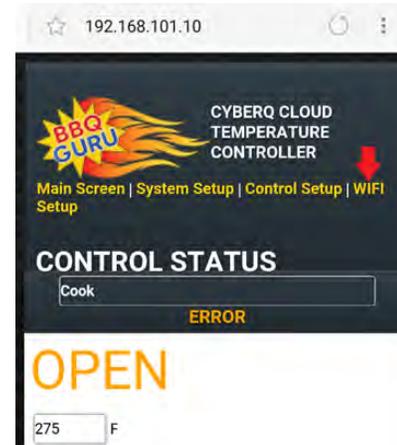
HOT-SPOT PAIRED!
 192.168.101.10

Networking Quick Start Guide

Before setting up the CyberQ Cloud, go to www.sharemycook.com and create an account. Also see these instructions at: www.youtube.com/watch?v=7Y2k60Rkmq8

1) Follow the steps to connect your smart phone or tablet to the CyberQ Cloud under the **PAIRING DEVICES TO THE CYBERQ CLOUD IN HOT-SPOT MODE** section.

2) At the top of the page, click the link that says **WIFI SETUP**



3) Click on the yellow button that says **Cloud Connection Wizard**.



4) The CyberQ Cloud will scan for nearby WiFi routers. This can take up to 60 seconds. Scroll down to see the available networks. Find your home network and click **Join**. If your WiFi router requires a password, type in the password and click **Submit**.



5) The CyberQ Cloud will restart and connect to the internet. If successful, the CyberQ Cloud will show an IP address number.

! You may now switch back to your default network on your smart phone or tablet to access the internet.

6) After the device restarts and syncs to your router, it will prompt you for a registration pin. Follow the instructions on your device to go to ShareMyCook.com. Log in and go to **Add a Device** to get your pin.

7) Enter your pin in the CyberQ Cloud and hit the **Enter** button. When the screen shows **Registration Successful**, setup is complete. You can now control the CyberQ Cloud through the ShareMyCook.com website.

ENVIRONMENTAL OPERATING CONDITIONS:

Temperature: 5°C to 40°C
 Relative Humidity: 80%
 Altitude: 2000 meters
 Ingress Rating: IP54
 Accuracy: ± 1.2°C (5°C to 40°C ambient), ± 2.8°C (40°C to 245°C ambient)
 Controller Input Supply: 12VDC, 2Amp, 24 Watt max
 Power Supply Adapter: 90VAC to 264VAC, 47Hz to 63 Hz
 Safety to EN60950-1
 Energy Efficiency Level VI, and CoC Tier2
 Configuration: Wall Plug-in

Wi-Fi Module: Contains Transmitter Module FCC ID: W70MRF- 24WG0MAMB with Radio regulation certification for United States (FCC), Canada (IC), Europe (ETSI), Korea(KC), and Japan (ARIB) 2.4 GHz, IEEE Std. 802.11b/g™, 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 and g Devices). Other 2.4GHz devices, such as cordless phones and wireless networked devices, may cause interference with the CyberQ Cloud Wi-Fi 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.

