



DynaQ[®] 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 reduced 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 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.

DynaQ 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 DYNAQ FEATURES

- Connects to your **Bluetooth**[®] enabled device for direct access to temperatures using the BBQ Guru app
- Patent pending 15 multi-colored LED Q light ring indicates real-time pit and fan statuses at a glance
- 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 one food temperature
- Open lid detect senses when the pit's lid is open to minimize temperature disturbance
- Patented low and slow Ramp Mode lowers the pit temperature so the food does not overcook
- 32°F to 475°F range with $\pm 2^\circ\text{F}$ 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

5 PREMIUM DISHWASHER-SAFE PROBES

The probes provided with the DynaQ 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 <https://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 DynaQ 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 DynaQ 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 placed properly inside 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, a 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.

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 effect 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 the way for cold smoking.

7 PATENT PENDING 5-IN-1 MAGNETIC CONTROL MOUNT

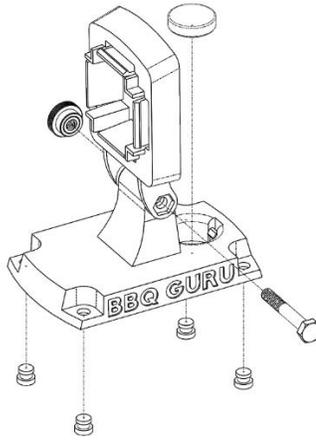


The DynaQ should be placed in a stable position in its stand. The control can be rotated to face any direction and can sit at any desired angle by tightening the mount knob. The built-in magnet allows for versatile placement.

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

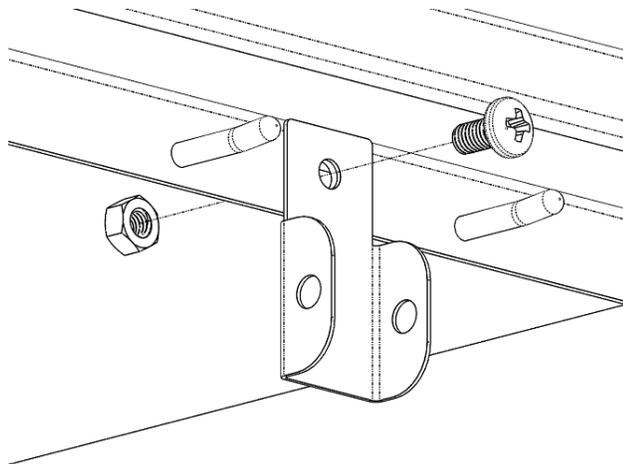
1. Attach the lower stand platform to the upper control bracket using the included hex bolt and thumb nut.
2. From the underside of the lower stand platform, press the rubber feet into the holes to prevent the stand from sliding.
3. Snap the control onto the upper control bracket facing any direction.
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.



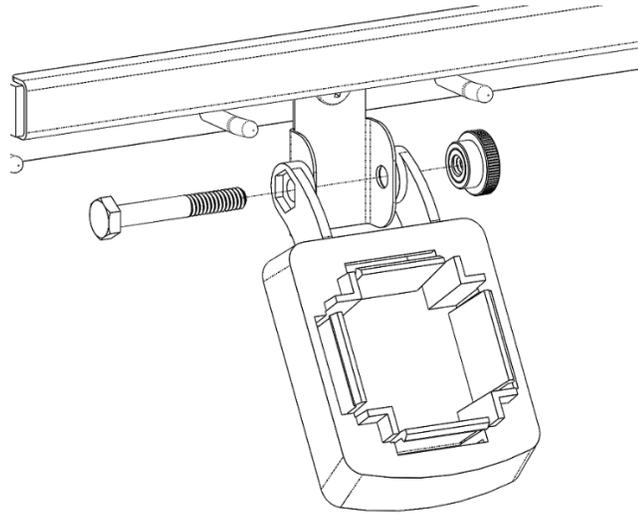
7.2 MOUNTING TO THE MONOLITH GRILL

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 DynaQ for the first time, begin by plugging in the pit probe. Follow by plugging in the food probe and the 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 10.5 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 10.5 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.

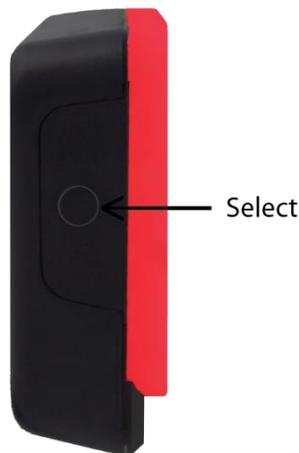
TIP: If the pit has been running for several hours and the sides begin to pulse more often or constantly, additional charcoal might be needed. If the temperature is oscillating or overtemperature and the sides are not pulsing or are pulsing infrequently, close the fan damper slightly.



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 10.4 Alarm Deviation.

When the DynaQ 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 DynaQ 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, hold down the button on the left side of the control for 4 seconds or see Section 10 Using the Mobile Application.

9 CONNECTING TO A BLUETOOTH-ENABLED DEVICE



When the DynaQ 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 DynaQ, 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.

10 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.

10.1 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 actual temperature reading above the desired target temperature. The temperature can be toggled between °C and °F from the Controller Settings in the menu.

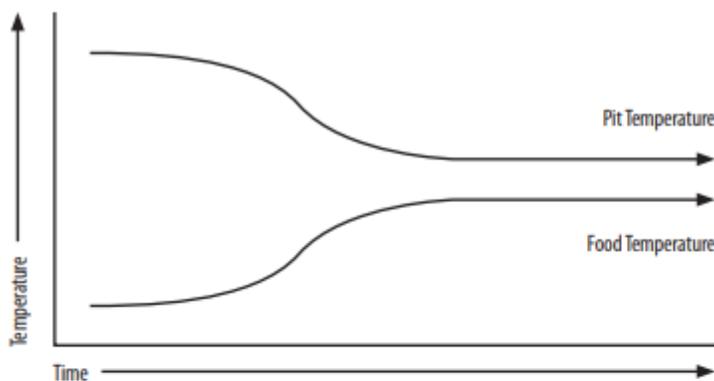
10.2 OPEN LID DETECTION

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.

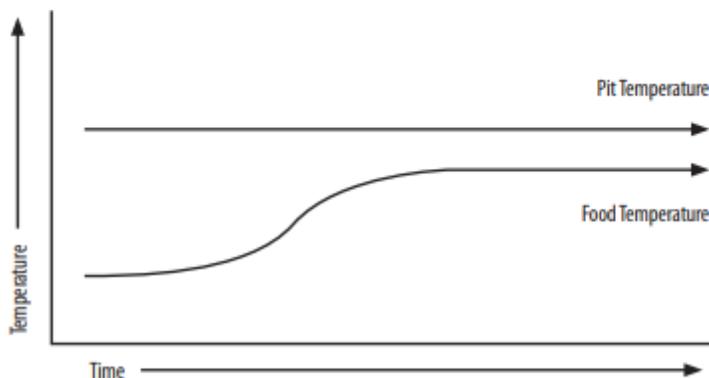
NOTE: Some overshoot will always be present when the pit's lid or door is opened and closed, even if the fan is off as oxygen will still be introduced into the fire.

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

10.3 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 of being done.

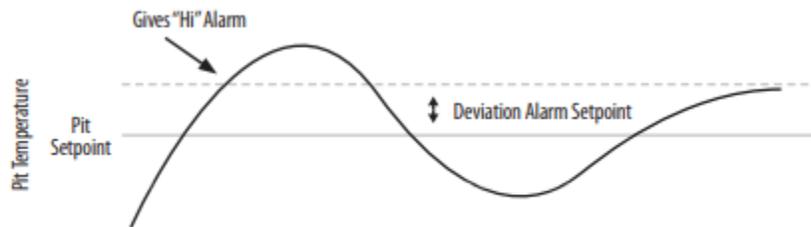
TIP: To allow the ramp mode to work properly, the pit temperature setpoint must be more than 30°F higher than the desired food done temperature.

NOTE: The controller will hold the pit temperature slightly 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 degree as the food done temperature, the food would fall below the desired temperature.

The factory default setting is Ramp OFF, so Ramp Mode must be enabled to use it by toggling Ramp ON from the food temperature setpoint screen.

NOTE: If a food probe is not plugged in and Ramp Mode is turned on, no ramping will take place.

10.4 ALARM DEVIATION



If the temperature of the pit deviates above the setpoint by the alarm deviation setpoint, an alert will display in the application. The alarm deviation is settable from 10°F to 100°F and the factory default is 25°F. Change the alarm deviation from the Alarm Settings in the menu.

10.5 SMART COOK ADAPTIVE CONTROL STRATEGY

The DynaQ'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 more.

For the DynaQ 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 ($\pm 10^\circ\text{F}$ or more), the fan damper needs to be closed more.

The Smart Cook feature allows you to tailor the adaptive algorithm to suit your specific pit with 3 preset options.

Setting 1: Default setting. This setting is ideal for small, medium and some large ceramic cookers, traditional kettles, and small cabinet smokers. This version of the algorithm is the most popular for typical pits and uses averages to cycle the fan proportionately until it reaches the pit setpoint.

Setting 2: This setting is ideal for very efficient or insulated pits like the Monolith. On setting 2, the fan will operate at 100% for a lesser amount of time before starting 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 bullet smoker or common horizontal offset smokers. On setting 3, the fan will operate at 100% for a longer amount of time before starting to cycle the fan at more frequent intervals, until it reaches the pit setpoint.

To change the Smart Cook feature, select option 1, 2 or 3 from the Controller Settings in the menu.

10.6 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. Touch Hold Temp to change the value. 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.

10.7 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. The user manual is also located in the BBQ Guru application 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 off the LEDs. Touch the Apply Changes button at the bottom to apply any new settings.

From the application's menu, there are advanced options for the DynaQ. The control can be disconnected and updated. Follow the prompts in the application to complete these tasks.

11 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 overlight the charcoal or light it at the bottom as this may cause the pit to overfire during startup.

Normally, the DynaQ will be able to adjust the fan airflow accordingly to deliver precise control so no damper adjustment will be required. If the pit has become overfired or if the fire was built too big, large temperature swings of $\pm 10^{\circ}\text{F}$ 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. Failure to not close off the cooker may allow it to heat up, potentially damaging the fan or other equipment.

12 TROUBLESHOOTING GUIDE

I want to use the DynaQ, but my Bluetooth-enabled device is lost/broken/unavailable.

Upon powering your control, it will automatically begin to regulate temperature based on the last settings that

were set. You can use the settings from your previous cook or reset to factory default by holding down the button on the left side for 4 seconds. When the control reboots, it will automatically start controlling using the default pit temperature of 250°. Use a thermometer to ensure your food has reached its proper internal temperature before consuming.

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 DynaQ 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. You must be within the Bluetooth range of the device, which is approximately 450 feet direct line of sight.

I want to add another DynaQ or UltraQ controller device onto the application.

On the main application screen, swipe left on the area where the control name is. It will slide to a new controller dashboard where it says "Tap to Add". Follow the instructions as prompted on the screen. You can monitor both controllers by swiping left or right between the two main dashboards.

I want to control my DynaQ from a different Bluetooth-enabled device.

Select the Disconnect From Bluetooth button from the menu and close the application. This will remove the Bluetooth connection with the current controller. Download the BBQ Guru app onto the other Bluetooth-enabled device that you want to use. Make sure your Bluetooth is enabled, open the application, and follow the prompts to connect to your DynaQ again.

The temperature readings and/or screen seems frozen.

As soon as you are out of the Bluetooth range of the DynaQ, 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 pit to ensure it is sealed tightly at the firebox and that there are no spots allowing air to come in and contact the fire.

Enable the Open Lid Detection feature. This allows the DynaQ to detect when the pit is opened and if the pit temperature drops. If the feature is turned off, the DynaQ will detect that the pit temperature is dropping on its own accord and will run the fan while the lid or door is open, which 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, 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 typically as accurate as the DynaQ.

If the pit probe is too close to the food, it may read a lower temperature from the cool vapors coming off 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 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. 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 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.

13 CONTACT BBQ GURU

BBQ Guru
359 Ivyland Road
Warminster, PA 18974

<https://bbqguru.com/>

customerservice@thebbqguru.com

mobileapp@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 / 41°F to 104°F 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

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference and (2) this device must accept any interference received, including interference that may cause undesired operation.

Contains Transmitter Module 2AA9B04.

CE FC 