

Operating and Installation Instructions for the Pitminder E-temp

The Pitminder E-temp is a self-contained temperature control and blower system. It can be used as a stand-alone system or it can be used with an auxiliary blower fan such as the Pit Boss 25/ slave or a BBQ Guru extension fan. These are fan only units. The Pitminder E-temp is equipped with a jack to plug the slaved unit into.

The Pitminder E-temp is rain proof and may be used in all weather conditions.

There is no on-off switch on the Pitminder E-temp. It is designed to be "on" when both the power and the temperature probe are plugged in. A green light behind the temperature set dial indicates that all is well and the control is ready for use.

If the green light is not lit, then you should check your power source first to be sure it is "hot". If the power source is hot and the light is not lit, this is an indication that the sensing probe has failed. Plug in a new sensing probe and the green light will come on. If it still does not light, contact the factory to arrange for repair or replacement of the control.

The red light on the control is an indicator that turns on when the blower fan is running. This light will flash "on" at a steady rate when the BBQ Pit is running at the temperature that has been set on the control by the user. This is visual feedback of the actual pit temperature.

The control looks at a band of temperatures that is 12° F wide. When the user sets a temperature, the control will use that temperature as a center reference point. The control then looks at the actual pit temperature several times a second. Every six seconds the control decides how much air to feed in the next six-second cycle. In this way, the control maintains the set temperature by changing the duty cycle of the blower. If the actual pit temperature is too high, the blower will cycle on less and less until it stops completely, and the temperature begins to fall. If the actual pit temperature starts to fall below the set value, the blower will cycle on for a longer and longer duration until the condition is satisfied. If the fan runs continuously, it is an indication that you are running out of fuel.

The temperature-sensing probe should be placed at a location inside the pit where it will sense the desired temperature. You can sense a high or low temperature that you want to maintain. This temperature may or may not agree with the thermometers on the pit. This will depend on where the sensor is located in the pit. The thing to remember here is that the temperature will remain steady even if it does not agree with your thermometer. If you want to make your thermometer read a certain value, simply off set your control by the same number of degrees. Never subject the probe to temperatures higher than 390°F.

All pits will have stratified temperatures. Heat will always tend to collect in the dome or in the top of a pit. You must decide what temperature you want to cook at. Then you must decide where in the pit you will be cooking. Then you just set your control accordingly. Make a note of these settings for future cooks.

Installation:

The Pitminder E-temp plugs into the 1-3/8 stainless steel inducer sleeve and door that is clipped into the cookers draft door. When used with the standard W bracket, the inducer sleeve has a spider and deflector plate that screw together through a 7/8"-1 1/8" hole that has been punched or drilled into the firebox. On a Weber Smokey Mountain (or similar) cooker / smoker, the standard W bracket is installed into one of the holes in the intake or bottom damper. The provided high temperature foil tape is then used to cover the additional holes in the damper so that all air that enters the cooker must come through the blower fan.

The location at which the inducer sleeve should be mounted is important. The inducer sleeve should be on the side, or back, at the lowest point of the firebox and below the fire grate; this allows induced air to spread out under the grate. If the deflector plate is used, point the gapped opening downward.

The location of the inducer should be opposite, or away from, the pits intake damper in a place that it will not be in harms way. The pits dampers can always be used in conjunction with the Pitminder E-temp for additional airflow during start up or during a temperature increase step change.

Power Requirements:

The Pitminder runs on 12 volts and can be supplied by any 12-volt direct current source such as a Jump Start Battery, or an automotive electrical system. The unit can also be powered through the (provided) "wall wart" power supply.

If you have questions contact technicalsupport@thebbqguru.com or call 1-800-288-4878