



## The BBQ GURU Pitminder Condensed Users Guide



Shown with Pit Viper (10 CFM)

THE BBQ GURU  
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### Product Features:

- Power Draft Blower: 4CFM, 10CFM & 25 CFM Models Available
- Pit Temperature Control: Adjustable from 90°F to 370°F
- Integral Adjustable Damper
- Stainless Steel Construction
- Back Lit Dial for High Visibility at Night
- Power Interruption Recovery Feature (Resumes set temperatures if power is lost temporarily)

## Cooking Guideline

### Done Temps.

#### Beef

|             |             |
|-------------|-------------|
| Rare        | 120° - 125° |
| Medium-rare | 130°-135°   |
| Medium      | 140° -145°  |
| Medium well | 150° -155°  |
| Well-done   | 160° - up   |
| Brisket     | 120° - 200° |

#### Lamb

|             |           |
|-------------|-----------|
| Rare        | 135°      |
| Medium-Rare | 140°-150° |
| Medium      | 160°      |
| Well-done   | 165°-up   |

#### Poultry

|             |           |
|-------------|-----------|
| Chicken     | 165°-175° |
| Turkey      | 165°-175° |
| Pork & Ribs | 150°-165° |
| Pork Butt   | 190°-200° |

### Cooking Temps:

|              |           |
|--------------|-----------|
| Cold Smoking | 50°-150°  |
| Smoke        | 150°-250° |
| Barbeque     | 250°-350° |
| Grill        | 350°-450° |

\* The temperatures listed above should only be used as a reference point.

## **Preparing For Your First Cook With The Pitminder**

We suggest using a sweet potato as a cheap meat substitute (and they're really great) on the first cook. This will also give you time to make sure that your pit temperature will remain constant over a long period of time. For those who are using their *Pitminder* on different size pits this is a good time to become familiar with the built in adjustable damper. When using a large blower fan on a small pit the damper will need to be adjusted to control the natural draft into the pit through the blower fan when it is in the off cycle. For more information see the section on "Power Draft Blower".

The blower fan nose has been pre-lubricated with all vegetable shortening to ease the installation and removal of the blower fan. The blower fan nose should be re-lubricated as needed with shortening or a non-stick cooking spray. Once the blower fan is inserted into the blower mount, insert the fan plug into the connection point labeled "Fan Out". Insert the probe plug into the middle connection port labeled "Probe In". Build an indirect fire opposite the blower fan mount and place the cooking grate into the pit. Push the provided Cayman Clip onto the Pit Temperature Probe and then clip it to the cooking grate on the opposite side of the fire, away from the intense, direct heat. The pit probe location should be as close as possible to the location that you will be placing the meat when you begin to cook. Set the Temperature Set Dial to the desired cooking temperature 225° to 275°F and place the lid on the grill. Open top damper of the grill slightly to allow smoke to exit. Connect the 12VDC power source plug to the control port labeled "Power In 12VDC". The unit is supplied with a 120VAC to 12 VDC converter (1amp). The *Pitminder* can also be powered by other 12VDC power supplies. THEBBQGURU.COM offers several optional accessories for supplying power to the Pitminder when 120VAC is not available. Once you have the desired pit temperature, unplug the fan connection. (This is so the blower fan doesn't run and cause your fire to rage). Remove the lid and quickly place your potato on the grill. Place the lid back onto the grill. Wait a few minutes for your pit to adjust again before plugging in your blower fan. This will help to bring the pit probe temperature back into range. With a little experience you will be able to make a quick pit check without these precautions. Cook the potato until the internal temperature reaches 180°-190°F.

## **To Extinguish The Pit**

If there is fuel left over from the cook, you can save this fuel by closing off any open dampers and removing the blower fan and sealing the inducer sleeve opening with the supplied kill plug. This should put the fire out in about 30-45 min.

**Please read through the entire condensed users guide before using the BBQ Guru *Pitminder*.**

**Caution: It is always the responsibility of the user to determine safe operating conditions. Charcoal grills and smokers should never be used indoors or in poorly ventilated areas. Care should be taken when choosing the proper location for your grill or smoker. The user should be aware of fire sources located close to the grill or smoker such as wooden decks, vinyl siding, leaves, grass, or other combustible items.**

The BBQ Guru *Pitminder* is designed to control the temperature of your pit by controlling the amount of air entering the pit. Air intrusion from other sources such as leaky dampers, pit joints, lid seals and other fittings may inhibit the *Pitminder's* ability to control temperature precisely. The *Pitminder* needs only one damper located at the highest point of the pit to allow for smoke to exit. All other air intrusion points should be sealed with the foil tape supplied; additional foil tape may be needed and can be purchased at you local hardware store. *Hint: Your pit is considered tight if your fire goes out in 30-45 minutes with all the dampers fully closed.*

## **Guru Adaptor Door/Mount Installation:**

Begin by following the installation instructions included with your blower mount.

## **Before The First Cook**

You should familiarize yourself with the control of your *Pitminder* prior to cooking. Read and understand this "Condensed Users Guide" prior to the first cook.

## **The Probes**

The BBQ GURU's temperature probes are made of high quality, high temperature materials and thermistors that can withstand temperatures up to 400 ° F, but it is important to avoid exposing the probe wires to direct flames or extremely high temperatures which can exceed their temperature ratings. Your pit probe should also be placed so that it is not in a direct line with the fire. Not only can this damage the probe, but it can cause the sensor to fool the GURU into thinking that the pit temperature is higher than it really is on average, causing slower cooking and false readings on the pit bar graph display.

## **Power Draft Blowers**

All blower fans are equipped with an adjustable damper and an aluminum nozzle. The blower fan housing is constructed of stainless steel for a clean, durable and long lasting finish. The damper feature allows the user to make adjustments for their own grill or smoker due to natural drafts that effects cooking temperature during the blower fans off cycle. Testing on different settings is highly recommended. Open damper fully for quick start up or grilling at high temperatures.

**4 CFM Blower:** This blower fan (Pit Runner) is good for small or medium size grills/smokers/cookers. On this blower fan the damper is used for:

1. Open all the way for high temperature cooking and grilling
2. Close ½ way for cold smoking at very low temperatures.
3. Close completely to extinguish the fire.

**10 CFM Blowers:** This blower fan (Pit Viper) is good for small, medium and large grills/smokers/cookers. On these blowers the adjustable dampers are used for:

1. Open all the way for large grills/smokers/cookers during high temp cooking.
2. Close ½ way for high temps on medium grills/smokers/cookers and slow cooking on larger grills/smokers/cookers.
3. Close ¾ of the way for small grills/smokers/cookers and for cold smoking.
4. Close completely to extinguish fire.

**25 CFM Blowers:** For use mostly on large cookers. On these blowers the adjustable dampers are used for:

1. Open all the way for high temp cooking on large grills/smokers/cookers.
2. Close ¼ of the way for slow cooks on larger grills/smokers/cookers.
3. Close ½ way for high temp on medium grills/smokers/cookers.
4. Close ¾ of the way for small grills/smokers/cookers and for low temp cooking.
5. Close completely to extinguish fire.

## **Operation**

There is no on/off switch on the *Pitminder*. It is designed to be “on” when both the power and temperature probe are plugged in. A green light behind the temperature set dial indicates that the control is ready for use. If the green light is not lit, this is an indication that the sensing probe has failed or you lost power to the unit. The red light behind the dial is the indicator light for the blower fan. This light will flash “on” at a steady rate when the pit is running at the temperature that has been set on the control by the user. This is a visual feedback of the actual pit temperature.

## **Power Interruption Feature**

If there is a brief or sustained power interruption at any time while cooking with your BBQ GURU *Pitminder*, the unit will automatically restart and continue to control your grill/smoker at the same settings you originally set once power is restored.