

QUICK START UP GUIDE

GETTING TO KNOW YOUR WIRELESS GURU

You will find out right away that your new Pro Com 4 is far more accurate and powerful than you would have expected. It can be used for a host of other temperature monitoring and control functions including; monitoring food cooking in your kitchen oven as well as switching electrical power on & off via the bbqguru.com “Pit Raptor” which can run electric smokers or powerful 120volt blowers!

For now, don't worry about super precise control or agreement between your Pro Com 4 and other instruments or thermometers. Plug, play and read the flow chart. You are only minutes away from being an expert!

OK, let's get started! First, we will use the Pro Com 4 for a monitor. The unit has a battery in the base station that will allow it to be used as a stand alone device to monitor up to 4 different temps at once. Later we will plug in the fan or Pit Raptor and the 12volt input. This will allow us to see how the control system works.

Turn on both the hand held unit and the base station. Be sure that there is a plug present in both pit/meat and Aux1/Aux2. You will read ambient or room temp in all four probes. Press scroll once to read Aux1 and Aux2. Wait 10 seconds and the pit and meat screen will return. You can also press the up key and scroll together, then the down key and scroll together to quickly return to your main screen.

Next draw two large glasses of water-one hot and one warm. (Insulated coffee tumblers work best.) Place these on a kitchen counter. Place each of the thermocouple probes that are plugged into the base station into the two glasses of water.

Place the two pit probes (short probes) in the hottest water. Place the longer meat probes in the warm water. Note the readings on all four. You will see a higher reading on pit and Aux2.

Pressing the up key once will bring up the second main screen. This is the status/set point screen. Status is on the left and your present set point is on the right. The default values are pit 275° and meat 185°. Press the scroll key twice and change the “Pit Set” temp up or down. Press scroll once more and change meat up or down. Wait 10 seconds and the “status/set point” screen will return. Note your set point temps.

Your control will alarm if you have lowered your meat temp to below your status temp. Try this and you will get a “beep alarm” and “meat done” flashing on your screen.

Press “alarm silence” and your “status/set” screen will reappear. Press “on/off” and you will read, “powering down”. Press “on/off” to turn the unit back on and you will get the same meat done alarm. Scroll down to timer and press the “up” key to put:02 min on the clock. Next, scroll down to timeout. To shut down, wait two minutes and you'll get timed out! Shutdown to silence the alarm and scroll down to “pit set”. You will see that it reads “0”. This means that no heat is being called for so the pit would be “shut down” if we were in control mode. Try the other modes, alarm and no action.

Control Mode

Now that you know your way around in the monitor mode, let's hook up the fan and the 12volt power pack. With the base station switched on, plug in the cord from the power pack to “power in 12-vdc”. Note that the green “power” light comes on. This means that the 12volt supply has taken over from the internal 9volt battery inside of the base station. We can now drive the blower fan, so you can plug in the fan (or a Power Raptor) into the “Fan out connection”.

When the control calls for heat, the red power draft light turns on and the power draft fan runs. Note: it is not necessary to have the fan plugged in to “play” with the control. You will be able to see the “fan running” indication on your hand held remote.

Scroll to “pit set” and set your pit temp to the same temp you are indicating on your “pit/meat status” screen. You will see that the “power draft” light will begin to flash on your base station. You will also see that the remote will display an asterisk, *, every time the fan kicks on.

Now scroll down to the “Shotgun Fred’s Screen” and you will see the * turn on and off; a number or “F” will appear to the right of the *. 1-9 or F. 1 indicates a fan run % of 10%. Nine indicates 90% and F indicates 100% or “full time”.


This percentage tells you how your pit is running. Is it stable or running out of fuel? (1-2-3) tells you that you are in balance. (4-5-6) tells you that you are calling for more heat. (7-8-9 & F) tells you that you are making a major temperature step change or that you are running out of fuel. Move the “pit temp” on your remote up then down to see how the control responds. As you move the “set temp” up, the % number will increase. Move it down and it will decrease.

USING THE RAMP FUNCTION

The Ramp Function could be called the “cook and hold” feature. It is a very powerful and useful feature when it is understood.

Simply put, it turns down your pit temp as your “meat temp” approaches “done temp”. To help you understand how this feature works, we will use two glasses of water. One very hot and the other, warm.

A. Place your pit probe (short probe) in the hottest water and your meat probe in the warm water.

1.  Key to the status/set point screen and note the indicated status temps of pit and meat.
2. Scroll to Pit set and Set Pit Temp to the indicated temp in step 1.
3. Scroll to meat set and set a temp 30° greater than the indicated temp in step 1.
4. Scroll to Ramp and turn it “ON”.
5. Note the readings on Shotgun Fred’s screen.
 - a. You will see your pit temp and your meat temp
 - b. You will also see a small “r” indicating that ramp is turned on but inactive.
 - c. * Will be flashing.
 - d. The fan % number will continue to go up as the water cools.
6. Now move your meat (long probe) to the hot water containing the pit (short probe). This simulates the meat getting done quickly.
 - a. You will see the small “r” turn into a big “R” indicating “Ramp Active”.
 - b. The fan % will drop which will cause your pit to drop in temperature. It’s that simple!
7. Move your meat probe back to the warm water.
 - a. You will see the small “r” reappear.
 - b. The fan % will rise.
8. Place the pit probe in the warm water with the meat probe.
 - a. You will see the fan % go to “F” which means the fan will run full time to bring the pit back up to temp.
 - b. In actual use, when “F” stays on, it indicates that you have run low enough on fuel that the control can’t maintain the set temps.
9. Move the probes around. Change the glasses to get back to hotter temperatures. Play; watch the fan % fall with hotter water.

CONCLUSION:

When the meat temp comes within 30° of the meat set temp, the control turns down the pit temperature so that the meat gets done to perfection!