



PartyQ USER'S GUIDE Rev. 1.3 for Ver. 2.0 Firmware

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1. SAFETY WARNINGS

INSTALLATION & SAFETY INFORMATION:

READ AND UNDERSTAND THIS USER'S GUIDE COMPLETELY BEFORE INSTALLING OR USING THIS PRODUCT!!



WARNING: KEEP THE CONTROL DRY – Allowing the control to get wet can cause damage to its electronics and/or make it operate incorrectly CREATING A HAZARDOUS CONDITION.



WARNING: FIRE HAZARD, BURN HAZARD!! Even quality electronics can fail CAUSING THE BLOWER TO RUN CONSTANTLY, RESULTING IN EXCESSIVE TEMPERATURES! Power Draft Blowers can get the pit temperature higher than natural draft. Use extra caution in opening your pit. Always inspect your probe wire for damage which can cause the blower to run constantly causing the pit to become excessively hot.



WARNING: FIRE HAZARD, BURN HAZARD!! FLAMES, SPARKS AND LIT EMBERS CAN EXIT ANY OPENING ON THE COOKER CAUSING FIRE - Keep the cooker located a safe distance from flammable objects including buildings, walls, solvents, cars, fuel, wood piles, furniture, etc. and use caution when opening the pit. An ember that has fallen or is ejected from the cooker can be blown by a light wind into a garage or other structure, debris field, woods, or grass field and cause fire. Have a fire extinguisher and water supply available near the cooker. If the cooker is used on a wooden or combustible surface such as a wooden deck, place the cooker on a non-flammable pad intended for this purpose.



WARNING: FIRE HAZARD, BURN 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.



WARNING: SMOKE CAN COMBUST WHEN OXYGEN IS INTRODUCED AND PRODUCE SEVERE BURNS!! USE CAUTION WHEN OPENING THE LID OR DOOR OF THE COOKER.



WARNING: PIT FIRES CAN OCCUR WHEN LIQUIDS ARE SPILLED OR WHEN SURFACES INSIDE THE COOKER REACH THE IGNITION TEMPERATURE OF FATS!! Never pour or toss water directly into a fat fire. Reduce the temperature by cooling the fire in the firebox with a water spray. Close the cooking chamber door and the firebox while it is steaming to smother the fire. Repeat this procedure as necessary to get the pit fire under control.

NOTE: Pit fires can be largely avoided if the cooker is kept clean and free from fat buildup during or between cooks. Changing drip trays during a cook cycle helps keep flammable fats in the cooker to a minimum. Keep cooking temperatures low enough to avoid ignition.



WARNING: THERE ARE HOT SURFACES ON ALL PARTS OF THE COOKER BEFORE, DURING, AND AFTER COOKING!! Wear protective clothing when tending the pit, attempting to extinguish a fire, or dumping a firebox in a proper ash receptacle. Be ready to call your local fire company in the case of an emergency situation.



CAUTION: Fire danger is always present, even in the best conditions. Continuously perform safety precaution procedures.

2. LIMITED WARRANTY

Return criteria

To qualify, all returns and exchanges must be accompanied by the original receipt, the original documentation, instruction manuals, parts and components (including probes, controller, and accessories) and 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 us to resell them. 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.

THE BBQ GURU warrants this PartyQ control to be free from defect in workmanship and materials for a period of 2 years from the date of purchase. The temperature probe has a 90 day warranty.

Should the unit malfunction within the warranty period, you must get a Return Material Authorization (RMA) 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. Components with excessive wear or damage due to misuse will not be covered under warranty.

If your control 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.

3. PartyQ Features

- Large 3 digit LCD display
- Bicolor LED indicator for at-a-glance pit status
- Rugged, armored high-temperature pit probe
- Full-time adaptive control algorithm learns your cooker to control better
- Display in degrees F or C
- 32° F to 475° F range
- Runs on 4 AA Batteries (high-capacity NiMH rechargeable cells are acceptable, but vary in size, and may not fit correctly in the battery holder)

4. Installation and Operation

Step 1 –Slide off the battery cover and install 4AA batteries (included) in the battery pack while observing the marked polarity.

Step 2 – If you already own a BBQ Guru adaptor or have a cooker that requires one, make sure the adaptor is properly installed on your cooker. Place your fan nozzle into the adaptor's opening until it is fully inserted. Insert the nozzle so that the BBQ Guru logo is facing up towards the sky.



Step 3 – Clip the pit probe to the top of the cooking grate inside your cooker and turn the power switch on. Adjust the setpoint using the UP ▲ DOWN ▼ keys.

5. Pit Temperature Probe

The pit temperature probe provided with the PartyQ is a precision thermocouple. The thermocouple wires have an armor braid with moisture and smoke resistant Teflon insulation that is rated for temperatures up to 500° F. The probe can pass under the lid of the cooker or through a small opening without creating a large gap which would allow excess air to get in. Do not kink the wires or let them come in contact with flames. Store them neatly rolled. Never submerge them in water.



Important Note: The pit temperature probe must be placed in the cooker for proper temperature regulation. If the pit temperature probe is not located in the cooker, it can cause the blower to run constantly, making the cooker excessively hot.

6. The Display, Keys and Power Switch



Key Operation

UP ▲ – Raises the setpoint.

DOWN ▼ – Lowers the setpoint.

UP & DOWN ▲ + ▼ – Enters the setup menu when both are held down.

Blower/Temperature LED

As you gain experience cooking with your PartyQ, you will learn to rely on the Blower LED to tell you how it's controlling. When all is going well and there is plenty of charcoal in the cooker, the blower will just gently puff the fire (feeding it little bursts of oxygen). When you start to run out of charcoal you may notice the blower running almost all of the time.

Over / Under Range Temperatures

If the temperature goes below 32° F or above 475° F on the pit temperature probe (or the probe fails), the display will show - - -.

7. Powering up

When you switch the power on the PartyQ will show , to test the display and then it shows the current version number, e.g.. .

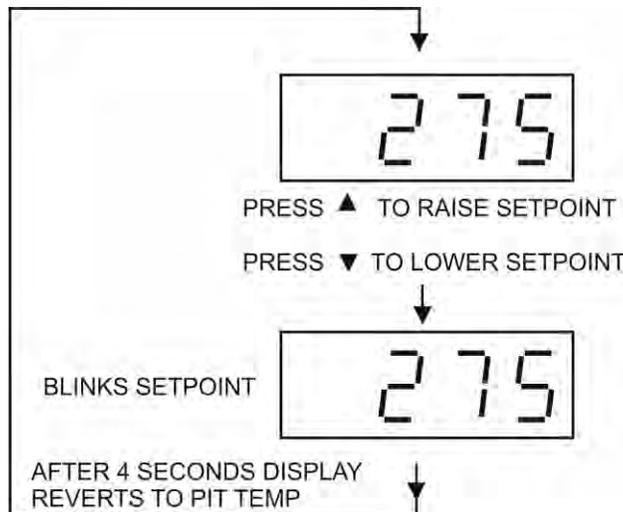
 **Important Note:** The low battery indicator will be displayed every time the unit is powered on and booting-up. This does not mean you have a low battery, it's just the LCD screen displaying all of the characters for a second or two as a self-test. If the low battery indicator comes on during the cook, please change your batteries.

Power Interruption Recovery Feature with Internal Memory

Because of the internal memory, if there is a brief or sustained power interruption, such as a dead battery at any time while cooking with the PartyQ, the unit will automatically restart and continue to control your cooker at the same settings you originally set once the batteries are replaced.

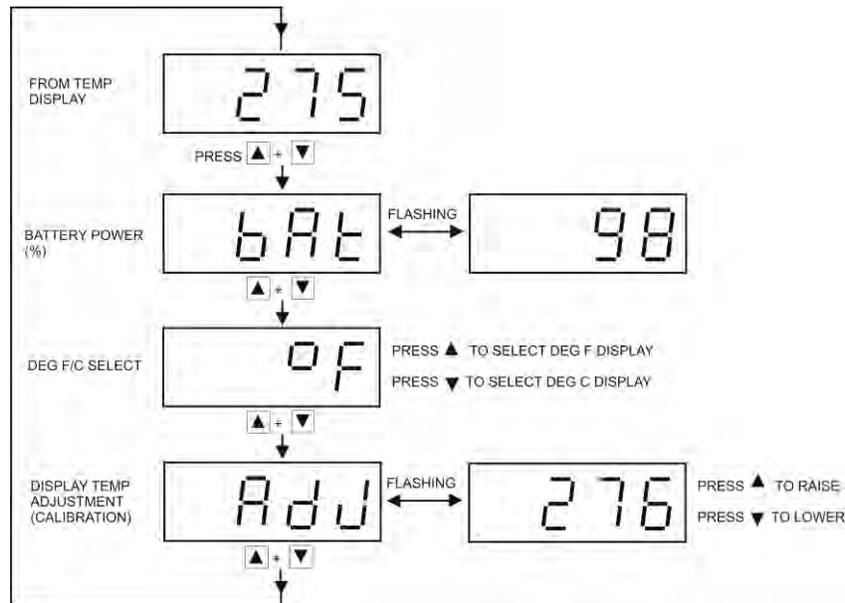
8. Setting the Setpoint

To adjust the setpoint, use the **UP**  – to raise the setpoint and the **DOWN**  – to lower the setpoint. The display will flash during setting and after 4 seconds it will revert to the display of actual pit temperature.



9. Setup Menu

Press the UP & DOWN keys  +  simultaneously to enter the setup menu. The screens below are shown in the order they appear as the UP & DOWN  +  keys are pressed again. When ADJ is reached and the UP & DOWN  +  keys are pressed again, the setup menu loops around, so the pit temperature will be displayed again.



10. Adaptive Control Strategy

The PartyQ's Adaptive Control Strategy is designed to operate with a wide variety of cookers by continually learning what the cooker is doing and adapting to many factors such as outside air temperature, amount of charcoal, damper settings, etc. For the PartyQ to work properly and determine how to adapt, the temperature inside the cooker cannot oscillate up and down and the lid must stay closed. If the lid is opened often, especially 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. The cooker may run a few degrees high or low due to various conditions but the control will bring it back to the setpoint. Cooker temperatures of 20 degrees high or low rarely have an effect on the quality of food.

If you ever notice the cooker temperature running consistently more than 10 degrees high or low, you may want to try **RESETTING** the PartyQ by **SWITCHING THE POWER OFF AND BACK ON**.

11. Building a Fire/Ending the Cook

Building a Proper Fire for Good Control

Building the fire is critical for good control, especially at low temperatures. Light the fire by lighting a few coals at the top. Do not over-fire the charcoal or light it at the bottom, because it could cause startup overshoot and over firing. Some overshoot is normal and it may take a while for the fire to stabilize.

Extinguishing the Pit/Removing the Control

If there is fuel left over from the cook, save this fuel by closing off your top damper, removing your PartyQ control from the adapter, and placing the kill plug in the adapter hole.



WARNING!! The PartyQ must be removed at the end of each cook to avoid excessive heat to the control.

While the control is running the fan, the moving air helps to cool the fan. If you leave the control connected to the cooker and shut it down, hot air will have nowhere to go but back through the fan and you will risk melting the fan blades.



CAUTION!! THERE ARE HOT SURFACES ON ALL PARTS OF THE COOKER AFTER COOKING!! Use caution and wear protective clothing when removing the control from the cooker.



Important Note: Remove your batteries from the PartyQ when you will be storing it for periods longer than 1 week. Leaving the batteries in the control can cause the battery acid to leak out over time and permanently damage the control. Damage cause by battery acid is not covered under warranty.

12. Contact THE BBQ GURU

THE BBQ GURU

359 Ivyland Road

Warminster PA. 18974-2205

1-800-288-GURU

www.bbqguru.com

customerservice@thebbqguru.com



13. TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	REMEDY
My GURU won't power on or nothing is visible on the DISPLAY.	My GURU won't power on.	There isn't power getting to the CONTROL UNIT.
	My GURU is plugged in and the alarm and/or fan is working but nothing is visible on the DISPLAY.	Make sure the POWER SUPPLY is securely plugged into the CONTROL UNIT. Make sure that the outlet that the GURU is plugged into is active and working. The POWER SUPPLY might be damaged or the POWER JACK on the CONTROL UNIT might be damaged.** Try a different power outlet and see if the DISPLAY works. Your POWER SUPPLY might be damaged** You will have to return your GURU to have the CONTROL UNIT repaired or replaced.**
	My GURU is plugged in and running but my cooker won't reach the desired temp.	Extreme temperatures can cause the LCD or LED DISPLAY to freeze. The CONTROL UNIT will still function but you will not be able to read the DISPLAY. Allow the CONTROL UNIT to warm up and the DISPLAY should function normally again.
My Cooker won't reach or stay at the temp I have set on the GURU.	Old charcoal or ash may be blocking holes in your fire grate and preventing air from flowing freely to the fire. The FAN might not be getting enough air to the fire.	Make sure you have cleaned out all of the old charcoal in the bottom of your cooker so that air can freely flow to the fire. Your FAN has a slide damper. Make sure that damper isn't completely closed. Make sure the FAN is plugged in tightly to the GURU and check to make sure it's running and air is coming out. If the FAN is plugged in securely and it's not running while the CONTROL UNIT is cycling then the FAN is damaged or there is a problem with your CONTROL UNIT.**

<p>My Cooker won't reach or stay at the temp I have set on the GURU. (Cont'd)</p>	<p>My GURU is attached and running but my cooker won't reach the desired temp. (Cont'd)</p>	<p>FAN isn't running or making any noise.</p>	<p>It's possible debris has fallen into the FAN nozzle and is keeping the FAN from turning. Unplug the FAN and remove the debris and see if the FAN starts working again.</p> <p>Make sure the FAN is not melted. If the FAN is left on the cooker after a cook the heat from the cooker can travel back into the FAN nozzle and melt the plastic blades which keeps the FAN from spinning. If the FAN is melted you will need to purchase a replacement at www.thebbaguru.com.</p>
			<p>The OPEN LID DETECT feature is on which causes the GURU to wait to calculate all of the air introduced into the cooker before turning the fan back on after the lid is open. In this case just wait for the GURU to begin cycling again or turn OPEN LID DETECT off.</p>
	<p>My GURU is overshooting my desired PIT TEMP.</p>	<p>Too much air is getting to the fire and causing the PIT TEMP to spike.</p>	<p>Ice may have formed in the FAN motor. This happens in very cold conditions where condensation from inside the cooker drains into the FAN and then freezes during an off cycle. In this case remove the FAN and let it warm up and it should begin functioning normally again.</p> <p>Close the damper on your FAN to 1/2 open and wait 5-10min and see if the PIT TEMP starts to go down towards your desired temp.</p> <p>Close the exhaust damper on your cooker to only 1/4-1/8 of the way open then wait 5-10min and see if the PIT TEMP starts to go down towards your desired temp.</p>

<p>My Cooker won't reach or stay at the temp I have set on the GURU. (Cont'd)</p>	<p>My GURU is overshooting my desired PIT TEMP. (Cont'd)</p>	<p>Too much air is getting to the fire and causing the PIT TEMP to spike. (Cont'd)</p>	<p>Inspect your cooker and make sure that it's sealed tightly at the firebox and there aren't any places allowing air to come in and contact the fire. Most lower-cost and entry-level smokers and cookers will require extra gasketing that is not provided from the manufacturer to make them more airtight so that the only way the fire can get air is through your FAN. This gasketing will also make your cooker more efficient and burn less charcoal.</p>
		<p>My FAN is running constantly even when the PIT TEMP is above the desired set temp.</p>	<p>Make sure your OPEN LID DETECT feature is turned ON. This feature allows the GURU to detect when you open your cooker and the PIT TEMP drops. If this feature is turned OFF the GURU will think your pit temp is dropping on it's own and it will run the fan while your lid is open and this will cause the PIT TEMP to spike.</p>
		<p>PIT TEMP on GURU is different than on cooker dome thermometer.</p>	<p>Try unplugging the CONTROL UNIT and plugging it back in to re-boot and see if that causes the FAN to run normally. If rebooting the CONTROL UNIT doesn't help you might have a bad relay in either the FAN or the CONTROL UNIT.**</p>
		<p>PIT TEMP Displayed is Wrong.</p>	<p>The mometers that come with most cookers are not nearly as accurate as the GURU. Disregard the built-in cooker thermometer.</p>
		<p>If the PIT PROBE is attached too closely to the food it will display a lower temp since the food will have a cool air bubble around it.</p>	<p>Move the PIT PROBE 3-4" away from the food.</p>

<p>PIT TEMP Displayed is Wrong. (Cont'd)</p>	<p>PIT TEMP on GURU is different than on cooker dome thermometer. (Cont'd)</p>	<p>It's possible the PIT PROBE is damaged and not reading properly.</p>	<p>Swap the PIT PROBE with the FOOD PROBE in the respective jacks. If the FOOD PROBE reads correctly in the PIT JACK than you have a bad PIT PROBE. If the FOOD PROBE also reads incorrectly it may be bad as well or you might have an issue with your CONTROL UNIT. **</p>
		<p>The PIT PROBE is incorrectly displaying a very high temp. (Usually in the 400 degree range)</p>	<p>Your PIT PROBE may have a broken connection inside the wire. **</p>
		<p>The CONTROL UNIT may be out of calibration or be damaged.</p>	<p>You can attempt to recalibrate the CONTROL UNIT (Instructions can be found in the user's guide) but it is extremely rare that they go out of calibration. Most of the time it is an issue with a bad probe.</p>
	<p>PIT TEMP display shows "---"</p>	<p>If the DISPLAY reads "---" this means there is an error with the PIT PROBE.</p>	<p>Make sure the probe is pushed all the way firmly into the PIT JACK.</p>
		<p>The PIT PROBE wire has small hard reddish bumps present on the outside of the mesh.</p>	<p>Insert the PIT PROBE into the FOOD JACK and if there is still "---" displayed then the PIT PROBE is bad. If the temp displayed is correct then there is an issue with the CONTROL UNIT. **</p> <p>The PIT PROBE has been melted by direct flame or exposure to high temperatures. You will need to purchase a replacement PIT PROBE from www.thebbqguru.com.</p>

** Please email support@thebbqguru.com for trouble shooting help and warranty/return information.