

The smart way to control your BBQ



Cloud-connected smart temperature controller to manage your charcoal BBQ and Smoker anytime, anywhere

HOW IT WORKS

Charcoal BBQ temperature control has never been so easy and fun, thanks to this new advanced controller that automatically adjusts a fan to maintain a precise and consistent PIT temperature while FOOD probes monitor internal temperature. The use of such simple but effective techniques through a sophisticated PID algorithm allows the controller to keep temperatures constant in your BBQ or smoker for a long period, and the use of a fan speeds up the fire ignition with no or much less smoke.

All you have to do is plug it in, and set it and forget. Then the smartPID controller almost magically maintains your target temperature consistently. Food probes monitor internal cooking temperatures and you can set alarms and thresholds so you get notifications of all events. Advanced features (rest, lid open, stall, differential cooking) help you to become a real pit master.

The WiFi and cloud-connected capabilities allow you to monitor your cooking via your phone or web anywhere.

Perfect with any type and size BBQ and Smoker.

PRO and Advanced

The PRO SmartPID BBQ is a professional solution that comes with 3 food probes and lot of advanced control features and cooking programs.

PRO controls implement PIT temperature control with our high accuracy PID algorithm and food temperature monitor.

The advanced features (stall detection, rest, differential cooking) make it unique and different from competitors.

Of course, the PRO controller provides wifi connectivity and remote control via smartphone/tablet/desktop web app.

Key Features

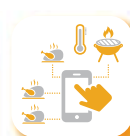
- 4 channels PIT and FOOD control (1 PIT + 3 FOOD)
- Multiple operation modes
 - monitor (PIT temperature monitor)
 - manual (fan speed regulation)
 - auto (fan speed PID regulated)
 - advanced mode (advanced cooking programs)
- PID - PWM fan speed regulation 0-100%
- MIN / MAX fan speed regulation
- Tachometer fan speed indication
- PIT and FOOD Temperature threshold and alarm indicators
- Advanced cooking features
 - LID open detection
 - food temperature stall detection
 - rest temperature
 - differential cooking
- WiFi connection and remote control

ADVANCED COOKING PROGRAM



Advanced Features

- Lid Open detection
- Stall detection
- Resting
- Differential cooking



1 PIT channel control
+ 3 FOOD channels monitor



Precise and stable PIT temperature control for perfect cooking



PID-PWM fan speed control algorithm to ensure maximum precision and stability



Support of NTC thermistat (multiple values)



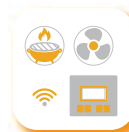
4 wires (PWM speed control) 14 CFM



Dual power supply options:
- 220V AC adapter
- 5V DC USB bank for outdoor usage



Different low/high PIT threshold configurable



WiFi connection for remote monitor and control



Dedicated universal web app for any browser desktop or mobile

WIFI connected

Both Easy and Pro controller support WiFi connection to cloud server for easy remote monitoring and control via web app (desktop, smartphone and tablet). Remotely monitor your PIT and FOOD temperature, get cooking alarms and notifications, change any settings in real time, detail temperature plots and cooking session data export are some of the web app features that complement smartPID controller power and make your BBQ experience "smart".

