For simple use of the **Auber Instrument PID** please follow the instructions provided after the controller description section

## *Controller Description*
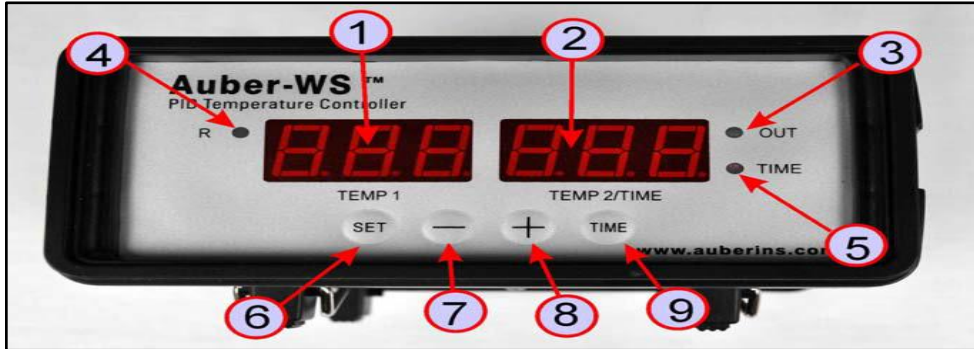


1. **TEMP 1 left window** - During normal operation it displays the temperature value of probe 1. When the high or low limit alarm of probe 1 is on, this window will flash between the alarm type (AH1 or AL1) and the temperature. In the parameter setting mode it displays the controller's system parameters.

2. **TEMP 2/TIME right window** - During normal operation it displays the temperature value of probe 2 (food internal temperature probe) or the time passed since the controller was powered up. When the high limit alarm of probe 2 is on, this window will flash between AH2 and the temperature. In the parameter setting mode it displays the value of the parameter.

3. **Output status indicator** - This LED indicates the output status that should be synchronized with the heater. When it is on (lit) the heater is powered. When it is off the heat power is off. When it is flashing it means the heater is on and off intermittently to reduce the power output. It should be synchronized with the power light on the cooking device.

4. **Smoker generator control output status indicator -** When lit the smoker generator control output is on. When off the output is off

5. **Timer status indicator** - When lit right window shows the time passed since power up. When it is off right window shows the current temperature detected by the probe 2.

6. **SET Key** - For showing current temperature settings, entering parameters setting mode and confirming various actions taken

7. **"-" Key** - To decrease displayed values when controller is in the parameter setting mode. During normal operation, press it to cancel the alarm.

8. **"+" Key** - To increase displayed values when controller is in the parameter setting mode. During normal operation, pressing it will change the left window from temperature to display which step the program is at.

9. **Time Key** - Changes the display in the right window between current timer and temperature value



1.
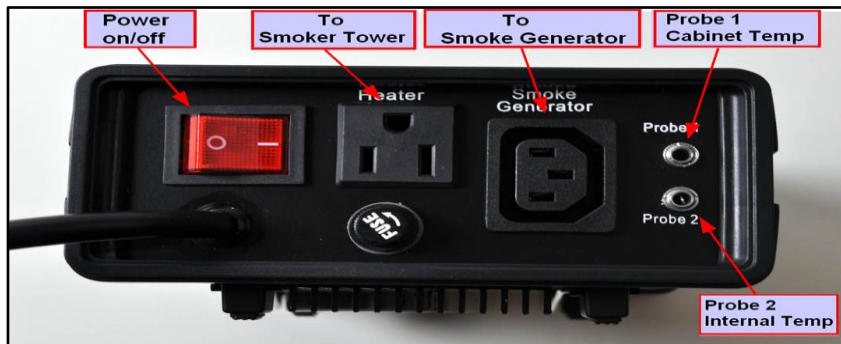
### Rear Inputs and Switches

Install the sensors. The controller is supplied with two probes. The probe with a short tip is for measuring the cabinet temperature (probe 1). It needs to be plugged into the top sensor jack at the back of the controller. The longer probe with a bend at the end is to measure the internal temperature of the meat (probe 2). It needs to be plugged into the bottom sensor jack at the back of the controller. The tip of the probes should be dropped into the damper hole. The tip of probe 1 should be placed close to the food but high enough so it does not touch the food. The tip of probe 2 should be placed in the meaty part of the food, not touching any bones. The Smokin-It smoker should be plugged into the back of the PID marked heater, turning your analog temp gauge to the maximum setting on the smoker. The "smoke generator" plug is not used with a Smokin-It smoker. After all plugs are in, turn the power switch on.

### Programs

There are six programs that can be run on the Auber PID. They are identified with a capital **C** in the left window when you hit the set button and the desired temperature of the cabinet in the right window. For example when you hit the set button the first time you will see the following:

This shows program one and the desired cooking temp is

The next time you hit the set button you will see the step screen. This step is identified by a capital **E** in the left windows (E01 goes with C01 etc.), and the "type" of measurement you want for the program in the right window (t = time & f = degrees). For example when you hit the set button after selecting the cooking temp in step one you will see the following:

This shows the step is set for

If the step is set for time the next time you hit the set button you will see the time, measured in the hours you want to run this cooking cycle.

This shows the time for cycle one is set

The next time you hit the set button you will see the next cycle screen.

This shows program two and the desired cooking temp is 190°f

The next time you hit the set button you will see the next step screen.



This shows step two is set for

If the step is set for temp the next time you hit the set button you will see the desired food temperature as measured by probe 2. This will be measured in degrees Fahrenheit.



This shows the desired internal

Continue setting cycles for how you want your smoker to operate and then set the rest of the cycles to zero. Setting the cycle to zero will make it skip that cycle and proceed to the next. I have provided an example below of a full set of cycles including holding the smoker at 130°F after the cooking is complete.

**Table 1 - Initial program setting**

| Step # | Temp (F) | Step # | F or t | Step | # value | |
|---|---|---|---|---|---|---|
| C01 | 225 | E01 | t | t01 | 2.0 | after 2hours it will go to cycle 2 |
| C02 | 225 | E02 | F | F02 | 195 | after internal temp of 195 go to cycle 3 |
| C03 | 130 | E03 | t | t03 | 30. | smoker will go to 130°for 30hr then cycle 4 |
| C04 | 0 | E04 | t | t04 | 0.0 | skip then cycle 5 |
| C05 | 0 | E05 | t | t05 | 0 | skip then cycle 6 |
| C06 | 0 | E06 | t | t06 | 0. | skip & end |

When this is complete both windows will flash END showing the cooking is finished and it has shut off the heating element

***Check our FAQ, 'For the Customer' and the Smokin-It customer forum (all on our website) for recipes and information!!***
***Please contact us at smokin.it.info@gmail.com if you have any questions or concerns***