LL_ATC-1 Controller Startup Manual and Specifications

PIT probe

Power plugs

M1 probe

Fan

Controller

M2 probe

M3 probe

Adapter

LavaLock® Automatic BBQ Smoker Pit Temperature Controller features:
4 probes, high quality aluminum case & display, 50 cfm variable speed fan, multi adapter that can be used on most small and medium sized pits. Easy installation, simple startup and intuitive use. Also features temperature alarms, low fuel & open lid detection.

1．Screen description

M1 Displays Meat Probe 1 set point and actual meat temp.

M2 Displays Meat Probe 2 set point and actual meat temp.

M3 Displays Meat Probe 3 set point and actual meat temp.

PIT Displays the desired set point and actual temperature of the cook chamber.

2. Indicator Lights

2.1 Meat indicator (green). Shows when meat has reached desired set point.

2.2 Pit indicator (red). Alerts when cook chamber temperature is too cool or too hot relative to user set point.

2.3 Fan indicator. Shows when fan is on and stoking the coals.

3．Controller operating specification

3.1 Plug the power supply into the controller and turn the power button on.

3.2 Push and hold the rotary button for 3 seconds to change ℃ or ℉ mode. Turn to select. Tap to save and move to next setting.

3.3 Set M1, M2 & M3 meat probe temp by turning dial to desired set point, tap to save. Repeat for each probe. The M1 - M3 temperatures can be set between 32℉ and 356℉.

3.4 Set desired PIT temp by turning dial to desired set point, tap to save. The PIT temperatures can be set between 32 ℉ and 356 ℉. When PIT temperature falls below preset temperature, the fan will turn on.

3.5 Alarms; press the rotary button to mute. Note: For M1-M3 alarm, remove probe or meat. For PIT alarm, correct open lid, flare up or low fuel condition.

4. Probe Placement

4.1 Place M1, M2 or M3 Probe in thickest part of meat.

4.2 Place PIT probe in center of cook chamber. Adjust placement as necessary.

5．FAN control specification

5.1 The 50 cfm variable speed fan is capable of supporting most small and medium sized pits. Fan speed will vary based on temperature proximity to the set point.

5.2 When the current PIT temperature is lower than the preset PIT temperature, the variable speed fan will automatically turn on. Pit temp may fluctuate and spike slightly until coals are well established. Use of a charcoal starter is recommended for quicker and more balanced starts.

5.3 When the current PIT temperature is higher than the preset temperature, the fan will shut off.

6. Alarms

6.1 Press the rotary dial or button to mute.

6.2 For M1-M3 alarm, remove meat or probe. Heat food to fully cooked temperatures. Check meat temp with a reliable food instant read thermometer before consuming.

6.3 Pit temp alarm is for excessively high or excessively low cook chamber temps.

6.3a When the PIT temperature is 20% higher than the set the temperature, controller will beep and flash red. This will indicate possible open lid or flare up condition. Note: Temp may fluctuate on startup, but generally will not cause an alarm condition.

6.3b After initial startup, if the PIT temperature drops more than 20% below the preset temperature, the controller will beep and flash red. This may indicate a low fuel condition or other condition. Add fuel if needed.

7. Fan Adaptor Kit

7.1 Main threaded adapter can fit almost any cooker. Drill a hole near the original intake damper on the cooker and secure with the supplied nut. You could also install the fan adapter directly onto some intake dampers, if it does not affect function of the damper. NOTE: Main threaded adapter housing features a positive shut off for times when you do not want to use your controller. DO NOT USE CONTROLLER when the positive shut off on the adapter is engaged.

7.2 Conversion plates are designed for quick installation on some popular smoker models. See website or full instruction manual for installation and use of conversion plates. The included adapter plates can be trimmed to fit.

8. Power Supply

8.1 The power supply should only be connected to a 110V GFCI protected outlet. It is suitable for outdoor use. Do not submerge power supply or controller in water or use in wet locations.

9. Quick Start Notes and Precautions

9.1 Controller is designed for operation temps up to 356F. Do not use above 450F.

9.2 Do not operate controller or BBQ indoors. Do not operate near structures.

9.3 Do not operate BBQ on uneven surface.

9.4 Do not operate BBQ near combustibles.

9.5 Do not use when unattended.

9.6 Intended for use by adults only under normal operating conditions.

9.7 Never operate a BBQ or controller when damaged or in disrepair.

9.8 Use common safety precautions while in use and storage.

9.9 Please see full product manual for additional information.

For additional assistance with this product visit our website or call our customer service hotline at 631-648-3403. You can also email us at info@islandoutdoorllc.com

CARE AND MAINTENANCE:

Probes.   The pit and meat probes are the most fragile components of the controller kit. Improper care, inspection and maintenance can cause failure or improper readings. Remove probes from BBQ after each use to clean and inspect. Clean regularly with a damp cloth or scotch brite pad. DO NOT submerge in water or dishwasher. Heat to disinfect at startup. Avoid excessive heat.   Probes will become damaged above 450F.

Controller.   Always store in a dry area, free of corrosive air and avoid dropping. Wipe clean, do not submerge. Store in original box.

GENERAL USE & SAFETY INFORMATION:

ALL BBQ RELATED PRODUCTS MAY CAUSE A POTENTIAL RISK FOR BODILY HARM OR PROPERTY DAMAGE. PLEASE READ AND UNDERSTAND THIS USER'S GUIDE COMPLETELY BEFORE INSTALLING OR USING THIS PRODUCT!

WARNING: NOT INTENDED FOR USE BY CHILDREN! This product is intended for use by adults only.   Not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge.   Never let children operate or play around active barbecues.

WARNING: FIRE HAZARD, BURN HAZARD! If there is a product malfunction, pit fans can stay on and cause pits to get hotter than normal or required, which can result in unsafe conditions. Regularly inspect the PIT and MEAT probe wires for damage which could cause failure.   Operate barbecue while using common barbecue safety practices in accordance with all laws.   Use of a mechanical thermometer is also suggested to help ensure that readings are accurate and safe. NEVER LEAVE THIS PRODUCT UNATTENDED WHEN IN USE.   ALWAYS USE CAUTION WHILE OPENING LIDS AND OPERTAING YOUR BARBECUE

WARNING: FIRE HAZARD, BURN HAZARD!   FLAMES, SPARKS AND EMBERS CAN EXIT AND CAUSE FIRE!   Never operate a pit near buildings, structures, combustibles, brush, fuels, or anything else that may catch fire. Excessively hot barbecues can ignite flammable materials. Embers can also travel and cause fire in uncontrolled areas. Always have a proper fire extinguisher and water supply available.

WARNING: WATER RESISTANT CONTROLLER, NOT WATER PROOF! LavaLock® ATC-1 is a water resistant controller.   It is NOT water proof.   Always operate in dry conditions to avoid damage to its electronics and/or operation, which could potentially cause a hazardous condition.

CAUTION: USE OF TRADITIONAL FIRE EXTINGUISHING METHODS IS ENCOURAGED. Keep pit clean and free of fat and grease build up to reduce accidental

pit fires.

CAUTION: STEAM AND SMOKE HAZARD: USE OF WATER AND/OR WATER PANS WITH THIS PRODUCT IS DISCOURAGED.   Grease and water can cause steam and hot grease spatter. Use of PPE is STRONGLY suggested when using water pans to help guard against steam and grease burns to your eyes and skin.

CAUTION: ALWAYS CHECK FOOD WITH AN INSTANT READ THERMOMETER BEFORE CONSUMING.   While our controller and probes are very accurate, check all food temps with an accurate thermometer before consuming.

WARNING: THIS PRODUCT IS NOT INTENDED FOR USE WITH GAS BBQs!

WARNING: USE Personal Protective Equipment REQUIRED! Use PPE at all times while operating this controller on a BBQ PIT. Hot surfaces are present on all BBQ smokers. Please refer to the barbecue manufacturers used guide.

WARNING: SHOCK HAZARD, HIGH VOLTAGE! The power supply for this product is intended to be plugged into a 120 VAC power supply. HIGH VOLTAGE CAN CAUSE INJURY OR DEATH. KEEP THE POWER SUPPLY SECURED AT LEAST 10 FEET AWAY FROM WATER OR POOLS AND OFF OF THE GROUND. NEVER TOUCH THE POWER SUPPLY IF IT GETS WET. USE ONLY EXTENTION CORDS THAT ARE APPROVED FOR OUTDOOR USE.   ONLY USE IN GFCI PROTECTED OUTLETS THAT ARE IN GOOD WORKING ORDER.

LIMITED ELECTRONICS WARRANTY & REPAIR POLICY

LavaLock® ATC-1controlers are covered by a 1 year replacement warranty for manufacturer material or workmanship defect. The fan, power supply and adapters are covered by a 6 month replacement warranty.   Probes are covered for 3 months. This warranty is void if the unit shows evidence excessive wear, tampering, water damage, excessive heat damage, drop damage or other misuse.

Unless otherwise prior approval is obtained, all returns and exchanges must be accompanied by the original sales receipt, documentation, instruction manuals, all parts and all components in the original manufacturer packaging. Warranty is non-transferrable from one owner to the next.

For controllers that are out-of-warranty, we may be able to assist in repairing or offering suitable replacement parts, for a charge to be determined.   We will make our best effort to assist in repair or replacement for as low of a cost to you, as possible.

Important Warranty Disclaimer.   The limited warranty described herein is in lieu of any other warranty, expressed or implied, including any implied warranty of merchantability or fitness for a particular use. The user shall determine the suitability of the product for its intended use. Liability for any incidental or consequential damage or loss is excluded. The user assumes all risk for the products use, handling and storage. Additionally, Island Outdoor, LLC shall not be responsible for any damage or losses, however caused, as a result of the installation or use of this product.

REFUNDS AND EXCHANGES:

All returns must be accompanied but a RMA obtained through the original seller. RMA's should include your name, address, email, phone number, date of purchase and other required docs. Units that were purchased through other retail outlets cannot be returned directly to us.

For units purchases through IOLLC directly, refunds on new (unused) controllers will be accepted for 30 days from the day of purchase. This applies only on new, un-opened and un-used units that are re-sellable as new and have the original manufacturers packaging in good condition.   Buyer is responsible for return shipping cost and may also be subject to a restock fee.

Used, open or defective controllers will be covered under the warranty section of this manual. However, you have 7 days from the date of receipt, to return all new, and non-working controllers for a full refund or replacement, assuming it does not show signs of damage or wear as outlined above. Controller condition to be determined by IOLLC when the item arrives at our inspection station. NOTE: After 7 days, used and opened controllers are non-returnable and are subject to the warranty process outlined above.

TROUBLESHOOTING GUIDE

- Unit does not power on.   Verify position of "on/off" button. Verify power at the electrical outlet.
- Probes do not read properly.   Inspect probe for heat or wire damage. Ensure that the correct probes are being used and installed fully into the probe port. Probes are not interchangeable with other brands. Note: water boils at 212F, but that may vary based on elevation.
- Unit turns on but fan does not.   Verify PIT temp set points. Inspect fan and wiring for damage. Ensure that fan plug is fully inserted into the "fan output" section of the controller.
- No sound.   Deselect the mute button. Allow M1/2/3 probes to reach set point.