OPERATING INSTRUCTIONS
BBQ GURU

UltraQ

EN

READY FOR YOUR
BBQ GURU?

EN

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BBQ Guru
ULTRAQ
00:00:00

14°
TARGET: 132°
PIT

14°
TARGET: 83°
FOOD 1

TARGET: 83°
FOOD 2

TARGET: 83°
FOOD 3

CONTENTS

FOR YOUR SAFETY

⚠ ATTENTION!

Read and understand this user manual completely before installing or using this product.

SAFETY REGULATIONS

FIRE HAZARD, BURN HAZARD!
Keep the barbecue at a safe distance from combustible objects such as buildings, walls, solvents, cars, combustibles, wood piles and furniture and use caution when opening the barbecue. Embers that have fallen or are ejected from the barbecue can catch fire in a garage, forest or meadow. Keep a fire extinguisher or fire blanket near the barbecue.

FIRE HAZARD!
Do not place the barbecue on combustible surfaces.

DANGER OF EXPLOSION!
Barbecue fires can occur if liquids are spilled or fat catches fire! Never extinguish a grease fire with water. Close the grill and the air supply!

ELECTRICITY / HIGH VOLTAGE!
The power supply unit requires 2400V AC mains. This voltage can cause injury or death. Keep the power supply away from water. Never touch the power supply when it is wet. Do not use the power supply if it is visibly damaged.

CAUTION!
Opening the control unit or any modification / conversion can lead to a unit failure. This will invalidate the warranty.

01 BBQ GURU LIMITED WARRANTY AND RETURN/REPAIR

All returns or exchanges must be accompanied by the original receipt or invoice, accessories and original manufacturer's packaging. Any of these that are missing may delay your refund or exchange.

Items must be in a condition to be resold. BBQ Guru will not accept the following items for return: (i) Items that have been personalised or customised; (ii) Special orders unless they are part of BBQ Guru's retail offering; (iii) Items that have been used, altered or worn and damaged; (iv) Gift cards; (v) Services.

UltraQ controls and fans (2 year limited warranty) BBQ Guru warrants this product to be free from defects in workmanship and materials for a period of 2 years from the date of purchase.

If a product fails within the warranty period, obtain an RMA form according to the instructions above. If it is defective, it will be repaired or replaced free of charge (at BBQ Guru's discretion).

This warranty is void if the appliance shows signs of tampering or is exposed to moisture, excessive heat, corrosion or other abuse, including use with appliances not manufactured by BBQ Guru. Components with excessive wear or damage due to misuse are not covered by the warranty.

BBQ Guru shall not be liable for any damage or loss which may arise from the installation or use of this product.

02 ULTRA Q FUNCTIONS

• Connects to your Bluetooth-enabled device for direct access to temperature control via the BBQ Guru app

• The patent-pending LED Q-light ring shows the status of the grill and fan in real time at a glance.

• Smart Cook's full-time adaptive control algorithm learns the grill for even better stability and accuracy.

• The cooking chamber sensor controls your grill and regulates the air flow until the preset food sensor temperature is reached.

• Detects an open lid to minimise temperature fluctuations

• The „RampMODE" lowers the grill temperature to prevent „overcooking".

• Toepassingsbereik van 0 tot 180 graden Celsius.

• Application range 0 degrees Celsius to 180 degrees Celsius

• 5-in-1 Magnetic Mount

• Allows viewing from any angle

• Operation with 110-240V AC for worldwide use or 12V DC for automotive use

• Wi-Fi function. Connect your UltraQ to your home network to control or monitor your barbecue from anywhere with an internet connection.

03 PREMIUM SENSORS

The probes supplied with the UltraQ are precision stainless steel thermocouple material.
The thermocouple wiring has an armoured braid with moisture and smoke resistant teflon insulation rated for stationary temperatures up to 180 degrees. Avoid kinking the wires and do not allow them to come into contact with direct flame (heat spot). They should be washed by hand. The probes can be replaced by the user. Keep a spare set ready for unforeseen emergency situations.

ℹ PLEASE NOTE

1. Insert the sensors completely into the control unit. Push the plugs into the sockets so that they physically and audibly snap into place. If the sensors are not connected securely, incorrect temperature readings may occur and the DynaQ will not regulate the temperature accurately. This can cause the grill to go out

2. There is an LED indicator light above each sensor socket. If a probe is firmly inserted into the socket when the DynaQ is switched on, but the LED does not light up, this indicates that the probe is damaged or defective and does not indicate the temperature correctly.

3. The cooking chamber temperature sensor must be placed inside the grill near the cooking area for proper temperature control. If this sensor is not in

the grill, there will be no control. This can lead to the fan running constantly and the grill becoming excessively hot.

4. Some ceramic grills can cause early probe failure by using wires between the gaskets. If you use a deflector, we recommend routing the probe cables through the exhaust cap. The heat that rises through the gap between the outer wall and the deflector is intense and concentrated. If the cable is exposed to this heat source, it can quickly become damaged. For ceramic grills, it is recommended to use the Gurus for Low & Slow jobs only. With proper care, a probe has a functional expectancy of 2 to 3 years.
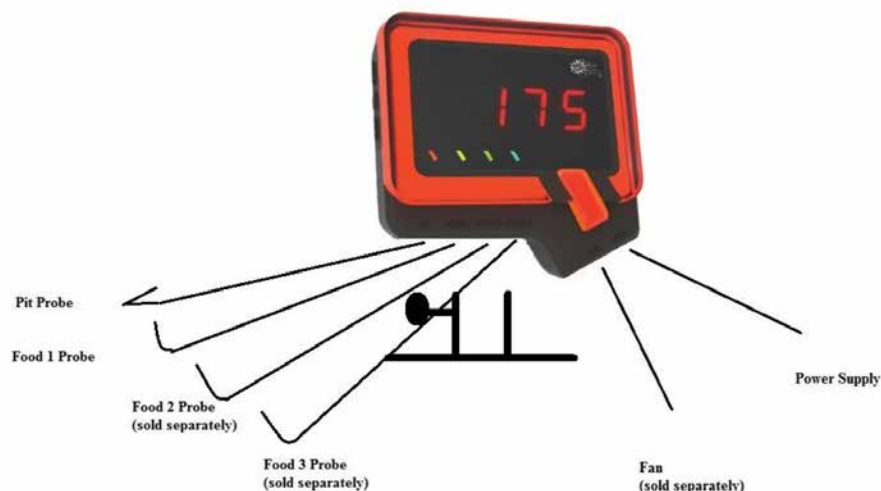
04 VARIABLE AIR FLOW RATE

The fan system uses a variable flow rate to finely modify the amount of oxygen supplied to the fire and raises or lowers the air flow to maintain the specified set temperature. All fans are equipped with an adjustable „damper" and an aluminium nozzle. The „damper" (sliding flap) can be closed completely to extinguish the embers. This function can be used to make fine adjustments for any wind draughts, which could affect the grill temperature during the fan's switch-off cycle. Open the "damper" fully for a quick start. Close half to two thirds of the „damper" for smaller grills or low and slow cooking.
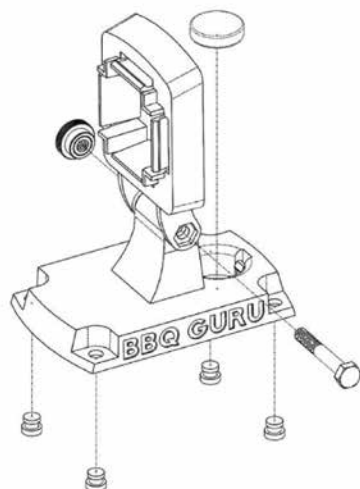
05 5-IN-1 CONTROLLER MOUNT

The UltraQ should be placed in a stable position in the holder. The controller can be rotated in any direction and by tightening the twist nut. The control unit must be protected from the weather!
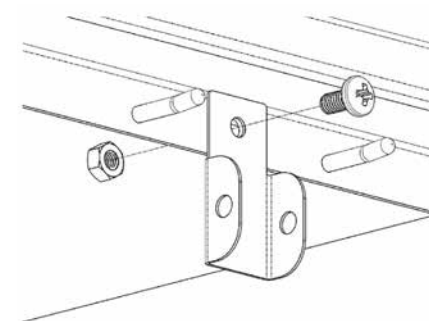

NOTE: *The additional bracket required to attach the control to the side table is only included with the Monolith grill in the rack.*
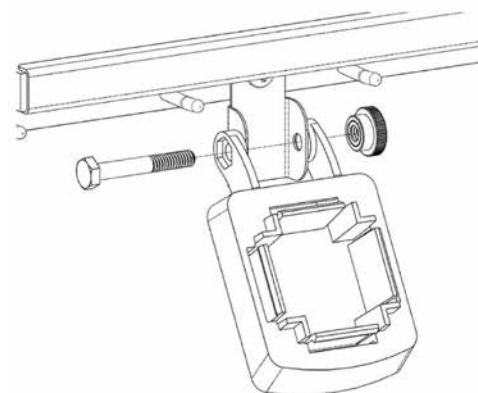*This assembly requires a Phillips screw, hex nut and the upper control bracket from the 5-in-1 magnetic bracket, hex screw and twist nut supplied with the control.*

*Attachment only included in the BBQ Guru Edition.

STEP 1	Mounting the Holder

1. Secure the lower stand platform to the upper control bracket using the hexagonal bolt and twist nut provided.

2. From the bottom of the lower stand platform, press the rubber feet into the holes to prevent the stand from slipping.

3. Engage the controller in the upper control bracket.

4. Turn the upper control bracket to the desired angle and tighten the twist nut to hold the bracket in the selected position.

STEP 2	Mounting on a MONOLITH GRILL

1. Attach the sheet metal holder to the left-hand side shelf by inserting the Phillips screw through the existing hole in the lower side table rail and tighten the nut provided.

2. Attach the upper control bracket to the sheet metal bracket with the hexagon screw and twist nut from the 5-in-1 magnetic bracket.

3. Engage the controller with the Q-tail diagonally to the right on the upper control bracket.

4. Tilt the upper control bracket to the desired angle and tighten the twist nut on the hexagon screw to hold the bracket in the selected position.

06 REAL TIME VISUAL COOKING STATUS

When using the UltraQ for the first time, connect the cooking chamber sensor first. Then connect the food probe and the fan before supplying power to the controller. The corresponding LEDs light up above the probe sockets to indicate that a probe is connected. If you connect a probe and the corresponding indicator LED does not light up, push the plug all the way into the socket so that it locks into place. If the indicator light still does not light up, this may indicate that you have a faulty probe sensor.

The outer ring of the control lights up in different ways to indicate the current grill status at a glance.

When you bring your grill up to temperature for the first time, the Q-shaped light ring glows solid blue. When the grill temperature rises into the Smart Cook strategy range, the outer ring changes from blue to red.

The temperature range is 0 degrees Celsius and your set temperature. For more information, see the section:

09 USING THE MOBILE APP under step 5 „Adaptive control strategy for Smart Cook".

When the cooking chamber temperature is within its strategy range and the fan is on, the top and bottom of the outer Q-ring remain solid red, while the left and right sides pulse red.

TIP: If the grill has been running for several hours and the sides start to pulse more frequently or constantly, additional charcoal may be needed. If the temperature fluctuates and the sides do not pulse or pulse infrequently, close the „damper" (sliding flap) slightly.

If the UltraQis connected to the power supply but no pit probe sensor is connected, the outer ring flashes quickly. This is a safety feature so that the fan only runs when a cavity sensor is plugged in.

Press the SELECT button shown to clear one of these visual warnings.

NOTE: If there is a short or prolonged power interruption at any time, the UltraQ will automatically restart and continue to control the temperature under the same settings that were set before the interruption.

NOTE: To reset the controller to the factory settings, press and hold the button on the left side of the controller for 2 seconds.

If the cooking chamber temperature is above the set temperature, the outer light ring pulses continuously in red. The temperature deviation range is approx.3 degrees Celsius. For more information or to change the deviation range, see section **09 USING THE MOBILE APP** under step 4 „Alarm".

07 MANUAL OPERATION

The UltraQ can also be used without connecting to another device via Bluetooth or Wi-Fi.
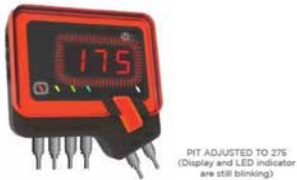
STEP 1	Setting the cooking chamber temp.

1. As soon as the control is started, the cooking chamber temperature is displayed. The default value is 120°C (250°F).

2. There are three buttons on the left side of the control. To set the target temperature, press and hold the SELECT button for 2 seconds. The digital display flashes.

3. If you press the UP or DOWN buttons while the display is flashing, the target temperature is adjusted by 1 degree. Pressing and holding the UP or DOWN buttons changes the target temperature by 1° for 4 seconds and then increases or decreases in 5° steps.

PIT ADJUSTED TO 275
(Display and LED indicator are still blinking)

4. When the temperature is at the desired set point, press the SELECT button to save the temperature.

STEP 2	Setting the core temperature

The food probe temperatures are set to a standard value of 85°C (185°F). Each probe slot has a corresponding indicator light.

Food 1 – Yellow
Food 2 – Green
Food 3 – Blue

1. Press the SELECT button to jump from the preset cooking chamber temperature to the "Food probe 1" temperature. Press and hold the SELECT button for 2 seconds. Use the UP or DOWN buttons to set the desired food temperature by following the same instructions for setting the cooking chamber temperature.

Repeat the above steps to set additional food probe sensor temperatures.

PIT DEFAULT (Display and LED indicator are blinking) · FOOD 1 DEFAULT (Display and LED indicator are blinking) · FOOD 2 DEFAULT (Display and LED indicator are blinking) · FOOD 3 DEFAULT (Display and LED indicator are blinking)
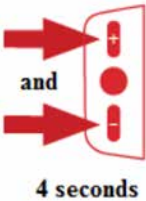
NOTE: The control element is made in the shape of a Q. The bulge of the Q lights up in the same colour as the probe display so that it is easy to determine which temperature is currently being displayed.

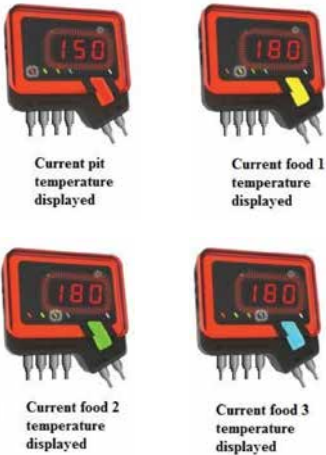*NOTE: If no probe is connected to a particular probe socket, the display will show „--".*

STEP 3	Enter scan mode

1. The control displays one temperature at a time. To toggle scanning of all temperatures, press and hold the DOWN button for 2 seconds.

and

4 seconds

2. The control cycles through all four temperatures at 2-second intervals. The respective colour for each probe lights up on the bulge just as it does at the set temperature. The outer ring of the Q always indicates the current cooking status. The bulge changes accordingly to indicate which food temperature is reached.
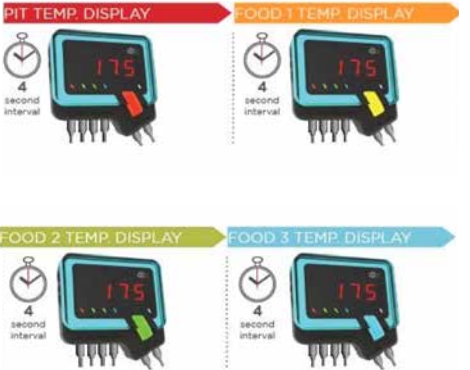

Current pit temperature displayed

Current food 1 temperature displayed

Current food 2 temperature displayed

Current food 3 temperature displayed

STEP 4	Visual real-time cooking status

1. The outer ring of the control unit lights up in various ways to indicate the current cooking chamber status at a glance.

2. When the cooking chamber temperature is below the target range, the outer ring lights up solid blue. The bulge of the Q remains solid red.

PIT TEMP. DISPLAY
4 second interval

FOOD 1 TEMP. DISPLAY
4 second interval

FOOD 2 TEMP. DISPLAY
4 second interval

FOOD 3 TEMP. DISPLAY
4 second interval

08 CONNECT WITH BLUETOOTH

3. If scan mode is entered while the cooking chamber temperature is rising, or if the display is switched to other readings by pressing the SELECT button, the outer ring will remain solid blue, but the reading of the Q will change according to the respective probe. When the cooking chamber temperature is within the target range, the outer ring remains solid red. The standard deviation of the target range is approx. 1-2°C (25 degrees F).

4. When the cooking chamber temperature is within the set point range and the fan is on, the top and the LEDs of the outer ring remain constantly red while the left and right sides pulse red.
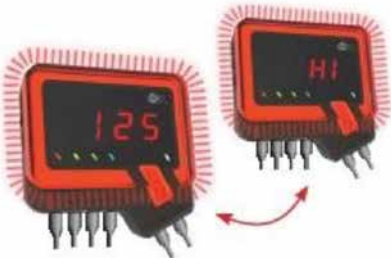

5. When the cooking chamber temperature is above the target range, the display shows „HI". The outer light ring pulses continuously red and the buzzer sounds to visually indicate a warning.

NOTE: To change the target area, see section 09 Using the mobile app, step 4. „Alarm".

STEP 5	Alarm and warning

1. When the cooking chamber temperature is above the target range or when it has reached its specified set point, an alarm sounds.

NOTE: When an alarm sounds press any key to clear that alarm off. To turn off audible alarms please read section 09. Using the Mobile App

2. If the UltraQis connected to the power supply but no cooking chamber probe is connected the display shows "---" and the outer ring flashes quickly. The audible alarm doesn't sound. This is a safety feature so the fan won't run unless a cooking chamber probe is plugged in.

STEP 1	Connect with Bluetooth

1. When the UltraQ is not connected to another device, the blue connection LED indicator flashes slowly. Check the settings on your Bluetooth enabled device to ensure that Bluetooth is enabled.

2. When your device is successfully paired with the UltraQ, the Bluetooth LED indicator light will be solid blue. If an error occurs during pairing, a notification is displayed in the app and a prompt to try again appears.

09 USING THE MOBILE APP

Search for „BBQ Guru" in the Google Play or Apple Store and install the BBQ Guru app. Once the installation is complete, open the app and follow the instructions to set this up. You will be prompted to give your controller a name of your choice to distinguish it from other controllers.

STEP 1	Monitoring and adjustment of the temperature

1. On the main screen, touch the corresponding temperature values to set the desired cooking chamber and food temperatures. The default temperature for the cooking chamber is 120 ° C , the default temperature for food is 85 ° C . As long as the controller is within Bluetooth range, the application always displays the desired target temperature below the actual temperature value. The temperature can be switched between ° C and ° F in the menu settings.

STEP 2	"OpenLid" Function

1. This function allows the set temperature to be quickly recovered after the lid has been opened. The „open lid" detection is set to ON by default. When the lid is opened, the temperature drops, which can cause the fan to overheat the coals. The controller detects when the lid or door is open. In this case, it minimises the power of the fan.

NOTE: When the lid or the door of the grill are opened and closed, there is always a certain overshooting of the temperature.

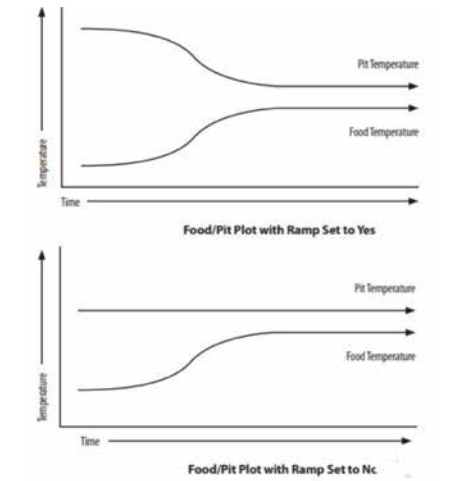To deactivate this function, switch off Open Lid in the controller settings in the menu.

STEP 3	RampMODE –bbq guru

1. When the „RampMODE" is activated, the aim is to prevent overcooking of food. This function lowers the cooking chamber temperature

   TIP: For the „RampMODE" to work properly, the set point for the cooking chamber temperature must be more than 1 ° C above the desired core temperature of the food.

The factory setting is „RampOFF", so this must be activated to use it. By selecting the specific food temperature probe from which the „RampMODE" should work, the function can be selected.

NOTE: The „RampMODE" can be based on one of the 3 food temperature probes. If a probe is not connected, the „RampMODE" will not start.

Food/Pit Plot with Ramp Set to Yes

Food/Pit Plot with Ramp Set to Nc

STEP 4	Alarm

1. If the temperature of the grill changes by a point set to alert you of this, an alarm is displayed in the application. The alarm deviation is adjustable. Change the alarm deviation from the user settings in the menu.

STEP 5	Adaptive Smart Cook function

UltraQ's adaptive cook control strategy is designed to work with a variety of grills by continuously learning how the grill operates. To adapt to many factors, including ambient temperature, amount of charcoal, damper settings and more. For the UltraQ to work properly and determine how to adjust, the grill needs a constant temperature. Lid or door must remain closed. If the lid or door is opened frequently, especially at start-up, the control will not be able to maintain the set point.

If the lid remains closed for about 10 to 20 minutes, the temperature should become stable after the controller has settled. If the lid remains closed for at least 20 to 30 minutes and the temperature still rises and falls considerably (± 10 ° C or more), the fan damper needs to be closed more.

NOTE: The grill may run up or down a few degrees due to various conditions, the control will bring it back to set point. Grill temperatures of 1-2 ° C +- rarely affect the quality of food. The Smart Cook function allows you to change the adaptive algorithm to your specific grill with 3 preset options.

1. **Smart Cook Setting 1:** Standard setting. This setting is ideal for small and medium grills (thin-walled), traditional Weber water smokers and small smokers. This version of the algorithm is the most popular for typical grills and uses average values.

2. **Smart Cook Setting 2:** This setting is ideal for insulated grills that are very efficient, such as the Monolith Kamado, other ceramic grills or the Weber Summit. Here, the fan operates at 100 % for less time.

3. **Smart Cook Setting 3:** This setting is ideal for noninsulated grills or grills with multiple cooking chambers (large smokers) that are less temperature stable. Weber Smokey Mountain or ordinary horizontal smokers. Setting 3 allows the fan to operate at 100% for longer, To change the Smart Cook function, select option 1, 2 or 3 from the user settings in the menu.

4. **Smart Cook Setting 4:** This is a customisable setting to adjust the algorithm for specific situations. When this option is selected, the app will prompt you to enter a cycle time between 5 and 12 seconds and a range (proportional band) between 0°C and 10°C. The Smart Cook function can be changed via the controller settings in the menu.

10 WI-FI REMOTE CONTROLSETUP

| STEP 6 | Countdown Timer |

The appl has a countdown timer and there are three different options to choose from when the timer has run out.

1. On the main screen of the app, touch the timer to set hours, minutes and seconds. On the same page in the app, also select the desired timeout action.

2. No action (default): When the timer has gone off, nothing changes in how the control regulates your grill.

3. Hold: When the timer has expired, the controller will hold the temperature at a specific set point you have set. The default value is 93°C. The control maintains the hold temperature until you either change it or stop cooking.

4. Alarm: When the timer has expired, the app sends you an alert to notify you.

| STEP 7 | More options |

There are many other settings that are customisable or can be turned on or off in the controller settings in the menu. The operating instructions are also in the BBQ Guru app menu.

1. When the unit connects to Bluetooth for the first time, you will be asked to name your controller. The name can be changed later in this section. From here you can also turn off the LEDs, turn off the audible alarms or enter scan mode.

2. There are additional options to customise the audible alarm on the control unit, which is especially important if you are in a situation where several controllers are being used at the same time, so that they can be separated from each other.

3. There are two settings that differentiate your audible alarms from the default tone: the alarm signal and the signal tone duration. The beep duration is the number of tweets the control beeps in a 10-second window, which can be set from 0 to 9. which can be set from 0 to 9. The default value is 5. Alarm beep duration is how long that each beep lasts, which can be set from 0 to 3. The default value is 1.

NOTE: If any of the values are set to 0, no audible alarms will sound on the control unit..

| STEP 8 | More options |

There are advanced options for the UltraQ in the app menu. The control can be disconnected, restarted and updated. Follow the instructions in the app to complete these tasks.

Once configured with Wi-Fi, the UltraQ can be monitored and changed from any device with an internet connection.

This activates the following additional functions:

• Email and text alerts
• Live graphic of the grill in progress
• Share recipes & photos via social media
• Stored data from previous applications
• Integration with Amazon Alexa

1. CONNECTING THE ULTRAQ TO WI-FI

Log in with an existing Share My Cook account or click on the option to create an account. If you create a new account, the user must verify the account before they can use it through the app.

Follow the instructions to select your desired Wi-Fi network and enter your password. If the Wi-Fi connection is successful, the LED indicator in the lower right side of the control unit lights up purple.

NOTE: If the controller is connected to another device via Bluetooth and Wi-Fi, the led indicator lights up purple. If the controller is connected to Wi-Fi but not Bluetooth, the indicator light flashes between red and purple.

If an error occurs during the pairing process, the app will prompt you to try again.

2. REMOTE CONTROL OPTIONS

Once the UltraQ is successfully connected to a Wi-Fi network, it can be monitored and controlled from any device that allows the use of apps from the Apple or Google Play stores.

The UltraQ can be monitored, controlled and individual „cooks" can be recorded for review. Social sharing functions enable easy „posting capabilities" via platforms such as Facebook and Twitter.

11 STARTING YOUR FIRE

Starting the barbecue correctly is crucial for good control, as is the right choice of charcoal. Especially at low barbecue temperatures. Do not overheat the barbecue as this can cause the barbecue to get too hot when you start it.

Normally, the UltraQ can adjust the airflow of the fan accordingly to ensure precise control, so no adjustment of the damper is required.

NOTE: Bring the grill to the desired operating temperature manually and only then connect the UltraQ.

If you still have charcoal left in the grill after grilling, close the grill airtight, then you can use it for the next grilling session.

12 TROUBLESHOOTING

THE MOBILE BBQ GURU APP WILL NOT OPEN ON MY DEVICE.

Check the Google Play or Apple Store to see if there is an update available for the app. Download the update, install it and try again. If no update is available, uninstall the app and download it again. If the problem persists, contact **service@bbq-guru.eu** with the details of your problem and the model of your device and the platform you are running it on.

MY DEVICE DOES NOT CONNECT TO THE MOBILE APP.

Before trying to connect again, make sure that Bluetooth is activated on your device and the Bluetooth LED indicator on the UltraQ is flashing. If it is not flashing, contact BBQ Guru Customer Service immediately. If it is flashing, open the app again and try to connect again. You must be within the Bluetooth range of the device, which is within a direct line of sight of approximately 15m.

THE TEMPERATURE VALUES AND/OR THE SCREEN SEEM TO BE FROZEN.

As soon as you are outside the Bluetooth range of the UltraQ, it can no longer be received in real time. Verify that the Bluetooth LED on the UltraQ is solid blue. If it flashes you no longer have a Bluetooth connection.

THE COOKING CHAMBER TEMPERATURE RISES ABOVE THE DESIRED SET POINT.

Check the grill to make sure that it is tightly closed around the firebox/pit and that there are no places where air can enter and get to the fire.
Activate the Open Lid Detection function.This allows the UltraQ to detect when the grill is open and if the cooking chamber temperature drops by itself runs the fan when the lid or door is open, causing the cooking chamber temperature to rise. If the function is

switched off, the UltraQ detects that the pit temperature is dropping by itself and runs the fan when the lid or door is open, causing the pit temperature to rise. If the fan runs continuously, unplug from the power socket and plug it back in to restart the controller. The fan should then run normally. If this is not the case, contact **service@bbqguru.eu** immediately.

THE COOKING CHAMBER TEMPERATURE IS NOT CORRECT.

It is normal for the temperature in the dome of a grill to be hotter than on the grate. Thermometers supplied with most grills are nowhere near as accurate as the UltraQ probes. If the cooking probe is too close to the food, a lower temperature may be read from the cool vapours coming out of the food. Place the cooking probe 8 to 10 cm away from the food. If the problem persists the cooking chamber probe may be damaged and be giving an incorrect reading. Replace the cooking chamber probe with a food probe of the appropriate size.
If the food probe reads the value correctly, the probe is defective it may also be defective or there may be a problem with the control unit itself. Contact **service@bbq-guru.eu** immediately.
If the probe wire has small, reddish bumps on the outside of the stainless steel mesh, the silicone insulation is beginning to melt because the probe has been exposed to direct flame or excessive temperatures. temperatures. Buy a new probe from bbqguru

13 CONTACT BBQ GURU

THE FOOD TEMPERATURE IS NOT RIGHT.

It is normal for different brands of thermometers to vary in temperature measurement, but they should usually be within a few degrees. Place your thermometer in boiling water to check it for accuracy. If the food probe reads hotter than another food probe, check that the probe is fully inserted into the food at the thickest part. If too much of the probe is exposed, the probe will read hot. If the food has a bone in it, make sure the probe is not touching any part of the bone.

If the display shows „---", first check that the probe is pushed fully into the socket. If this is still the case, the probe may be broken. If the probe wire shows small, reddish bumps on the outside of the stainless steel mesh, the silicone insulation has melted because the probe was exposed to direct flame or excessive temperatures.

The BBQ Guru
powered by Monolith Grill GmbH

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**ENVIRONMENTAL
CONDITIONS :**

Temperature:
5°C to 40°C / 41°F to 104°F

Relative humidity:
80%,

Non condensing height:
2000 Metres / 1,24 Miles

Input assessment:
IP53

Accuracy:
at 1,2 °C (5°C to 40 °C environment), at 2,8 °C (40 °C to 180 °C / 104 °F to 473 °F environment)

Controller input supply:
12V DC, 3,5A, 42W

Configuration:
Wand-Plug-in

Wi-Fi Modul:
Includes transmitter module FCC ID: 2ADHKATWINC1500 and 2AA9B04 with radio regulatory certification for USA (FCC), Canada (IC), Europe (ETSI), Korea(KC) and Japan (ARIB) 2.4 GHz, IEEE Std 802.11b/ b, g, n™ and WiFi® certified (WFA ID: WFA16869).

The Wi-Fi components in this product are certified under Wi-Fi 802.11withWPA2™ and WPA™ System Interoperability ASD Model Test Plan with Test Engine for IEEE 802.11b, n and g devices). Other 2.4 GHz devices, such as cordless phones and wireless networked devices, may cause interference with the UltraQ and prevent a reliable connection. It is the customer's responsibility to diagnose the cause of the interference and determine which devices need to be turned off or removed from the installation.

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy, and if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.