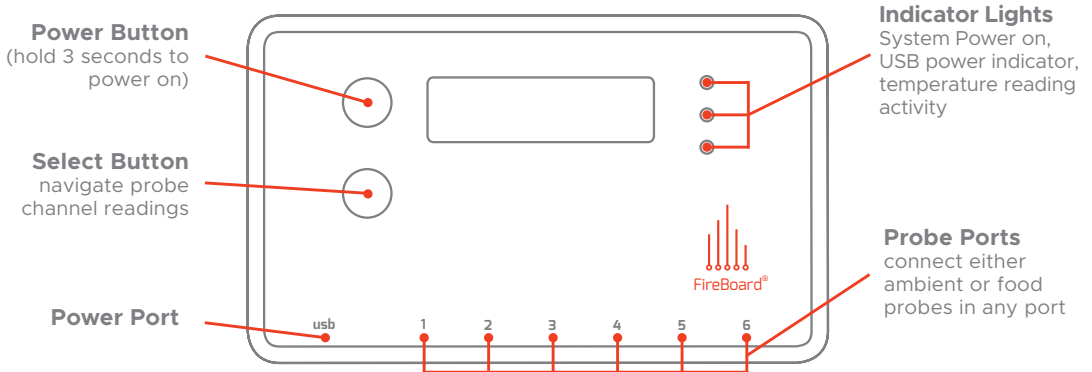
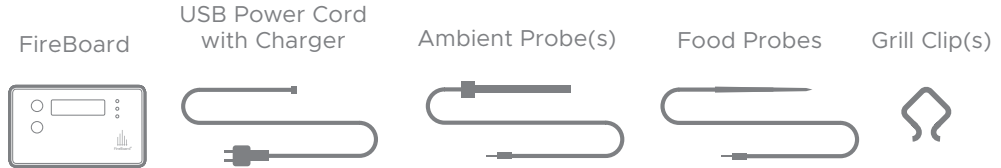


# Welcome to FireBoard®

## You will need:

WiFi, a smart phone or tablet, the free FireBoard App (Apple App Store, Android on Google Play)

## In the box:



Model FBX11

# Setting up your FireBoard - One Time Setup

**Turn your FireBoard on by holding the Power Button (power  ) 3 seconds.**

The green power light is followed by boot cycle for approximately 30-45 seconds. Pushing the power button once will start powering it down.

## 1 Download the FireBoard® App.



Our app can be found on the Apple App Store or Google Play under “FireBoard®” You can then setup a free FireBoard Account via the app.

## 2 Add your FireBoard to your account.

After downloading the app, you should be able to add your FireBoard under Devices > Add FireBoard (the app will scan for devices automatically, via Bluetooth). The Serial Number shown in the app should match the Serial Number on the underside of the FireBoard.

## 3 Configure your wireless network.

You should now see your FireBoard listed in your devices, and can proceed to edit its settings. Under Device > Manage Wireless, you can enter your Wireless name & password. This can take up to a minute to complete.

## 4 Connect temperature probes.

Your FireBoard will sample the temperature every 5 seconds for each probe connected to the six channel ports. If you are using a probe extension cable, please select this option under Device > Probe Configuration. This setting adjusts the temperature readings to compensate for the longer cable.

### A Note about Bluetooth and Wireless Connectivity:

The FireBoard utilizes a Bluetooth 4.0 (BLE) connection (connected to a mobile device) and Wireless (WiFi) to communicate with the FireBoard servers. Several key features pertaining to these connections are:

- Traditional Bluetooth “pairing” is not necessary with BLE connections.
- The BLE connection is used to discover FireBoard devices, and initially to setup WiFi.
- The FireBoard will also utilize the BLE connection to transmit temperature data to a mobile device, in the event the FireBoard is not connected to WiFi.

# Using your FireBoard®



Keep the box to store your FireBoard!

Using your FireBoard thermometer is simple! Just **turn it on (hold power button for 3 seconds)**, and **connect your temperature probes**.

**The FireBoard will automatically re-connect to any wireless networks** which have been previously configured and are still available. Temperatures are also always available over Bluetooth, provided it is in range (approx 100').

**A new session will automatically start** once temperature data is being pushed. Sessions will automatically close after 30 minutes of inactivity. You can easily modify the session name and add notes via the Sessions view of the app.

**Monitor your temperatures online at [fireboard.com](http://fireboard.com) or on your mobile app.**

## Use of the Select Button and the LCD Display

Your FireBoard will automatically display the temperatures of any connected probes. The display will rotate through active channels every 4 seconds. By pushing the Select Button, you can quickly advance the screen to the next channel. The screen will then hold that channel for 15 seconds, and then will continue rotating automatically.

## Setting up Alerts

Multiple alerts can be configured for each channel via the Dashboard view of the app. Just touch the channel you wish to configure. Multiple phone numbers & emails can be added for notifications. The alerts have the following parameters:

<b>Max/Min Temp</b>	Thresholds for alert condition (one or both can be set).	<b>Minutes Buffer</b>	Alerts will not fire unless conditions exist longer than this value. Default value is 0.
<b>Email &amp; Phone (Text) Notifications</b>	Toggle your notification preference(s).	<b>Minutes Repeat</b>	Specify how often alerts will repeat once alert conditions are triggered.
<b>Custom Start/End Times</b>	Define when alerts are active (alerts will fire only inside of this time window). By default, this window is all day.	<b><i>Don't forget to add your SMS &amp; Email preferences in your account settings.</i></b>	

## Running on Battery and USB

**The device is designed to run 24/7 with USB power, or battery power for approx 24 hours on a full charge.** A power and charging cord is included, or any standard type Micro USB charging cable can be used. Charge time will vary based on battery conditions but can take up to **4-8 hours to completely charge**.

## Additional Support and Technical Information

Please visit [fireboard.com/support](http://fireboard.com/support) for more information and for several frequently asked questions. Customer Service can be reached at (816) 945-2232 or questions can be emailed to [info@fireboard.com](mailto:info@fireboard.com)

## Accessories Available Online

Please visit [fireboard.com](http://fireboard.com) to purchase FireBoard accessories including: Ambient Probes, Food Probes, Grill clips, and Probe extension cables.

# Cooking & BBQ Guide



## Helpful Hints:

Remember: when placing Ambient Probes remember temperature can vary across the grill surface area and also vertically in the grill or smoker chamber.

When multiple food probes are in use, label the channels through the mobile app for easy reference.

Use the Alert functionality of FireBoard so specific meat temperatures are achieved (setting a max temp) while also ensuring that grill temperatures are maintained (setting a min temp).



## Caution:

The FireBoard device is not waterproof so please use caution in inclement weather. Weatherproof cases will be available on our online store at [fireboard.com](http://fireboard.com)

Be careful not to get the FireBoard too close to extreme heat - it is rated up to 113°F (45°C)

Avoid placing probes or probe wires over direct flame or extreme heat. The probes are rated for high temperatures but grill temperatures can easily runaway.

## You can use voice recognition technology with your FireBoard!

Enable the FireBoard Alexa Skill\* through the Alexa Skill Store and ask Alexa: *“Ask FireBoard temperature”* or *“Ask FireBoard how long I’ve been cooking”*



\* To enable the skill, your FireBoard account must be linked inside the Amazon Alexa app. For more details and up to date FireBoard voice recognition information, check [fireboard.com/support](http://fireboard.com/support)

## Food Temperature Guide:

Meat	FireBoard recommendation	USDA Minimum
Brisket, Pork Shoulder, Ribs (Beef and Pork)	204°F (96°C)	145°F (63°C)
Beef, Lamb, Steaks, Chops	145°F (63°C) (medium)	145°F (63°C)
Poultry	160-165°F (71-74°C)	165°F (74°C)
Ground Meat	160°F (71°C)	160°F (71°C)

Please do not mount the FireBoard unit inside of ovens.

The unit itself is rated from 32°F to 113°F (0°C to 45°C). Only the probes are rated for high temperature.

# FireBoard FBX11 Device Specifications:

<b>Dimensions</b>	3.9"W x 2.4"H x 1.1"D (98 x 62 x 29 mm)	<b>Weight</b>	4.6 oz
<b>Power Input</b>	5VDC 200mAh (min)	<b>Battery Type</b>	Li-Ion 2600 mAh
<b>Power Connector</b>	Micro USB	<b>LCD Display</b>	128 x 32 black and white, backlit
<b>Operating Temperature</b>	-13 to 140°F (-25 to 60°C)	<b>Measurement Range</b>	-94 to 752°F (-70 to 400°C)
<b>Measurement Accuracy</b>	±0.7°F (±0.4°C), ±0.1% of reading	<b>Measurement Resolution</b>	0.1°
<b>Probe Inputs</b>	2.5mm phone jack (6x)	<b>LED Status Lights</b>	Power, USB Power, 'Read' temperature
<b>Aux Port Input</b>	8pin Mini DIN	<b>Antenna</b>	Internal
<b>Wireless</b>	WiFi: 802.11 a/b/g/n & Bluetooth 4.0	<b>Encryption Protocols</b>	WEP, WPA, WPA2

The FireBoard utilizes a "RTD PT-100" type temperature probe. Specific ratings for FireBoard Temperature Probes are included with the probes or can be found online at [fireboard.com/support](http://fireboard.com/support)

Your FireBoard thermometer has been designed, engineered and calibrated to provide precise and accurate temperature readings. Should you encounter any technical problems with your device, please contact us at [support@fireboard.com](mailto:support@fireboard.com) and we will work with you to find a solution.

FireBoard Labs provides a 6-month limited warranty. More information on this warranty can be found in the legal disclaimer brochure included with this product.

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To purchase additional accessories, including:

- Ambient & Food Temperature Probes
- Probe Extension Cables
- Battery Packs & Chargers
- Cooking, Grilling & Smoking Supplies

visit [fireboard.com](http://fireboard.com) 



FireBoard®



## FireBoard® Mobile App Quick Guide:

### **Dashboard:** the main view to monitor realtime temperatures and current Session graph

- The 'Detail' view shows Min / Max / Avg temperatures
- Alerts can be viewed and configured (touch the Channel to setup alarms)
- Channels can be named or hidden from view

### **Sessions:** historical list and graphs of Sessions

- Session names, notes and start / end times can be edited
- New Sessions can be manually triggered from this view

### **Devices:** device configuration and settings

- Adding / removing devices & WiFi setup
- Probe Configuration (type, extension, etc)
- Enabling and Configuring Advanced Features

### **Account:** user account login and settings

- Editing account name and email settings
- Configuring Alert notification recipients (SMS phone numbers, and Emails)

## Download the official FireBoard® App:

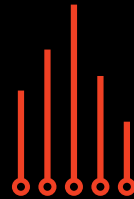


\* See [fireboard.com/support](http://fireboard.com/support)  
for device compatibility

## Online Dashboard at [fireboard.com](http://fireboard.com)

Monitor your temperatures, set alerts, view session history all online.

Login to your account at [fireboard.com](http://fireboard.com)



# FireBoard®

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816-945-2232

[www.fireboard.com](http://www.fireboard.com)

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