

pitmasterIQ pitmasterIQ Kamado Temperature Regulator Kit

QUICK BUYER GUIDE



For owners of medium and large kamado grills

At a Glance Specs



COMPATIBILITY

Fits most medium and large kamados



POWER

Plugs into standard outlet



CONTROLLER

Automatic digital controller



MAX TEMPERATURE

Up to 500 degrees F



RUN TIME

Up to 8 hours per charcoal



VENT FIT RANGE

Fits sliding lower vent 2-3/4–3-3/4 in



HOUSING MATERIAL

Alloy steel outer construction



Who It Is For

- ✓ Owners of medium and large kamado cookers
- ✓ Home cooks doing low-and-slow multi-hour cooks
- ✓ Users who want automated digital temperature control
- ✓ People who can provide AC power during cooks



Who It Is Not For

- ✗ Owners of small kamado models
- ✗ Users without AC power and no 12V adapter
- ✗ People who need Bluetooth or smartphone control
- ✗ Those using non-kamado grill styles



Trade Offs to Consider

- Requires AC power or separate 12V adapter
- Only fits sliding lower vent designs
- Adds hardware into lower vent area
- Not a universal solution for non-kamado grills



Users Say

● POSITIVES

- ✓ Manufacturer claims 8 hour 225°F hold on large Egg
- ✓ Listed to fit major kamado brands named in details

● COMPLAINTS

- ⚠ Not compatible with small Big Green Egg models
- ⚠ 12V cigarette lighter adapter sold separately



How It Compares

- Manual vents require frequent monitoring unlike this automatic unit
- No smartphone app control listed for this model
- Designed specifically for sliding vent door kamados
- AC-powered kit; some portable 12V controllers include adapter



Choose This If...

- ✓ You own a medium or large kamado with sliding vent
- ✓ You plan unattended low-and-slow cooks lasting several hours
- ✓ You can power the unit from AC or 12V adapter



Skip This If...

- ✗ You own a small kamado model
- ✗ You require Bluetooth or smartphone app control
- ✗ You need a controller for non-kamado grill types



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