



FLAME BOSS® 550 MANUAL

Version 1.0 | Download latest at FlameBoss.com/manuals

WELCOME AND THANK YOU!

You now own the most accurate and easy to use smoker controller available, featuring WiFi and Bluetooth connectivity. If we can assist in your initial setup, or if you have additional questions, please allow us an opportunity to assist by emailing support@flameboss.com

WARNING: Important Safety Instructions

It is important for the safety of persons to follow these instructions. Save these instructions. Follow all instructions, as incorrect installation and use can lead to injury or property damage. Flame Boss 550 is intended for use only in dry, outdoor locations. Store the unit indoors in a dry location. If you know or suspect that the Flame Boss controller or power adapter has been exposed to excessive moisture or rain or was submerged in water, do not use the unit. The 12VDC power to the unit shall be supplied by a properly certified power adapter with SELV / LPS output. Use only the power adapter provided with the unit. Do not allow children to play with a Flame Boss 550. Keep away from children. Flame Boss 550 is not to be used by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Do not place or mount a Flame Boss 550 where it is exposed to excessive heat from the grill or smoker.

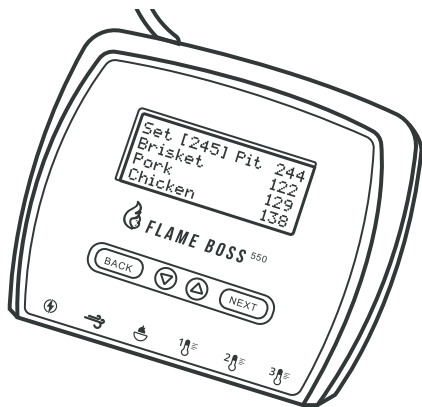


CONTENTS

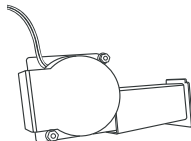
- 04** | What's Included
- 05** | Blower & Adapter Installation
- 08** | Vent Closure
- 09** | Probe Placement
- 10** | Installing Flame Boss Mobile App
- 11** | WiFi Setup
- 12** | Using Flame Boss
- 14** | Main Menu
- 15** | Features: Timer, Meat Alarms & Pit Alarms
- 18** | Connecting to Smart Home Voice Assistants

WHAT'S INCLUDED

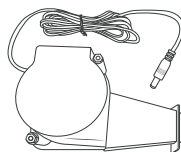
Flame Boss controller



Blower

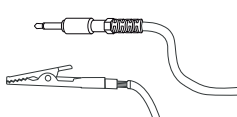


* Kamado

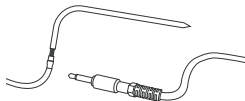


* Universal

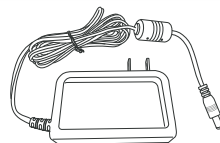
Pit temperature probe



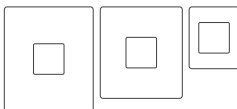
Meat temperature probe



12 V DC power supply

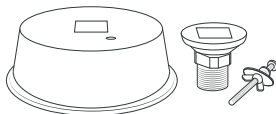


Adapter plates (3)



* Kamado

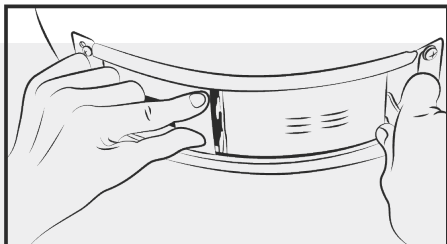
Manifold with fasteners



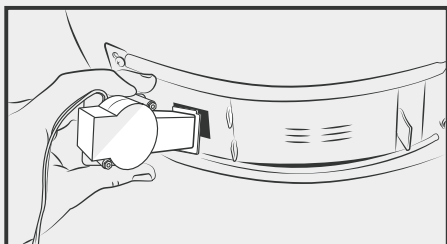
* Universal

KAMADO: BLOWER INSTALLATION

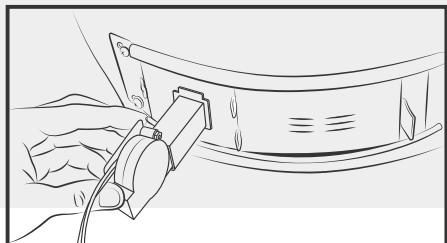
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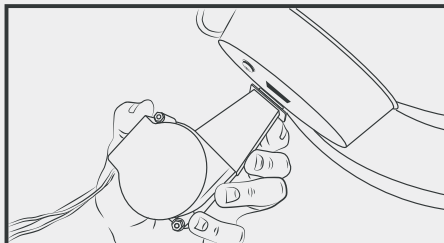


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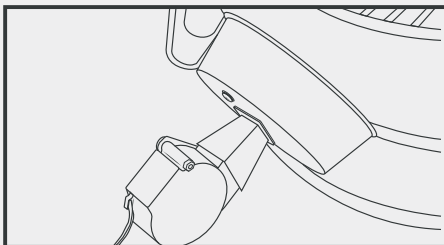


WEBER SMOKEY MOUNTAIN: BLOWER INSTALLATION

4



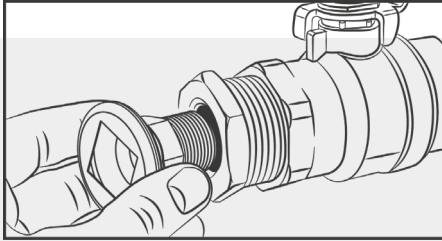
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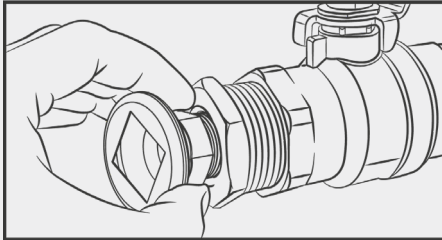
PIPE THREAD UNIVERSAL:

BLOWER INSTALLATION

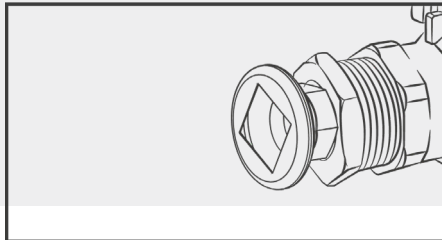
1



2

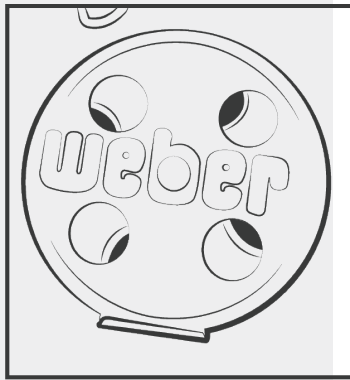
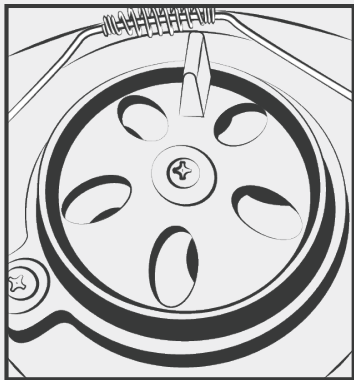


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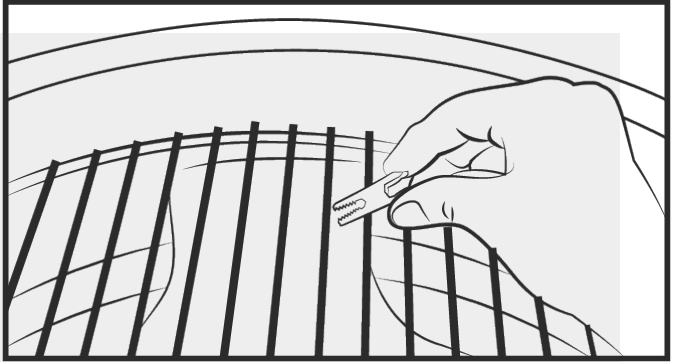
VENT CLOSURE

Pro tip: No matter the type of vent your smoker has, it is always best to set a small opening for best temperature control.

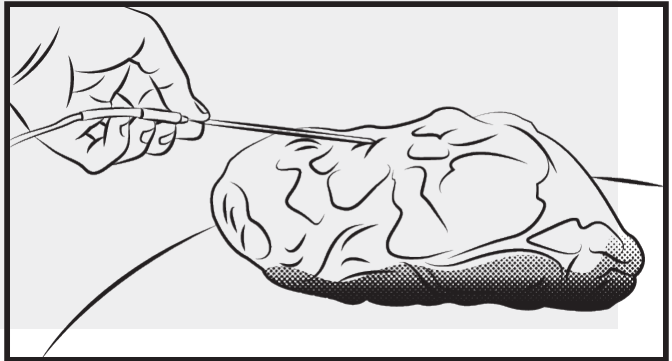


PROBE PLACEMENT

1



2



INSTALL FLAME BOSS MOBILE APP

Open the camera app on your tablet or smartphone and point it here:



OR if you are unable to scan the code above, open the browser (Chrome or Safari, for example) on your tablet or smartphone and enter the following address: <https://myflameboss.com/app>

Follow the instructions in the Flame Boss app to set up WiFi.

WiFi SETUP USING MOBILE APPS

Online setup
instructions



- 1. Download the Mobile App** – See previous page
- 2. Log In** – Create a new account or enter existing credentials
- 3. Power the Controller** – Plug your device into the power supply.

4. Pair with Bluetooth

Bluetooth will automatically engage and load your FB550 into the app. Select the Pair button when it appears.

Note: If the controller does not appear, make sure Bluetooth is enabled on your phone.

5. Connect to WiFi

A Setup WiFi button will appear. Select Setup WiFi.

Choose your 2.4GHz home WiFi network from the list of available networks. Enter your WiFi password.

Once connected, the status will show: Cloud: Ready

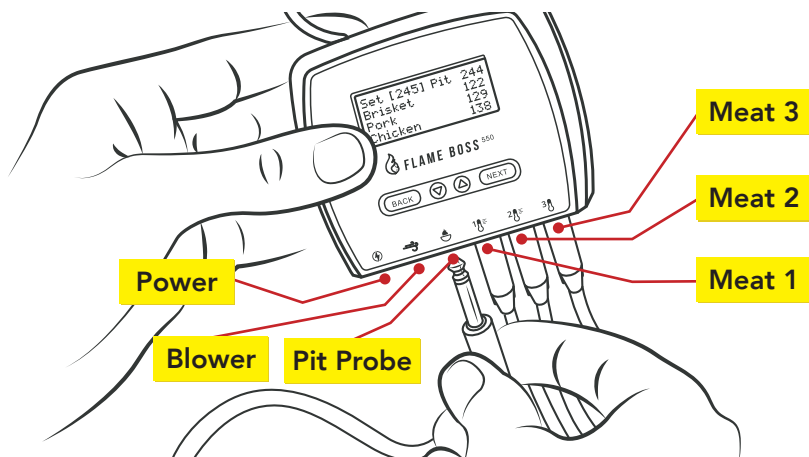
6. Open the Cook Settings

Tap the blue lettering to open the Cook Settings page.

USING FLAME BOSS

Flame Boss 550 uses a variable-speed blower that runs at the best speed to reach and maintain the desired temperature of your smoker.

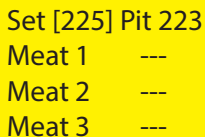
FlameBossWiFi/Bluetoothenabled deviceswill automatically install updated firmware when connected to the internet. To find an updated manual that might include new features, click the Manuals link in the mobile apps or go to FlameBoss.com/manuals.



The Flame Boss 550 has the capability of monitoring 3 meats at a time as shown by Meat 1, Meat 2, & Meat 3. You can change the names of meat probes using our web and mobile apps.

USING FLAME BOSS

Home Screen



```
Set [225] Pit 223
Meat 1    ---
Meat 2    ---
Meat 3    ---
```

The home screen shows the **set temperature**, **pit temperature**, and **meat temperatures**.

The *set temperature* is the desired cooking temperature for your smoker or grill. To change the set temperature, press the ▼ or ▲ buttons.

Pressing **BACK** several times will bring you back to the home screen. The controller will also go back to the home screen after 15 seconds of inactivity.

MAIN MENU

>Meat Alarms
Pit Alarms
WiFi

From the home screen, press **NEXT** to access the main menu. Press ▼ or ▲ to scroll through the features.

Pit Alarms
WiFi
Advanced WiFi
> Other

Press **NEXT** to enter a feature.

Press **BACK** to return to the home screen.

FEATURES

You can configure any setting that has [] brackets around it.

▼ or ▲ cycles through the different options or values of the setting.

NEXT saves the settings and moves the brackets to the next configurable setting.

BACK moves the brackets to the previous setting

Pit Alarm

Pit Alarm
[Off]

▼ or ▲ turns the pit alarm mode to Off or On.

Pit Alarm
On
+/- Limit [20]

▼ or ▲ changes the pit alarm temperature range.

If the pit temperature goes outside this range from the set temperature, the pit alarm will trigger.

FEATURES

Meat Alarms

Meat Alarm [1]
Off

▼ or ▲ selects the meat alarm to configure.

Meat Alarm 1
[Off]

▼ or ▲ turns the meat alarm mode to Off, On, or On + Keep Warm.

Meat Alarm 1
On
[195] Done

▼ or ▲ changes the desired meat done temperature when the mode is set to On.

Meat Alarm 1
On + Keep Warm
[195] Done
[200] Keep Warm

▼ or ▲ changes the desired meat done temperature when the mode is set to On + Keep Warm.

Meat Alarm 1
On + Keep Warm
195 Done
[200] Keep Warm

▼ or ▲ changes the keep warm temperature when the mode is set to On + Keep Warm.

The set temperature will automatically adjust to the keep warm temperature to keep food warm after it reaches the meat done temperature.

OTHER MENU

Sound
> Off
Chirps
Chirps & Alarm

▼ or ▲ changes the type of sounds the controller makes.

Max Open Pause
[2:00]

▼ or ▲ changes the maximum time the controller will stay in *open pit mode* (controller disables the blower to avoid over-stoking the fire).

Temp Scale
> Fahrenheit
Celsius

▼ or ▲ changes the temperature scale.

Version
App 0.11.0
BT 0.0.3

This screen displays the current firmware version of your controller.

SMART HOME CONNECTIVITY

Integrate the Flame Boss 550 to your preferred voice assistant devices for hands-free convenience. Check your pit and meat temp, alter desired temp settings all by voice commands.

Amazon Alexa Instructions:

Download the Amazon Alexa application for your mobile device and sign into your Amazon account. Go to "Skills" on the Alexa app to search and enable the Flame Boss skill or simply speak to your Alexa-enabled device and say "Alexa, enable Flame Boss." Now you can use a variation of the following voice commands:

Alexa, open Flame Boss.

Alexa, tell Flame Boss to change the set temperature to 300 degrees.

Alexa, ask Flame Boss for the temperatures.

Alexa, ask Flame Boss for the Meat 1 temperature.

Alexa, ask Flame Boss to tell me the set temperature.

Alexa, tell Flame Boss to forget my info.

Alexa, tell Flame Boss my controller ID is ____.

Alexa, tell Flame Boss my controller PIN is ____.

Alexa, tell Flame Boss to change the set temperature.

Alexa, tell Flame Boss to switch to Celsius/Fahrenheit.



This product contains ee_printf which includes the following notice:

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YOUR COOK**

