








By TurnTex Woodworks
www.TurnTex.com

Your new Oven Tamer is a precision temperature controller for electric toaster ovens, smokers, kilns, etc. It is the ideal partner for your stabilizing and drying needs where control of the heat source makes the job so much easier! Not only better control, but by having such control, you can cure your Cactus Juice stabilized material at a lower temperature and reduce bleed out. The normal suggested cure temperature of Cactus Juice is 200° F. However, the actual cure range is 178° F to 204° F. The lower the temperature, the less bleed out you get. Higher temperatures are recommended for customers with regular ovens since there is such a huge temperature swing (up to 50° F) between when the elements in the oven are on and off. With the Oven Tamer, the temperature will rise to the set point and then the sophisticated PID control module will apply just enough power to keep the temperature steady within a couple of degrees F! Add the convenient digital temperature display and setting and you have a powerful ally in your stabilizing endeavors!


Warning: Do not use with any appliance that exceeds 125V and 15AMPS or 1,875 watts!

Directions for Use








1. Unpack the Oven Tamer and use the supplied cord to plug into the wall and the back of the Oven Tamer.
2. Unpack the thermocouple (the silver wired component with the yellow plug) and plug in to the back of the Oven Tamer in the round yellow thermocouple receptacle.
3. Attach the thermocouple alligator clip to the rack in your oven
4. Plug the oven into the receptacle on the back of the Oven Tamer. It will no longer be plugged in to the wall!
5. Set the thermostat on the oven to 350° F or so
6. Turn on the Oven Tamer using the  and allow it to go through the self-test routine
7. Once the self-test routine is finished you will see the actual temperature of the oven in red with the desired temperature below it in green. I have pre-set the temperature when testing your unit to 200° F.
8. Auto Tune your Oven Tamer (see below). This is necessary any time you move the Oven Tamer to a different oven.
9. To change the temperature, push the  repeatedly until the digit you want to change on the lower, green display is flashing. Use the   to change the setting as desired.
10. Once the temp is what you want, press  and you are up and running!

Auto Tuning for Your Specific Oven

Each oven is different and heats and cools at different rates. As a result, it is best to tune your controller for the specific oven being used. This simple procedure should be done every time you move the Oven Tamer to a different oven.

1. After the oven has warmed up, press and hold  until the green light furthest to the right next to AT is lit.
2. Allow the Oven Tamer to work through the tuning cycle and when the green light goes out, your Oven Tamer is tuned for that oven!

Change from F to C

Your Oven Tamer is set to display Fahrenheit but can be changed to Celsius if you prefer. To do so, press and hold  until the display changes to AL 1. Then push  repeatedly to cycle through the options until you see C-F. Once there, press  until the F below begins to blink. Then use   to change to C. Once done, press  button again. Then press and  until the display returns to the temperature display.

Other Settings

There are other settings available for advanced use. I recommend NOT changing any of those settings at this time.

Any questions or problems, please call me! 512-738-0775