Billows®

Operating Instructions

Getting Started:

Scan the QR code below for instructions on setting up your Billows and its controlling device:



What's Included:

- Fan
- Fan Plug
- Fan Adapter
- USB-C to USB-C Cable
- Flue Tape

Specifications:

Operating Range 500°F (260°C)

Opening 1.18 x 1.57 inches (30 x 40 mm)

Water Resistance Weatherproof

Power 12V AC powered

Controller Temp. Accuracy ±1.8°F

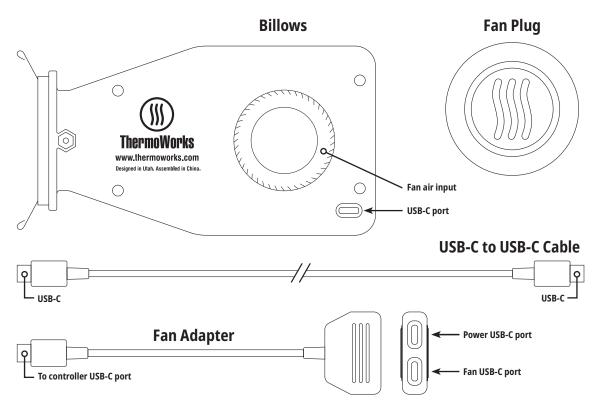
Stability ±10°F (typical)

Tips for first use:

- Close, or use included flue tape to block, all inlet vents not used by the fan. The fan will provide the oxygen needed for the fire.
- Start with the exhaust vent 1/8 of the way open. If the fire struggles to stay lit, adjust the exhaust vent to find the proper positioning for your smoker setup.
- Install Billows with the fan intake and USB-C port facing down. This prevents liquid from getting into the fan and electronics, causing damage.
- Avoid the side of your smoker when running the USB-C cables. The heat can melt them.
- For best results, install the control air probe in the grate clip and attach them approximately 1" away from your food, while keeping it near the center of the cooker
- Stack your fuel in a mound with a plateau at the top where the lit fuel will be added.
- Fully light 1/2 3/4 of a chimney worth of fuel and place at the top of your unlit mound.
- Let your cooker temperature stabilize before making any adjustments to the exhaust vent.
- Billows controllers automatically calculate the high and low alarms to ±25°F from your Set Temp. If the low alarm has
 been triggered, check your fuel levels. If the high alarm has been triggered, your fire is getting too much oxygen without
 the fan blowing. Ensure all intake vents other than the fan are closed and, if needed, adjust the exhaust vent to a more
 closed position.
- If you have a large smoker or find one fan is not enough, you can run two fans by purchasing a second Billows and the Expansion kit.

Cautions:

- Billows is controlling a live fire. All precautions that apply to your cooker setup and location also apply while Billows is in operation.
- Avoid hot surfaces while running cables.
- Do not modify the fan or fan electronics. Doing so can compromise the programming and safety of the fan.



Technical Support:

For warranty, service, and technical assistance, please contact ThermoWorks' Technical Support at (385) 330-0591 or email at techsupport@thermoworks.com.

For additional cooking tips and doneness temperatures, and to see the full line of ThermoWorks tools, visit our website at www.thermoworks.com.

GUARANTEE

This instrument carries a two-year guarantee against defects in either components or workmanship. During this period, products that prove to be defective will, at the discretion of ThermoWorks, be either repaired or replaced without charge. This guarantee does not apply to probes, where a six-month period is offered. The product guarantee does not cover damage caused by fair wear and tear, abnormal storage conditions, incorrect use, accidental misuse, abuse, neglect, misapplication or modification. Full details of liability are available within ThermoWorks' Terms & Conditions of Sale at www. thermoworks.com/product-warranty. In line with our policy of continuous development, we reserve the right to amend our product specification without prior notice.



For service or warranty: (385)-330-0591 techsupport@thermoworks.com

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