Getting Started:
Smoke and Smoke Receiver come pre-paired from the factory, so out of the box you’re ready to use Smoke. Turn both units on and within 15 seconds they will be connected (con’ will be displayed on the receiver until it connects). The receiver will update information every 15 seconds from the base unit while in range.

Wireless transmission can be turned on or off by pressing the wireless button on the rear of the base unit. Wireless signal can be received 300-feet away with no obstructions, less if transmitting between walls or obstacles.

To set an alarm simply press “SET” on the desired channel and use the up and down arrows to adjust the High Alarm temperature. Pressing “SET” again switches to the Low Alarm Settings, adjust as needed. Pressing “SET” a final time locks in the changes made. Turn alarms off with the “ON/OFF” button, if you don’t want alarms to sound. Alarms that are sounding can be muted with any button press. The Receiver will show the updated Alarm settings within 15 seconds of adjustment on the base unit.

You’re now ready to use Smoke for the first time.

What’s Included:
Smoke (base unit), Smoke Receiver, Batteries (installed), Pro-Series® High Temp Cooking Probe, High Temp Air Probe & Grate Clip, lanyard, and this instruction card.

Tips for Use:
• Insert the cooking probe so that the tip rests at the thickest part of the meat or food. Avoid gristle or bone.
• Pinch clip, and attach clip to the grate. Place probe 1-2 inches away from food, avoiding sides of the cooker.
• Grate clip can be adjusted for different size grates by gently bending. We recommend leaving the air probe in the clip while adjusting.
• Set your desired alarm temperatures. Chef-recommended doneness temperatures are on the reverse of this card. If cooking meat, set the alarm somewhat lower to allow for carryover heat during resting.
• The cables may be closed in an oven door or under a BBQ hood with the precautions below.
• Smoke’s housing has an ambient temperature range to 122°F. Do not attach Smoke directly to side of grill/smoker.

Cautions for Pro-Series Probes:
• Use hot pads or gloves when removing the probe from meat. It will be hot!
• Do not pull on the cable. Use the molded mini-handle.
• The cables will withstand 700°F (370°C) and the transition/handle 64°F (340°C) for short periods.
• Probe tip itself is rated to 572°F (300°C). Do NOT expose probe tip to flames or coals.
• Construction is moisture-resistant but we do not recommend full immersion of the cable.
• Clean probe by wiping with damp cloth and kitchen cleaner.
• Keep the probe cable away from oven elements, flames, coals, grill or oven racks—all of which can reach temperatures far higher than 700°F (even if an oven is set lower). The probe cable can be damaged at higher temperatures. The inner insulation will melt and the probe will short (displaying “NO PROBE!” on the alarm display).
• When using in outdoor BBQ grills or smokers, avoid pinching the cable between hot surfaces such as a cast metal grill hood without some insulating protection. Use an access hole if available.
• Avoid repeated kinking or twisting of the probe cable which can break wires.
• With care, the probe should last a long time. Eventually, you may need to replace it. If the probe becomes damaged, the base unit will flash “NO PROBE!” below the temperature display. Affordable replacements are available. Order models High Temp Cooking Probe #TX-1003X-AP & High Temp Air Probe & Grate Clip #TX-1003X-AP Use only ThermoWorks Pro-Series Probes. For service or warranty:
1-801-756-7705
1-800-393-6434
techsupport@thermoworks.com

Other Pro-Series Probes available at www.thermoworks.com/smoke

1. High Temp 12-inch Probe
Great for large cuts of meat, or deep insertion into soup arms, or hot holding tanks. Durable, fast and accurate. Model #TX-1005X-12

2. High Temp Air Probe & grate Clip
Model #TX-1004X-SP
The durable High Temp Smoking Penetration Probe delivers better accuracy, faster readings and a wider temperature range than probes sold with “low-cost” houseware temperature alarms. Model #TX-1004X-SP

3. Waterproof Needle Probe
Excellent choice for cooking thick, or thin portions. Also, ideal for monitoring the internal temperature of food during Sous Vide cooking. Needle probe delivers Super-Fast™ 2-second response. Fully submersible. Model #TX-1002X-AP

4. High Temp 3-inch Probe
Ideal for monitoring the ambient temperature in the oven or smoker. With the included grate clip, monitor ambient temperatures inches away from where your food is actually cooking. Model #TX-1003X-AP

For service or support:
1-800-393-6434
1-855-764-7746
techsupport@thermoworks.com

Go to www.thermoworks.com/smoke for additional product information and more tips for use.

Tips for Use & Care Instructions

For use in appliances:

Flames
Heating Elements
Oven Domes

For use in appliances:
Damage from the above probe warranty

Pro-Series Probes available at www.thermoworks.com/smoke

Pro-Series Probes work with Smoke®, ChefAlarm™ and DOT®

Cable should avoid:

Flames
Heating Elements
Oven Domes

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1-800-393-6434
1-855-764-7746

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1-855-764-7746

techsupport@thermoworks.com
## Meat Temperatures

**Chef & USDA Recommended**

### BEEF

<table>
<thead>
<tr>
<th>Temperature</th>
<th>°F</th>
<th>°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rare</td>
<td>120 - 125°F</td>
<td>49 - 52°C</td>
</tr>
<tr>
<td>Medium Rare</td>
<td>130 - 135°F</td>
<td>54 - 57°C</td>
</tr>
<tr>
<td>Medium</td>
<td>140 - 145°F</td>
<td>60 - 68°C</td>
</tr>
<tr>
<td>Well</td>
<td>150 - 155°F</td>
<td>66 - 70°C</td>
</tr>
<tr>
<td>Pre-Cooked Ham</td>
<td>156°F</td>
<td>68°C</td>
</tr>
</tbody>
</table>

### PORK

<table>
<thead>
<tr>
<th>Temperature</th>
<th>°F</th>
<th>°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium</td>
<td>127°F</td>
<td>53°C</td>
</tr>
<tr>
<td>Well</td>
<td>150°F</td>
<td>66°C</td>
</tr>
<tr>
<td>Pre-Cooked Ham</td>
<td>156°F</td>
<td>68°C</td>
</tr>
<tr>
<td>Pork Ribs - BBQ</td>
<td>160 - 205°F</td>
<td>71 - 96°C</td>
</tr>
<tr>
<td>Pork Shoulder - BBQ</td>
<td>160 - 205°F</td>
<td>71 - 96°C</td>
</tr>
</tbody>
</table>

### POULTRY

**Chicken • Turkey • Duck • Pheasant • Quail • Goose**

<table>
<thead>
<tr>
<th>Temperature</th>
<th>°F</th>
<th>°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole or Ground</td>
<td>165°F</td>
<td>74°C</td>
</tr>
<tr>
<td>Legs and Thigh</td>
<td>170 - 180°F</td>
<td>77 - 82°C</td>
</tr>
</tbody>
</table>

### SEAFOOD

<table>
<thead>
<tr>
<th>Temperature</th>
<th>°F</th>
<th>°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ahi Tuna</td>
<td>110°F</td>
<td>43°C</td>
</tr>
<tr>
<td>Shrimp</td>
<td>120°F</td>
<td>49°C</td>
</tr>
<tr>
<td>Salmon</td>
<td>125°F</td>
<td>52°C</td>
</tr>
<tr>
<td>Halibut</td>
<td>130°F</td>
<td>54°C</td>
</tr>
<tr>
<td>Scallops</td>
<td>130°F</td>
<td>54°C</td>
</tr>
<tr>
<td>Lobster</td>
<td>140°F</td>
<td>60°C</td>
</tr>
</tbody>
</table>

*Press to set alarms. The High Alarm will flash. Use the Up and Down arrows to set the temperature. Press “Set” again to store the temp and the Low Alarm will flash. Set a temp then press “Set” again to store and exit the setting mode. Alarm temps can be changed during use by repeating these steps.*

---

### Temperature Settings

**Changes display between Celsius and Fahrenheit.**

- **Press to turn Smoke on.**
- **Press and hold for 3 seconds to turn Smoke off.**
- **Changes alarm volume setting or sets mute.**
- **Turns backlight on for 30 seconds. Light shuts off to preserve battery. Press again when needed.**

### Calibration

- New from the factory your Smoke will read within ±1°F even after changing probes so you should never really need to use the CAL feature. However, you can fine-tune the calibration for accuracy better than ±1°F with an individual probe. Go to www.thermoworks.com/smoke for full instructions on using the sync mode visit www.thermoworks.com/smoke.

### Continuous display of maximum and minimum temperatures. Reset by turning unit on and off again. This feature can remind you of your start temp, the peak temp during resting, or a high temp that was reached when you were away.

### Make sure "On" is displayed next to each channel if you want to use the alarm function.

- **Channel 1 alarm:** BEEP <PAUSE> BEEP <PAUSE> BEEP BEEP <PAUSE> BEEP BEEP <PAUSE>
- **Channel 2 alarm:** BEEP <PAUSE> BEEP <PAUSE> BEEP <PAUSE> BEEP <PAUSE>

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### Smoke Receiver

- **Press to turn on receiver, mute alarm, and to enable backlight for 20 seconds. Press and hold for 3 seconds to turn Signals off.**

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### Time to change batteries.

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### Calibration:

- From the factory your Smoke and receiver will come paired and ready for use. You should only need to access the sync mode to add multiple receivers. For instructions on using the sync mode visit www.thermoworks.com/smoke.