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

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 it’s 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 Setting, adjust as needed. Pressing “SET” a final time knocks 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.

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.
• Get your desired alarm temperature. 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 under or 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 644°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 Air Probe & Grate Clip or High Temp Air Probe & Grade Clip #TX-1004X-SP. Use only Thermoworks Pro-Series Probes.

Tips for Care & Instruction:

• Avoid leaving probe in oven for too long. Leave in the clip while adjusting.
• Grate clip can be adjusted for different size grates by gently bending. We recommend leaving the air probe in the clip while adjusting.
• Whenever the probe is not in use, store in the provided storage bag.
• Avoid placing probe in hot water.
• Do not store probe near sources of heat that exceed 122°F (50°C).
• Do not pull on the cable. Use the molded mini-handle.
• Clean probe by wiping with damp cloth and kitchen cleaner.

Pro-Series Probes:

High Temp Straight Penetration Probe, 4.5-inch
The durable High Temp Straight 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

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 #TX1002X-SP

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

High Temp Air Probe & Grate Clip (included with Smoke)
The durable High Temp Cooking Probe is more accurate, delivers faster readings and has a wider temperature range than other probes sold with “low-cost” houseware temperature alarms. The “U” shape allows for easy insertion and removal. Model #TX-1001X-SP

High Temp Air Probe & Grade Clip (included with Smoke)
Ideal for monitoring the ambient temperatures 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 warranty: 1-800-393-6434
Tech support: 1-509-393-9334 toll free
www.thermoworks.com

ThermoWorks
791 E. 1st Avenue Dr.
American Fork, UT 84003
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791 E. 1st Avenue Dr.
American Fork, UT 84003
628-380-3300

For service or warranty:
1-800-393-6434
1-509-393-9334
techsupport@thermoworks.com

CABLE SHOULD AVOID:
• Flames
• Radiation
• Racks
• Elements
• Coils
• Humidity
• Interference

Damage from the above voids probe warranty.

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

Pro-Series Probes work with Smoke®, ChefAlarm® and DOT®
**Meat Temperatures**

**Chef & USDA Recommended**

### BEEF

<table>
<thead>
<tr>
<th>Serve Temperatures*</th>
<th>Lamb + Venison</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blu</td>
<td>110°F / 43°C</td>
</tr>
<tr>
<td>Rare</td>
<td>120 - 129°F / 49 - 54°C</td>
</tr>
<tr>
<td>Medium Rare</td>
<td>130 - 139°F / 54 - 57°C</td>
</tr>
<tr>
<td>Medium</td>
<td>135 - 145°F / 57 - 63°C</td>
</tr>
<tr>
<td>Medium Well</td>
<td>145 - 155°F / 63 - 68°C</td>
</tr>
<tr>
<td>Well</td>
<td>155°F / 68°C - up</td>
</tr>
<tr>
<td>Ground Beef</td>
<td>160°F / 71°C</td>
</tr>
<tr>
<td>Beef Brisket - BBQ</td>
<td>190 - 205°F / 88 - 93°C</td>
</tr>
</tbody>
</table>

### VEAL + FRESH HAM

<table>
<thead>
<tr>
<th>Serve</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium</td>
<td>127°F / 53°C</td>
</tr>
<tr>
<td>USDA - Done</td>
<td>145°F / 63°C</td>
</tr>
<tr>
<td>Well Done</td>
<td>150°F / 66°C - up</td>
</tr>
<tr>
<td>Pre-Cooked Ham</td>
<td>120°F / 49°C</td>
</tr>
<tr>
<td>Sausage</td>
<td>160°F / 71°C</td>
</tr>
<tr>
<td>Pork Ribs - BBQ</td>
<td>190 - 205°F / 88 - 93°C</td>
</tr>
<tr>
<td>Pork Shoulder - BBQ</td>
<td>190 - 205°F / 88 - 93°C</td>
</tr>
</tbody>
</table>

### POULTRY

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

### SEAFOOD

<table>
<thead>
<tr>
<th>Serve</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alaska Tuna</td>
<td>115°F / 46°C</td>
</tr>
<tr>
<td>Shrimp</td>
<td>120°F / 49°C</td>
</tr>
<tr>
<td>Salmon</td>
<td>125°F / 52°C</td>
</tr>
<tr>
<td>Halibut</td>
<td>130°F / 54°C</td>
</tr>
<tr>
<td>Scallops</td>
<td>130°F / 54°C</td>
</tr>
<tr>
<td>Lobster</td>
<td>140°F / 60°C</td>
</tr>
</tbody>
</table>

* *Pull Meat* • *Let It Rest*: Remember to remove meat from the heat prior to reaching your ideal internal temperature. During the rest, the internal temperature may rise anywhere from a few to several degrees depending on cooking temperature and the size and thickness of the meat.

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.

Both Low and High alarm settings are always visible. Use the “Set” buttons to change settings. When alarm temp is triggered “LOW ALARM” or “HIGH ALARM” will flash even if sound is muted or silenced. ANY KEY SILENCES ALARM.

Time to change batteries.

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 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 calibration instructions.

Changes display between Celsius and Fahrenheit.

Press to turn Smoke on. Press and hold for 3 seconds to turn Smoke off.

Press to turn on or off the transmission to receiver. This allows you to use Smoke as a standalone 2 probe alarm thermometer while conserving battery life.

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.

Time to change batteries.

The receiver display updates every 15 seconds with live temperatures from both channels. It will also show the current Low/High temperature settings, and if the alarm is on or off.

Changes alarm volume setting or sets mute. Turns backlight on for 20 seconds. Light shuts off to preserve battery. Press again when needed.

Indicates transmission is on, flashes when transmission is received.

Channel 1 alarm: BEEP <PAUSE> BEEP <PAUSE>
Channel 2 alarm: BEEP , BEEP <PAUSE> BEEP , BEEP <PAUSE>

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.

Turns alarm function on or off for that channel. Use “Off” if you don’t want alarms to sound.

When “NO PROBE!” flashes, probe is not connected or has failed. Make sure plug is fully inserted.

Time to change batteries.

Press to turn on receiver, mute alarm, and to enable backlight for 20 seconds. Press and hold for 3 seconds to turn Smoke Receiver off.

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Channel 2 alarm: BEEP, BEEP <PAUSE>

Alarm will remain on until muted.

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