



Smoke™

If You Love to BBQ, Smoke, or Roast Meats,
Smoke Was Made for You

Designed for competition BBQ teams and professional chefs, Smoke comes with two probes: an air probe for monitoring your smoker or oven temps, and a penetration probe for the food.

Set high and low alarms for each probe and then monitor your cook's progress from up to 300 feet away with the pre-paired radio frequency receiver. Track Min and Max temps, too!



ThermoWorks