

Meat Temperatures

Chef & USDA Recommended

Signals™

Operating Instructions

BEEF	SERVE TEMPERATURES*		LAMB • VENISON
	110°F	43°C	
Bleu	120 - 130°F	49 - 54°C	
Rare	130 - 135°F	54 - 57°C	
Medium Rare	135 - 145°F	57 - 63°C	
Medium	145 - 155°F	63 - 68°C	
Medium Well	155°F - up	68°C - up	
Well			
Ground Beef	160°F	71°C	USDA Recommended
Beef Brisket - BBQ	190 - 205°F	88 - 96°C	Fork tender

PORK			VEAL • FRESH HAM
	137°F	58°C	
Medium	145°F	63°C	
USDA - Done	150°F - up	66°C - up	
Well Done			
Pre-Cooked Ham	120°F	49°C	Carmelized glaze, juicy
Sausage	160°F	71°C	Warm, juicy
Pork Ribs - BBQ	190 - 205°F	88 - 96°C	Fall off the bone
Pork Shoulder - BBQ	190 - 205°F	88 - 96°C	Fork tender

POULTRY			CHICKEN • TURKEY • DUCK • PHEASANT • QUAIL • GOOSE
	165°F	74°C	
Whole or Ground	170 - 180°F	77 - 82°C	USDA & Chef Recommended
Legs and Thigh			Safe at 165°F, but more tender at higher temp

SEAFOOD			
	115°F	46°C	
Ahi Tuna	120°F	49°C	“Sashimi” grade
Shrimp	125°F	52°C	Pink, slightly constricted
Salmon	130°F	54°C	Flaky and tender
Halibut	130°F	54°C	Opaque, moist
Scallops	140°F	60°C	Milky white, firm
Lobster			Opaque, not constricted

***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.

Getting Started:

Turn Signals on by pressing the power button located on the back. Please note that Bluetooth is always on. Signals will automatically attempt to connect to Wi-Fi after each power on once the Wi-Fi settings have been entered.

To connect Signals to your smart device, download ThermoWorks BBQ app from the Apple App Store or Google Play Store. Make sure your smart device’s Bluetooth is turned on. Upon opening the app for the first time, you will be prompted to connect a new device. This will take you to the Devices menu. Select Signals from the list and follow the on-screen instructions. Signals will first connect via Bluetooth then ask you to set Wi-Fi settings. After a successful connection, Signals will appear in My Devices. You are now ready to use Signals with the app.

The Bluetooth and Wi-Fi signal strength is 95-foot line-of-sight. However, if Signals is close to other devices that also use radio frequencies (such as microwave ovens, cordless phones, remote controls, etc.), those devices may create interference. The transmission can also be interrupted by the walls and building material of your home. Signals will easily communicate through glass, but tinting on windows can interfere with the transmission. ThermoWorks BBQ app will notify you if the connection is lost and will automatically try to reconnect with Signals.

You can use Signals in three different modes:

Standalone – Does not require Bluetooth or Wi-Fi; simply use the built-in screen and buttons to operate.

Bluetooth – Bluetooth can be used if there is no Wi-Fi (Internet) available. For constant tracking, the smart device connected to Signals must remain within 95-foot line-of-sight.

Wi-Fi/Bluetooth – Once a Wi-Fi connection is setup, Signals communicates via the internet. If the Wi-Fi connection is lost or interrupted, Signals automatically uses Bluetooth as a backup connection until the Wi-Fi connection is re-established.

AC Adapter – Only use the 12V Signals adapter that comes with the unit to power and charge the battery.

What’s Included:

Signals, 3x Pro-Series High Temp Cooking Probes, Pro-Series High Temp Air Probe, Grate clip, USB-C cable, 12V USB power adapter, Instruction card with Chef-Recommended Temperature Chart.

Tips for Use:

- Your Signals’ body should not be affixed directly to a smoker or grill’s lid or left in the smoker or oven. The high heat will melt the plastic housing.
- Insert the probe so that the tip rests at the thickest part of the meat or food. Avoid gristle or bone.
- Set your desired alarm temperature. Chef-recommended doneness temperatures are on the reverse side of this card. If cooking meat, set the alarm somewhat lower to allow for carryover cooking during resting.
- The cable may be closed in an oven door or under a BBQ hood with the following precautions:

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 cable will withstand 700°F (370°C) and the transition/handle 644°F (340°C).
- 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. Use only ThermoWorks Pro-Series Probes.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

(1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

This equipment complies with the FCC RF radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20 centimeters between the radiator and your body.

This device complies with Industry Canada Licence-exempt RSSs. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

Le présent appareil est conforme aux CNR d’Industrie Canada applicables aux appareils radio exempts de licence. L’exploitation est autorisée aux deux conditions suivantes : (1) l’appareil ne doit pas produire de brouillage, et (2) l’utilisateur de l’appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d’en compromettre le fonctionnement.

FCC ID: 2A167-SIGNALS | **IC:** 22116-SIGNALS



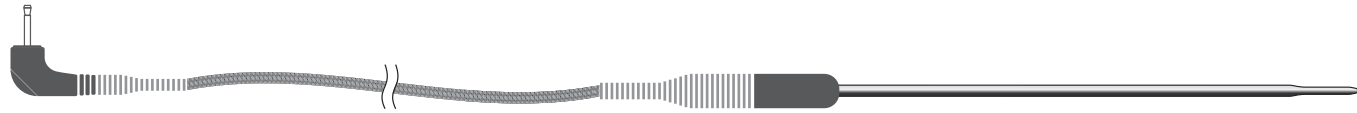
Special Notice

Changes or modifications not expressly approved by the party responsible for compliance could void the user’s authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:¹

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

Optional 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 #TX-1002X-NP



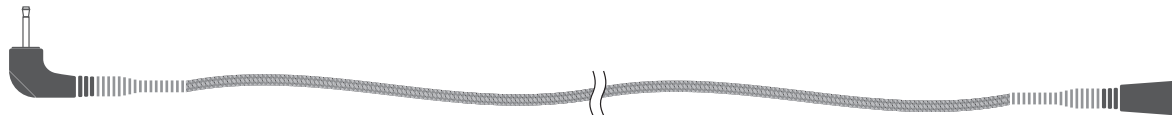
High Temp 12-inch Probe

Great for larger cuts of meat or deep insertion into soup urns or hot holding tanks. Durable, fast, and accurate. Model #TX-1005X-12



High Temp 2.5-Inch Probe

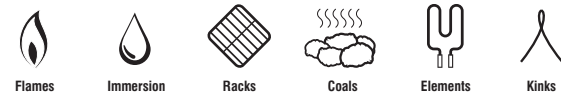
This shorter High Temp Straight Penetration Probe is perfect for thinner or smaller cuts of meat where the extra probe length can get in the way. Insert into briskets or loins to continuously monitor them as they cook. Model #TX-1009X-ST



Cable Extension

Extend your Pro-Series probes' cable an extra meter with this durable cable designed to keep your readings accurate. Model #TX-1008X-PX

CABLE SHOULD AVOID:



Damage from the above voids probe warranty.

Pro-Series Probes work with Signals™, Smoke™, ChefAlarm®, and DOT® available at www.thermoworks.com/signals



ThermoWorks

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

For service or warranty:
1-800-393-6434
1-801-756-7705
techsupport@thermoworks.com

www.thermoworks.com
741 E. Utah Valley Dr.
American Fork, UT 84003

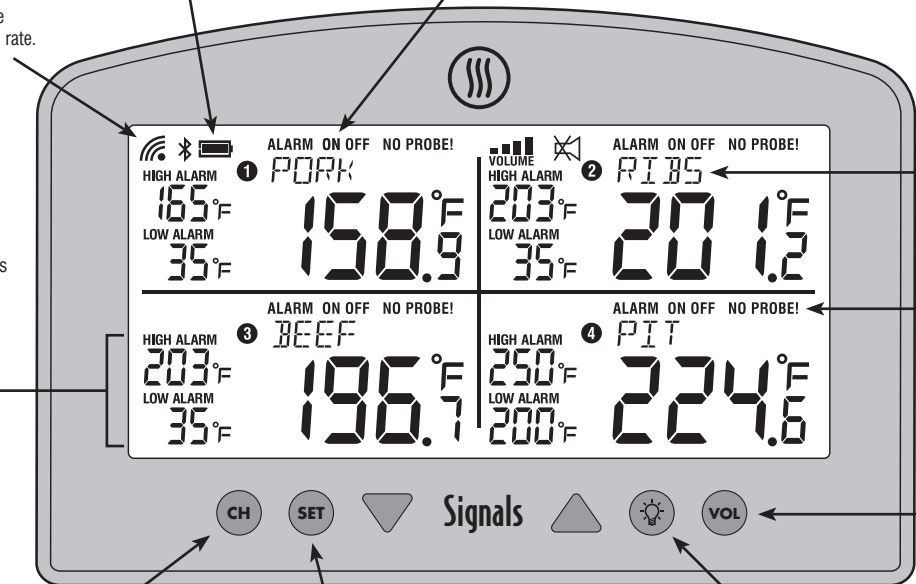
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Battery level indicator. Solid battery indicates full battery life. Check the ThermoWorks BBQ app for battery percentage. An empty battery indicates a low battery condition, connect the power adapter to recharge. Flashing battery indicates the battery is charging.

Make sure “On” is displayed next to each channel if you want to use the alarm function. Use the “CH” and “SET” buttons to select and change settings. Alarm will remain on until muted.

Indicates the connection type. The icon will flash with the set interval rate.

Both Low and High alarm settings are always visible. Use the “CH” and “SET” buttons to select and 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.



The first four letters from the probe name within ThermoWorks BBQ app will be displayed. These can be changed in the app.

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

Changes alarm volume setting or mutes alarm.

Press to select a probe channel to adjust settings. If no settings are changed after 10 seconds, the display will return to normal.

Press to select and adjust the following settings on the probe channel selected with the “CH” button. ALARM ON/OFF, HIGH ALARM, and LOW ALARM. The selected setting will flash. Use the up and down arrows to make any adjustments. Press “SET” again to save and move to the next setting.

Turns backlight on for 20 seconds. Light shuts off to preserve battery. Press again when needed.

- Press to turn Signals on.
- To switch between Celsius and Fahrenheit, hold down button 6 seconds while powering on.
- Press and hold 3 seconds to turn Signals off.

