

# Smoke™

## Operating Instructions

## Tips for Use & Care Instructions

## Optional Pro-Series® Probes

### 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.

*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 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.*

### 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:*

- 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.

**FCC ID:** 2A167-TX1300CH / **IC:** 22116-TX1300CH



### What's Included:

Smoke (base unit), Smoke Receiver, Batteries (Installed), Pro-Series® High Temp Cooking Probe, Pro-Series® 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 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 Cooking Probe #TX-1001X-OP & High Temp Air Probe & Grate Clip #TX-1003X-AP. Use only ThermoWorks Pro-Series Probes.

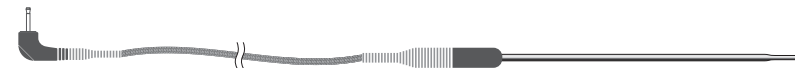


# ThermoWorks

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American Fork, UT 84003

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1-800-393-6434  
1-801-756-7705  
techsupport@thermoworks.com

P-13-025-02-e



### 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**



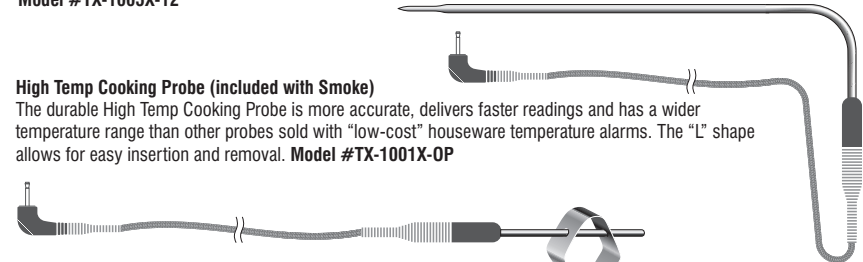
### Waterproof Needle Probe

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 Cooking Probe (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 "L" shape allows for easy insertion and removal. **Model #TX-1001X-OP**



### High Temp Air Probe & Grate 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**

Go to [www.thermoworks.com/smoke](http://www.thermoworks.com/smoke) for additional product information and more tips for use.

### CABLE SHOULD AVOID:



Flames



Immersion



Racks



Coals



Elements



Kinks

Damage from the above voids probe warranty.

Pro-Series Probes available at [www.thermoworks.com/smoke](http://www.thermoworks.com/smoke)

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

# Meat Temperatures

## Chef & USDA Recommended

### BEEF

SERVE TEMPERATURES\*

LAMB • VENISON

Bleu	110°F	43°C	Relatively unchanged, warm
Rare	120 - 130°F	49 - 54°C	Bright purple, warm
Medium Rare	130 - 135°F	54 - 57°C	Bright red, warm
Medium	135 - 145°F	57 - 63°C	Pink, juicy
Medium Well	145 - 155°F	63 - 68°C	Rich pink, slightly juicy
Well	155°F - up	68°C - up	Brown, chewy
Ground Beef	160°F	71°C	USDA Recommended
Beef Brisket - BBQ	190 - 205°F	88 - 96°C	Fork tender

### PORK

VEAL • FRESH HAM

Medium	137°F	58°C	Some pink, juicy
USDA - Done	145°F	63°C	Cream colored, firm
Well Done	150°F - up	66°C - up	Cream colored, touch
Pre-Cooked Ham	120°F	49°C	Caramelized 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

Whole or Ground	165°F	74°C	USDA & Chef Recommended
Legs and Thigh	170 - 180°F	77 - 82°C	Safe at 165°F, but more tender at higher temp

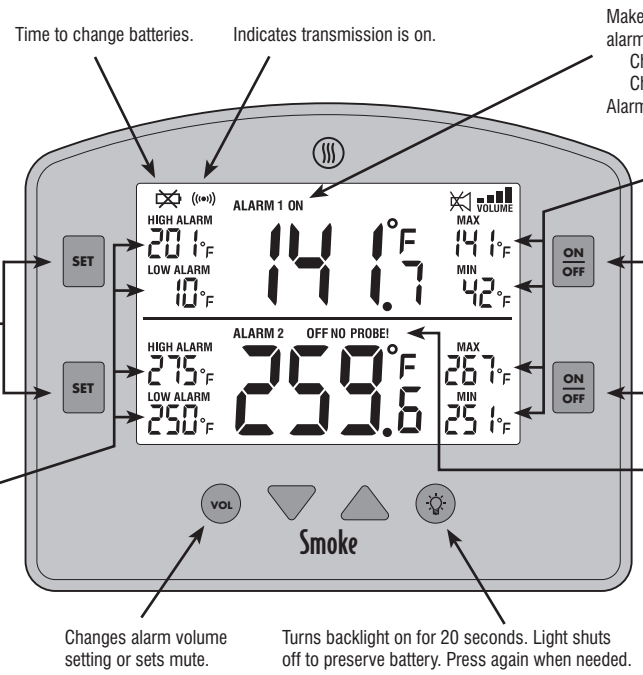
### SEAFOOD

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

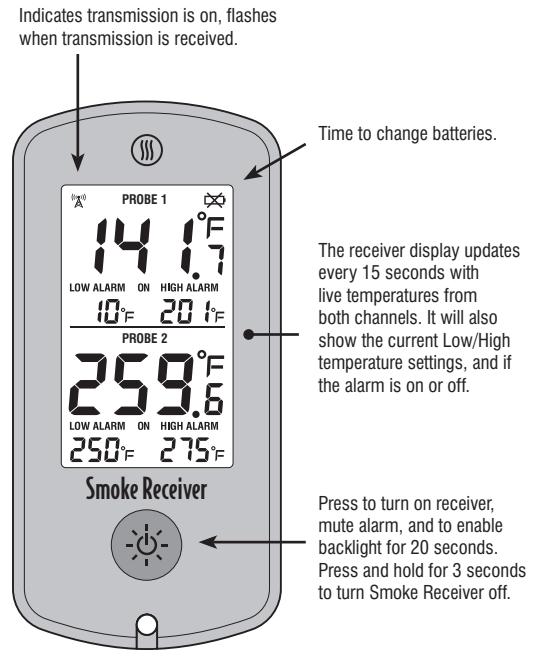
\*PULL MEAT • LET IT REST – Remember to remove meat from the heat prior to reaching your ideal internal temperature. During the rest, the internal temperature may rise anywhere from a few to several degrees depending on cooking temperature and the size and thickness of the meat.

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.



Make sure "On" is displayed next to each channel if you want to use the alarm function.  
 Channel 1 alarm: BEEP <PAUSE> BEEP <PAUSE>  
 Channel 2 alarm: BEEP, BEEP <PAUSE> BEEP, BEEP <PAUSE>  
 Alarm will remain on until muted.



Calibration. New from the factory your Smoke will read within  $\pm 1.8^\circ\text{F}$  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  $\pm 1^\circ\text{F}$  with an individual probe. Go to [www.thermoworks.com/smoke](http://www.thermoworks.com/smoke) for full calibration instructions.

