

BlueDOT™ Operating Instructions

What's Included:

BlueDOT, Batteries, Pro-Series® High Temp Straight Penetration Probe and this instruction card.

Getting Started:

Turn BlueDOT on by pressing the power button located on the back. Bluetooth is turned on by default from the factory and you should see the Bluetooth icon on the left-hand side of the display. To turn Bluetooth off, press and hold the power button and right arrow simultaneously for 6 seconds. Repeat steps to turn Bluetooth back on.

To connect your BlueDOT to your phone, download the ThermoWorks BBQ app from the Apple App Store or Google Play Store. Upon opening the app, you will be prompted to connect a device. Click on Connect. This will take you the Devices menu. The serial number of your BlueDOT will be shown in the list of Available Devices. Make sure the Bluetooth on your smart device is turned on. Select the serial number related to your BlueDOT and it will now move to My Devices. You are now connected and ready to use the app.

The Bluetooth signal strength for BlueDOT is 95-feet line-of-sight. However, if BlueDOT 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 signal can also be interrupted by the walls and building material of your home. BlueDOT will easily communicate through glass, but tinting on windows can interfere with the signal. The ThermoWorks BBQ app will notify you if the connection is lost and will automatically try to reconnect with BlueDOT.

Tips for Use:

- Your BlueDOT's 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 of this card. If cooking meat, set the alarm somewhat lower to allow for carryover heat during resting.
- The cable may be closed in an oven door or under a BBQ hood with the precautions below.

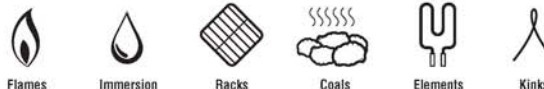
Cautions for Pro-Series High Temp Straight Penetration Probe

- 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) 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 model #TX-1004X-SP. Use only ThermoWorks Pro-Series Probes.

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



CABLE SHOULD AVOID:



Damage from the above voids probe warranty.

Chef-Recommended Temps**

	Rare*	Med. Rare*	Medium*	Med. Well*	Well Done*
Beef, Veal & Lamb Roasts, Steaks & Chops	120-130°F 49-54°C	130-135°F 54-57°C	135-145°F 57-63°C	145-155°F 63-68°C	155°F-up 68°C-up
Pork Roasts, Steaks & Chops				USDA-Done* 145°F 63°C	Well Done* 150°F-up 66°C-up
BBQ Brisket, Ribs, & Pork Butt					Done 190-205°F 88-96°C

* These temperatures are ideal peak temperatures. Meats should be removed from heat several degrees lower and allowed to rise during resting.

** Chef-recommended temperatures are consistent with many expert sources for taste and safety. USDA-recommended temperatures are 5 to 10°F (2 to 5°C) higher.

Minimum Done Temps for Food Safety

Ground Meat: Beef, Veal, & Sausage*	160°F 71°C	Chicken, Turkey & Duck (whole or pieces)*	165°F 74°C
Ham (raw)	160°F 71°C	Poultry Dark Meat**	175°F 79°C
Ham (pre-cooked)	140°F 60°C	Stuffing (in the bird)	165°F 74°C
Egg dishes	160°F 71°C	Tuna, Swordfish & Marlin**	125°F 52°C
Casseroles & Leftovers	165°F 74°C	Other Fish**	140°F 60°C

Water Temps (at sea level)

Poach	160-180°F 71-82°C	Simmer	185°F 85°C
Low Simmer	180°F 82°C	Slow Boil	205°F 96°C
		Rolling Boil	212°F 100°C

Other Food Temps

Bread: Rich Dough	190-200°F 88-93°C	Butter: Chilled	35°F 2°C
Bread: Lean Dough	200-210°F 93-99°C	Butter: Softened	60-67°F 16-19°C
Water temp to add active dry yeast	105-115°F 41-46°C	Butter: Melted & Cooled	85-90°F 29-32°C

Candy or Sugar Syrup Temps (at sea level)

Thread	230-234°F (110-112°C)	Syrup
Soft Ball	234-240°F (112-116°C)	Fondant, Fudge & Pralines
Firm Ball	244-248°F (118-120°C)	Caramels
Hard Ball	250-266°F (121-130°C)	Divinity & Nougat
Soft Crack	270-290°F (132-143°C)	Taffy
Hard Crack	300-310°F (149-154°C)	Brittles, Lollipops & Hardtack
Caramel	320-350°F (160-177°C)	Flan & Caramel Cages

ThermoWorks, Inc.
Utah, U.S.A.
Ph: 801-756-7705
Fax: 801-756-8948
www.thermoworks.com



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

REAR VIEW

Press to turn BlueDOT on. Pressing anytime while the unit is on will enable the backlight for 10 seconds. Press and hold for 10 seconds. Press and hold for 3 seconds to turn BlueDOT off.

Press and hold for 6 seconds on power up to switch between Celsius and Fahrenheit.

Use the arrows to set your high alarm temperature. Any button press will mute an active alarm. Alarm display will continue to flash.

Indicates Bluetooth is on and BlueDOT can be paired to your smart device. You can turn Bluetooth on and off by holding the power button and right arrow simultaneously for 6 seconds.

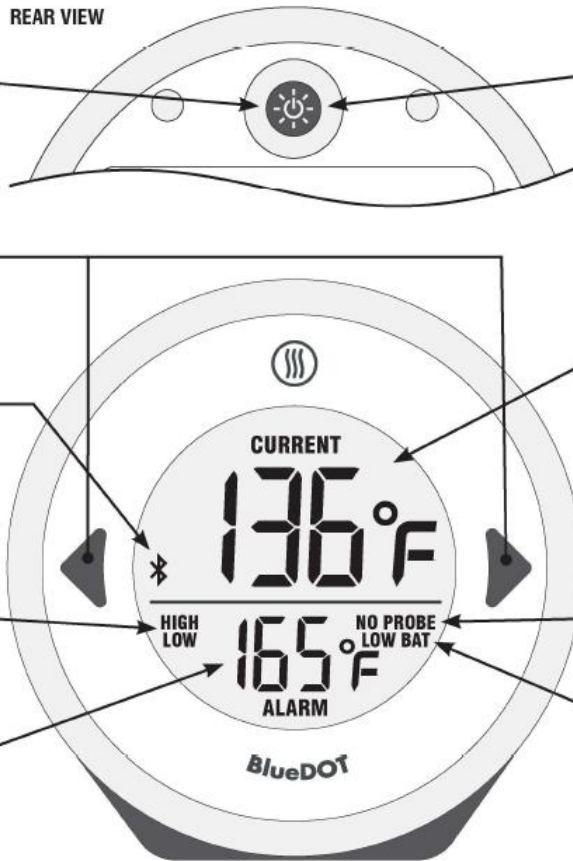
When high alarm is triggered, 'HIGH' and alarm temperature will flash. When the low alarm is triggered, 'LOW' will flash. (Low alarm is only settable in the app).

Your high alarm temperature will be displayed here. To turn the alarm function off, press both arrows at the same time, the display will say "OFF". Press both arrows again to turn alarm function back on. Changes to your high alarm in the app will show on the device.

Current temperature is displayed with big digits for easy reading. BlueDOT will read within $\pm 1.8^{\circ}\text{F}$ even after changing probes.

Probe is not connected or has failed. Make sure plug is fully inserted.

Time to change batteries. 2x AAA. Open sealed battery compartment on back of unit by unscrewing the large screw.



Optional Pro-Series® Probes



High Temp Straight Penetration Probe, 4.5"
Included with DOT, 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**



Needle Probe
Excellent choice for cooking thick, or thin portions. Also, ideal for monitoring the internal temperature of food during Sous Vide cooking. Fully submersible in water. **Model #TX-1002X-NP**



High Temp 12" 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
The "L" shape allows for easy insertion and removal. **Model #TX-1001X-OP**



High Temp Air Probe & Grate Clip
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**



High Temp Straight Penetration Probe, 2.5"
Insert the reduced-tip penetration probe into briskets, or loins to continuously monitor them as they cook. Good choice for threading through access holes in grill hoods. **Model #TX-1009X-ST**

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-BLUEDOT / IC: 22116-BLUEDOT

PMN: Bluetooth thermometer HVIN: TMW013BT

**The PMN and HVIN is on the battery cover. The battery cover is fixed on the sample, and even if the screw is turned on, the cover will not fall off.*

