



Therm^{Pro}

Internal Temperature Guide & Wood Flavor Guide



Cooking & Serving Recommendations

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FISH

145°F



POULTRY (Chicken, Turkey, Duck)

165°F



PORK

145°F

PULLED:205°F



BEEF

RARE:125°F

MED RARE:135°F

MED:145°F

MED WELL:155°F

WELL:160°F

BRISKET: 210°F



LAMB

RARE:140°F

MED RARE:145°F

MED:160°F

MED WELL:165°F

WELL:170°F

WOOD TYPE	BEEF	POULTRY	PORK	LAMB	SEAFOOD	BAKED	VEGETABLE
ALDER							
ALMOND							
APPLE							
APRICOT							
CHERRY							
CHESTNUT							
HICKORY							
JACK DANIEL'S							
LEMON							
MAPLE							
MESQUITE							
MULBERRY							
NECTARINE							
OAK							
ORANGE							
PEACH							
PEAR							
PECAN							
PLUNB							
WALNUT							