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› [CHEF iQ Sense Smart Wireless Meat Thermometer \(Model CQ60-3-SET-V2-AM-CA\) User Manual](#)

CHEF iQ CQ60-3-SET-V2-AM-CA

CHEF iQ Sense Smart Wireless Meat Thermometer User Manual

Model: CQ60-3-SET-V2-AM-CA

1. INTRODUCTION

The CHEF iQ Sense Smart Wireless Meat Thermometer provides precise temperature monitoring for various cooking methods. This device features ultra-thin probes, a smart hub for extended range, and an accompanying mobile application to guide your cooking process. This manual provides instructions for setup, operation, maintenance, and troubleshooting to ensure optimal performance.



Image 1.1: CHEF iQ Sense Thermometer with charging hub and app interface.

2. SAFETY INFORMATION

- Always handle probes with care. The probe tips are sharp.
- Do not immerse the charging hub in water. The probes are waterproof, but the hub is not.
- Ensure probes are fully inserted into the thickest part of the meat, avoiding bone.
- The probes are safe for temperatures up to 752°F (400°C). Exceeding this temperature may cause damage.
- Keep the device and its components out of reach of children.
- Use only the provided USB charging cable or a certified USB-C cable for charging the hub.

Built to withstand extreme heat

Safe to 752°F



Image 2.1: Probe in use on a grill, demonstrating high heat safety.

3. WHAT'S IN THE Box

Your CHEF iQ Sense Smart Wireless Meat Thermometer package includes:

- 1 x Smart Charging Hub
- 3 x Ultra-Thin Probes
- 1 x USB Charging Cable

4. SETUP

4.1 Initial Charging

Before first use, fully charge the Smart Charging Hub and probes. Connect the provided USB charging cable to the hub and a power source. A blinking green light on the hub indicates charging. The light will turn solid green when fully charged. Ensure probes are correctly seated in the hub during charging.

Up to 72 hours of use on a full charge.



Image 4.1: Smart Charging Hub with USB-C connection.

4.2 App Installation and Pairing

1. Download the CHEF iQ App from your device's app store.
2. Follow the in-app instructions to create an account and pair your Smart Charging Hub.
3. Ensure Bluetooth and Wi-Fi are enabled on your mobile device for optimal connectivity.

4.3 Probe Preparation

Upon unboxing, remove any plastic sheathing or protective film from the probes before placing them into the charging hub. This ensures proper contact for charging and connectivity.

5. OPERATING INSTRUCTIONS

5.1 Inserting Probes

Insert the probe into the center of the thickest part of the food, ensuring the probe tip does not touch any bone. The probe has multiple internal sensors and one ambient sensor. For accurate internal temperature readings, ensure the probe is inserted deep enough so that all internal sensors are within the food.



Image 5.1: Correct probe insertion into meat.

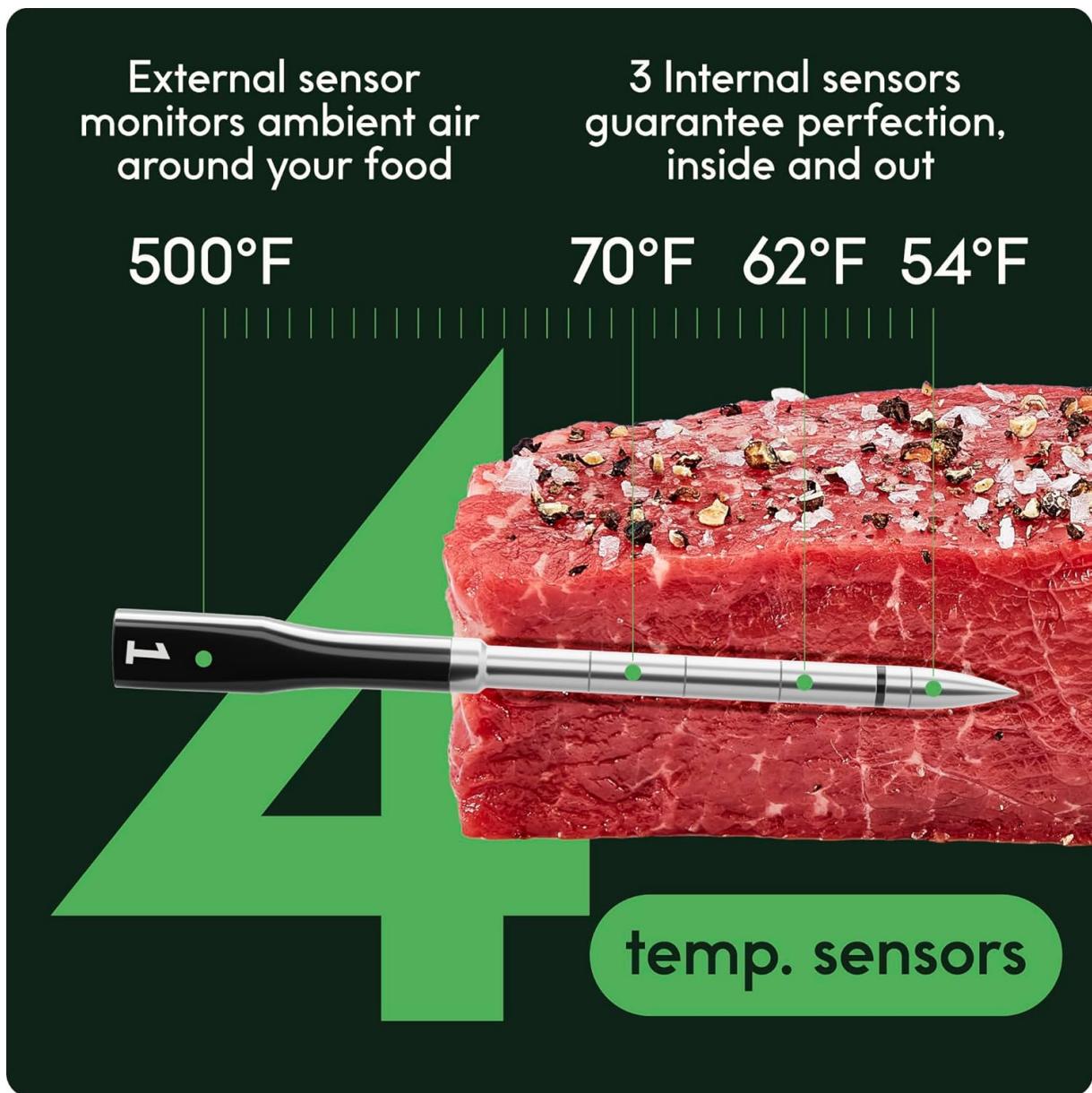


Image 5.2: Illustration of quad sensor placement within the probe and food.

5.2 Using the CHEF iQ App

The CHEF iQ App is your primary interface for monitoring and controlling your cooking. It offers several features:

- **Cooking Presets:** Select from a variety of USDA-approved presets for different meats, cuts, and

desired doneness levels. The app will automatically set target temperatures and estimated cooking times.

- **Real-time Monitoring:** View the internal temperature of your food and the ambient temperature of your cooking environment.
- **Notifications:** Receive audible and visual reminders from the hub speaker and app notifications for real-time temperature updates, flip reminders, and rest indicators.
- **Guided Cooking:** Access a library of recipes with step-by-step instructions.

Cook smarter with iQ Sense™

Beef > Steak > Strip > 1 1/2 inch >
Stovetop + Oven

Medium
145° F
✓ USDA

Rare Med Rare Medium Med Well Well Done

Choose your doneness

2 Probe 2 SALMON STEAK (MEDIUM RARE)
CALCULATING Calculating cook time
Internal 91° F Target 125° F Ambient 350° F

Monitor cooking from anywhere

Guaranteed perfect results

Image 5.3: App interface for selecting doneness.

Cook indoors or outdoors.



Air fryer



Oven



Stove



Smoker



Grill



Rotisserie

Image 5.4: Versatile cooking methods supported by the thermometer.

5.3 Wireless Connectivity

The CHEF iQ Sense thermometer offers unlimited wireless range through a combination of Bluetooth and Wi-Fi connectivity. The probes connect to the Smart Hub via Bluetooth, and the Smart Hub connects to your home Wi-Fi network, allowing you to monitor your cooking from anywhere with an internet connection.

Image 5.5: Connectivity diagram for the CHEF iQ Sense system.

6. MAINTENANCE

6.1 Cleaning the Probes

The probes are waterproof and dishwasher-safe. After each use, clean the probes thoroughly. You can hand wash them with soap and water or place them in the dishwasher.



Waterproof and dishwasher safe.

Image 6.1: Cleaning a probe under running water.

6.2 Charging the Hub and Probes

Regularly charge the Smart Charging Hub and probes to ensure they are ready for use. A 10-minute charge provides over 40 hours of use, and a 1-minute charge provides several hours of use. For optimal battery life, store probes in the charging hub when not in use.

7. TROUBLESHOOTING

- **Probe Not Charging/Connecting:** Ensure any plastic sheathing or protective film has been removed from the probes. Verify probes are correctly seated in the charging hub.
- **Frequent Disconnections:** While the system offers extended range, environmental factors (thick walls, metal obstructions, other wireless devices) can interfere. Try repositioning the Smart Hub closer to the cooking appliance. Ensure your home Wi-Fi network is stable.
- **App Not Available in Your Region:** If you encounter issues downloading the CHEF iQ app, please contact CHEF iQ customer support for assistance.
- **Inaccurate Temperature Readings:** Ensure the probe is inserted correctly into the thickest part of the meat, avoiding bone. Calibrate the probes if necessary, following instructions in the app.

8. SPECIFICATIONS

Feature	Detail
Model Number	CQ60-3-SET-V2-AM-CA
Product Dimensions	3.15 x 1.57 x 6.3 inches
Weight	13.76 ounces
Outer Material	Stainless Steel
Special Feature	Waterproof Probes
Connectivity Technology	Bluetooth, Wi-Fi
Display Type	Digital (via App)
Max Temperature Safe	752°F (400°C)
Certifications	CE, FDA, RoHS
Power Source	USB-C Rechargeable

9. WARRANTY AND SUPPORT

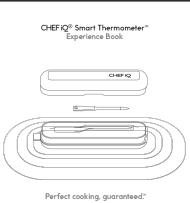
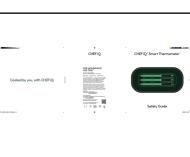
9.1 Limited Warranty

The CHEF iQ Sense Smart Wireless Meat Thermometer comes with a one-year limited warranty from CHEF iQ. Please retain your proof of purchase for warranty claims.

9.2 Customer Support

For technical assistance, warranty inquiries, or any questions regarding your CHEF iQ Sense thermometer, please visit the official CHEF iQ website or contact their customer support directly. Refer to the product packaging or the CHEF iQ app for specific contact information.

Related Documents - CQ60-3-SET-V2-AM-CA

 Perfect cooking. guaranteed. [™]	<p>CHEF iQ Smart Thermometer: Your Guide to Perfect Cooking</p> <p>Explore the CHEF iQ Smart Thermometer, a wireless cooking thermometer that pairs with the CHEF iQ app for guided cooking, real-time readings, and perfect results. Learn about its features, setup, and community.</p>
	<p>CHEF iQ Smart Thermometer Safety Guide and Warranty Information</p> <p>Safety guidelines, important precautions, warranty details, and regulatory compliance information for the CHEF iQ Smart Thermometer.</p>

 Safety Guide	<p><u>CHEF iQ iQ Sense Safety Guide & Limited Warranty Information</u></p> <p>Comprehensive safety guide and limited warranty details for the CHEF iQ iQ Sense smart thermometer probe. Learn about safe usage, FCC compliance, and warranty terms from RJ Brands, LLC.</p>
 USER GUIDE SMART COOKER	<p><u>Chef iQ Smart Cooker User Guide</u></p> <p>A comprehensive user guide for the Chef iQ Smart Cooker, detailing its features, functions, safety precautions, and maintenance.</p>
 CHEFIQ	<p><u>CHEF iQ Smart Thermometer: Your Guide to Perfect Cooking</u></p> <p>Explore the CHEF iQ Smart Thermometer, a wireless cooking thermometer that pairs with the CHEF iQ app for guided cooking, real-time readings, and perfect results. Learn about its features, setup, and community.</p>
 CHEFIQ Smart Thermometer	<p><u>CHEF iQ Smart Thermometer Safety Guide and Warranty Information</u></p> <p>Safety guidelines, important precautions, warranty details, and regulatory compliance information for the CHEF iQ Smart Thermometer.</p>