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CHEF iQ CQ60-2-SET-V2-AM-E-CA

CHEF iQ Sense Smart Wireless Meat Thermometer

USER MANUAL

Introduction

The CHEF iQ Sense Smart Wireless Meat Thermometer is designed to provide precise temperature monitoring for a variety of cooking applications. This manual will guide you through the setup, operation, maintenance, and troubleshooting of your new device, ensuring optimal performance and perfectly cooked meals.

Package Contents

Your CHEF iQ Sense Smart Wireless Meat Thermometer package includes:

- 2 x Thermometer Probes
- 1 x Charging Hub
- Access to the CHEF iQ App (download required)

Setup

1. Initial Charging

Before first use, fully charge the thermometer probes and the charging hub. Connect the charging hub to a power source using a USB-C cable. The hub is designed for rapid charging, providing over 40 hours of use from a 10-minute charge, or several hours of use from just a 1-minute charge.

Up to 72 hours of use on a full charge.



The CHEF iQ Sense charging hub with a USB-C cable connected, illustrating its rechargeable nature and quick charging capabilities.

2. App Installation and Pairing

Download the CHEF iQ App from your device's app store. Follow the in-app instructions to pair your thermometer probes with the charging hub and connect the system to your home Wi-Fi network. This enables unlimited wireless range monitoring.



The CHEF iQ Sense probes resting in their charging hub, positioned next to a smartphone displaying the CHEF iQ app interface, ready for setup and monitoring.

Operating Instructions

1. Inserting the Probe

Carefully insert the ultra-thin probe into the thickest part of your food, avoiding bones. The probe features quad sensors (3 internal, 1 ambient) for precise temperature readings.

External sensor
monitors ambient air
around your food

3 Internal sensors
guarantee perfection,
inside and out

500°F

70°F 62°F 54°F



A detailed diagram illustrating a CHEF iQ Sense probe inserted into a piece of meat, clearly marking the positions of its three internal temperature sensors and one external ambient sensor for comprehensive temperature monitoring.

2. Using the CHEF iQ App

The CHEF iQ App is your control center. It provides real-time internal temperature updates, estimated time remaining, and audible/visual reminders for actions like flipping or resting. The app also offers hundreds of cooking presets and recipes, allowing you to select your desired meat, cut, and doneness.

Cook smarter with iQ Sense™

Beef > Steak > Strip > 1 1/2 inch >

Stovetop + Oven



Medium

145° F

✓ USDA



Choose your doneness



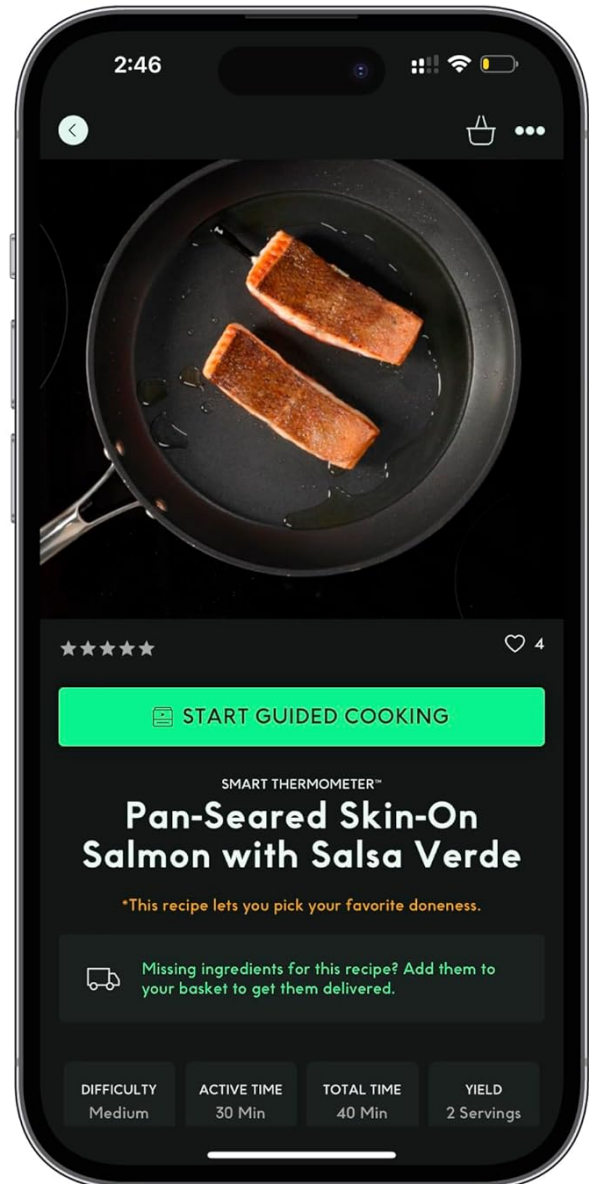
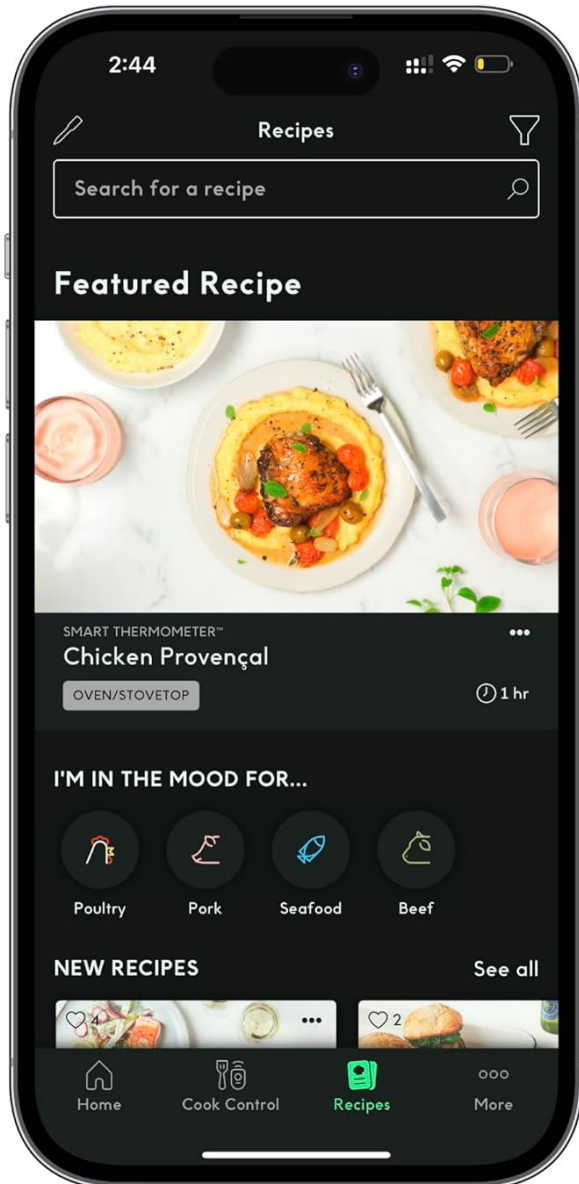
Monitor cooking from anywhere



Guaranteed perfect results

A smartphone screen showing the CHEF iQ app actively monitoring cooking, displaying internal and ambient temperatures, alongside images of perfectly cooked steak and lamb chops, demonstrating the app's ability to guide users to ideal results.

Hundreds of presets, recipes, and more!



Two smartphone screens displaying the CHEF iQ app. The left screen shows a comprehensive recipe library with categories like poultry, pork, seafood, and beef, while the right screen details a recipe for Pan-Seared Skin-On Salmon with Salsa Verde, highlighting guided cooking features.



A smartphone displaying the CHEF iQ app with USDA-approved cooking presets, positioned next to a cast iron pan on a stovetop where meat is being cooked, illustrating the integration of smart cooking guidance with real-world cooking.

3. Cooking Versatility

The CHEF iQ Sense thermometer is safe for use in various cooking environments, including air fryers, deep fryers, slow cookers, grills, BBQs, ovens, sous-vide setups, smokers, rotisseries, and convection ovens. It can withstand temperatures up to 752°F (400°C).

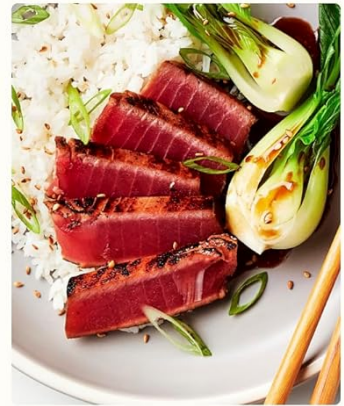
Cook **indoors** or outdoors.



Air fryer



Oven



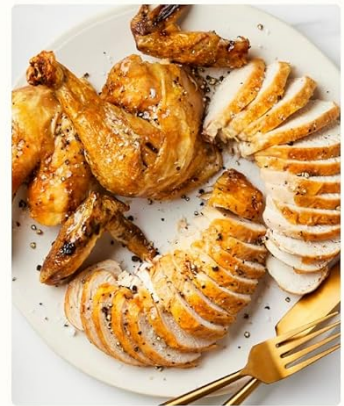
Stove



Smoker



Grill



Rotisserie

A collage of six images demonstrating the versatility of the CHEF iQ Sense thermometer across various cooking methods: air fryer, oven, stove, smoker, grill, and rotisserie, highlighting its indoor and outdoor applicability.

Built to withstand extreme heat

Safe to 752°F



A CHEF iQ Sense meat probe inserted into a steak grilling over open flames, with a text overlay indicating its safety for temperatures up to 752°F, emphasizing its durability in high-heat cooking environments.

Maintenance

1. Cleaning the Probes

The CHEF iQ Sense probes are waterproof and dishwasher-safe, allowing for easy cleanup. You can rinse them under running water or place them in the dishwasher with your other kitchenware.



Waterproof and dishwasher safe.

A pair of hands washing a CHEF iQ Sense probe under running water from a kitchen faucet, demonstrating its waterproof design and ease of cleaning.

2. Storage

Store the probes in their charging hub when not in use to keep them protected and charged for your next cooking session.

Troubleshooting

- **Connectivity Issues:** Ensure your charging hub is within range of your Wi-Fi router and your smartphone's Bluetooth is enabled. Restarting the app or the hub can often resolve minor connection problems.
- **Inaccurate Readings:** Verify the probe is inserted correctly into the thickest part of the food, avoiding bones. Ensure the probe is clean and free of debris.
- **Charging Problems:** Check that the USB-C cable is securely connected to both the hub and the power

source. Ensure the probes are properly seated in the charging slots.

- **App Not Responding:** Close and reopen the CHEF iQ App. If the issue persists, try restarting your smartphone.

For more detailed troubleshooting or specific error messages, refer to the help section within the CHEF iQ App or visit the official CHEF iQ support website.

Specifications

Feature	Detail
Model Number	CQ60-2-SET-V2-AM-E-CA
Connectivity Technology	Bluetooth, Wi-Fi
Temperature Range (Probe)	Up to 752°F (400°C)
Sensors	3 Internal, 1 Ambient
Material	Stainless Steel (Outer)
Display Type	Digital (via App)
Power Source	Rechargeable (USB-C)
Cleaning	Waterproof, Dishwasher Safe

Warranty and Support

The CHEF iQ Sense Smart Wireless Meat Thermometer comes with a one-year limited warranty from CHEF iQ, ensuring your purchase is worry-free. For warranty claims, technical support, or further assistance, please visit the official CHEF iQ website or contact their customer service directly.

You can find more information and support resources at: [CHEF iQ Store on Amazon](#)