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› [CHEF iQ](#) /

› CHEF iQ Sense Smart Wireless Meat Thermometer (2025 Model) - Instruction Manual

CHEF iQ CQ60-3C-Z1-E

CHEF iQ Sense Smart Wireless Meat Thermometer (2025 Model)

Model: CQ60-3C-Z1-E | Brand: CHEF iQ

1. INTRODUCTION

The CHEF iQ Sense Smart Wireless Meat Thermometer is designed to provide precise temperature monitoring for various cooking methods. This manual outlines the steps for setup, operation, and maintenance to ensure optimal performance and perfect cooking results.

2. WHAT'S IN THE BOX

- 3 x CHEF iQ Sense Probes
- 1 x Smart Hub (Charging Case)
- 1 x USB-C Charging Cable
- Instruction Manual (this document)



Image: The CHEF iQ Sense Smart Wireless Meat Thermometer system, showing three probes in their charging case alongside a smartphone displaying the cooking app interface.

3. SETUP

3.1 Charging the Probes and Hub

Before first use, fully charge the Smart Hub and probes. Connect the provided USB-C cable to the hub and a power source. The probes charge automatically when placed in the hub. A full charge provides up to 70 hours of probe use and 20 hours for the hub. A quick 1-minute charge can provide 2 hours of probe use.

CHARGE VIA USB-C

Just 1 minute of charging prepares the probe for hours of use, with a full charge enabling up to 70 hours.

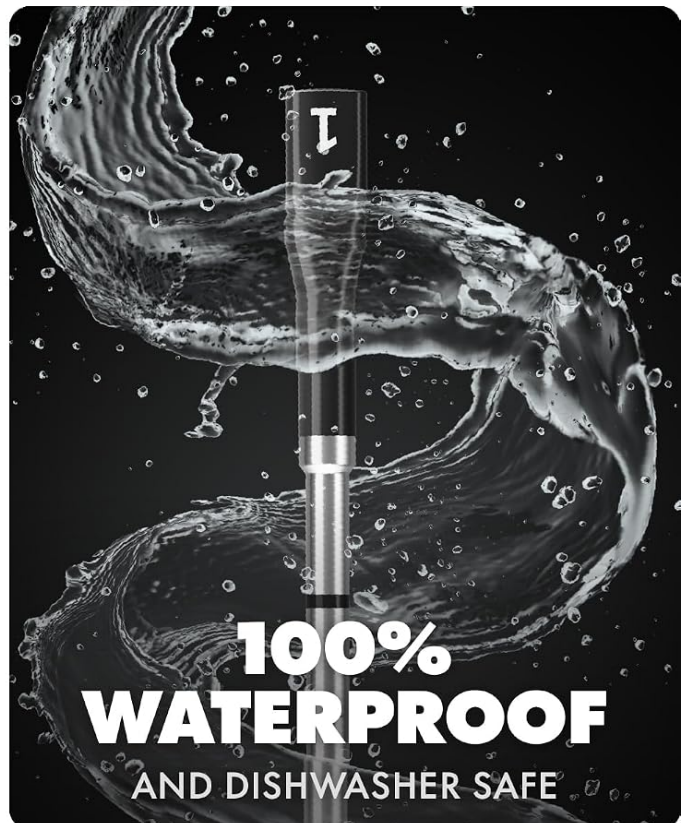


Image: The Smart Hub connected via USB-C for charging, highlighting the probes' heat resistance and waterproof features.

3.2 App Installation and Pairing

1. Download the CHEF iQ App from your device's app store.
2. Open the app and follow the on-screen instructions to create an account or log in.
3. Ensure Bluetooth and Wi-Fi are enabled on your smartphone.
4. The app will guide you through pairing the Smart Hub and probes. The hub connects via Bluetooth to your phone and then uses Wi-Fi for extended range.

3.3 Inserting the Probes

Carefully insert the probe into the thickest part of the food, avoiding bone. The ultra-thin design minimizes juice loss. The probes are designed to withstand temperatures up to 1000°F, making them suitable for various cooking environments.

EXTRA-LONG & SUPER-THIN



THREE PROBES INCLUDED

Connect up to four color-coded probes to cook steak, chicken, fish, and more all at the same time.

Image: A detailed view of the CHEF iQ Sense probe, illustrating its 4.75-inch length and 0.19-inch diameter for precise insertion.

4. OPERATING INSTRUCTIONS

4.1 Using the CHEF iQ App

The CHEF iQ App is your central control for the thermometer. It offers:

- **Guided Cooking:** Access hundreds of recipes with step-by-step video instructions.
- **Custom Doneness:** Select your desired doneness for various proteins (e.g., poultry, beef, pork, seafood, vegetables).
- **Real-time Monitoring:** View internal and ambient temperatures, estimated cooking times, and flip reminders.
- **Unlimited Range:** Monitor your cook from anywhere via Wi-Fi connectivity.

COOK SMARTER WITH THE CHEF iQ APP

GUIDED COOKING
RECIPES AND MORE

SET IT HOW
YOU WANT IT

MONITOR FROM
ANYWHERE

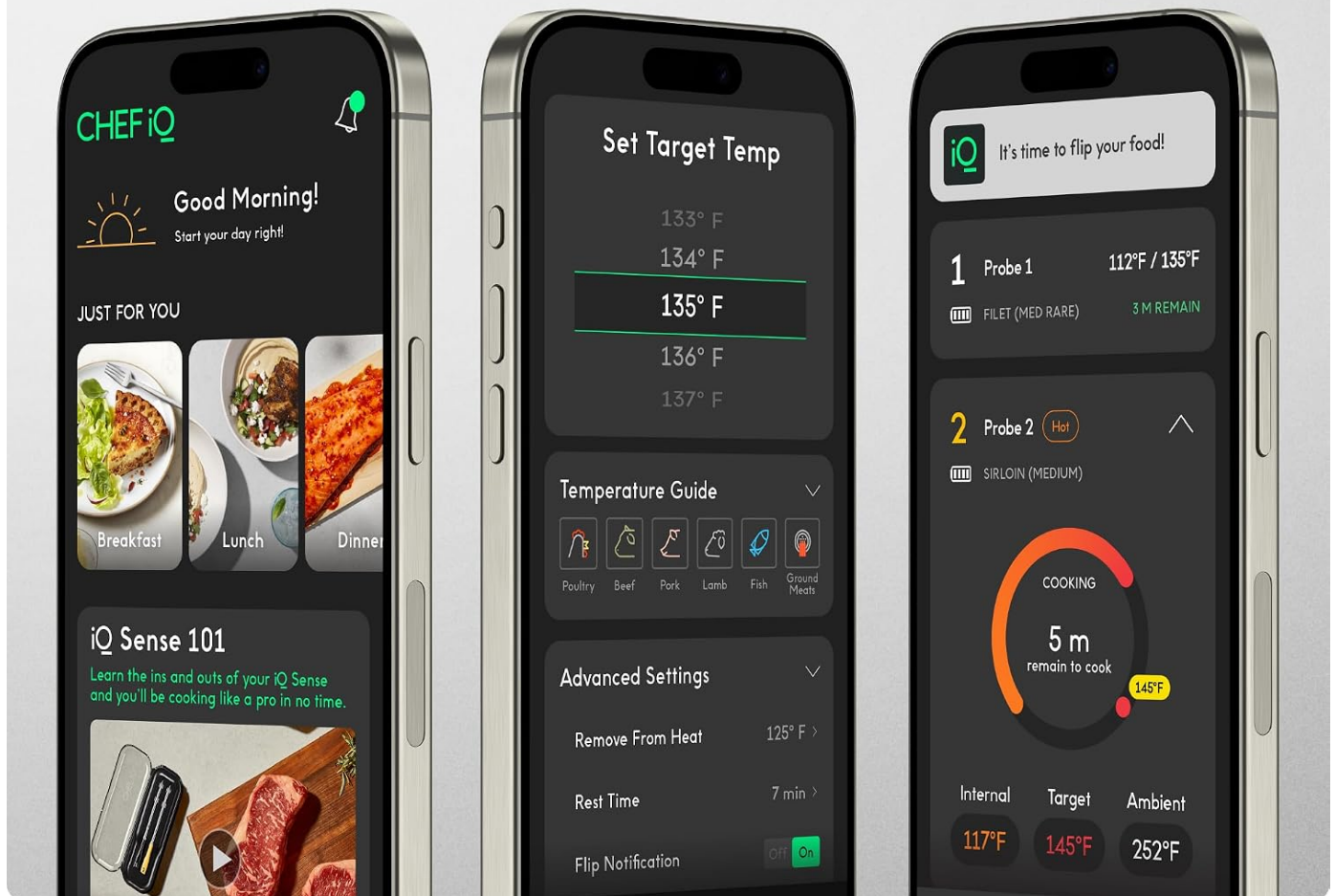


Image: Multiple smartphone screens displaying the CHEF iQ app, showcasing features like guided recipes, custom temperature settings, and live cooking progress.

4.2 Notifications and Alerts

The Smart Hub features a built-in speaker for audio notifications, and the app sends push notifications to your phone. These alerts inform you about:

- When to flip your food.
- When your food has reached its target temperature.
- Resting time completion.

NOTIFICATIONS AND PREDICTIVE VOICE ALERTS

Get push notifications
plus audio alerts
through the Smart Hub.

Time to flip your steak



Image: The Smart Hub with probes, illustrating an audio alert and a corresponding push notification on a smartphone for cooking events.

4.3 Multi-Probe Cooking

The CHEF iQ Sense comes with three color-coded probes, allowing you to cook multiple items simultaneously or different doneness levels for the same type of food. Each probe can be individually configured within the app.



ANY MEAT ANY METHOD

GRILL | SMOKER | OVEN | STOVE | DEEP FRYER | AIR FRYER | MORE...



Image: A collage of perfectly cooked dishes, including steak, brisket, chicken, and fish, highlighting the thermometer's adaptability to 'Any Meat, Any Method'.

4.4 Official Product Videos

Video: An official overview of the CHEF iQ Sense Smart Wireless Meat Thermometer, demonstrating its key features and benefits for precise cooking.

Video: A demonstration of the CHEF iQ Sense Thermometer, showcasing how it simplifies smart grilling and cooking processes.

Video: This video highlights the smart, accurate, and WiFi-connected capabilities of the CHEF iQ Sense Thermometer for various cooking applications.

5. MAINTENANCE

5.1 Cleaning

The probes are waterproof and dishwasher-safe, allowing for easy cleanup after each use. Wipe down the Smart Hub with a damp cloth as needed.

5.2 Storage

Store the probes in the Smart Hub when not in use. The hinged lid protects the probes and keeps them organized.

6. TROUBLESHOOTING

6.1 Connectivity Issues

- **Bluetooth Range:** Ensure your smartphone is within Bluetooth range of the Smart Hub for initial connection.
- **Wi-Fi Connection:** Verify the Smart Hub is connected to a stable Wi-Fi network for extended range monitoring. If signal drops occur, try repositioning the hub closer to your Wi-Fi router or the cooking appliance.
- **App Refresh:** If readings are not updating, try closing and reopening the CHEF iQ App.

6.2 Charging Problems

- Ensure the USB-C cable is securely connected to both the Smart Hub and the power source.
- Confirm that the probes are correctly seated in their charging slots within the hub.
- If a probe is not charging, try removing and reinserting it.

7. SPECIFICATIONS

Brand	CHEF iQ
Model Number	CQ60-3C-Z1-E
Included Components	3 Probes, Smart Hub
Special Feature	5 Sensors, Unlimited Range (WiFi)
Connectivity Technology	Bluetooth, Wi-Fi
Heat Resistance	Up to 1000°F
Probe Material	Stainless Steel, Zirconia Handle
Care Instructions	Probes are Dishwasher Safe
Battery Life (Probes)	Up to 70 hours on full charge
Battery Life (Hub)	Up to 20 hours on full charge

8. WARRANTY AND SUPPORT

The CHEF iQ Sense Smart Wireless Meat Thermometer comes with a one-year limited warranty. For warranty claims, technical support, or further assistance, please visit the official CHEF iQ website or contact their customer service department.

For more information, visit the [CHEF iQ Store on Amazon](#).

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question