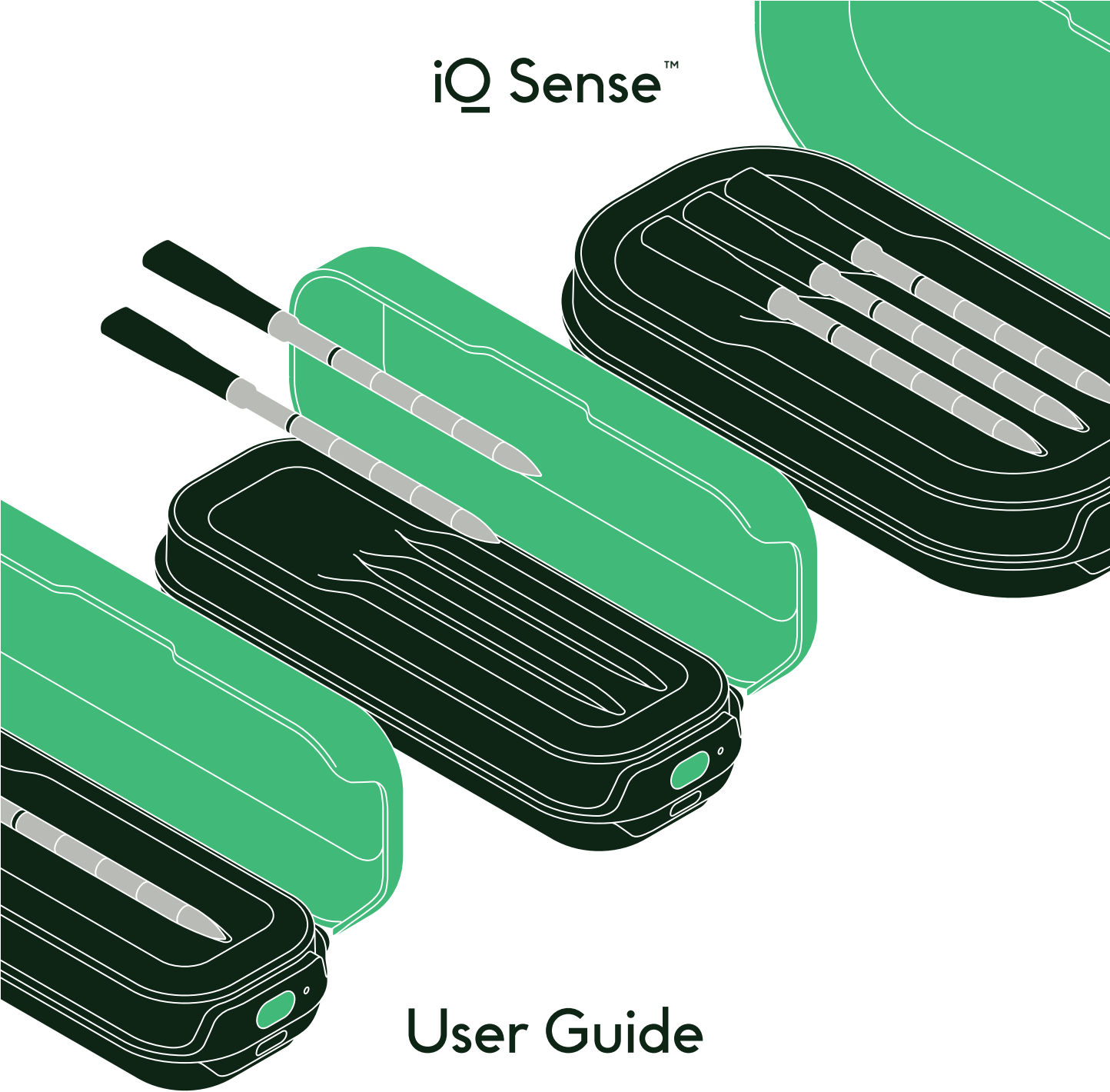


iQ Sense™



User Guide

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# Welcome to CHEF iQ

This guide contains instructions for using your iQ Sense™ including helpful cooking tips and warranty information. Just scroll down to discover all that your thermometer can do. You can also find more information on our FAQ pages on both the app and our website.

Whether you're craving a perfectly rare ribeye, juicy and tender chicken, or silky seared salmon, CHEF iQ has you covered. With the iQ Sense on your side, there's no more guesswork, only guaranteed success.

We know you're excited to start cooking—better than ever!—with your new thermometer, but please read all safety information before you light the grill, turn on the oven, or heat the pan.

Happy Cooking!

## FEATURES

The iQ Sense is made up of three components—the Probe(s), the Smart Hub™ and the CHEFiQ® App—working together to bring you accurate live temperature readings, as well as step-by-step guided cooking recipes, video how-to's, and more! You can use your wireless probe for most kinds of cooking and with most appliances including grills, smokers, ovens, stoves, deep fryers, and air fryers. You can even use your probe when cooking with the iQ Cooker by CHEFiQ (except when pressure cooking). **DO NOT use the probes for pressure cooking or microwaving as those cooking methods can damage the probe, and the probe could damage the microwave.** The three components of your iQ Sense work together seamlessly and wirelessly to bring you precise, accurate temperature readings while cooking:

### THE PROBE(S)

Made of stainless steel and ceramic, the wireless probe has five sensors for reading both the internal temperature of your food (where the probe is inserted) and the ambient temperature (the temperature of the air surrounding your food). The internal temperature sensors are positioned at the tip, as well as at three other points in the stainless-steel portion and have a range of 32°F to 212°F. The ambient temperature sensor is housed toward the ceramic end and has a range of 32°F to 1000°F. When the probe is fully charged, it is capable of operating for up to 40 hours.

### THE SMART HUB™

The Smart Hub not only charges the probe(s), but also relays temperature data from the probe(s) to the CHEFiQ App and comes equipped with a speaker for voice alerts and notifications. (You can mute the hub on the app.) For best results, position the hub close to the probe(s) during cooking. A fully charged hub is capable of operating for at least 20 hours of cooking time and will hold its charge even when turned off.

### THE CHEFiQ APP

The iQ Sense will only work in conjunction with the free CHEFiQ App, which must be downloaded onto your smartphone or tablet. Once paired with the hub and probe(s), the app will display live temperature readings, which you can view from anywhere (using Wi-Fi). More than that, the app can show you how to prepare hundreds of your favorite foods to the perfect doneness. You can also look to the app for Guided Cooking recipes that take you through every step of the process, with accompanying videos for each step. In Guided Cooking, the thermometer is automatically set for you, and the app will notify you when you need to take any action. You can also set and control the thermometer manually via Cook Control on the app.

FEATURES

1. Smart Hub™

2. Probe(s)\*

3. Probe Minimum Insertion Point

4. Probe Charging Nest(s)

5. Hub Lid

6. Hub Power Button (also used when pairing)

7. Factory Reset Pin Hole
8. Wi-Fi and Bluetooth BLE 5.1 Connection Status Indicator Lights

9. Charging Cord Port

10. Charge Status Indicator Light

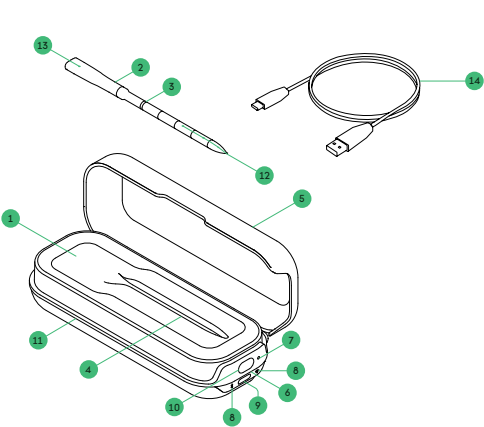
11. Speaker

12. Internal Temperature Sensors (inside probe)

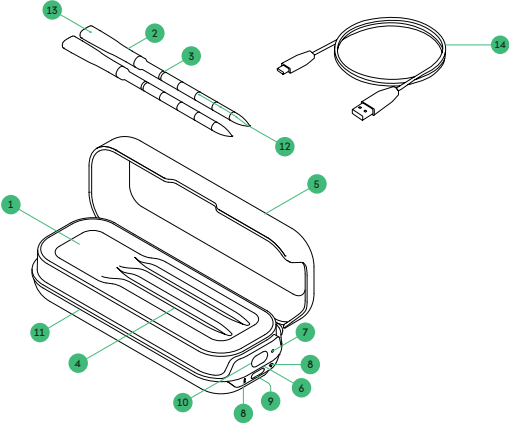
13. Ambient Temperature Sensor (inside probe)

14. Hub Charging Cable

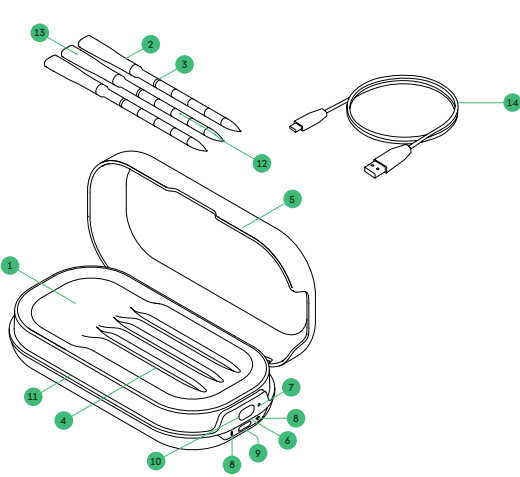
\*Number of probes depends on the set purchased. Additional probes sold separately.



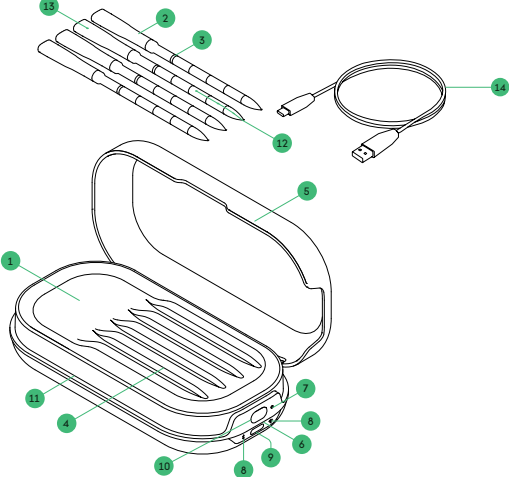
SINGLE SET



DOUBLE SET



TRIPLE SET



QUADRUPLE SET

## IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed, including:

### READ ALL THE INSTRUCTIONS

1. Use the iQ Sense™ for its intended purpose only.  
For use with food only.
2. **CAUTION: The probe gets HOT! Do not touch the probe with bare hands during or after cooking.**
3. To reduce the risk of electrical shock, do not submerge the hub in water or other liquids.
4. To avoid damage to the probe, insert it in the food to the minimum insertion point marked on the probe. The internal components have a max temperature of 212°F. Temperatures above that can damage the probe. When cooking, ensure that the exposed end of the probe does not touch hot cooking surfaces.
5. Do not use the thermometer when microwaving or pressure cooking.
6. After using, let the probe cool, then clean as directed. Dry completely before storing.
7. Do not drop the probe(s) on a hard surface.
8. Though the probe is top-rack dishwasher safe, it's better to hand wash it. Use warm, soapy water, and rinse and dry it well. Do not use scouring pads or abrasive cleaners, which will scratch it.
9. The iQ Sense probe is waterproof. However, avoid drastic changes in temperature; for example, do not plunge it in ice water when hot.
10. Store the probe(s) in the charging nest(s) of the Smart Hub. Be sure they are completely dry before storing.
11. The probe is SHARP! Care should be exercised when handling the probe. This appliance should not be used by or near children or individuals with certain disabilities.
12. Take care when inserting and removing the probe. Do not apply excessive pressure and avoid extreme changes in direction.
13. Consuming undercooked meats, poultry, or seafood may increase the risk of foodborne illness. To avoid this risk, cook your food to the temperatures recommended by the USDA.
14. Follow local regulations when recycling.



**CALIFORNIA PROPOSITION 65:**  
(Applicable to California residents only.)

WARNING: Cancer and Reproductive Harm –  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

### HOUSEHOLD USE ONLY

### SAVE THESE INSTRUCTIONS

#### FCC STATEMENT

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.

#### CAUTION

**Changes or modifications to this unit 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:

1. Reorient or relocate the receiving antenna.
2. Increase the separation between the equipment and receiver.

3. Connect the equipment to an outlet on a circuit different from that to which the receiver is connected.
4. Consult the dealer or an experienced radio/TV technician for help.

To satisfy RF exposure requirements, a separation distance of 20cm or more should be maintained between the antenna of this device and persons during device operation. To ensure compliance, operation at closer than this distance is not recommended.

### ISED REGULATORY COMPLIANCE

This device contains license-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's license-exempt RSS(s). Operation is subject to the following two conditions:

1. This device may not cause interference.
2. This device must accept any interference, including interference that may cause undesired operation of the device.

L'émetteur/récepteur exempt de licence contenu dans le présent appareil est conforme aux CNR d'Innovation, Sciences et Développement économique 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.
2. L'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

This equipment complies with IC RSS-102 radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20 cm between the radiator and your body.

Cet équipement est conforme aux limites d'exposition aux radiations IC CNR-102 établies pour un environnement non contrôlé. Cet équipement doit être installé et utilisé avec une distance minimale de 20 cm entre le radiateur et votre corps.

### BEFORE FIRST USE

For best results, follow these steps before using your iQ Sense for the first time. Note that the hub and probe(s) must be paired with the free CHEF iQ App in order to work.

1. Remove all packaging materials and check to ensure that all parts are accounted for.
2. Carefully wipe the probe(s) down with a damp cloth to remove any packing debris.
3. Charge the hub and the probe(s). Plug the smaller end of the USB cord (included) into the charging port on the hub. Plug the other end into a USB charger, such as a wall charger (not included). If using a wall charger, be sure it's plugged into an electric socket. The ON button will light up. If the button is red or blinking red, it means the hub's charge is very low. During charging, the button will blink green; it will turn solid green when the hub is fully charged. The hub requires about 3 hours to fully charge and will sustain its charge for at least 20 hours of active use. When turned off, the hub will keep its charge for up to 1 year.
4. Press the probe(s) into the nest on the hub to charge them. Be sure they're securely nestled. A probe requires about 20 minutes to fully charge and will sustain its charge for up to 40 hours of active use. (However, after just 1 minute of charging, you can use a probe and it will work for hours.)
5. While the hub and probe(s) are charging, download the CHEF iQ App from the App Store or Google Play (if you don't already have it).
6. Pair your hub and probe(s) as directed on the app to set up and activate your new thermometer.

### COOKING WITH THE iQ SENSE

The iQ Sense makes cooking food to the perfect doneness easy. Using the free CHEF iQ App, you can either set the thermometer manually to the desired temperature or follow one of our Guided Cooking recipes, which provide you with directions based on the internal temperature of the specific food you're cooking. You can also take advantage of our presets to benefit from hundreds of hours of testing by our culinary team. Simply input the type of food you want to cook, and this guide will suggest the method, temperature, time (and more!) to ensure perfectly cooked food. For best results, follow these steps:

1. Ensure the hub is charged and turned on, and that the probe(s) are charged. The hub not only charges the probe but also relays information from the probe to the CHEF iQ App for you to receive on your smartphone or tablet.
2. Preheat your cooking appliance as needed, prep your ingredients, and season your food as desired or directed. You can use the probes in the oven, grill, or smoker, on the stove, and in an air fryer. Because they're waterproof, you can use the probes for simmering, boiling, cooking sous vide, and even for deep frying when inserted into the food to be fried.  
**IMPORTANT: The probes should not be used when micro-waving or pressure cooking. They should also not be used as candy or deep-fry thermometers because some components in the metal portion cannot exceed 212°F.**
3. Place the hub near (but never in or on) the cooking appliance. Though it has a Bluetooth® connectivity range of 200 feet in the open air, the hub works quickest and most efficiently if placed near the probes during cooking, especially if the probes are in a closed environment, such as an oven or closed grill. Be aware that the hub shell is plastic, however, and so can melt if placed too close to the heat source, or warp if left in direct sunlight for long periods of time.
4. Set the temperature for one probe as desired via the CHEF iQ App. You can either quickly set a custom temperature using Cook Control on the app, or—if you choose to follow a Guided Cooking recipe—a temperature will be set for you (some recipes offer a choice of doneness). Alternatively, you have the option of using the presets: enter what you want to cook, and this interactive guide will share with you the best way to do it.

**NOTE:** When using the presets, you'll see suggestions for the remove-from-heat temperature as well as the target temperature. The target temperature is the final temperature of the food after being taken off the heat and resting. In almost all cases, the remove-from-heat temperature will be lower than the final temperature due to residual carry-over cooking that occurs after the food is off the heat.

5. When ready to cook, insert the probe into the thickest part of your food, avoiding any bones.  
**IMPORTANT: To avoid damage, insert the probe all the way to the minimum insertion point, indicated on the probe by the dark line. Also be sure the tip is positioned in**

**the food properly for the most accurate reading. For more detailed probe placement instruction, refer to the illustrations in the app presets and/or recipe videos in the Guided Cooking section.**

6. If using multiple probes, set the temperature for your second (or third) probe via the CHEF iQ App the same way as you did the first, and insert the probe.  
**NOTE:** You can run any combination of Guided Cooking recipes, preset sessions, and manually set sessions at the same time. The only limitation is that you cannot run the same Guided Cooking recipe on two probes at the same time.
7. Cook your food. When cooking, be sure that the exposed ends of the probe(s), which house the ambient temperature sensors, are not directly touching the heat source or any hot surfaces (such as the grates on a grill or the sides or edges of pots and pans). Although they're heat resistant to 1000°F, the probes can break at temperatures hotter than that.
8. Follow your cooking progress on your smartphone or tablet—from anywhere, if using Wi-Fi. (If using Bluetooth only, your range will be more limited.) The app, as well as the hub, will keep you informed.
9. Cook your food until done. You'll get an alert when it's time to take your food off the heat.
10. Remove the probe(s) carefully. When it's time to remove the probe (usually after the food has rested), be extremely careful as it may still be hot and can cause burns. Use a towel, potholder, or oven mitt when pulling the probe out of the food.

## CLEANING AND MAINTENANCE

1. Be sure to clean the probes well and dry them before placing them in the charging nest in the hub. A dirty probe may not charge.
2. Though the probes are top-rack dishwasher safe, it's best to wash them by hand with soapy water to avoid scratching. Also steer clear of using very abrasive sponges and cleansers to prevent scratches.
3. If the hub gets dirty, wipe it down with a damp cloth. The hub is not dishwasher safe and is not waterproof. Do not immerse it in water.



## iQ SENSE DO'S AND DON'TS

DO use the thermometer when cooking your favorite meat, fish, poultry, and even some vegetables, to the perfect doneness.

DON'T use the thermometer for making pastry or candy. We love candy, too, but the temperature required to make it exceeds the range of the probe's internal sensors.

DON'T use the probe for taking bodily temperatures.

DO refer to the app for detailed directions on proper probe insertion. The presets include illustrations showing correct probe positioning for just about anything you'll want to cook. In addition, the Guided Cooking section provides advice on probe placement in its recipe videos.

DON'T let the probe touch bone as this will cause inaccurate readings.

DO charge your probe for at least 5 minutes before cooking.

DO consider plugging in the hub for longer cooking sessions. Although the hub maintains its charge for about 20 hours, the charge may not last for extremely long cooking sessions—such as smoking. To ensure you don't run out of battery, leave the hub plugged in during some or all of the cooking time.

DO keep the hub close to the probe(s) when cooking for the most accurate and quick temperature readings.

DON'T place the hub on any hot surfaces, such as a grill lid, an oven door, or the stove.

DO insert the probe fully and securely into the food to avoid damage. If the temperature near the probe's internal sensors exceeds 212°F the probe can be damaged.

DON'T cover a probe with foil as this will prevent accurate readings. If your food—for example, ribs—needs to be wrapped in foil, create a hole in the foil to expose the probe.

DON'T pull a hot probe out of the food barehanded as the ceramic end retains heat and can cause burns.

DO use a potholder, oven mitt, or towel when handling a hot probe.

DO wash the probes by hand. Use soapy water; rinse and dry well.

DON'T use scouring pads or harsh cleansers that can scratch.

DO use the factory reset if you want to change to whom the Smart Hub is registered. Look for more information on the [MORE](#) page of the app.

## TERMS AND CONDITIONS

### Limited Warranty

RJ Brands, LLC d/b/a CHEF iQ® offers a limited 1-year Warranty (the "Warranty") available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date that you connect your product with the CHEF iQ App. To activate your Warranty, follow these steps:

1. Download the CHEF iQ App from the App Store or Google Play.
2. Connect your CHEF iQ product to the app.

In cases where there is no connection, CHEF iQ requires a proof of purchase to include receipt, order confirmation, etc. at the discretion of the CHEF iQ Support Team. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void, or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

The Warranty is nontransferable, applies only to the original purchaser, supersedes all other warranties, and constitutes the entire agreement between the consumer and CHEF iQ. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of CHEF iQ. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

## WHAT THE WARRANTY COVERS

### Manufacturer Defects

CHEFiQ® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date the Warranty is activated in accordance with the directions listed in the CHEFiQ® User Guide. If your product does not work as it should, please contact Customer Support at [support@chefiq.com](mailto:support@chefiq.com) so that we may assist you. We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

If the product is damaged, does not work as it should, or is no longer available, a replacement product of equal or lesser value will be sent at the discretion of CHEFiQ® Support Team. We reserve sole discretion whether to require you to return the purchased product to us prior to shipping you a replacement.

## THIS WARRANTY DOES NOT COVER

### Misuse

Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the CHEFiQ® User Guide for information on proper use of product;

### Poor Maintenance

General lack of proper care. Please see Cleaning and Maintenance directions in the CHEFiQ® User Guide for information on proper maintenance.

### Commercial Use

Damage that occurs from commercial use.

### Normal Wear and Tear

Damage or degradation expected to occur due to normal use over time.

### Altered Products

Damage that occurs from alterations or modifications by any entity other than CHEFiQ®; removal of the rating label affixed to the product.

### Catastrophic Events

Damage that occurs from fire, floods, or natural disasters.

### Loss of Interest/Buyer's Remorse

Claims of loss of interest or enjoyment.

## HAVE A QUESTION?

Please reach out to us at [chefiq.com/support](https://chefiq.com/support).

Need more help? We're here for you!

Contact us at [support@chefiq.com](mailto:support@chefiq.com) or (888) 593-1701.

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# Cook smarter with CHEF iQ

## FOR HOUSEHOLD USE ONLY

SÓLO PARA USO DOMÉSTICO  
DESTINÉ A L'USAGE DOMESTIQUE UNIQUEMENT

Made in China · Hecho en China · Fabriqué en Chine

1-YEAR LIMITED WARRANTY · USB-C Charging cable included

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For questions, comments, or warranty information, please visit  
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Brands, LLC. Smart Hub™ is a trademark of RJ Brands, LLC.

Smart Hub™  
CHEF HUB2-V3 CQ60-1C-HUB, CQ60-2C-HUB,  
CQ60-3C-HUB, CQ60-4C-HUB  
Contains FCC ID: 2AC7Z-ESP32WROVERE  
IC: 21098-ESPWROVERE

iQ Sense™  
CHEF PROBE-V3 CQ60-PRC-01, CQ60-PRC-02,  
CQ60-PRC-03, CQ60-PRC-04  
FCC ID: 2A2YP-CQ60QPROBE  
IC: 27740-CQ60QPROBE

Designed by CHEFiQ® in the USA; made in China.  
www.chefiq.com support@chefiq.com

For more information please visit [chefiq.com](http://chefiq.com)  
or send inquiries to [support@chefiq.com](mailto:support@chefiq.com)

