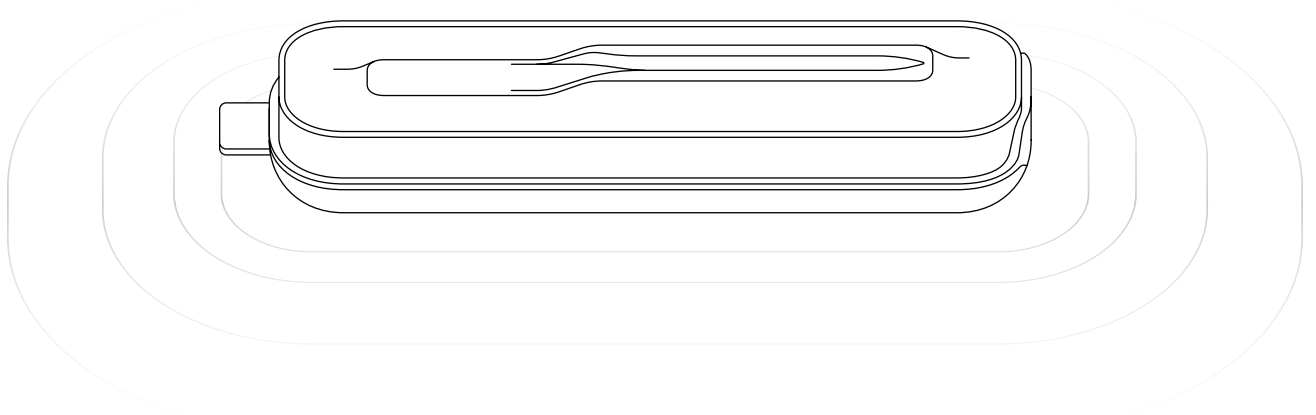
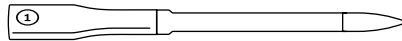
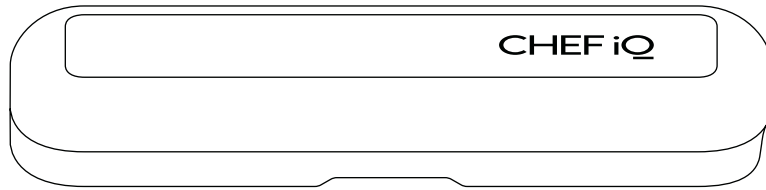


# CHEF iQ<sup>®</sup> Smart Thermometer™

## User Guide



Perfect cooking, guaranteed™.

# Table Of Contents

- 4 Features
- 5 Safety Guide
- Information For The User
- 6 Before First Use
- Cooking With The Smart Thermometer
- 7 Cleaning And Maintenance
- Smart Thermometer Do's And Don'ts
- 8 Terms And Conditions

# Welcome to CHEF iQ®!

This guide contains instructions for using your Smart Thermometer, including helpful cooking tips and warranty information. Please keep reading to discover all that your Smart Thermometer can do. You can also find more information on our FAQ pages on both the app and our website. 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 Smart Thermometer™ is made up of three components—the Probe, the Smart Hub and the CHEF iQ® 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 Smart Cooker (except when pressure cooking). Do not use the probe for pressure cooking and microwaving as those cooking methods can damage the probe, and the probe could damage the microwave.

The three components of your Smart Thermometer work together seamlessly and wirelessly to bring you precise, accurate temperature readings while cooking:

### THE PROBE

Made of stainless steel and ceramic, the wireless probe has 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 sensor is positioned at the tip and has 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 572°F. When the probe is fully charged, it is capable of operating for up to 40 hours.

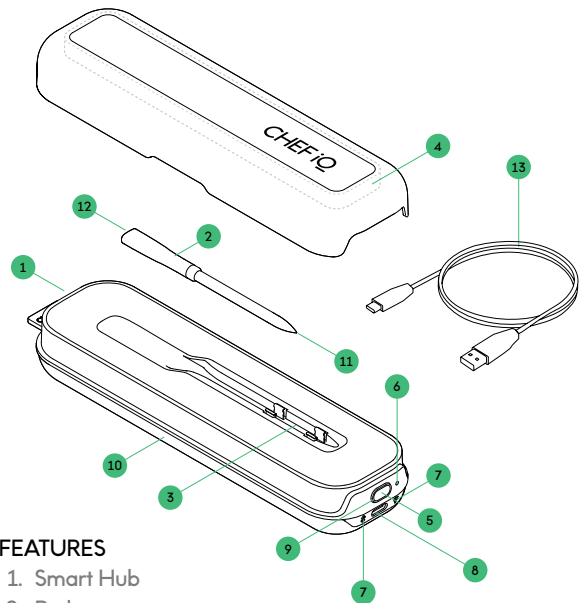
### THE SMART HUB

The Smart Hub not only charges the probe, but also relays temperature data from the probe to the CHEF iQ® 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 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 CHEF iQ APP

The Smart Thermometer will only work in conjunction with the free CHEF iQ App, which must be downloaded onto your smartphone or tablet. Once paired with the hub and probe,

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
3. Probe Charging Nest
4. Hub Lid (additional probe storage within)
5. Hub Power Button (also used when pairing)
6. Factory Reset Pin Hole
7. Wi-Fi/Bluetooth Connection Status Indicator Light
8. Charging Cord Port
9. Charge Status Indicator Light
10. Speaker
11. Internal Temperature Sensor (inside probe)
12. Ambient Temperature Sensor (inside probe)
13. Hub Charging Cable

## IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed, including:

### READ ALL THE INSTRUCTIONS

1. Use the Smart Thermometer™ 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 Smart Thermometer™, insert the probe into food to where the probe widens. The internal components near the tip have a max temperature of 225°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 Smart 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 Smart Thermometer™ 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 Smart Thermometer™ probe is waterproof. However, avoid drastic changes in temperature; for example, do not plunge it in ice water when hot.
10. Store the probe in the charging nest or in the lid of the Smart Hub™. Be sure it is 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.

This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-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.

## 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.

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

## BEFORE FIRST USE

For best results, follow these steps before using your Smart Thermometer for the first time. Note that the Smart Thermometer Hub and Probe 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 down** with a damp cloth to remove any packing debris.
3. **Charge the hub and the probe.** 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 into the nest on the hub to charge it.** Be sure it's securely nestled. The probe requires about 45 minutes to fully charge and will sustain its charge for up to 40 hours of active use. (However, after just 15 minutes of charging, you can use the probe and it will work for several hours.)
5. **While the hub and probe 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 as directed on the app** to set up and activate your new thermometer.

## COOKING WITH THE SMART THERMOMETER

The Smart Thermometer 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

Times & Temps—our interactive cooking guide—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 perfect results. For best results, follow these steps:

1. **Ensure the hub is charged and turned on, and that the probe is 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 probe in the oven, grill, or smoker, on the stove, and in an air fryer. Because it's waterproof, you can use the probe for simmering, boiling, cooking sous vide, and even for deep frying when inserted into the food to be fried. **IMPORTANT:** The probe should not be used when microwaving or pressure cooking. It should also not be used as a candy or deep-fry thermometer because some components toward the tip cannot exceed 225°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 probe during cooking, especially if the probe is 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.
4. **Set the temperature 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). Additionally, you have the option of using the Times & Temps feature; type in what you want to cook, and this interactive guide will share with you the best way to do it. **NOTE:** When using the Times & Temps feature, 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 carryover 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:** Insert the probe up to the point at which it widens to prevent damage to the probe. Also be sure the tip, which is where the internal temperature sensor is located, is positioned in the food properly for the most accurate reading. For more detailed probe placement instruction, refer to the illustrations in the Times & Temps section on the app and/or recipe videos in the Guided Cooking section.
6. **Cook your food.** When cooking, be sure that the exposed end of the probe, which houses the ambient temperature sensor, is 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 it's heat resistant to 572°F, the probe can break at temperatures hotter than that.
7. **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.
8. **Cook your food until done.** You'll get an alert when it's time to take your food off the heat.
9. **Remove the probe 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 probe well and dry it** before placing it in the charging nest in the hub. A dirty probe may not charge. Wash the probe by hand with soapy water. Avoid using very abrasive sponges and cleansers to avoid scratching.
2. **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.

## SMART THERMOMETER DO'S AND DON'TS

**DO** use the Smart 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 sensor in the tip of the probe.

**DON'T** use the probe for taking bodily temperatures.

**DO** refer to the app for detailed directions on proper probe insertion. The Times & Temps section includes 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 15 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 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 tip exceeds 225°F the probe can be damaged.

**DON'T** cover the 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 the 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 probe by hand. Use soapy water; rinse and dry well.

**DON'T** wash the probe in the dishwasher. Do not 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.

The Warranty is non-transferable, 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.

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.

### WHAT THE WARRANTY COVERS

#### Manufacturer Defects

CHEF iQ 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 CHEF iQ User Guide. If your product does not work as it should, please contact Customer Support at 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.



## **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 User Guide for information on proper use of product;

### **Poor Maintenance**

General lack of proper care. We encourage you to take care of your CHEF iQ products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the 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 CHEF iQ such as the 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. Except where such liability is required by law, this warranty does not cover, and CHEF iQ shall not be liable for, incidental, indirect, special, or consequential damages, including without limitation, damage to, or loss of use of the product, or lost sales or profits or delay or failure to perform this Warranty obligation. The remedies provided herein are the exclusive remedies under this Warranty, whether based on contract, tort or otherwise.

CHEF iQ<sup>®</sup> is a registered trademark of RJ Brands, LLC. Smart Thermometer™ and Smart Hub™ are trademarks of RJ Brands, LLC.

Bluetooth<sup>®</sup> is a registered trademark of Bluetooth SIG, Inc.

### **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.

# Discover. Create. Plate

## 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

Distributed by RJ Brands, LLC d/b/a CHEFiQ<sup>®</sup>, LLC, Mahwah, NJ 07495. For questions, comments, or warranty information, please visit [chefiq.com](http://chefiq.com) or send inquiries to [support@chefiq.com](mailto:support@chefiq.com).

Due to continued product improvement, the product illustrated on this carton may vary slightly from the actual product you buy.

CHEFiQ<sup>®</sup> is a registered trademark of RJ Brands, LLC. Smart Thermometer™ and Smart Hub™ are trademarks of RJ Brands, LLC.

Smart Hub™  
CHEF HUB CQ60-1-HUB  
Contains FCC ID: 2AC7Z-ESP32WROVERE  
IC: 21098-ESPWROVERE

Smart Thermometer™  
CHEF PROBE CQ60-PR-01  
FCC ID: 2A2YP-CQ60PROBE  
IC: 27740-CQ60PROBE



Designed by CHEFiQ<sup>®</sup> in NJ; made in China. [www.chefiq.com](http://www.chefiq.com) [support@chefiq.com](mailto:support@chefiq.com)