

# ChefsTemp°

## Quad XPro Alarm Thermometer

### ChefsTemp Quad XPro Alarm Thermometer Operating Instruction



Large LCD  
display



Backlight



Magnetic  
Back



°C/°F  
Switchable



Preset  
Temp



4 Probes



Remote Range  
500 Feet/150M



Temperature  
Alarm



## Content

1. ChefsTemp Quad XPro Info Sheet.....	01	4.2 Receiver .....	13
1.1 Overview .....	01	5. How to Sync Main Unit and Receiver Manually .....	14
1.2 Package Content .....	01	6. Probe Ring Installation Instruction .....	14
1.3 Product Specification .....	02	7. Calibration Guide .....	16
1.4 Button and Interface Introduction .....	03	8. Use & Maintenance .....	17
2. Operating Instruction .....	09	9. Trouble Shooting .....	18
2.1 Getting Started .....	09	10. Contact Us .....	20
2.2 Main Unit Basic Setting .....	10	11. Chef-recommended Meat Temperature .....	21
2.3 Main Unit Temperature Setting.....	10		
2.4 Receiver Setting .....	11		
3. Temperature Alarm Function .....	12		
3.1 Main Unit .....	12		
3.2 Receiver .....	12		
4. Low-battery Reminder Mode .....	13		
4.1 Main Unit .....	13		

# 1. ChefsTemp Quad XPro Info Sheet

## 1.1 Overview

Monitoring temperature from your yard or house has been made easier with ChefsTemp Quad XPro BBQ Alarm Thermometer. The Quad XPro allows you to stay connected and track real-time cooking temperatures of your food with a transmission distance up to 500 feet/150 meters (1m above the ground), ensuring that your food is at the right temperature and perfectly smoked every time. If the temperature is over the high or low target settings, the Quad XPro will sound and send signals to the Receiver. It's effective 4 channel splash proof casing, and RF remote function make it a cooking device you can't go without. Experience the convenience of ChefsTemp Quad XPro, making your cooking process more seamless than ever before.

The Quad XPro can also be used for a wide range of cooking methods, including smoking, barbecuing, roasting, and more. Achieving the right temperature is crucial to achieving outstanding results when it comes to smoking-making an effective remote alarm thermometer an essential culinary tool for monitoring cooking temperature when cooking any kind of food.

## 1.2 Package Content

ChefsTemp Quad XPro Main Unit x1  
ChefsTemp Quad XPro Receiver x1  
Stainless Steel Probe x3  
Stainless Steel Ambient Probe x1  
Probe Ring x16 (2 packs, 8 per pack)  
Probe Clip x1  
Hanging Lanyard x1  
Instruction Manual x1

## 1.3 Product Specification

### Display Size:

ChefsTemp Quad XPro Main Unit: 3.66Hx2.09W inches (93Hx53W mm)

ChefsTemp Quad XPro Receiver: 1.42Hx2.02W inches (36Hx51.3W mm)

### Product Size:

ChefsTemp Quad XPro Main Unit: 5.94Hx3.74Wx1.18D inches (150.8Hx95Wx30D mm)

ChefsTemp Quad XPro Receiver: 2.44Hx3.84Wx1.4D inches (62Hx97.5Wx35.5D mm)

Probe Range: -58 to 572°F (-50 to 300°C)

Probe Cable Withstand Temperature: Max 700°F (370°C)

Transmission Distance: 500ft (150m) in rural areas (1m above the ground)

### Accuracy:

±0.9°F (±0.5°C) from 32 to 212°F (0 to 100°C)

±1.8°F (±1.0°C) from 212 to 572°F (100 to 300°C)

±1.8°F (±1.0°C) from -58 to 32°F (-50 to 0°C)

Resolution: 0.1°F (°C)

Units: °C/°F switchable

Backlight: 20 seconds

Main Unit and Receiver Waterproof: IP66 splash-proof

Probe Waterproof: IPX7 water-proof

Operating Range: 32 to 122°F (0 to 50°C)

Main Unit and Receiver Power Supply: 2 AA size 1.5V batteries (not included)

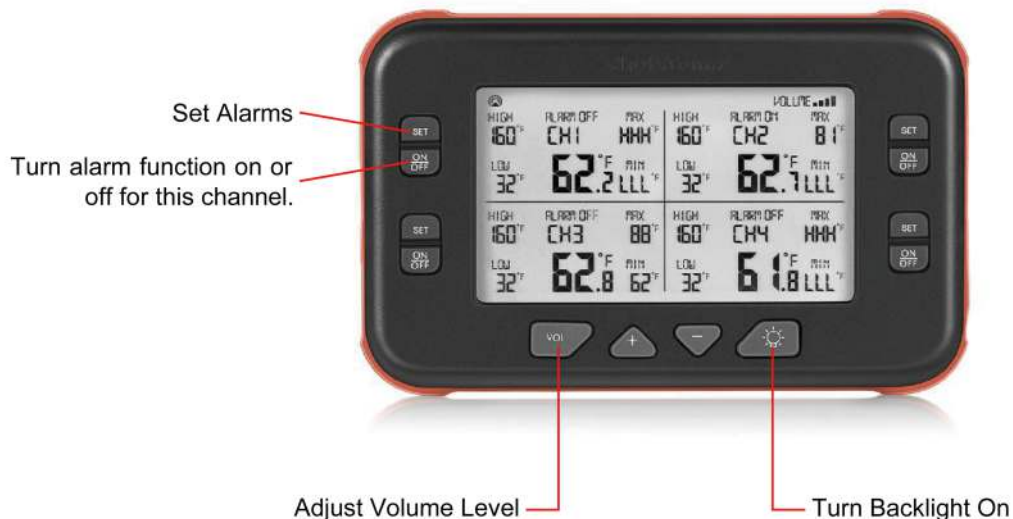
The Main Unit can be powered by a Type-C cable (not included)

The Main Unit and Receiver include bracket and back-lit magnet

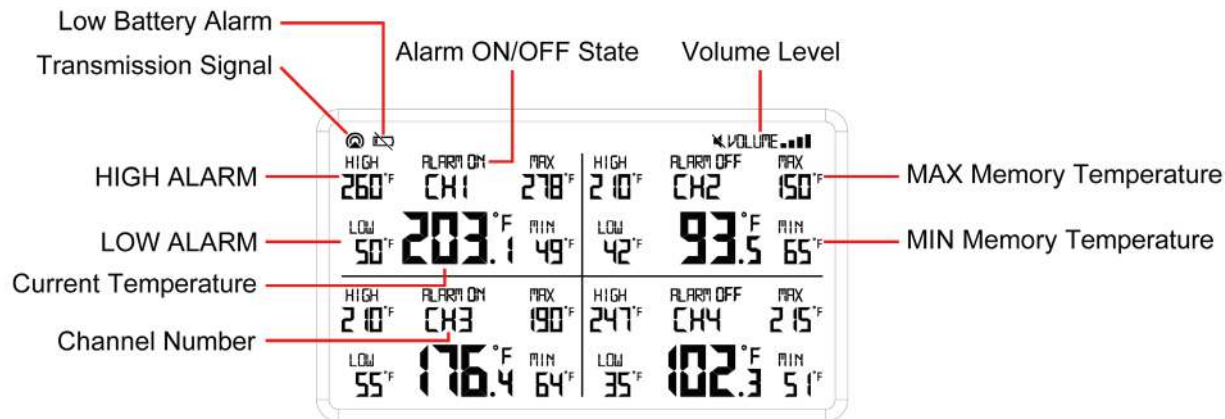
The Receiver has a hanging hole and vibration function

## 1.4 Button and Interface Introduction

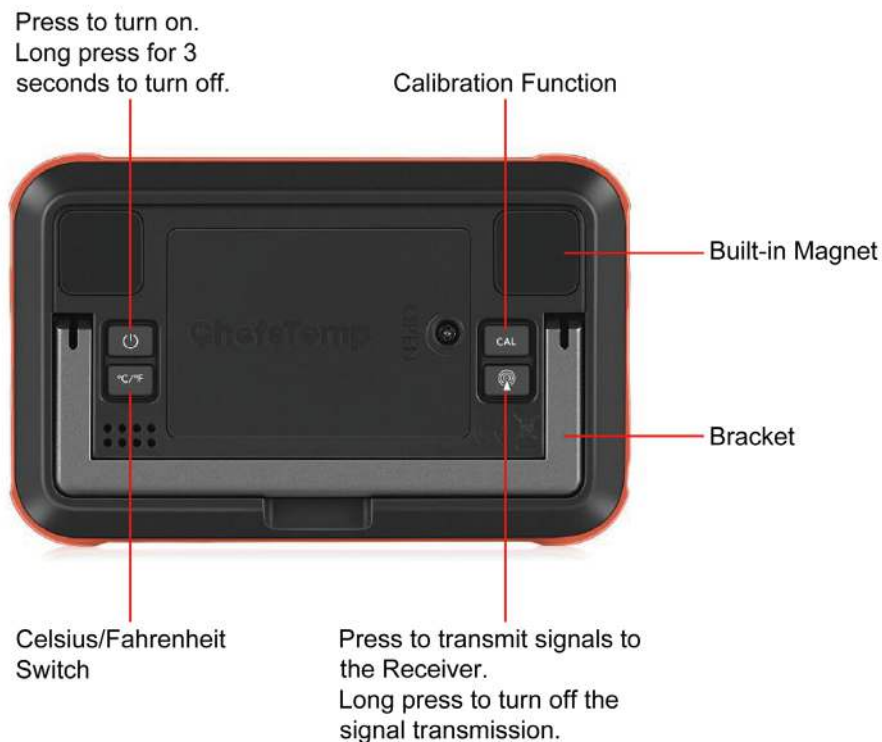
### Main Unit (Front)



## Main Unit Screen



## Main Unit (Back)



## Receiver (Front)

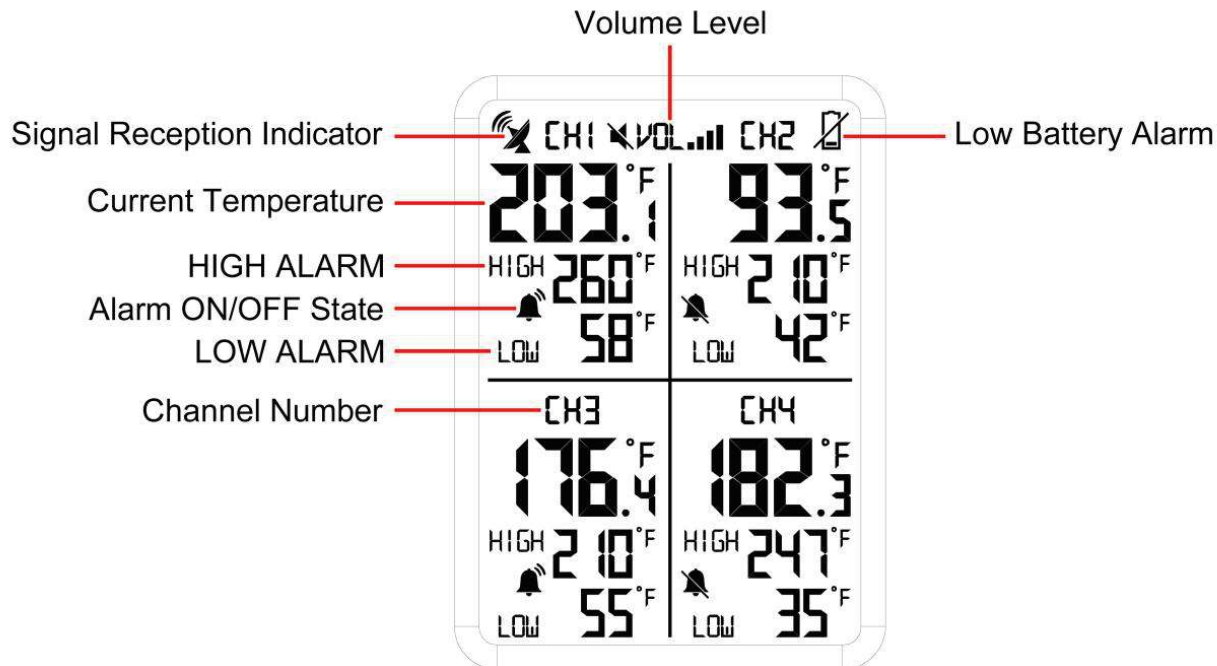
Press to turn on.  
When the Receiver is  
turned on, press to turn  
backlight on.  
Long press for 3 seconds to  
turn off.



Adjust volume level.  
Long press for 2 seconds  
to receive signals  
manually.



## Receiver Screen



## Receiver (Back)



## 2. Operating Instruction

### 2.1 Getting Started

**Step 1:** Open the bracket and slide down the Receiver battery cover to insert 2 AA batteries. Once batteries are inserted, the Receiver will automatically turn on with two beeps and display a backlight, then it will enter the signal receiving state.

**Step 2:** Insert the probe into the Main Unit, up to 4 can be inserted.

**Step 3:** Open the back cover of the Main Unit with a screwdriver and insert 2 AA batteries (or plug in the Type-C cable). The Main Unit will automatically turn on with two beeps and display a backlight, then display the temperature of the inserted probe and enter the signal transmission state.

**Step 4:** Once turned on the Main Unit and the Receiver will connect with each other within 30 seconds, the Receiver will display the information of the Main Unit. If the connection is not successful, the Receiver will not display the information of the Main Unit, or it will only display "— — —". If this happens, please repeat steps 1-3, or refer to **5. How to Sync Main Unit and Receiver Manually** in the manual.


**Note:**

- Wireless signals can be received within 500ft/150m between the devices in rural areas with no barriers (1m above the ground), this will be less if transmitting between walls or barriers.
- When powered by a Type-C cable, the backlight of the Main Unit will remain on all the time. When powered by batteries, the backlight will automatically turn off after 20 seconds of no operation.

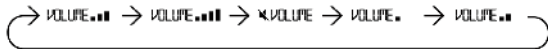
- When the Main Unit uses a Type-C cable and batteries at the same time, the Main Unit will not use the power supply of the batteries. The Type-C cable will not charge batteries inside the Main Unit.



## 2.2 Main Unit Basic Setting


Press  to switch between Celsius and Fahrenheit.

Press  to adjust the alarm volume level, there are 5 volume levels available.


The volume levels displayed on the device are shown below:









Press  to turn the backlight on for 20 seconds, the backlight will turn off after pressing  again or if the device is not operated for 20 seconds.


Long press  for 3 seconds to reset the maximum and minimum temperature memory of the selected channel.

## 2.3 Main Unit Temperature Setting



**Step 1:** Press  to enter temperature setting mode, the HIGH ALARM digits will begin flashing.

**Step 2:** Use   to adjust the desired HIGH ALARM temperature. Press  again to confirm the HIGH ALARM setting, and the LOW ALARM digits will begin flashing.


**Step 3:** Use   to adjust the desired LOW ALARM temperature. Press  again (or no operation for 20 seconds) to confirm LOW ALARM setting and exit the temperature setting mode.

**Step 4:** Press  to turn the alarm function on or off for a specific channel. Use "Off" to turn off alarm sounds.

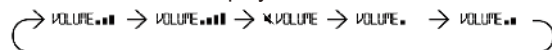
**Note:**



- Long press  or  to quickly set the temperature.
- When setting the HIGH ALARM, if there is no operation for 20 seconds, the current setting will be automatically saved and the setting mode will be exited.
- When the device is powered off, the settings will be saved on the device unless the batteries and Type-C cable are removed or the batteries exhausted and Type-C cable is not inserted.

## 2.4 Receiver Setting

Press  to adjust the alarm volume level, there are 5 volume levels available.

The volume levels displayed on the device are shown below:



Press  to turn on the backlight for 20 seconds, the backlight turns off after pressing  again or if the device is not operated for 20 seconds.

## 3. Temperature Alarm Function

### 3.1 Main Unit

When the alarm function is turned on, and the measured temperature is higher than the HIGH ALARM temperature, or lower than the LOW ALARM temperature set, the alarm will sound, the backlight will begin flashing, and the measured temperature digits will flash.

There are 4 kinds of temperature alarm sounds, each channel has a different alarm frequency:

CH 1: beep once per second

CH 2: beep twice per second

CH 3: beep 3 times per second

CH 4: beep 4 times per second

Pressing any button on the Main Unit will turn off the alarm.

If multiple channels alarm at the same time, only the last alarm will sound.

### 3.2 Receiver

When the alarm function is turned on, and the measured temperature is higher than the HIGH ALARM temperature, or lower than the LOW ALARM temperature set, the alarm will sound, the backlight will begin flashing, the Receiver will be vibrating and the measured temperature digits will flash.

There are 4 kinds of temperature alarm sounds, each channel has a different alarm frequency:



- CH 1: beep once per second
- CH 2: beep twice per second
- CH 3: beep 3 times per second
- CH 4: beep 4 times per second

Pressing any button on the Receiver will turn off the alarm.



If multiple channels alarm at the same time, only the last alarm will sound.

## 4. Low-battery Reminder Mode

### 4.1 Main Unit



When the power of the Main Unit is low, the screen will only display the flashing  symbol, and the alarm will not functioning. Press any key to end the low battery reminder mode, all displays and functions will return to normal, but the  symbol still flashes.



### 4.2 Receiver

When the power of the Receiver is low, the screen only displays the flashing  symbol, and the alarm will not functioning. Press any key to end the low battery reminder mode, all displays and functions will return to normal, but the  symbol still flashes.


## 5. How to Sync Main Unit and Receiver Manually

If you need to sync the Main Unit and Receiver manually, please follow the steps below:

**Step 1:** Hold  on the Receiver to enter the signal receiving state. After one beep, all data of the Receiver will be reset and the  icon will begin flashing.

**Step 2:** Press  on the back of the Main Unit to send signals manually. The  icon will begin flashing on the Main Unit while the Receiver will begin connecting with the Main Unit and receiving data from it.

### Note:

- When the Receiver loses signal for 30 seconds, the alarm will automatically ring, the backlight will be flashing and the Receiver will be vibrating. Press any button on the Receiver to turn off the alarm.
- If the Receiver fails to receive the signal for 8 minutes, the signal receiving function will be turned off automatically. Press and hold the  button of the Receiver for 2 seconds to restart the signal receiving function.

## 6. Probe Ring Installation Instruction

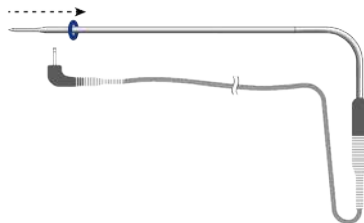
ChefsTemp Quad XPro has 16 probe rings (including red, yellow, green, blue, 4 rings for each color).

Always attach probe rings by sliding them over the probe tip. Attempting to attach probe rings by sliding them over the probe jack will cause them to stretch and loosen.

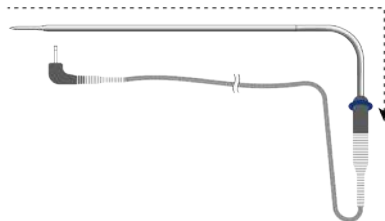


### First Probe Ring:

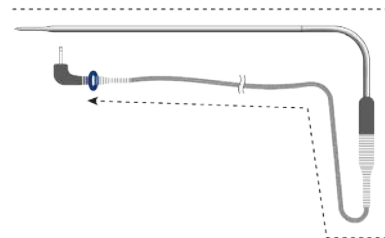
**Step 1:** Slide the first of the two matching probe rings over the probe tip.



**Step 2:** Roll the probe ring over the metal springs of the probe.

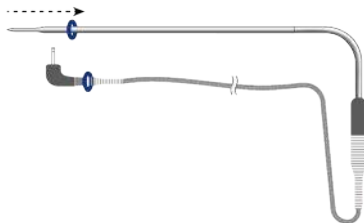


**Step 3:** Slide the probe ring down the cable until it is over the metal springs of the probe jack. There will be a slight groove to hold the probe ring in place.

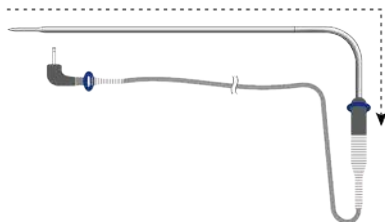


### Second Probe Ring:

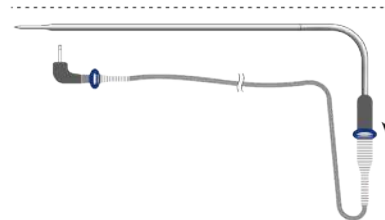
**Step 1:** Holding the second probe ring, slide probe ring over the probe.



**Step 2:** Roll the probe ring over the PEEK of the probe.








**Step 3:** Place the probe ring at the point where the metal spring and the PEEK meet.




## 7. Calibration Guide

ChefsTemp Quad XPro is ready to use. No extra testing or calibration is required before using it. If you need calibration, please refer to the following steps:

**Step 1:** Long press  for 5 seconds to enter the calibration mode. The measured temperature of channel 1 will display 0.0°F, and display "CAL".

**Step 2:** Press   to increase or decrease the temperature. Each time you press, the value will be adjusted by 0.1. Long press  or  to quickly set the temperature. The available calibration range is  $\pm 3.6^{\circ}\text{F}(\pm 2^{\circ}\text{C})$ .

**Step 3:** Press  again to confirm the settings of channel 1, and enter the settings of channel 2.

**Step 4:** Repeat steps 2-3 until channel 4 is set. If there is no operation for 20 seconds, the current setting will be automatically saved and calibration mode will be exited.

### Note:

- When powered off, the settings will be saved on the device unless the batteries and Type-C cable are removed or the batteries exhausted and Type-C cable is not inserted.

## 8. Use & Maintenance






### **Tips for Use:**

- Your ChefsTemps Quad XPro's body should not be attached directly to a smoker or grill's lid or left in the smoker or oven. The high heat will severely damage the plastic housing.
- Insert the cooking probe so that the tip rests at the thickest part of the meat or food. Avoid gristle or bone.
- The round tip probe is an ambient probe. Pinch the probe clip, insert the probe, and attach the clip to the grate. Place the ambient probe 1-2 inches away from the food, avoiding the sides of the cooker. The clip can be adjusted for different-sized BBQ grates by gently bending it. We recommend leaving the air probe in the clip while adjusting.
- Set your desired alarm temperatures. Chef-recommended doneness temperatures are listed at the end of the manual. If cooking meat, set the alarm somewhat lower to allow for carryover heat during resting.

### **Cautions for Probes and Cables:**

- Use hot pads or gloves when removing the probe from food. It will be hot. DO NOT pull on the cable. Use the molded mini-handle.
- The cables can withstand 700°F (370°C) while the transition/handle can withstand 644°F (340°C) for short periods. The probe tip itself is rated to 716°F (380°C). DO NOT expose probe tip to flames or coals.
- The probe is water-resistant but we do not recommend full immersion of the cable. Clean the probe by wiping it with a damp cloth and kitchen cleaner.
- Keep the probe cable away from oven elements, flames, coals, grills or oven racks, all of which can reach temperatures far higher than 700°F (even if an oven is set to a lower temperature).
- When using ovens or smokers, avoid pinching the cable between hot surfaces such as a cast iron grill hood without some insulating protection. Avoid repeated twisting of the probe cable which can break wires.

## 9. Troubleshooting

Issue	Reason	Solution
No alarm sound after the temperature reaches the set alarm temperature.	The alarm switch of the channel you are measuring is off.	Press  for the channel you want to measure to turn on the alarm.
	The power of the Main Unit or Receiver is low, and the Main Unit or Receiver has entered the low-battery reminder mode.	Press any key to end the low-battery reminder mode, all displays and functions will return to normal. The  or  symbols will continue to flash.
The Receiver cannot receive the signal of the Main Unit.	The Receiver and the Main Unit are too far away or there are obstacles between them.	Put the Receiver and the Main Unit in a position where the signal can be received. Wireless signals can be received within 500ft/150m between the devices in rural areas with no barriers (1m above the ground).
	The signal transmission function of the Main Unit is turned off.	Press  on the Main Unit to turn on the signal transmission.
	The Receiver did not receive a signal for 8 minutes, the signal receiving function is automatically turned off.	Hold  on the Receiver to enter the signal receiving state.

The temperature displays "HHH.H".	The measuring temperature exceeds 572°F (300°C).	Remove the probe from the high-temperature location immediately and allow it to cool down, only use this thermometer within the specified temperature range -58°F to 572°F (-50°C to 300°C).
	The probe is not plugged in completely or the probe socket is damaged.	Unplug the probe and fully re-insert it into the thermometer. If the problem persists, please contact us for support.
The temp displays "LLL.L".	The measuring temperature is below -58°F (-50°C).	Remove the probe from the low-temperature location immediately. Only use this thermometer within the specified temperature range -58°F to 572°F (-50°C to 300°C).
	The probe is not plugged in completely or the probe socket is damaged.	Unplug the probe and fully re-insert it into the thermometer. If the problem persists, please contact us for support.

## 10. Contact Us

If your device fails to work or you are less than completely satisfied with this product in any way, please don't hesitate to contact us.



: +1(323)287-5798



: info@chefstemp.com



: www.facebook.com/ChefsTemp/



: chefstemp



: www.chefstemp.com

### **About our Common-interest Group:**

Passionate about cooking? Come join our community of cooks that share ideas and suggestions on cooking, smoking, BBQ, and more! Gather with passionate cooks just like you who are obsessed with cooking and BBQ. We love trying different ways of cooking and hearing the amazing recipes our customers use. Feel free to share your favorite, original and unique recipes or simply learn from other cooks around the world. We can't wait to see you! Take a few seconds to scan this code and join us! You will get several free E-cookbooks as a gift. Don't miss out!



## 11. Chef-recommended Meat Temperature

BEEF	SERVE TEMPERATURES		LAMB·VENISON
Blue	110°F	43°C	
Rare	120 - 130°F	49 - 54°C	
Medium Rare	130 - 135°F	54 - 57°C	
Medium	135 - 145°F	57 - 63°C	
Medium Well	145 - 155°F	63 - 68°C	
Well	155°F - up	68°C - up	
Ground Beef	160°F	71°C	USDA Recommended
Beef Brisket - BBQ	190 - 205°F	88 - 96°C	Fork tender

PORK	SERVE TEMPERATURES		VEAL·FRESH HAM
Medium	137°F	58°C	
USDA - Done	145°F	63°C	
Well Done	150°F - up	66°C - up	
Pre-Cooked Ham	120°F	49°C	Caramelized glaze, juicy
Sausage	160°F	71°C	Warm, juicy
Pork Ribs - BBQ	190 - 205°F	88 - 96°C	Fall off the bone
Pork Shoulder - BBQ	190 - 205°F	88 - 96°C	Fork tender

## POULTRY

CHICKEN · TURKEY · DUCK · PHEASANT · QUAIL · GOOSE

Whole or Ground	165°F	74°C	USDA & Chef Recommended
Medium	170 - 180°F	77 - 82°C	Safe at 165°F, but more tender at a higher temp

## SEAFOOD

Ahi Tuna	115°F	46°C	"Sashimi" grade
Shrimp	120°F	49°C	Pink, slightly constricted
Salmon	125°F	52°C	Flaky and tender
Halibut	130°F	54°C	Opaque, moist
Scallops	130°F	54°C	Milky white, firm
Lobster	140°F	60°C	Opaque, not constricted