

# FEATURES

## ON-UNIT PRESETS

100+ built-in presets and functions for virtually every cooking need.

## CAPACITIVE TOUCH DISPLAY

LCD capacitive touch display responds to just a light touch.

## WiFi ENABLED

Pairing the Smart Cooker™ with the CHEF iQ® app unlocks a world of culinary possibilities.

## 6-QUART CAPACITY

Spacious 6-quart non-stick cooking pot fits enough to feed a crowd.

## INTEGRATED SCALE

Accurate to-the-gram cooking scale works right in your cooking pot, no measuring cups needed.

## AUTO PRESSURE RELEASE

Programmed to automatically release steam using one of three methods after pressure cooking ends.

# FUNCTIONS



## PRESSURE COOK

Pressure cooking is a method of cooking in a sealed environment to trap in steam and cook faster and more evenly.



## SLOW COOK

Set it and forget it – great for soups, chilis, stews, and having dinner ready when you walk in the door.



## STEAM

Steaming requires no added fat while preserving key nutrients and full flavors for delicious, healthy meals.



## SEAR/SAUTÉ

Sear foods right in the pot to boost flavor or use in place of a sauté pan to cook foods fast.



## FERMENT

A simple and easy way to make delicious, homemade yogurt.

**ADVANCED HARDWARE**  
Designed with a full color TFT LCD screen for vivid detail and a capacitive touch interface for a user-friendly experience.

**PRESSURE RELEASE METHODS**  
Using one of three pressure release methods strategically designed to meet the needs of various cuisines, you can pressure cook with ease.



**INTUITIVE SOFTWARE**  
Save presets from the app to your Smart Cooker™ for one-touch access to your favorite foods.

**INTEGRATED SMART SENSORS**  
Equipped with four built-in sensors to precisely measure weight, pressure, and temperature.

## DISCOVER YOUR INNER CHEF

Connect your Smart Cooker™ to the CHEF iQ® app via smart phone or tablet for a reimagined culinary experience.

## THE APP



### BECOME A CHEF

Cook delicious dishes right from the app with CHEF iQ®'s Guided Cooking, prep, and how-to videos.



### UPDATE OVER THE AIR

Your Smart Cooker™ will get smarter over time with over-the-air firmware updates.



### INSTANT CALCULATIONS

Tell us what you're cooking and the CHEF iQ® Calculator will tell you how to get there.



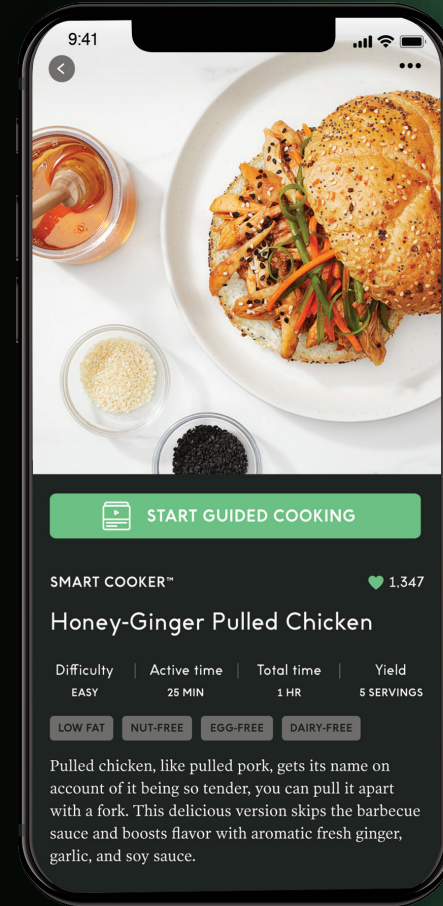
### SAVE YOUR FAVORITES

Save presets from the app to your Smart Cooker™ for one-touch access to your favorite foods.



### STAY IN THE KNOW

Keep tabs on your cooking journey with CHEF iQ®'s Smart Bar™.



DOWNLOAD THE CHEF iQ® APP TO  
DISCOVER RECIPES, CONTROL  
YOUR SMART COOKER™, AND MORE

Available on:



# CHEF iQ®

Discover. Create. Plate.

# Smart Cooker™

At CHEF iQ®, we're redefining the home cooking experience by pairing intuitive hardware with unparalleled software. The CHEF iQ® Smart Cooker™ and CHEF iQ® app seamlessly connect and synchronize data for a better culinary experience.