

# MEATER has ‘never been sweeter’ with mouthwatering deals this Black Friday...

Submitted by: The PR Room

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20% off the new limited-edition ‘Brown Sugar’ range of MEATER products

LEICESTER, 23 November 2020 - Apption Labs (<https://meater.com/about-us/>), developer of smart IoT consumer products, have calved 20% off the price of their new look, limited-edition ‘Brown Sugar’ line-up, including the MEATER+ (<https://store-uk.meater.com/products/meater-plus>) and MEATER Block (<https://store-uk.meater.com/products/meater-block>). Now you can get perfectly cooked meat for less, and in a new sleek style – MEATER, just sweeter.

With Christmas season upon us, what better time to get this ‘hot’ deal, and on a new limited-edition range? If you’re shopping for an at-home chef or food lover, then look no more. The MEATER thermometers are perfect gifts for anyone who takes pride in their culinary skills and wants to achieve perfectly cooked meat, each and every time.

The new ‘Brown Sugar’ MEATER line-up includes:

MEATER+: A no wires, no fuss meat thermometer with a smart guided cook system, MEATER+ (<https://store-uk.meater.com/products/meater-plus>) ensures tasty, succulent and satisfying results every time. Whether that be for roasting the turkey or goose on Christmas day, cooking a heart-warming joint in chilly February or for those sunny BBQ’s in the summer months.

Normal RRP - £99

Black Friday price - £79.20

MEATER Block: You can also grab the same ‘tasty’ deal with 20% off the ‘Brown Sugar’ MEATER Block ([https://meater.com/?\\_ga=2.209081873.265632639.1562067130-283392436.1558606631](https://meater.com/?_ga=2.209081873.265632639.1562067130-283392436.1558606631)), which is an exciting, smart and easy way to cook multiple meats at the same time and exactly to how each person prefers it. So whether your guests enjoy their steak rare, medium or well done, or if one prefers chicken over pork, you will be able to wow them by giving them tasty, cooked to perfection meat and without any guess work.

Developed with state-of-the-art technology, combined with an insatiable passion for mouth-watering, perfectly cooked food, Apption Labs designed the MEATER Block for the home cook, Barbeque fan, or Pro to make ‘over’ and ‘under’ cooked meats a thing of the past.

The MEATER Block stores and charges up to 4 MEATER+ probes, allowing you to cook and monitor 4 delicious meats at one time.

Normal RRP - £279

Black Friday price - £232.20

“The new ‘Brown Sugar’ range of MEATER products was inspired by our customers,” said Joseph Cruz, President and Co-founder of Apption Labs. “We are always looking to evolve our products in-line with consumer feedback and with the new Brown Sugar range we have done just that. Due to popular demand, a new

darker shade of bamboo on our bases to give more variety was a no brainer. The new colour is slick, sleek and looks great in any kitchen.”

The 20% discount will be running from Friday 27th November until Sunday 29th November at MEATER.com (<https://meater.com/>) - don't miss out on getting your hands on this limited-edition range at a 'scorching' price!

-Ends-

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