

There's a New 'Smart' Kitchen Utensil in Town...

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Wave goodbye to overcooked dry turkey and goodbye to undercooked pink chicken, the MEATER+ allows you to achieve perfect and consistent results every time.

London, 4th October 2018 – Apption Labs (<https://meater.com/about-us/>), developer of smart IoT consumer products, today launches the MEATER+ (<https://ukstore.meater.com/>), the world's first truly wireless smart meat thermometer, designed to help you cook meat to your exact liking each and every time.

It's a kitchen utensil that no one should live without. Whether you are cooking your weekly roast dinner, or a steak for the family, then the MEATER+ can help ensure that your meat is cooked to perfection and you don't even need to be in the kitchen.

Using a patented technology, MEATER+ provides estimated cooking times, monitors your meat whilst cooking and sends alerts to your smartphone, giving you the freedom to step away from the oven.

How it works:

The MEATER+ probe connects wirelessly to its charger which has a built-in Bluetooth booster, this then connects to the MEATER app on your smartphone with a range of up to 50m. Heavy duty ovens reduce the range of radio signals when closed but with MEATER+ the charger repeats the signal to your smart device which gives it the extended range.

The MEATER+ is simple to setup, and simple to use. Its smart guided cook system walks you through every step of the cooking process.

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