

Check out today's Amazon Prime deal of the day!

Submitted by: The PR Room

Tuesday, 9 July 2019

Get your hands on the world's first truly wireless meat thermometer, the [\(https://www.amazon.co.uk/Meater-Wireless-Thermometer-Compatible-Android/dp/B07DZB6XZ6?smid=AEP6DMVTWLXEF&](https://www.amazon.co.uk/Meater-Wireless-Thermometer-Compatible-Android/dp/B07DZB6XZ6?smid=AEP6DMVTWLXEF&) with a whopping 25% discount

Leicester, July 9th 2019 – For today only, the MEATER is being offered as Amazon Prime's [\(https://www.amazon.co.uk/\)](https://www.amazon.co.uk/) deal of the day with a 25% discount, priced at just £66.75 and the MEATER+ at £81.75.

BBQ season is upon us and we all desire delicious, perfectly cooked meat when entertaining, so why not get help? Take the guess work out of 'getting it right' and use MEATER to wow your meat loving guests – as seen on the Gadget Show [\(https://drive.google.com/file/d/1BO_L9fqTSJ0qQoDkdINRe56C701jtxAz/view?usp=sharing\)](https://drive.google.com/file/d/1BO_L9fqTSJ0qQoDkdINRe56C701jtxAz/view?usp=sharing).

MEATER is a simple to setup, simple to use, no wires, no fuss meat thermometer with a smart guided cook system which will ensure tasty, succulent and satisfying results every time.

Be social - this handy cooking tool not only gives you the juicy results you are after, it allows you to step away from the BBQ to go and catch up with your guests, get a well-deserved beer, or to relax in the sun (or rain, we are in the UK after all) - just connect your MEATER to any smartphone or tablet and using a patented technology, MEATER provides estimated cooking times, monitors your meat whilst cooking, sends alerts to your device, and lets you know when your meat is cooked to perfection, and ready to enjoy.

Save money – meat is expensive, so whether you are cooking beef, fish, lamb or pork, allow the MEATER to use its dual sensors to monitor the BBQ temperature making sure you never burn and waste your meat again.

Be Safe – Eating under cooked meat is one of the most common causes of food poisoning in the UK. Using a meat thermometer can help take away this risk and ensure that your meat is not only the tastiest it can be but is perfectly safe to eat too.

Whether you are BBQing for yourself, for colleagues, friends or for family, let the MEATER help you achieve tasty, succulent, safe results each and every time!

Available to purchase from Amazon Prime now at a discounted price of just £66.75 for the MEATER [\(https://www.amazon.co.uk/Meater-Wireless-Thermometer-Compatible-Android/dp/B07DZB6XZ6?smid=AEP6DMVTWLXEF&](https://www.amazon.co.uk/Meater-Wireless-Thermometer-Compatible-Android/dp/B07DZB6XZ6?smid=AEP6DMVTWLXEF&) or for extended range, pick up the MEATER+ [\(https://www.amazon.co.uk/dp/B07H8WTFHW?axitk=huZIAfT4YZQIUqECQT7HmA&pd_rd_i=B07H8WTFHW&pf_rd_p=0bc5](https://www.amazon.co.uk/dp/B07H8WTFHW?axitk=huZIAfT4YZQIUqECQT7HmA&pd_rd_i=B07H8WTFHW&pf_rd_p=0bc5) at a discounted price of £81.75.

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ABOUT APPTION LABS LIMITED

Apption Labs was founded in January 2015 by Joseph Cruz, Dauson Chang and Teemu Nivala with more than 30 years' experience in hardware and software engineering. At a joint barbecue, the three friends decided to take their problems into their own hands and no longer wait for someone else to solve them. This mentality is the driving force which is reflected in the corporate culture and enables progressive ideas, positive thinking and new innovations.

The company is headquartered in Leicester, UK and has offices in Los Angeles, USA and Hsinchu, Taiwan. The company's multi-continental background enables it to develop products with the right functionality through insights and feedback from consumers from different cultures around the world. The MEATER was developed with a crowdfunding budget.

MEATER was developed to help meat lovers with different cooking skills achieve consistent results when frying or grilling. This fantastic gadget is a must-have for all cooking methods and preparation methods. For more information, please visit <http://www.meater.com>.

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