

Summer is finally here and so is the new MEATER Block – the exciting, smart and easy way to cook multiple meats to everyone’s preference

Submitted by: The PR Room

Thursday, 25 July 2019

Leicester, July 25th 19 - Just in time for BBQ season and following on from the MEATER+ (<https://meater.com/>) (the first truly wireless meat thermometer – as seen on the Gadget Show (https://drive.google.com/file/d/1BO_L9fqTSJ0qQoDkdINRe56C701jtxAz/view?usp=sharing)), comes the MEATER Block (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 still 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 (https://meater.com/?_ga=2.209081873.265632639.1562067130-283392436.1558606631) stores and charges up to 4 MEATER+ probes, allowing you to cook and monitor 4 delicious meats at one time. With two simple ways to use:

- Use the MEATER app - connect the MEATER Block to your Wi-Fi and with Bluetooth to WiFi range extension built-in, the block allows you to step away from the BBQ to go grab a drink, chat to friends or whatever else takes your fancy. The app will guide you through the whole cooking process.

- Don't have a WiFi signal? Don't worry - a touch control screen allows you to set up your cook easily and the speakers provide audible notifications when the probes are ready, keeping everything simple and straight forward allowing you to BBQ with very little effort.

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

Available to purchase from MEATER.com

(https://meater.com/?_ga=2.209081873.265632639.1562067130-283392436.1558606631), priced at £279.

-ENDS-

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>.

Media contacts:

Michelle Cross

The PR Room

Email: Michelle.cross@theproom.co.uk

Tel: +44 (0) 333 9398 296

Sarah Chard

The PR Room

Email: sarah.chard@theproom.co.uk

Tel: +44 (0) 333 9398 296