



# MEATER



**MEATER**  
up to 10m



**MEATER Plus**  
up to 50m



**MEATER Block**  
WiFi up to 100m

- 100% wireless
- Estimates cook time
- Sends cook alerts
- 2 temperature sensors

- Max internal temp 100°C
- Max ambient temp 275°C
- Water resistant
- Cloud enabled



**Clips**



**Mitts**



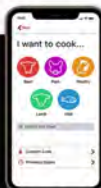
**Blade**



MEATER App

Download on the  
**App Store**

GET IT ON  
**Google Play**



Guided Cook



Custom Alerts



Time Remaining



Multiple Cooks

apptionLABS  
[www.meater.com](http://www.meater.com)

General Enquiry  
[aus@meater.com](mailto:aus@meater.com)

Dealer & Media Enquiry  
[rod@meater.com](mailto:rod@meater.com)

Achieve Perfect Results Every Time!



The First Wireless Smart Meat Thermometer

### Up to 10m Wireless Range

MEATER is the first truly wireless smart meat thermometer. Along with the MEATER app, it will help you cook the juiciest steak, chicken, turkey, fish or other meats perfectly every time for every occasion.

### Features

- 100% Wire-Free: No wires. No fuss. The first truly wireless smart meat thermometer.
- 2 Sensors, 1 Probe: Dual temperature sensors can monitor internal meat temperature and ambient.
- Guided Cook System: Walks you through every step of the cooking process to guarantee perfect and consistent results.
- Advanced Estimator Algorithm: Estimates how long to cook and rest your food to help plan your meal and manage your time.
- Connectivity Suite: Monitor your cook from a phone or tablet over Bluetooth. Extend your wireless range using MEATER Link WiFi and the MEATER Cloud.

## EXPECTED RANGE

Up to 3m



Smoker

Kettle Grill

Up to 10m



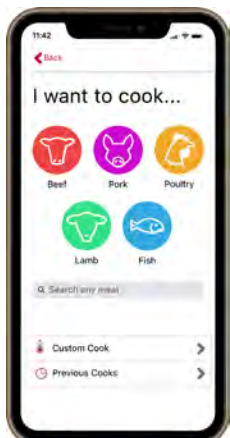
Gas Grill

Kamado

Oven

Rotisserie

## MEAT THE APP



Guided Cook

Select your protein and get your cook started without the guesswork.



Receive Alerts

Check your cooking status and get notified anywhere your smart device has internet connection



Estimate Cook Time

Know when your meat will be ready and manage your time better.



Monitor Multiple Cooks

Cook different meats at various temperatures at the same time.

# FEATURES



## Charger

Sleek bamboo charging dock.

## Battery Power

Charges the probe up to 100 times with a single AAA battery.

## Magnetic Backing

Attaches to any metallic surface

## Durable Materials

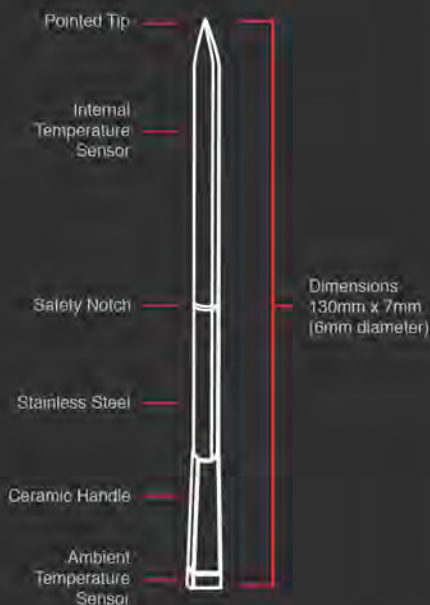
Made with stainless steel and heat resistant ceramic.

## Dual Sensors

Measures both the internal meat temperature (within +/- 0.5°C) and the temperature close to the food.



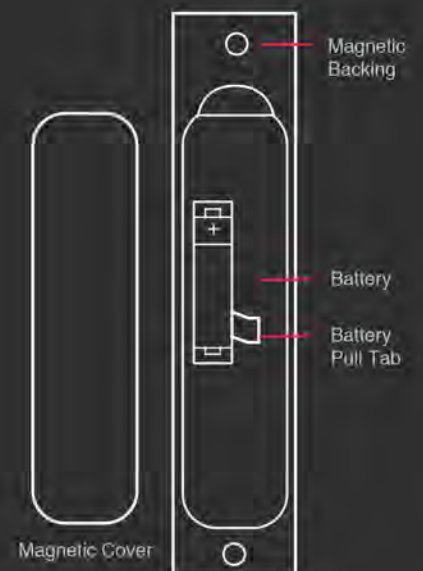
## WIRELESS PROBE



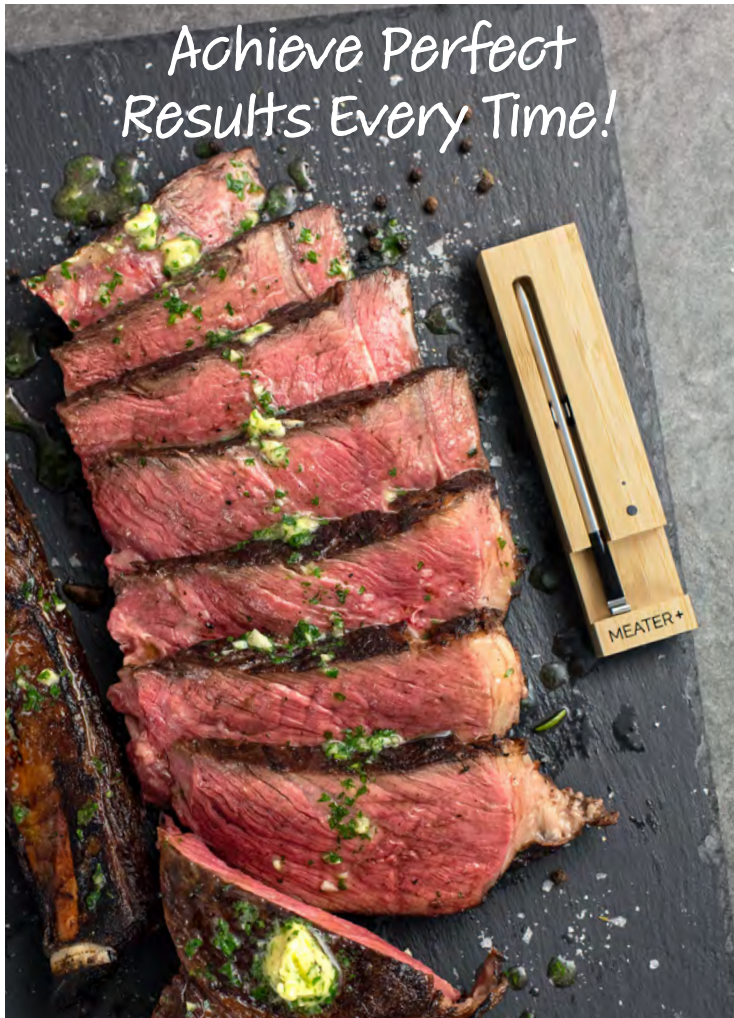
## CHARGER FRONT



## CHARGER BACK



Achieve Perfect Results Every Time!



# MEATER<sup>®</sup>+

The First Wireless Smart Meat Thermometer

## Up to 50m Wireless Range

The same awesome smart meat thermometer PLUS extended wireless range! Get more freedom from your grill, smoker, or kitchen.

### Features

- Built-in Bluetooth repeater in the charger extends the wireless range up to 50m.
- 100% Wire-Free: No wires. No fuss. The first truly wireless smart meat thermometer.
- 2 Sensors, 1 Probe: Dual temperature sensors can monitor internal meat temperature and ambient.
- Guided Cook System: Walks you through every step of the cooking process to guarantee perfect and consistent results.
- Advanced Estimator Algorithm: Estimates how long to cook and rest your food to help plan your meal and manage your time.
- Connectivity Suite: Monitor your cook from a phone or tablet over Bluetooth. Extend your wireless range using MEATER Link WiFi and the MEATER Cloud.

## EXPECTED RANGE

### Up To 50m Range With Any Cooker

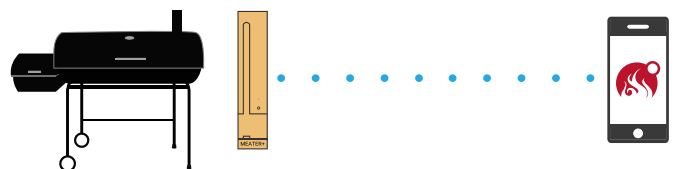
Extends the wireless range up to 50m



Smoker Kettle Grill Gas Grill Kamado Oven Rotisserie

### Built-in Bluetooth Repeater

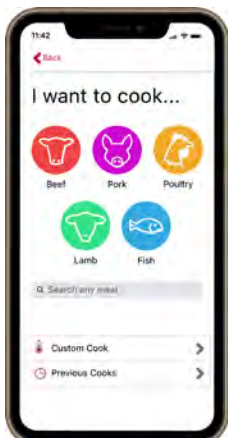
Extends the wireless range up to 50m



Charger close to cooker

Up to 50m

## MEAT THE APP



### Guided Cook

Select your protein and get your cook started without the guesswork.



### Receive Alerts

Check your cooking status and get notified anywhere your smart device has internet connection



### Estimate Cook Time

Know when your meat will be ready and manage your time better.



### Monitor Multiple Cooks

Cook different meats at various temperatures at the same time.

# FEATURES



## Bluetooth Repeater

Extends the wireless range up to 50m

## Charger

Sleek bamboo charging dock.

## Battery Power

Charges the probe up to 100 times with a single AAA battery.

## Magnetic Backing

Attaches to any metallic surface

## Durable Materials

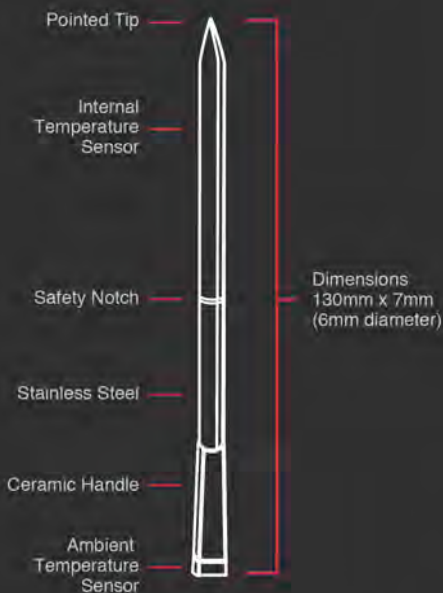
Made with stainless steel and heat resistant ceramic.

## Dual Sensors

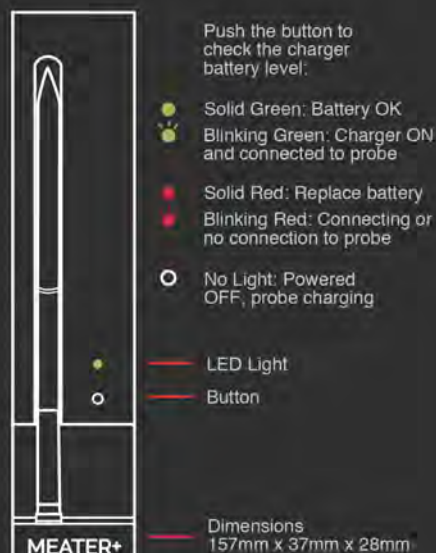
Measures both the internal meat temperature (within +/- 0.5°C) and the temperature close to the food.



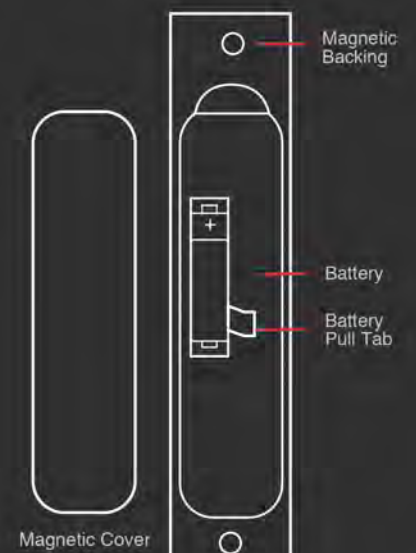
## WIRELESS PROBE



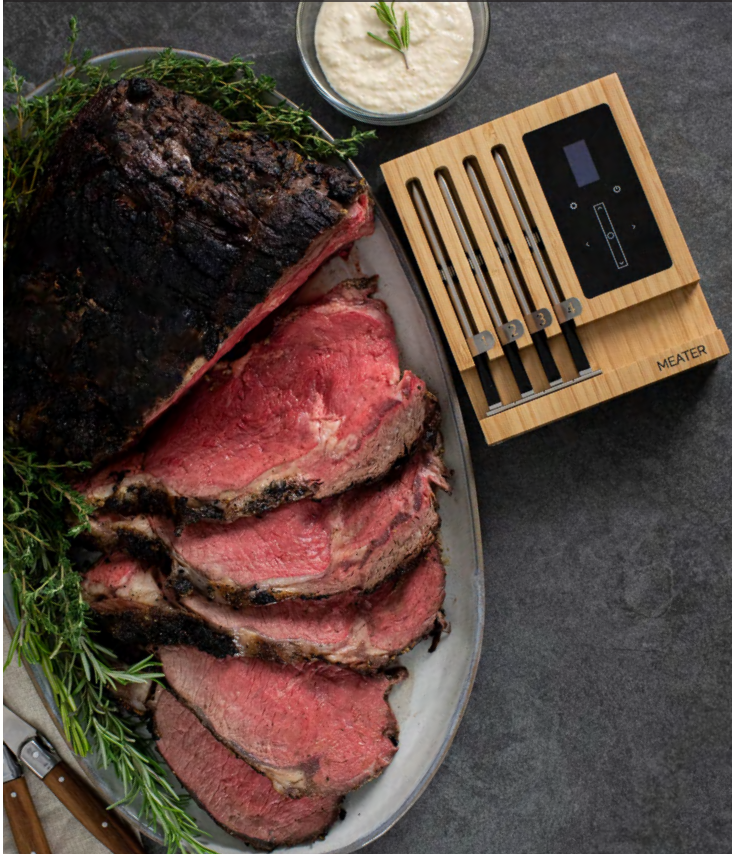
## CHARGER FRONT



## CHARGER BACK



Achieve Perfect Results Every Time!



# MEATER® Block

The First Wireless Smart Meat Thermometer

## 50m Built-In WiFi & Standalone Mode

Developed with state of the art technology combined with an insatiable passion for mouth watering, perfectly cooked food.

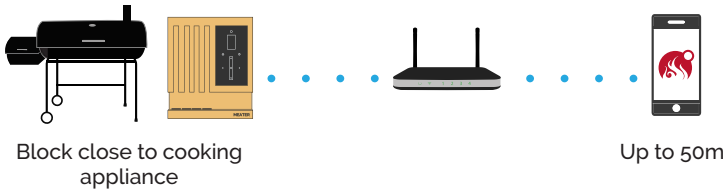
### Features

- Longer Range: Bluetooth to WiFi range extension built-in up to 50m. Stand-Along Mode: Cook without the use of your smart phone.
- 4 Probes: Dual temperature sensors in each probe can monitor internal meat temperature up to 100°C and ambient / external temperature up to 275°C simultaneously.
- Guided Cook System: Walks you through every step of the cooking process to guarantee perfect and consistent results. You can also set up custom alerts / notifications based on temperature and/or time.
- Advanced Estimator Algorithm: Estimates how long to cook and rest your food to help plan your meal and manage your time.

## EXPECTED RANGE

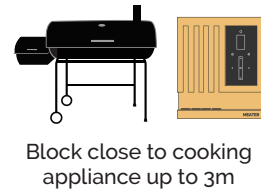
### WiFi Mode

Built-in WiFi repeater extends range over your home network

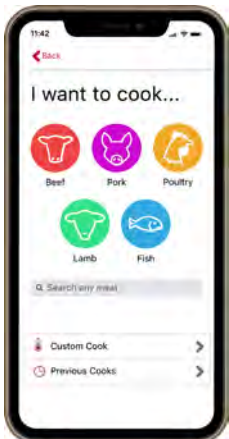


### Standalone Mode

Cook without the app using the OLED display and speakers.

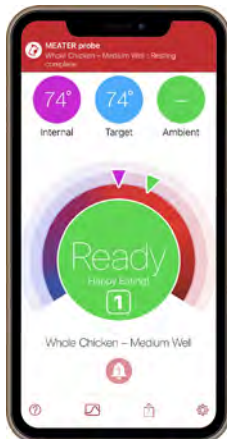


## MEAT THE APP



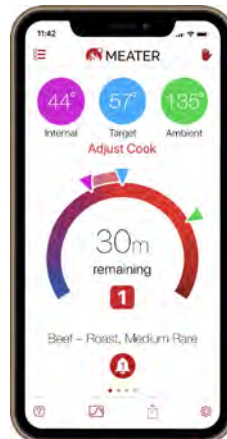
### Guided Cook

Select your protein and get your cook started without the guesswork.



### Receive Alerts

Check your cooking status and get notified anywhere your smart device has internet connection



### Estimate Cook Time

Know when your meat will be ready and manage your time better.



### Monitor Multiple Cooks

Cook different meats at various temperatures at the same time.

# FEATURES



## Built-in WiFi

Built-in WiFi repeater extends range over your home network

## Standalone Mode

Cook without the app using the OLED display and speakers.

## Probe Charger

Store and recharge MEATER probes.

## USB Power

Alternate USB input power for long cooks.

## Durable Materials

Made with stainless steel and heat resistant ceramic.

## Dual Sensors

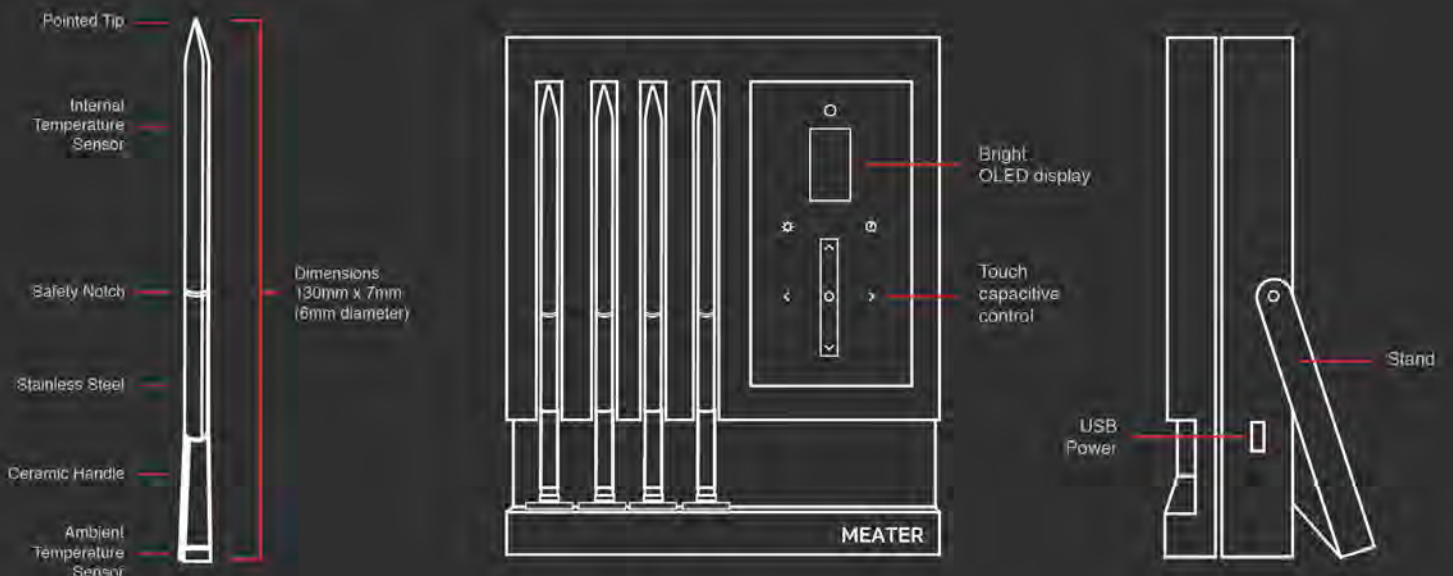
Measures both the internal meat temperature (within +/- 0.5°C) and the temperature close to the food.



## WIRELESS PROBE

## CHARGER FRONT

## CHARGER SIDE



# MEATER App

The MEATER app will guide you to perfectly cooked meats.



Select the type of meat, how you want it cooked, and get an alert when it's ready.



## APP Features



**Guided Cook**  
Step by step instruction for perfect results



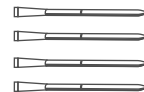
**Cook Estimate**  
Know how long to cook your food



**Alerts**  
Create your own notifications



**Resting Time**  
Takes carry over heat into account to prevent over cooking



**Four Cooks One App**  
Monitor up to four cooks on a single device



**Analytics**  
See the graph and stats of your cook



**Cook History**  
Learn from your previous cooks



**Favorite Cooks**  
Save your best cook and repeat with a single tap

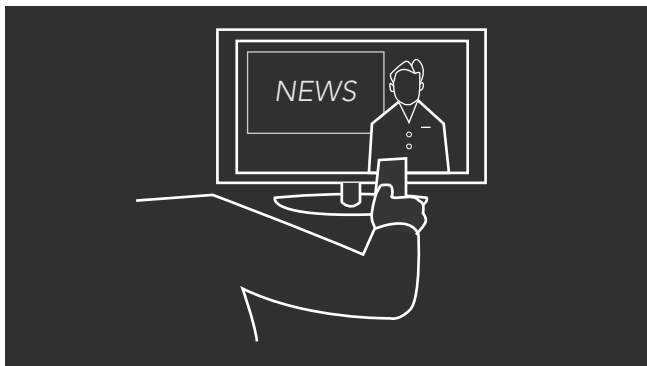


**MEATER Link / Cloud**  
Enable MEATER Link and MEATER Cloud for unlimited wireless range capability

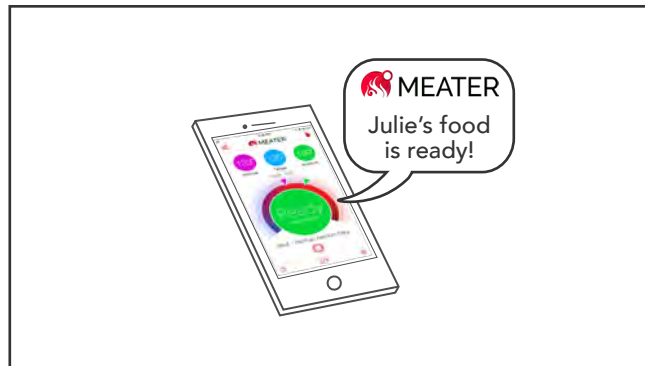


# Problem Solved

**P1** You are busy doing other things.



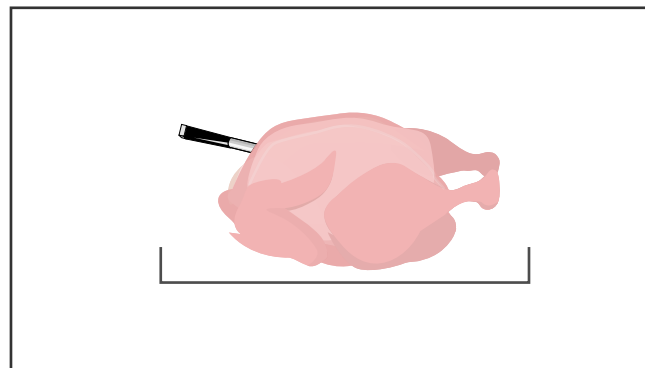
**Solution** The Meater app will notify you to get your attention.



**P2** You get tangled up on wires.



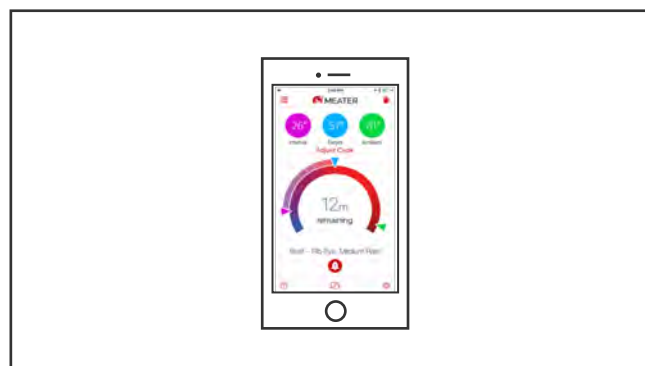
**Solution** Meater is the very first completely wire-free meat thermometer.



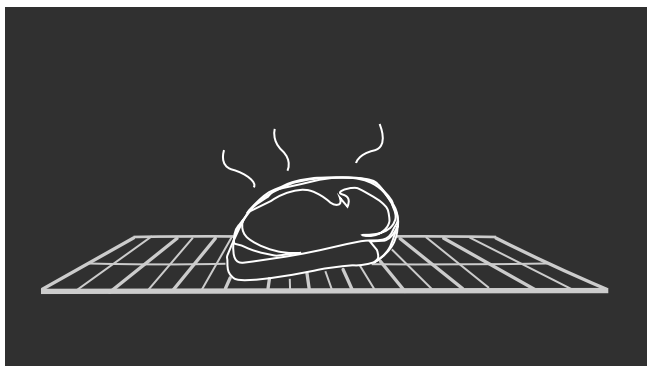
**P3** You don't know how long it takes to cook your meat.



**Solution** The Meater app will estimate the remaining cook time.



**P4** You always under or overcook your food.



**Solution** MEATER guides you with step by step instructions for perfect results every time.

