



**Welcome**

Awesome-ness will begin shortly...



# MEATER<sup>®</sup> 2

## TRAINING GUIDE

Introducing MEATER 2, the newest smart cooking tool to upgrade your kitchen arsenal. With higher temperature limits, a stronger, robust design, and longer range, MEATER 2 Plus allows you to push your culinary limits to the next level. Happy eating!

# NEW FEATURES HIGHLIGHTS

## Smart Temp™ Multisensors

Detect real core temp up to

221°F



932°F

## Ambient Max

Allows for open flame  
grilling and high heat searing



## Full Metal Probe

Increased durability, higher temperatures



## Fast Charging

Get cooking in 5 minutes

124.8°

## Precision Calibrated Probes

0.1°F resolution with accuracy of  $\pm 0.5^\circ\text{F}$



30%

## Even Thinner

5mm diameter



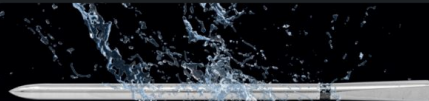
## Energy Efficiency

1 battery every 2 years



## Bluetooth 5.2 Long Range

Now supports Coded Phy

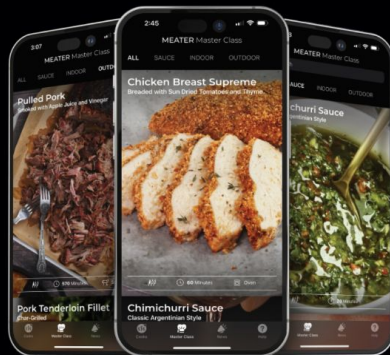


## 100% Waterproof

Deep frying, sous vide cooking, and dishwasher-ready

## MEATER Master Class™

Guided cooks teaching proper MEATER techniques

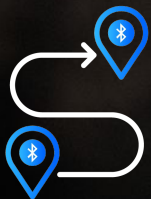


MEATER 2 PLUS RANGE

# STRONG WIRELESS CONNECTIVITY



Built-in Bluetooth Repeater



Bluetooth 5.2 Coded Phy



Compatible with MEATER  
Link WiFi and Cloud



# EXTENDED RANGE



Probe In Cooker



Bluetooth 5.2  
Coded Phy



Metal Band Charger



Bluetooth 5.2  
Coded Phy  
(with compatible devices)



Phone or Tablet

Using MEATER Link WiFi and Cloud

INFINITY



Open Air Cooking, Direct Line of Sight, No RF interference

3000ft (914m)

Light Obstacles (1 wood/drywall, glass windows, oven, open air cooking etc.)

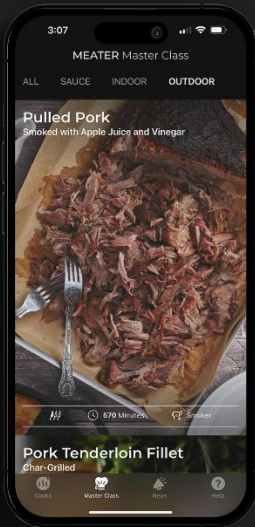
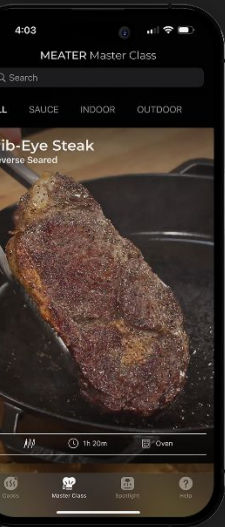
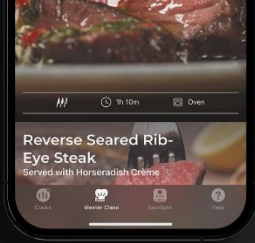
330ft (100m)

Heavy Obstacles (multiple obstacles, corners, brick walls, etc.)

100ft (30m)



MEATER®  
MASTER CLASS™



MEATER Master Class™

# True Guided Cooking with MEATER

Our classically trained chef has dug from his years of culinary experience, scoured the deep internet and the warm nether regions of BBQ forums for the best cooking techniques, tested them, and created step-by-step video tutorials on how to get perfect results with MEATER. Guaranteed!

Our goal is to increase the confidence of amateur cooks and teach new techniques with MEATER for the experienced chef. We teach how to smoke, reverse sear, BBQ using 2-zones, proper pan searing techniques, and more.

MEATER Master Class™

# AT A GLANCE

- Teaches techniques to get the most out of cooking and grilling with MEATER
- Step-by-step video tutorials
- Guarantees perfect and consistent results
- Reduces the learning curve in cooking with a leave-in meat thermometer
- Take our users from comfortable to confident in their cooking skills
- Can be used with any MEATER product

AVAILABLE AS A NEW FEATURE FREE ON NOV 6





# Appendix

# SMART TEMP™ MULTI-SENSOR



## FINDS THE TRUE LOWEST INTERNAL TEMP

Reduces user error to achieve perfect results

5

INTERNAL  
SENSORS

## FIVE INTERNAL SENSORS

With guaranteed  $\pm 0.5^\circ\text{F}$  accuracy



ISO 17025  
Lab certified calibration

## LAB CERTIFIED ACCURACY

Each probe is individually calibrated to ISO standards and ships with a lab certificate



124.8°

## HIGH RESOLUTION

Monitor your internal temp to tenths of degrees



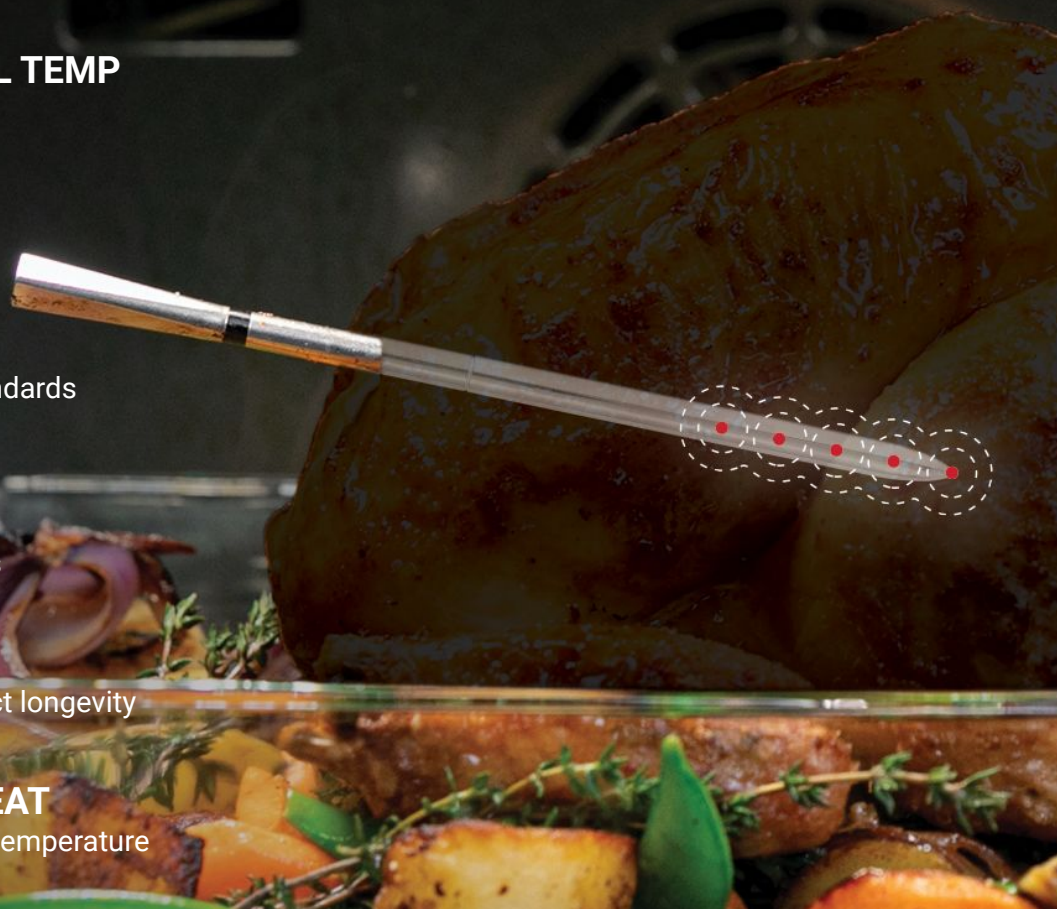
## HIGHER TEMP READINGS

Up to 221°F for low and slow cooks and product longevity



## USABLE FOR SMALLER CUTS OF MEAT

Multi-sensors makes it easy to find the lowest temperature





# FLAME GUARD™ & AMBIENT SENSOR



**932°F**  
AMBIENT MAX

Allows for open flame grilling  
and high heat searing.

## FULL METAL PROBE

**STAINLESS STEEL CONSTRUCTION**  
Built for faster ambient reading  
and increased durability.



# METAL BAND CHARGER



**SUPER FAST CHARGING**



**INCREASED BATTERY CHARGER LIFE**



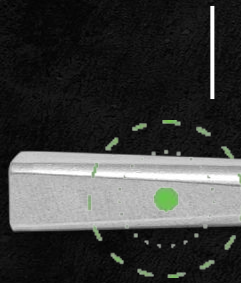
**BLUETOOTH 5.2 LONG RANGE CODED PHY**

# MEATER 2

## NEW PROBE CONSTRUCTION

### Steel Construction

Increases the durability of the probe.  
Faster ambient reading.



**Ambient Max: 932°F**

Grill over open flames and do high heat searing to get that beautiful crust.

**Internal Max: 221°F**

Take food to higher internal temperatures for low and slow cooks like a jaw dropping brisket.

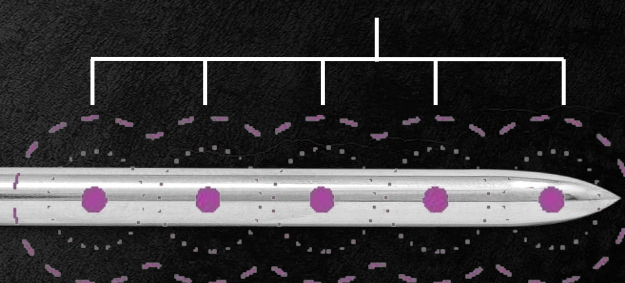


**30% Thinner**

5mm Diameter (30% thinner)

**Smart Temp™**

5 data points help find the true lowest temperature to achieve the exact results you want.



**Waterproof**

Use in a deep fryer, sous vide cooking, and in the dishwasher.

**24+ hr Charge**

A fully charged probe can operate for 24+ hrs. With Superfast Charging, you can get cooking with a 5 min charge (2 hr cook).