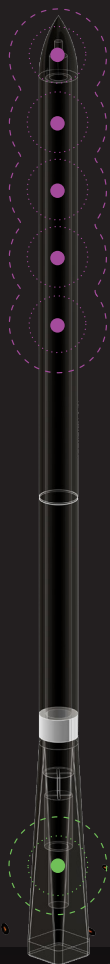


## Smart Temp™ Multisensors

Detect real core temp up to

# 221°F



### 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

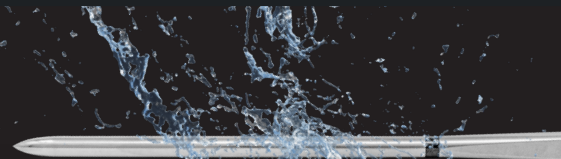


### Energy Efficiency

1 battery every 2 years



### Bluetooth 5 Coded PHY Long Range

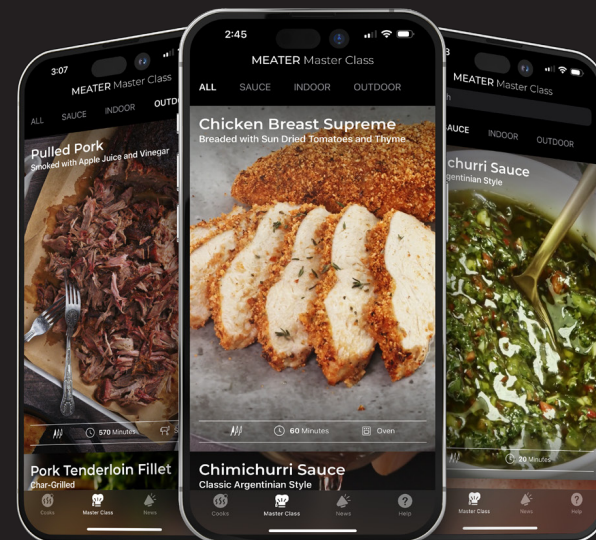


### 100% Waterproof

Deep frying, sous vide cooking, and dishwasher-ready

### MEATER Master Class™

Guided cooks teaching proper MEATER techniques



# 932°F Ambient Max

Allows for open flame  
grilling and high heat searing