



Welcome

Awesomeness will begin shortly...



MEATER[®] 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

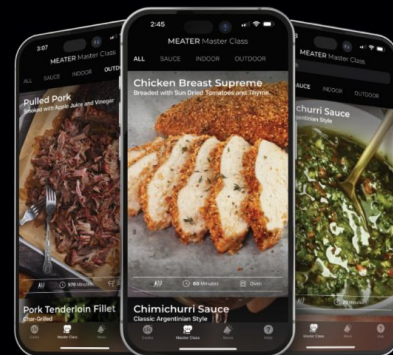


100% Waterproof

Deep frying, sous vide cooking, and dishwasher-ready

MEATER Master Class™

Guided cooks teaching proper MEATER techniques

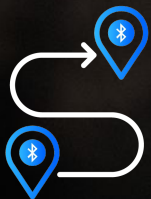


MEATER 2 PLUS RANGE

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



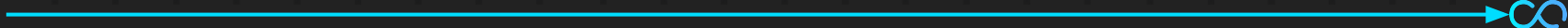
Metal Band Charger



Bluetooth 5.2
Coded Phy
(with compatible devices)



Phone or Tablet

INFINITY 


Using MEATER Link WiFi and Cloud

3000ft (914m) 

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

330ft (100m) 

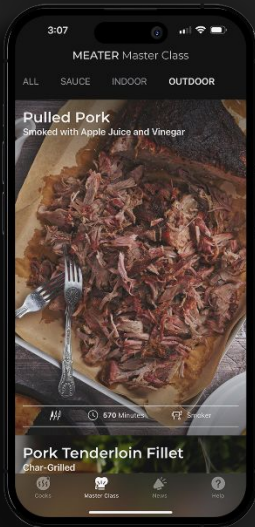
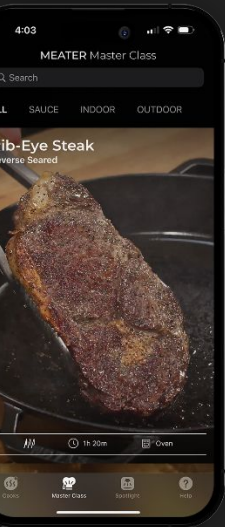
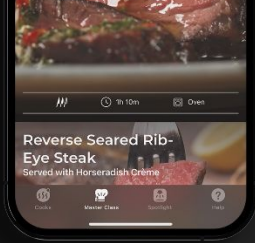
Light Obstacles (1 wood/drywall, glass windows, oven, open air cooking etc.)

100ft (30m) 

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



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



How to get testing with MEATER 2 Plus & MEATER Master Class™

1 Complete the registration sent out. <https://meater.store/MEATERVIP>

2 For iOS users: you'll receive an e-mail from TestFlight with the subject: "Apption Labs has invited you to test MEATER Smart Meat Thermometer". Follow the instructions from the e-mail.

For Android users: you'll receive an e-mail with a link to join the beta program.

3 When pairing to MEATER 2 Plus, you will need to do a firmware update. Follow the instructions in the app.



Release Notes

For users that have used or are using the current MEATER app (thanks for your support!), we have a few notes you need to know before we get you onto the test build of the app:

- ! You need to register a NEW MEATER Cloud account through the app. You will not be able to access your current cook history in the test build. You can regain access when you revert back to the non-testing version of the app. Similarly, cooks done on the test build will not be saved when you revert back.
- ! The testing and non-testing versions of the app will not work at the same time on one phone. We recommend you stay on the test build until MEATER 2 Plus launches (Nov. 6!).
 - Once launched, please download the public version of the app in the App Store or Google Play store. Using your previous Cloud account, your previous cook history will be restored.
- ! If you have Original MEATER, current MEATER Plus, or MEATER Block, you will be able to use them in the test build. On the other hand, MEATER 2 Plus will not work with the existing live app.
- ! If you're using MEATER Link or MEATER Cloud, *all* phones need to be on the test build.
- ! Web Link and Amazon Alexa features will not work on the test build.
- ! MEATER Block can be used with MEATER Link, but not MEATER Cloud in the test build.
- ! To use MEATER Block with MEATER Master Class™, complete the prompted firmware update.
- ! MEATER Master Class™ will contain ~25 classes in the test build and more will be released at launch. Following launch, there will be a cadenced rollout of classes.
- ! MEATER Master Class™ will only be available in English for the test build.

LAUNCH DETAILS

- Shops go live **November 6**
- Available only on MEATER.com
- Launch countries: USA, CA, UK, DE, AUS
 - ADD Each Store Pricing (Info from Matt)
- November 5 for MEATER users
- Retail release in 2024

You should receive your
VIP MEATER 2 Plus Package
the week of Oct 16

***PLEASE DO NOT POST ANYTHING UNTIL NOV 6!**

OBJECTIVE: Trend on social media
HASHTAG: #MEATER2 #MEATER #MEATERmade
CONTENT POST: 7AM local time



#MEATER2

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.

WATERPROOF

INCREASED DURABILITY



SUITABLE FOR DEEP FRYING



SUITABLE FOR SOUS VIDE COOKING



DISHWASHER SAFE





METAL BAND CHARGER



SUPER FAST CHARGING



INCREASED BATTERY CHARGER LIFE



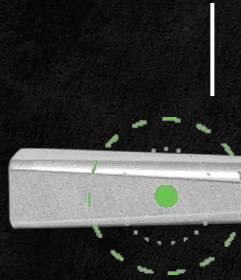
BLUETOOTH 5.2 LONG RANGE CODED PHY

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).

