

MEATER

NO MORE GUESSING TO GRILL YOUR MEAT OR FISH TO PERFECTION

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Whether you're tracking the time or simply gauging by touch, some people just have the knack for knowing exactly when their meat is cooked to perfection. For others, it's always about constantly hovering over the hot stove or grill poking your chicken, steak or fish with a thermometer, or cutting into it to make sure it's cooked right.

Meater, by Apption Labs, is a gadget and companion app that can change all that. It's a dual-sensor thermometer probe only 130mm long and six mm diameter that you leave in your protein. It's also fully wireless, as all the electronics are embedded, and it should last for up to 24 hours of continuous use on a single charge. Waterproof, rustproof and made from highly durable stainless steel with a ceramic top, it's also dishwasher safe and easy to clean.

Whether you like your steak cooked medium-rare or well-done, the probe's patented Meater Sense technology ensures a perfectly cooked cut every time. It employs both of its two sensors; the internal sensor measures a meat's internal temperature up to 100 degrees C, and an external ceramic sensor that monitors the ambient temperature up to 275 degrees C, to estimate the resting temperature of your meat. Sensors are accurate within 0.5

degrees C, it's so easy to use.

Using the app, the Guided Cook System walks you through every step of the cooking process to guarantee consistent results. Simply select what you want to cook and how you want it done. The advanced estimator algorithm calculates both cooking and resting times.

The app will monitor and display the internal, ambient and target temperatures, and show you the approximate time remaining to cook by simply inserting the probe into your meat. You can customize alerts, see graphs of items cooked, and also store your masterpieces so you can use the same settings again.

You also won't have to constantly stand over your stove or grill, as you can monitor what's cooking in real-time from your smartphone or tablet from up to 10m away. You can extend that range by five times, up to 50m, with the Meater Plus model, which has a built-in repeater. Another way to extend the range is by using Meater Link Wi-Fi and a second mobile device.

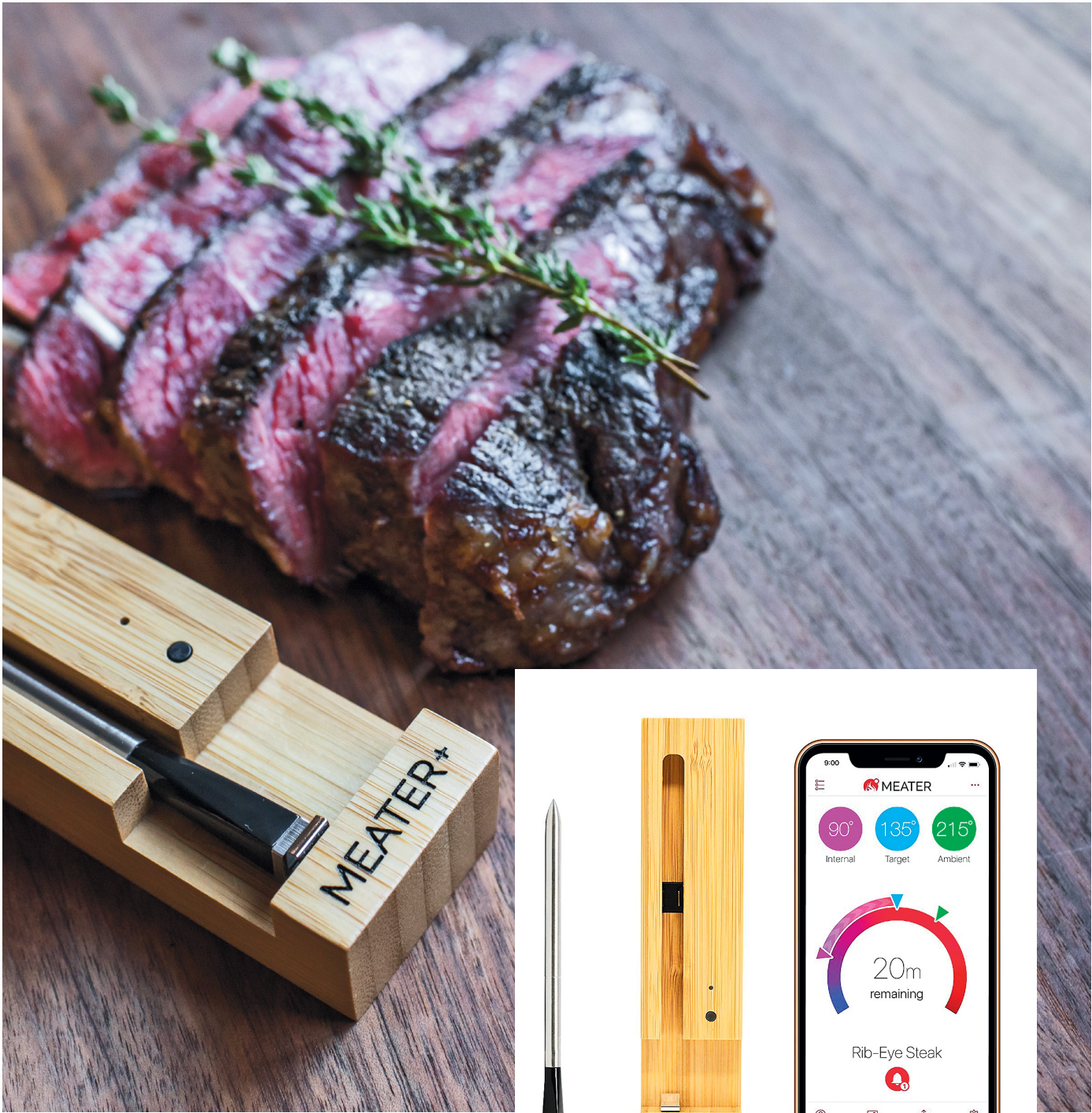
One other great feature is Meater Cloud. With this free account, you can share what's cooking on a Mac or Windows PC through a web browser. This can be handy, particularly if you have to step away for a moment or two and no one else is around to keep an eye out.

And if you find you can sometimes use a third hand to check your progress, using your voice, you can ask Amazon's Alexa to help you out. You can ask questions such as, "Hey



Alexa, how long has my meat been on the grill?", or "What is the internal temperature of my meat?", and you can even tell Alexa to "Switch to Celsius," and more.

Meater comes in a smooth wood-grained bamboo box that matches almost any indoor or outdoor decor, that doubles as both a storage device for your thermometer probe, and a



charger. A tri-colour LED indicates the charger's status. It runs on a single AAA battery, and since the probe requires very little power to operate, a decent battery should be good for up to 100 charges before it needs to be replaced. It also has a handy magnetic back that adheres to any metallic surface, so you can keep it within reach.

Meater is great to help you become a better grill master of the house. It can also make for a great gift. The Original Meater retails in Canada for \$119, and Meater Plus with a built-in repeater retails for \$169. You can get it directly from Meater's Canadian Shop, Amazon, and select barbecue specialty shops such as Barbecues Galore.

Greg Gazin is a syndicated tech columnist, blogger and podcaster, and contributes to canoe.com, Troy Media and Active Life magazine. gadgetguy.ca

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