



CookPerfect

**COOK TO
TEMPERATURE
NOT TIME**

Introducing CookPerfect

The Revolutionary Meat Thermometer

The first and only intelligent and interactive meat thermometer that always guarantees the targeted result.

AUTOMATIC CORE TEMPERATURE READINGS

With CookPerfect PATENTED technology, it has never been easier to use a wireless meat thermometer. CookPerfect accurately determines the core temperature regardless of how the probe is placed in the meat!

1 PROBE FOR MEAT AND AIR TEMPERATURE

Multiple sensors along the length of the probe will allow for the simultaneous measurement of the meats internal temperature and the ovens/grills air temperature.

UPTO 120M BLUETOOTH RANGE

With the market leading Bluetooth range, you can track the progress of your cooking from anywhere in your home!

SMARTPHONE FREE APP

Within minutes of using the CookPerfect digital meat thermometer the Smartphone Free App will take control of the cooking process. You will be able to monitor the internal temperatures of the meat, the oven/grill airflow and how much time is left in the cooking process from the comfort of your couch!

SMARTPHONE FREE APP

CookPerfect can be used on anything from a conventional oven to a barbeque or outdoor oven. It can withstand temperatures of up to 300°C!

SUPPORT FOR 2 SENSORS

With the purchase of an additional probe, two cuts of meat can be monitored simultaneously!

For more information visit www.cookperfect.com



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INTERNAL COOKING TEMPERATURE GUIDE

Follow the CookPerfect Thermometer instructions and insert probe into the meat.

For best results, remove from oven and rest meat before serving.



BEEF

| | |
|-------------|--------------|
| Rare | 49°C (120°F) |
| Medium rare | 54°C (129°F) |
| Medium | 59°C (138°F) |
| Medium well | 64°C (147°F) |
| Well done | 70°C (158°F) |
| Burgers | 75°C (167°F) |



LAMB

| | |
|-------------|--------------|
| Medium rare | 63°C (145°F) |
| Medium | 67°C (152°F) |
| Well done | 71°C (159°F) |



POULTRY

75°C (167°F)



PORK

| | |
|-----------|--------------|
| Medium | 63°C (145°F) |
| Well done | 70°C (158°F) |
| Sausages | 75°C (167°F) |



FISH

63°C (145°F)

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