



Know when your food is done

Integrated probe for measuring ambient temperature

Consistently perfect results with multiple measurement points

Supports Wi-Fi and Bluetooth connections

None-Explosive battery inside the needle

# CookPerfect Wireless

*The BEST thermometer ever!*



[www.cookperfect.com](http://www.cookperfect.com)



## **Why is CookPerfect the BEST thermometer?**

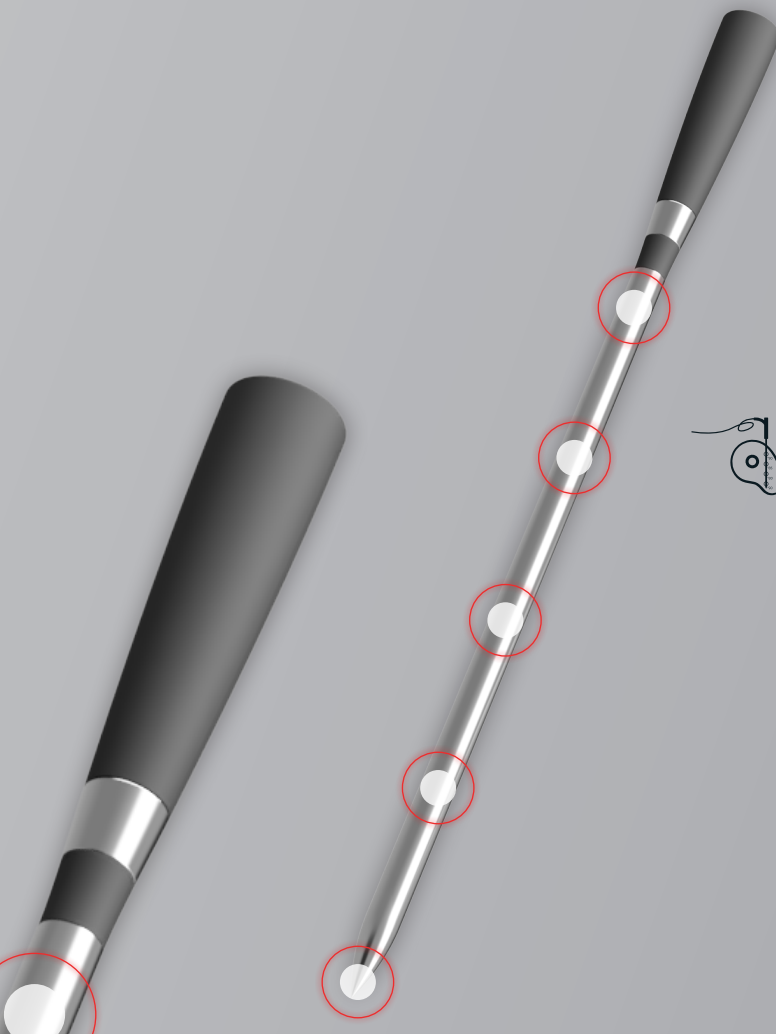
Precise measurement of the foods temperature is vital to achieving consistently perfect results.

Regular thermometers only have one point of measurement which makes it impossible to guarantee perfect results.

CookPerfect measures the temperature at multiple points throughout the food – which makes it simple to achieve consistently perfect results.

### **Our company purpose:**

*“We make it simple for everybody to cook a perfect meal by offering innovative thermometers”*



**Designed for optimal flexibility  
and perfection.**

1. Perfect results regardless how the thermometer is placed
2. Thin needle – only Ø4,2mm
3. None-explosive batteries inside

**#wecookperfect**



# ***It has never been so simple to cook a perfect meal***

It is often a stressful endeavor to prepare and cook a perfect meal.

With the easy to use CookPerfect App you can now execute the perfect meal while you enjoy time with the people you love.



**[www.cookperfect.com](http://www.cookperfect.com)**

# Free yourself from the Kitchen or Grill



*3 simple steps for consistently achieving a perfect meal.*

- 1. Select temperature and start your cooking*
- 2. After few minutes the App lets you know when the food will be done*
- 3. Set time alerts for other cooking tasks so you have everything ready at the same time*

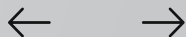
**#wecookperfect**



**Cook with confidence, everywhere.**



Up to  
50 meters (165ft)



**3 Key features inside CookPerfect  
Wireless docking station:**

1. Built in Wi-Fi - get unlimited range with your mobile
2. Magnetic storage of sensor on Docking station
3. Rechargeable batteries



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## **Value proposition**

Measurement of internal temp.

Calculation of cooking time

Wi-Fi connection

Probe diameter

Battery risk (Battery temp. rating)

BLE connection

Bluetooth range (Line of sight)

Measuring of ambient temperature

Running time fully charged

Works with Smartphone / Tablet.

Max ambient temp

## **Market standard**

One-Point

Yes - Average

No

6.0 mm

Risk for-Explosion (70 °C)

4.2

Up to 10 meter

Slow reading and high tolerances at higher air temperatures

24h

Yes

275 °C

## **CookPerfect**

Multiple

Yes - Precise

Yes

4.2 mm

None-Explosive (100 °C)

5.0

Up to 50 meter

Fast and precise reading – even at high air temperatures (Good for smoking)

24h

Yes

300 °C

**#wecookperfect**



## CookPerfects recommended cooking temperatures

### BEEF

Rare - 49 C  
Med/Rare - 54 C  
Medium - 59 C  
Med/WD - 64 C  
Well Done - 70 C  
Burgers - 70 C

### LAMB

Med/Rare - 63 C  
Medium - 67 C  
Well Done - 71 C

### FISH

Well Done - 63 C

### PORK

Medium - 63 C  
Well Done - 70 C  
Sausages - 75 C

### POULTRY

Well Done - 75 C

### VEGETABLES

Potatos - 97 C

### BAKERY

Rye bread - 97 C  
White bread - 97 C  
Cake - 97 C



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