

Chef Remi Cooking Thermometer Marks Amazon Anniversary with Sales of 80,000+ Units

Amazon's most popular cooking thermometer is now 1 year old

MINNEAPOLIS, MINNESOTA, UNITED STATES, February 11, 2016

/EINPresswire.com/ -- "The Original" Chef Remi [Cooking Thermometer](#) announced that it has sold more than 80,000 units in its first year on Amazon.com. The product has also garnered over 4,000 reviews on Amazon.com, 90% of which are 4 or 5 star. The Chef Remi Cooking Thermometer consistently ranks as a top-selling product on Amazon.

"It's been a whirlwind first year," said Chef Remi. "To see over 80,000 cooks enjoying our product has been incredibly gratifying. The feedback has been terrific. We are helping a lot of people cook better."



The Chef Remi Cooking Thermometer is digital, offering an extensive temperature range with both Fahrenheit and Celsius reading options: The range is from -58°F to 572°F (-50°C to 300°C). With an LCD screen and long probe, the thermometer features an "instant read" for the temperatures of foods being cooked. Cooks can see the temperature of foods within seconds. Examples of usage include meat, turkey, grilled foods, BBQ, smoker, kitchen and candy.

This meat probe has an innovative splash proof design. This makes it suitable for indoor use in the kitchen, oven or fryer as well as in outdoor use or while grilling or smoking. The thermometer's housing is made of durable, anti-microbial plastic. This material inhibits the growth of odor and stain-causing bacteria. Considered by some to be a [barbecue thermometer](#), the Chef Remi comes with a handy storage case for both home and professional use. It also features an auto-shut off that extends battery life.

Users generally adore the thermometer, with one reviewer stating, "Wanted to get a digital thermometer because I was tired of the analog one we have that I had to constantly replace because water got under the glass. After opening my new toy I fell in love right away, it comes with a tube you can keep it nice and safe in, it has options to change between Celsius and Fahrenheit. The feel of it is

nice it don't feel cheaply made at all. Having a digital thermometer makes it much easier to ensure that food really is cooked to the appropriate temperatures to ensure that food safety isn't a concern.”

The cooking thermometer comes with a working battery, full usage instructions and a 100% Money-Back Lifetime Guarantee. For more information, visit <http://www.amazon.com/dp/B00RV3QAKS>.



Chef Remi
Impulseev
310-598-7384
email us here

This press release can be viewed online at: <http://www.einpresswire.com>

Disclaimer: If you have any questions regarding information in this press release please contact the company listed in the press release. Please do not contact EIN Presswire. We will be unable to assist you with your inquiry. EIN Presswire disclaims any content contained in these releases.

© 1995-2016 IPD Group, Inc. All Right Reserved.