

PRESS RELEASE

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CAPPEC Releases the Flare Instant Food Thermometer

CAPPEC, a leader in innovative and cutting-edge thermometer technology, announced the release of Flare, a compact and accurate digital food thermometer. This device is the perfect accessory for any chef with its 180 degree rotating probe, large backlit LED screen, and fast-reading heat sensors.

According to Michael Schjerbeck, CAPPEC's founder, "Flare is our latest addition to the instant thermometer market. We are the first to integrate a target setting for an instant read thermometer. Some might say it's a strange function to add, but many people are still burning their roasts, candy and fried chicken even with a thermometer in their hand because they are distracted. We take all distraction out of the equation and on top of that have we increased our accuracy and reading speeds, all while keeping cost down."



Featuring a custom alarm, targeted temperature settings, and an easy-to-use interface, the Flare lets users check any meat or dish quickly and without a complicated setup. Simply turn the unit on, open the probe, and receive a reading instantly. "Our ideal user is one that already has a traditional thermometer in their kitchen but is looking for something a little easier to use" said Schjerbeck.

CAPPEC was founded in 2013 and is headquartered in Hong Kong. They have designed and manufactured some of the leading food thermometers on the market, including the Blaze and Ember.

For more information, visit <http://cappec.com> or email support@cappec.com.