

Supermechanical makes everyday objects that connect us. We're designer-engineers who have appeared in all your favorite media, from the New York Times, The Wall Street Journal and Metropolis, to NPR, Wired and Better Homes & Gardens. Our work sprung from the MIT Media Lab, where we researched ways to tame computing in order to make everyday objects better.

Contact us at connect@supermechanical.com

RANGE: SMART THERMOMETER, SMARTER COOK.

Every cook can use an assistant like Range. Send remote alerts to other iPhones and iPads, anywhere, and save graphs of your recipes — all in an incredibly accurate thermometer that you can leave in your oven or grill. Just like your recipes, we made it with love and the best ingredients — US-built food-safe silicone and stainless steel. Range helps you achieve great results with less effort.

Ember Range has a 3" sharp tip made to slip right into meat, whether you're roasting, barbecuing, grilling, or smoking your dinner. It's short enough to fit in your oven or grill — leave it in or use it as an instant-read thermometer. Aqua Range features a 6" round tip to reach deep into your best pot without scratching it. It's ideal for beer brewing, frying, candy, yogurt and cheese making, or barbecuing an extra large brisket. Both have a food-safe, eco-friendly silicone handle that clips easily on to the side of pots — keeping your hands free for cooking. The 54" silicone cable gives you space to keep your iPhone out of harm's way in your kitchen. A thoughtful cable magnet keeps the cord under control and stores neatly in the plug when you don't need it.

Use Range with your iPad as a leave-in kitchen thermometer and watch the graph of temperature over time. Save the data so you can recall what works and what doesn't for your recipe. Or, use Range as an instant read thermometer and set alerts to let you know when your candy has hit the hard ball stage. Download the Range app, plug Range into your iPhone (compatible with iOS 5.1+) and you're on your way to your tastiest meal yet. Roast or grill it your way to get as tender as you like without sacrificing food safety. Make perfectly soft-boiled eggs sous-vide style. Explore the hidden world of your brews, confections and meats with the graphing view.

More information can be found at the Range Kickstarter page: <http://www.kickstarter.com/projects/supermechanical/range-smart-thermometer-smarter-cook>.