

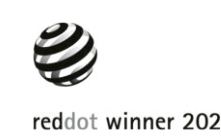
orka



The temp^o tech.

Orka is a developer of turnkey temperature control solutions for businesses in the culinary industry.

We are a technical, IoT and software development studio with more than 10 years of experience designing and marketing complex products in hot and cold environments. We offer efficient and innovative hardware and software solutions for kitchenware and catering industries. Orka combines technology and ergonomics to offer simple but powerful products, designed to make the daily lives of chefs, food operators and consumers easier.



What we do

Product personalization

Discover our probe customization solutions to showcase your brand and its ability to innovate.



Change of packaging, dock design and app features for Mastrad SA

Co-development or co-marketing

Together, we create tailor-made hardware and software solutions adapted to your market, your technical constraints and your business model.



Yummly / Whirlpool choose to licence our cooking probe and together we developed their own version. We sold half a million of those.

Tailor-made development

At your service, we support you with solutions adapted to your specific needs.



Special case for XS designed for an HACCP client in order to monitor restaurant fridges temperatures. XS firmware has also been redesigned in order to meet clients constraints.



Our cooking thermometers
for consumers.



X23

The first wireless meat thermometer.

Welcome to **precision.**



New and unique features:

- Improved integrated triple sensor for core, surface and ambient temperature monitoring
- High-end bluetooth and electronic components : the most stable and powerful connection on the market
- Precise cooking speed indication and remaining time permanently evolving thanks to machine learning
- Complex structural design for the ceramic head which lets more Bluetooth waves go thru without degrading the heat resistance
- Operates in extreme temperature environment : 2min flare-up resistance

The perfect ally.

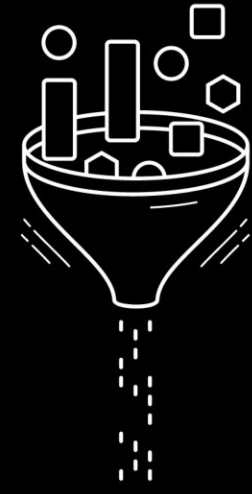
Monitor your meat, fish and poultry with any appliance: stove, grill, oven, BBQ, rotisserie, smoker and vacuum cooking



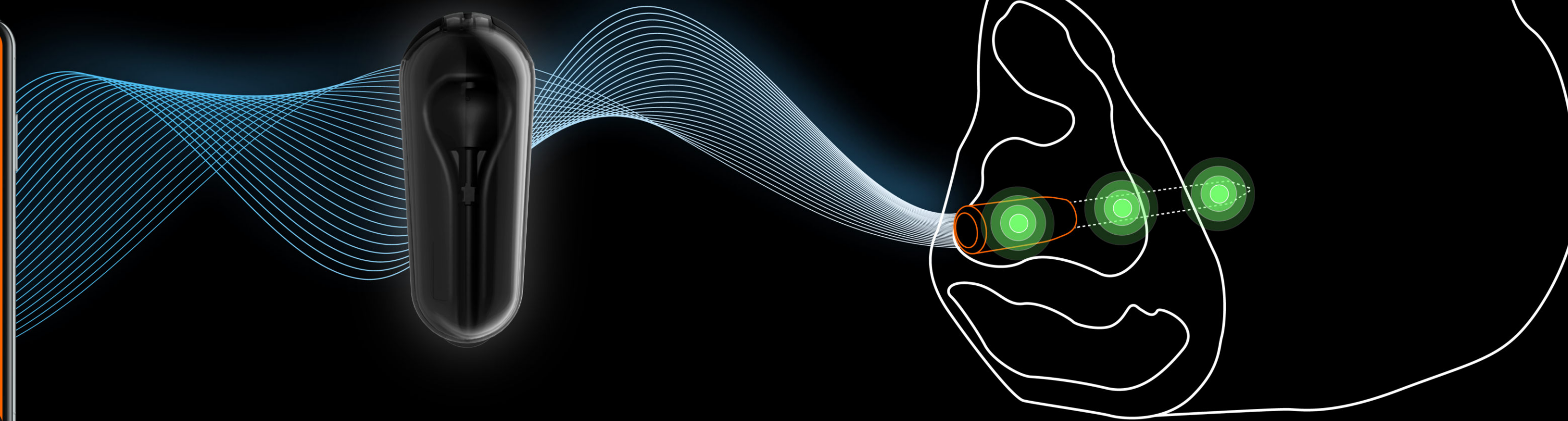
Achieve perfection, everytime.



Our cooking algorithm.



The remaining time algorithm has been built with data from hundreds of tests carried out by our engineers and partner chefs. It is constantly evolving thanks to the data of all our users and will always be precise whatever you're cooking.



Up to **150ft** away
As long as **50h** straight

Customizable dock



You can also provide us your own design of the dock or we can design a new one together.

Customizable app



We have three different app version:

A ready to code premium one (left image), a ready to launch standard one and a ready to personalize easy one.

Use our existing app as it is or get it personalized to your brand. You can also licence the SDK and build your own app from scratch.

Software option

- Real-time calculation of remaining time and cooking speed
- Smart pairing (automatic after first connection)
- 50 customizable cooking programs with data tracking
- 4 simultaneous probes
- Wi-Fi extension (with a second smartphone)
- Cooking graphs
- Customizable alerts
- Timer
- Custom rest time
- Slow cooking / smoking mode
- Cooking history and favorites



X23 Ultimate precision

Stove, grill, oven,
BBQ, rotisserie,
smoker,
vacuum
cooking

MSRP
\$100

Standard features :

- 3 precision sensors
- Measurement temperatures: 0°C/32°F to 100°C/212°F
- Operating temperature: -30°C/-22°F to 500°C/932°F
- Accuracy 0.5°C, 1 measurement/s
- Range up to 50m/150ft
- Autonomy 50h
- Flame resistance up to 2 minutes
- BT5
- Internal memory
- IP67: dishwasher-safe probe
- Bluetooth charging and relay dock provided
- Magnetic back
- Probe extractor included
- Remotely configurable and optimizable
- HACCP compliance version available

**Refer to previous slides for hardware
and software options.**

Our latest reference

For Whirlpool, Yummly, we have adapted our wireless cooking thermometer: meat°it. After 4 years of partnership and half a million of units sold, we continue our collaboration and together develop the third version, always more precise and stable, of our flagship product, patented in 2003 by our founder Mathieu Lion.



X23

The first wireless meat thermometer.

Achieve perfection,
everytime.



reddot winner 2019





XS

The first wireless stovetop thermometer.

Great for candies, chocolate, frying and stews

XS works with any stovetop appliance in your pan, pot or saucepan. It will perfectly monitors hot and cold preparation on a continuous or punctual manner. It will be your perfect thermometer for a delicious old school jam or a crispy guilty pleasure like fried chicken.



The cooking beacon



The **LED** will alert you **visually** of the end of your cooking or any danger.





**Works even with a
connection thanks to
its **internal memory.****



XS

Remotely monitor your stovetop cooking

Sugar,
chocolate,
frying, stews,
slow cooking,
buffet

MSRP
\$80

Standard features :

- Measurement temperature: $-30^{\circ}\text{C} / -22^{\circ}\text{F}$ to $200^{\circ}\text{C} / 392^{\circ}\text{F}$
- Operating temperature: $-30^{\circ}\text{C} / -22^{\circ}\text{F}$ to $80^{\circ}\text{C} / 176^{\circ}\text{F}$
- BT5
- Accuracy 0.5°C
- 150h autonomy
- CR2032 battery
- IP67: dishwasher safe
- Rotating head for perfect positioning
- Probe protection included
- Remotely configurable and optimizable
- Continuous or occasional measurement
- Visual alerts with RGB LED
- Internal memory

Hardware customization

- Color
- Engraving
- 2 tip sizes and extra fine tip for sous vide cooking
- Battery or rechargeable battery
- Type K thermistor or thermocouple for even more accuracy and speed
- Hooks for all situation

Firmware customization

- Measurement ranges
- Measurement frequency
- Bluetooth activation frequency
- Data storage
- LED frequency
- Programs

XS

The first connected stovetop thermometer.

Candies, chocolate, oil and
fried food, stews, slow cooking



m°pen : the instant read pen thermometer

MSRP : \$30



Monitor the cooking of your roast meats, foie gras and pastries.

Thanks to the integrated thermocouple technology, m°pen provides fast and highly accurate measurement of your everyday cooking. Keep the thermometer handy thanks to its clip. When done the Once stored away, the probe is protected by its cover.

An everyday kitchen essential from your Sunday BBQ to the Thanksgiving turkey!

With type K thermocouples for professional speed.

Product features :

- Any heat sources
- Temperature measurement : -58°F / +572°F
- Displays temperature in Fahrenheit or Celsius with 1° or 1.0° resolution
- Memorize minimum and maximum temperatures
- Automatic shutdown
- Included protection ensures easy and safe storage
- Can be clipped on an apron or a chef's jacket
- Uses one AAA battery (included)



m°control : the two-in-one tool

MSRP : \$60

gia global
innovation
awards
honoring housewares
product design excellence
2019 global honoree



Ultra-fast surface and core thermometer!

Start and finish all your cooking at the right temperature by instantly and precisely measuring :

The ideal temperature of your cooking appliance (pan, grill, BBQ)

And the core temperature of meats, fishes, dishes and pastries.

Never grill too fast by overheating your pan or overcook the thanksgiving turkey with m°control!

With dual type K thermocouples for professional speed.

Product features :

- Any heat sources, including induction
- Temperature measurement : -58°F / +572°F
- +/- 0.5°C precision
- Backlight screen
- 1/10°C display
- Automatic shutdown
- Easy to store with its hook
- AAA battery included





Best for monitoring the temperature of liquids!

M°red is a compact, fast way to easily measure all hot and cold liquids, but also appliances like your oven or your freezer. Simply point it at what you'd like to know the temperature and press the button. It's intuitive and safe to use.

Great for chocolate, jam or when working with sugar.



Product features :

- Easy to use with just one button: accurate up to 10 cm away.
- Temperature measurements : -58°F / +395°F
- Easily verify temperature of oven or freezer.
- Accurate to 1/10th of a degree.
- No contact for maximum hygiene.
- Battery included

m°classic 2: the new intuitive cooking thermometer

MSRP : \$100



Powerful, precise, intuitive.

m°classic 2 is the first consumer thermometer including a large LCD color screen!
It will be your ally for perfect cooking on every kind of heat source including BBQ and induction.
Easily navigate through it's UX-friendly interface and set your cooking among 45 presets.
It's the easiest cooking probe ever made. Even our grandmas could use it!

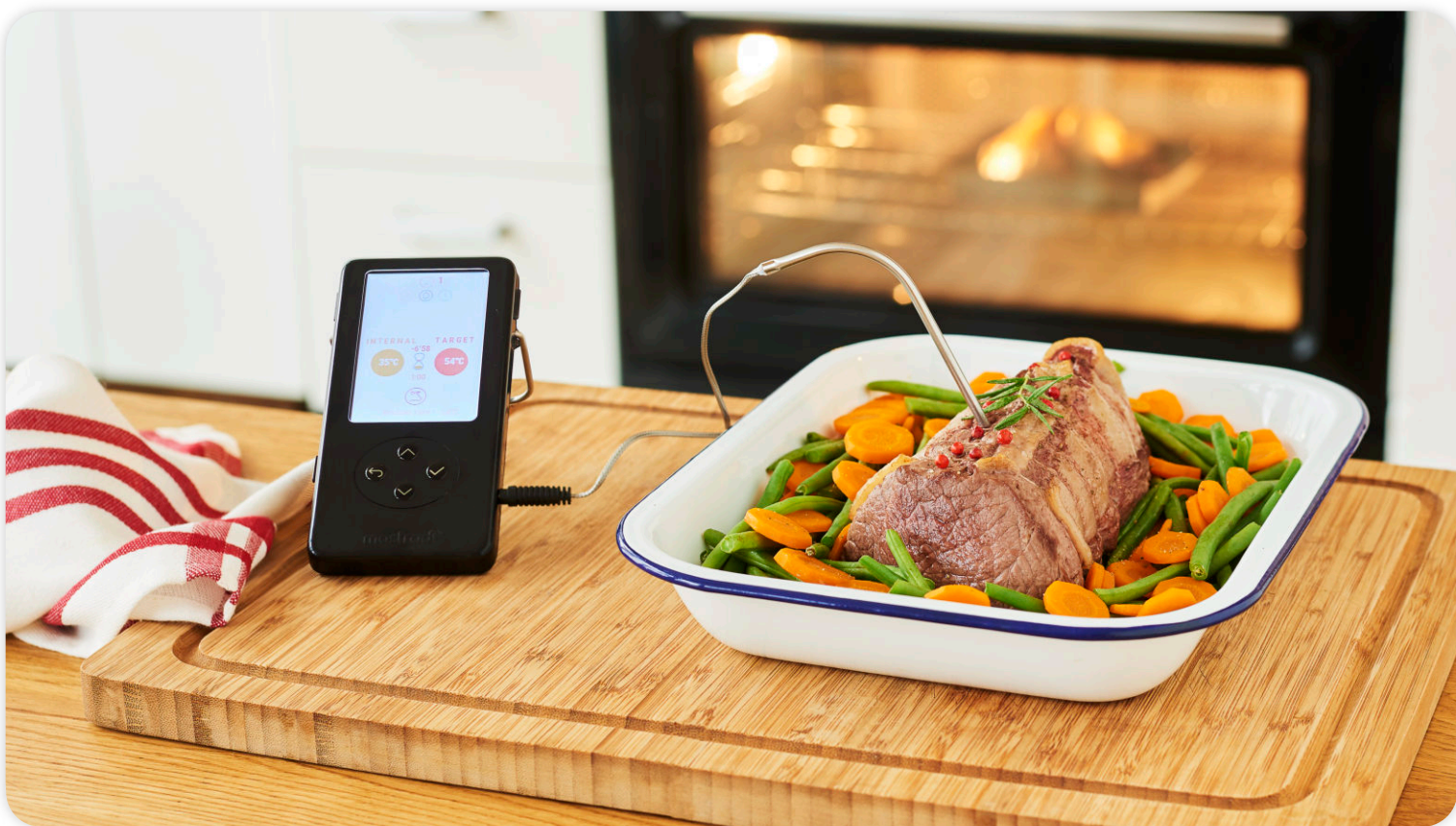
Great for large pieces of meat and baking.

Product features :

- More than 45 pre-set cooking programs including meats, fishes, pastry, oil and foie gras
- Intuitive large screen with easy to use interface and large fonts
- Remaining time in real time
- Programmable alerts and manual mode
- Works with one or two probes in the same time
- Probe reel included, wired length : 3ft
- Compatible with all types of cooking including induction
- Magnetic back side
- -10°C/14°F to 300°C/572°F
- 11 languages included
- 2 AAA batteries included

Customizable :

- Product color
- Logo
- Other languages





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