

Gadget Trouble

Pitfalls of Product Invention

A meat probe allows a home chef to monitor cooking temperature to avoid serving undercooked or dried, tough, overcooked food.

However, when the PBS program *America's Test Kitchen* reviewed different brands of thermometers on the market, many had serious design flaws. For instance, one model had a cord which was too short to stretch from inside the oven to the kitchen countertop, so the user couldn't read the gauge in order to know when the meat had finished cooking.

Lesson: New product ideas should always be used several times, by different people, if possible, before mass-market production in order to spot and correct flaws.

Reference

www.americastestkitchen.com