

GASTRONOMA

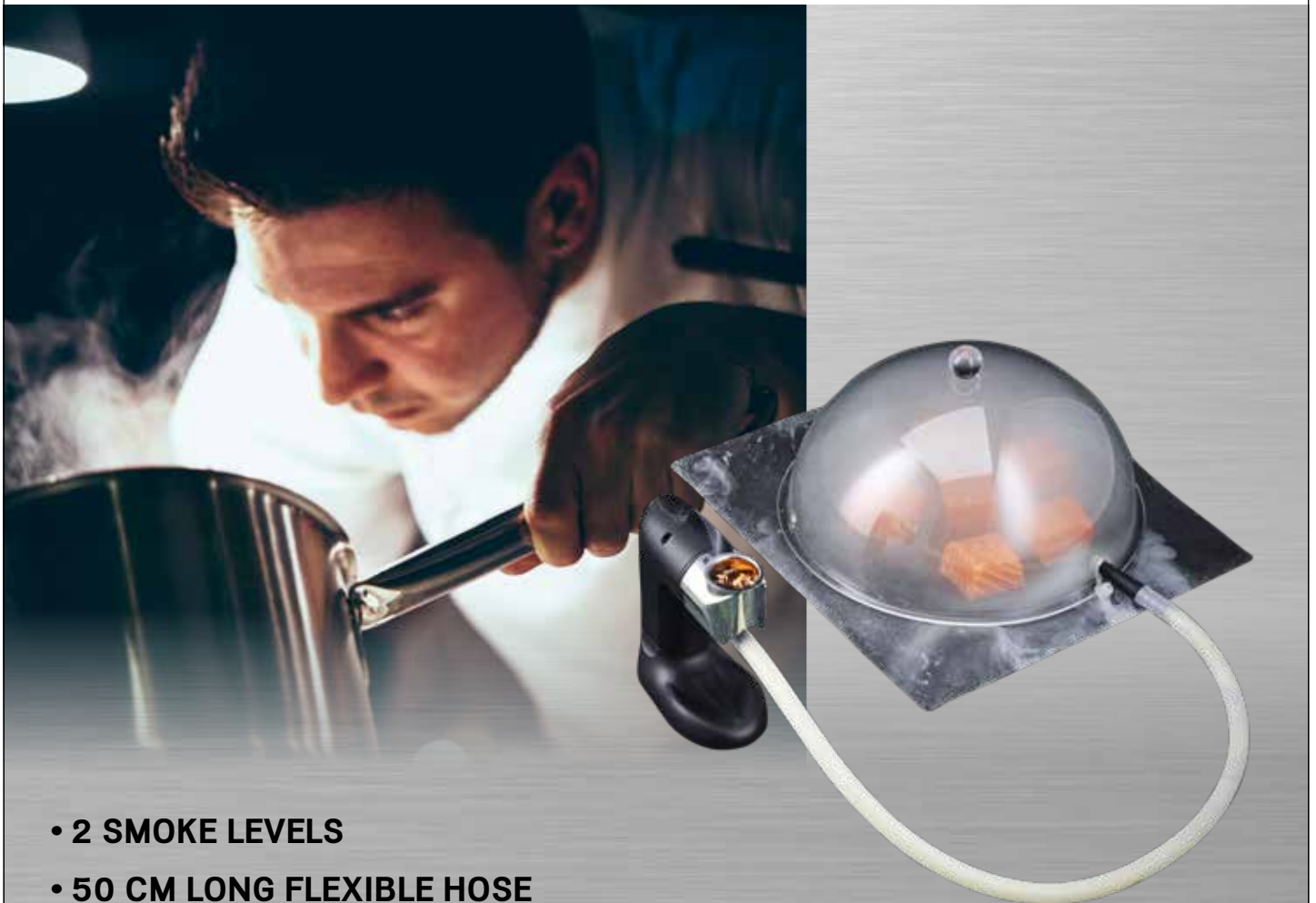
SMOKE INFUSER

FEATURES:

- Infuse fish, meat, fruit and vegetables - even drinks with your favorite smokehouse flavors
- Simple to use - add small wooden chips in the flame chamber, light up and turn fan on - and you have cold smoke
- 2 smoke levels
- Gentle enough for use on delicate fruits and vegetables without changing texture or temperature
- Can also be used to add flavor with teas or spices
- Chrome aluminum smoke chamber with filter
- Compact stand for convenient storage
- 50 cm long flexible hose makes it easy to use with resealable bags and containers
- Incl. smoker bowl
- Operated by 4pcs. AA batteries (not included)

SPECIFICATIONS:

- Item no. 18310001
- Product size: (Height x Width x Depth): 12,9x10,5x6cm
- Giftbox dimension: (Height x Width x Depth): 28,6x28,6x29,8cm
- Netweight/pcs.: 0,51
- Gross weight/pcs.: 1,15
- EAN: 5707160019310
- Tariff No. 8516797090
- Qty per export carton: 4
- Export carton dim. (Height x Width x Depth): 33,8x58,7x29,8cm
- Gross weight/export carton: 5,35 kg
- PLL: TBA
- Qty per container (20FT/40FT/40HC): 1.904/3.864/4.424



- 2 SMOKE LEVELS
- 50 CM LONG FLEXIBLE HOSE
- INCL. SMOKER BOWL