



HENDI

Tools for Chefs

Smoking gun rechargeable – 3 speeds of smoke infusion

code: 199640

Smoking is a very flavourful addition to your meat, fish and vegetable dishes, but can also create a wow-factor when serving.

The cold smoke is gentle for delicate fruits and vegetables, smoke without changing the texture or temperature.

One button operation, the smoking gun has 3 speeds

The aluminium fan chamber functions as a heat sink, cooling the smoke before expelling it.

Wood requires no pre-soaking prior to smoking.

Can also be used with tea or spices.

Removable smoking chamber with integrated mesh filter.

Flexible silicone hose (50 cm long) for easy injection of smoke into resealable bags and containers.

Lightweight with a comfortable handle making it easy to use with one hand.

Powered by a rechargeable Lithium battery of 1000mAh.

Very complete, comes with 3 spare filter meshes, a tweezer and USB charging cable.

Wood or herbs for smoking not included.

- + 3 smoke intensity levels.
- + Rechargeable 1000mAh battery.
- + With comfortable grip.
- + Very easy to clean.



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mm (W)

215x70x(H)160