

Smoke infuser code: 199992

The aluminium body 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 removable filter.

Large woodchip holder.

Flexible rubber hose (30 cm long) for easy injection of smoke into resealable bags and containers.

Compact and lightweight enough to use with one hand.

Gentle enough for use on delicate fruits and vegetables without changing their texture or temperature.

Powered by 2 AA batteries, not included.

Wood or herbs for smoking not included.

 Compact, one-handed design with flexible hose for easy smoke injection into containers or bags.

 Aluminium body cools smoke before release; compatible with wood, tea, or spices - no soaking needed.



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mm (W)

90x54x(H)122