ENHANCE FLAVOURS, **ADD SMOKÝ AROMAS**

The Heinzelmann SMOKER is designed to infuse a smoky flavour to the ingredients or food directly inside the Heinzelmann CHEF-X bowl. It allows the smoky flavour to be directly added to liquids or food during the preparation or cooking process.

This enables a Chef to create new variations of recipes or fantastic completely new ones enriched with smoky aromas.

The Heinzelmann SMOKER can also be used INDEPENDENTLY to infuse a smoky flavour to dishes in various kinds of





Add natural smoky flavors infused directly with the Heinzelmann CHEF-X

■ CONNECT THE SMOKER WITH THE CHEF-X

The easy connection of the smoker-cap, hose, and L-Shape connector makes it simple to smoke directly with the CHEF-X

ADD YOUR FLAVOR

You can quickly add a variety of natural smoky flavors to your sauce, soup, desserts, meats, seafood, cheese, nuts, beverages and, cocktail drinks!

ALUMINUM BODY

- Compact design, light in weight, and easy to use- the power of a smokehouse - anywhere.
- For flavoring use wood chips, tea, herbs, spices, hay, dried flowers, etc. to give distinct aromas!

HOSE

Silicon smoke hose which is easy to connect, clean, and store

BASE

The base is enlarged to provide a stable stand

FLAVOR CHAMBER

Removable flavor chamber for easy loading of smoke aroma ingredients as well as easy cleaning

EASY OPERATION

with the One-Touch-Button

BATTERY OPERATED

with 2xAA Batteries (not included) allows for flexible, easy use anywhere.

Technical Specification

MODEL NOMBER:
HMSG01
DIMENSION (L X W X H): (WITHOUT CAP AND TUBE)
68 x 68 x 158mm
WEIGHT: (WITHOUT CAP AND HOSE)
256g
WEIGHT: (WITH CAP AND HOSE)
317g
HOSE LENGTH:
400mm
ACCESSORIES:
CHEF-X Lid Cap, L-Shape Connector, Hose

Disclaimer - Information may be changed or updated without notice



To learn about Heinzelmann SMOKER, product updates, offers and news. Contact us today.

☑ info@heinzelmannpro.com

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