

Smoker-Box 1160



- ▶ Simple smoking process in the combi-steamer
- ✓ Fuel burns out due to the heating coil



- ▶ Consisting of
- ✓ Power pack
- ✓ Smoker-Box



- ▶ Smoker-Box
- ✓ Dimensions: W 125 x D 470 x H 75 mm
- ✓ 1.16 litre volume

Description

Smoke aromas give meat, fish and vegetables a very special taste. With the smoker box, this special touch can already be added to the food during the cooking process. The simple handling speaks for itself: The smoker box is connected to the power supply and the smoking process in the combi steamer can start directly.

Features

- | | |
|--------------------------|-------------------------------------|
| • Model: | With heating coil |
| • Designed for: | Combined steamer |
| • Comprising: | Mains adapter
Smoker-Box |
| • Volume: | 1.16 litre(s) |
| • Dimensions Smoker-Box: | W 125 x D 470 x H 75 mm |
| • Suitable fuel: | Standard smoker materials |
| • ON/OFF switch: | Yes |
| • Control lamp: | Operational
Heating |
| • Power load: | 0.2 kW 230 V 50/60 Hz |
| • Material: | Stainless steel |
| • Important information: | Maximum smoking temperature: 200 °C |
| • Size: | W 130 x D 470 x H 75 mm |
| • Weight: | 6.6 kg |