

# “SMOK

## COMBI SMOKER 2.0”



### CUSTOM SMOKING

- ✓ Three smoking levels: standard, soft and strong, depending on the food.
- ✓ You choose the blend of wood chips, natural flavours, citrus, coffee beans, wine, soy sauce...
- ✓ Compatible with low-temperature slow cooking in the combi oven.
- ✓ Performs real cold smoking since the accessory is outside the oven.



The new SMOK smoker is able to provide **hot or cold smoking of vegetables, cheeses, meat, fish, salt, oil and desserts**, with high quality guaranteed over time, even with continuous, intensive use.



### SAFE

Automatic switch-off, convenient drawer, knobs and controls, front connection to oven and operator safety system guarantee **unbeatable convenience and safety**.



### CLEAN

The smoker is outside the oven's cooking chamber, and, thanks to the B.SMOKE system (PATENT PENDING) it prevents food contamination by residues, for a **tasty, healthy result**.



### INTEGRATED

Pre-set smoking processes and recipes easily prepared using SMOK with the COMBISTAR FX, COMBISTAR BX and COMBIFIT **combi ovens with automatic cleaning**.

 **ANGELO PO**  
A Marmon / Berkshire Hathaway Company



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