

## Smoker-Box 1160



### 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

- Material: Stainless steel
- Model: With heating coil
- Designed for: Combined steamer
- Important information: Maximum smoking temperature: 200 °C
- 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
- Size: W 130 x D 470 x H 75 mm
- Weight: 6.6 kg



- ▶ 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