



**Delight**  
your guests  
with the smoky  
touch

**Accessories & Consumables**  
To make our customers'  
work-life easier and more  
profitable

Make your work simple and your equipment last longer with original Accessories&Consumables. To guarantee the best performance and boosting the highest profitability.

## Volcano smoker

Delight your guests with exciting smoky flavors.

The Volcano Smoker – the perfect accessory for combi ovens.

Ideal for cooking and smoking a wide variety of foods using wood chips or dried spices.

### Wood chips to use with Volcano smoker

**Oak:** good on ribs, red meat, pork, fish and heavy game.

**Hickory:** sweet to strong, heavy bacon flavour. Good with pork, ham and beef.

**Maple:** smoky, mellow and slightly sweet. Good with pork, poultry, cheese, and small game birds.

**Cherry:** good with poultry, pork and beef.



Code	Description	Weight
0S1714	Oak flavour	450 g
0S1716	Maple flavour	450 g
0S1715	Hickory flavour	450 g
0S1717	Cherry flavour	450 g

### More accessories

Code	Description	Weight
0S2159	Coal bricks for smoker	3 kg
0S1919	Blow torch	-



Experience how it works with the smoky touch.

To find out more, visit us at [www.electroluxprofessional.com/customer-care/](http://www.electroluxprofessional.com/customer-care/)

