

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
0 \$1714	Oak flavour	450 g
0S1716	Maple flavour	450 g
0 \$1715	Hickory flavour	450 g
0 \$1717	Cherry flavour	450 g

More accessories

Code	Description	Weight
OS2159	Coal brickets for smoker	3 kg
OS1919	Blow torch	-









Experience how it works with the smoky touch.

To find out more, visit us at www.electroluxprofessional.com/customer-care/



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