



POLYCARBONATE TANK FOR IMMERSION CIRCULATOR - 18L

Item #	Overall dimensions **	Capacity
073418	12 x 18 x 9	18 L (4,75 gallons)

CUSTOM-CUT LID FOR 18L TANK

Fits Sous Vide Professional™ CHEF Series Immersion Circulator & 18L Economy Tank (073418)

Item #	Overall dimensions **
073419	12 x 18

POLYCARBONATE TANK FOR IMMERSION CIRCULATOR - 49L

Item #	Overall dimensions **	Capacity
073449	18 x 26 x 9	49 L (13 gallons)

CUSTOM-CUT LID FOR 49L TANK

Fits Sous Vide Professional™ CHEF Series Immersion Circulator & 49L Economy Tank (073449)

Item #	Overall dimensions **
073450	18 x 26



THE SMOKING GUN® PRO HANDHELD FOOD SMOKER

The Smoking Gun® Pro produces cold smoke, which allows it to be used for any kind of food or liquid. As a flexible hand-held device, it is easy to use for infusion or finishing with a variety of smoky flavors and aromas. The Smoking Gun® Pro offers an alternative to traditional smoking methods. Your selection of combustibles, including various wood chips, teas, herbs, spices, hay, and even dried flowers is limited only by your imagination. The all-new Smoking Gun® Pro features a larger robust housing designed specifically to withstand commercial use. Extra consideration was paid to the smoking barrel as it features tool-less disassembly for easy cleaning and repeated operation. Stability has been improved with the integration of the smoking stand into the handle of the gun. The smoke output can now be precisely controlled with variable fan speed.

Item #	Wt
185508	1/2 lb



159115



159116



Item #	Description
159115	Bag of 2,5 beechwood sawdust
159116	Bag of 2,5 beechwood chips



CLASSIC SMOKEHOUSE WOOD KIT

Kit Includes: 4oz. jar of each Applewood, Cherrywood, Hickory and Mesquite all-natural wood chips.



Item #
073558