

Smart Smoker

Latest Selling ADC® Smart Smoker, a new cooking method with many benefits has recently emerged. It adds a unique flavor to food without adding fat. This allows cooks to smoke smaller, more delicate dishes ahead of time.



Product Description

ADC® Newest Smart Smoker brings hassle-free hot smoking to the stovetop. Put a tray and rack into the stove to infuse any food you choose with a rich, smoky flavor. Just add the sawdust to the tray into the pan bottom, put the rack on it and place the food on rack. It adds a rich, smoky flavor to meat, poultry, seafood, vegetables and cheeses.



Product Information

Product Name:	Smart Smoker
Material:	Die Cast Aluminum

Color:	Can be customized
Parts:	1 x Seamless Glass Lid 1 x Stainless steel tray 1 x Stainless steel rack
Size:	35x26x12cm
Lid:	Seamless Glass Lid with Special Thermometer
Bottom:	Induction, Spinning or Normal Bottom
Logo:	Can be customized
MOQ:	Normally, our MOQ is 2,000 pcs per size.



Product Specification

The set includes the pan which can also be used as a steamer, a tight-fitting lid with Special Thermometer, a stainless steel tray for holding wood chips, and a food rack insert. aluminum construction offers excellent heat retention and distribution and is suitable for all stovetops, including induction.



Smart Smoker Considerations

Care: Never allow Smart Smoker to boil dry or leave an empty pan on a hot burner unattended. Both of these will cause damage to the cooking properties of this pan. While not necessary, cooking with some oil could improve taste of food and make them look more appetizing .

Cooking Surface: Metal utensils, scouring pads and abrasive cleaners should not be used on surfaces.