

Accessories:

Foam Tape

Seals punctures made when inserting hypodermic temperature probe into sous vide bag.

Supplied in roll 0.75 inch (1.9mm) wide by 3-ft. (.91 meter) long.

Cut into 0.5 inch (13 mm) strips before use.



Classic Smokehouse

Enrich your food with irresistible open-fire flavors to any food that usually wouldn't be smoked.

- Hickory & Mesquite: Strong and earthy flavors for rich foods like beef, pork and vegetables.
- Apple & Cherry: Slightly sweet, fruity flavor for delicate meats. Pairs very well with whipped butter and cocktails.



Fruit Orchard

Each fruit wood lends unique and subtle undertones.

Peach, Nectarine & Apricot: Mild and sweet, these orchard favorites are great for use with pork, poultry, fish and shellfish.

Pear: Slightly sweet, with a subtle woody flavor. Best with poultry, game birds and pork.

