



PRODUCT: **Smoker SIMPLE UWD-70 v1.4**

SKU UWD-70V1.4

EAN: 5902114271503

MEDIA: <https://media.borniak.com/>

Equipment:

Smoking chamber, Control panel, **Smoke generator**, Smoker hanging bars 3pcs, Drip tray, Adjustable feets 4pcs, Water bowl 2pcs, Carrying handles 2pcs, Door handle, Chimney with damper, Smoke generator's lid, Drip tray under the chimney, Power cord 2pcs, Extension cable for GD, Wood chips 2L 5 pcs, Grate, Hooks

Description:

- One device makes possible cold smoking * and hot smoking. Simple operation and always professional results with perfect smoke flavor.
- Electronic control panel for precise temperature control (maximum temperature up to 120°C) guarantees low operating costs.
- 70 liters capacity with 6 levels carrying up to 10 kg of meat or smoked products.
- The smoker is very efficient and energy-saving thanks to a special wall insulation technique with silicone sealing and magnetic closing.
- The interior of the smoker is made of food-safe stainless steel.
- Particularly easy to clean thanks to stainless steel drip tray for fat and water bowl to catch the ash.
- With the flap of the chimney the smoke density is easily regulated as appropriate.
- Constant and optimal smoke production for up to 8 hours without refilling and reheating with low operating costs.
- Borniak chips are produced without chemical additives and preservatives.
- Four adjustable feets (optionally available wheels for the smoker).

*cold smoke adapter sold separately.

Specifications:

External Material	Alu-zinc
Interior material	Stainless steel 1.4016
Rated Voltage	230 V
Device Power	615 W
Operating Range	0 - 120 °C
Number of Levels	6
Maximum Load	10 kg
Chamber capacity	70 L (30 x 40 x 59 cm)
Dimensions (LxWxH)	40 x 63 x 100 cm
Weight	25 kg

Logistic:

Quantity	Packaging	EAN	Weight
1 pc.	Box: 44x55x86 cm	5902114271503	29 kg
8 pcs.	Pallet: 120x90x190 cm	5902114271886	244 kg