



## Classic Smoker

Begin your adventure with traditional smoked products, discover unique and most importantly, natural flavors. Find out how easy it is to smoke with Borniak.



## Premium Smoker

Ribs, Brisket, Sausage or Salmon.  
Hold and Cold - Simple to use, It offers perfect results every time.

Try it for yourself



## Generator & chips

The heart of our smokers is the smoke generator. It has a decisive influence on the success of smoking - it ensures even operation when smoldering the wood chips. The type of wood chips affects taste, color and aroma.



## Accessories

Do you need special hooks or additional racks for your smoked products? Or maybe you will be interested in wireless thermometer? Check out our range of accessories.



## Smoke Kitchen

Needles for injection, nets and threads for food, as well as a unique series of spices straight from Borniak - for every chef of the smoke kitchen.



More information on: [borniak.co.uk](http://borniak.co.uk) \* [info@borniak.co.uk](mailto:info@borniak.co.uk) \* +44 7441 429 450