



eloma



SMOKEFIT SMOKER

- Produces safe and even smoke in only 15–20 minutes
- Allows food to be simultaneously smoked and cooked
- Stand-alone unit that can be used in any Eloma combi steamer



SERVE UP SMOKED SENSATIONS & SOUS VIDE DELIGHTS

Preparing smoked meat, and flavorful sous vide dishes has never been easier. Eloma's newest accessories are designed to produce deliciously smoked meats and seafood as well as precision-cooked Sous Vide dishes. Thanks to Eloma's easy-to-use SmokeFit Smoker and External Core Temperature & Sous Vide Sensor. These two new products easily expand the menus of restaurant operators and foodservice directors in hospitals, schools, hotels and large corporations.



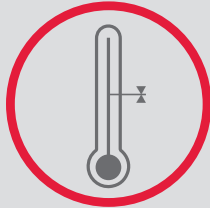
**TO LEARN MORE,
VISIT WWW.ELOMA.COM/US.**

TOLL FREE: 844-ELOMAUS (356-6287)



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COMBINE TOGETHER SEALING IN THE FRESHNESS AND FLAVOR



EXTERNAL CORE TEMPERATURE & SOUS VIDE SENSOR

- Monitors temperatures and keeps heat evenly distributed
- Compatible with any Genius ^{MT} model
- Maintains proper vacuum seal to retain moisture, flavor and nutrients of food



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