

INTRODUCING
SMOKAROMA

Smokaroma [][®]



SMOKAROMA[®] PRESSURE SMOKERS

Increase your profits, create new menu items, explore untapped flavor profiles and capture additional traffic with the Smokaroma[®] Pressure Smoker!

EXPAND YOUR MENU. EXPAND YOUR PROFITS.

Smokaroma® Pressure Smoker.

Expand Your Menu, Expand Your Profits.

The Smokaroma Pressure Smoker combines the modern scientific method of pressure cooking with pressure smoking to create deliciously juicy, smoked foods.

This unit offers your operation to smoke foods indoors year-round. Traditional pits require constant attention, such as turning the food and basting, while the Smokaroma Pressure Smoker eliminates the need for constant labor and expensive wood, producing flavorful results in much shorter time.

Hot or “cold” smoke food products, including all types of meats, poultry, vegetables, cheese and sea foods.

When you add a Smokaroma Pressure Smoker, you also attract those customers who seek healthier alternatives, as smoking adds flavor rather than calories which are prevalent in some other foods.



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Smokaroma 

- Compared to the traditional dry method of smoking, pressure smoking locks in the juices and can reduce product shrinkage by up to 40% or more, resulting in a moist and flavorful product.
- By smoking products in-house, costs are reduced and you can introduce your own distinctive flavor profile. Create unique tastes simply by adding your choice of wood chips, such as mesquite, hickory, pecan and cherry.
- Meats cooked in the Smokaroma Pressure Smoker may be frozen or refrigerated after cooking and reheated later, without the loss of their delicious, down-to-the-bone smoked flavor.
- The Smokaroma Pressure Smoker has the ability to smoke up to 45 pounds of product in less than 1½ hours!
- This compact, electric smoker occupies a small footprint in your kitchen and its casters provide you with additional mobility. With the optional water baffle, a vent hood is not needed to operate, as the unit is completely self-contained.

Smokaroma Pressure Smoker. One of a Kind Flavor.

Smokaroma® Features



Water Baffle option filters the smoke from the exhaust through a water bath which can eliminate the need for a vent hood to operate.



Shelf Racks make it easy to stack a variety of foods for convenient and simple cooking. Can hold up to 30 pounds of pork shoulder in one cook cycle.



Skewer Rack can hold up to 30 pounds of pork ribs for fast and cost effective smoking.

One Source Success

To enhance food cooked in your Smokaroma® Pressure Smoker,
a line of complementing condiments is available:

Smokaroma Sauce is a unique blend of ingredients in a convenient pre-measured package. Simply add one package to a number ten can of your favorite ketchup, mix with water and you have over a gallon of flavorful sauce that your customers will love!

One Step Prep® makes your menu offerings come alive! This unique blend of spices can be applied to foods in one easy step; simply sprinkle One Step Prep liberally over all sides of meats and rub before cooking.

Smokaroma Red Rub is formulated especially for poultry and fish,
with a mild flavor and appetizing color.



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To learn more about adding the Smokaroma Pressure Smoker to your operation, contact us at 1.800.365.8278.

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