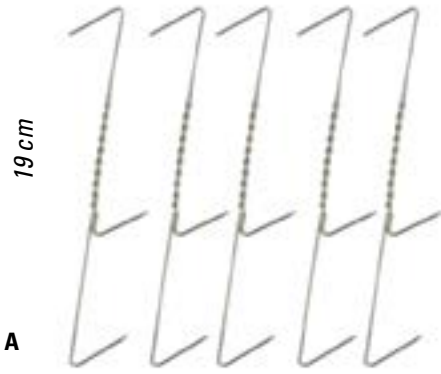
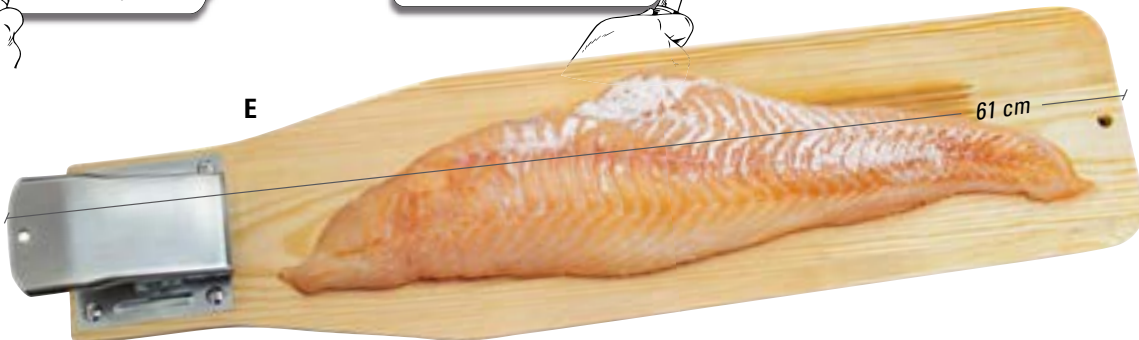
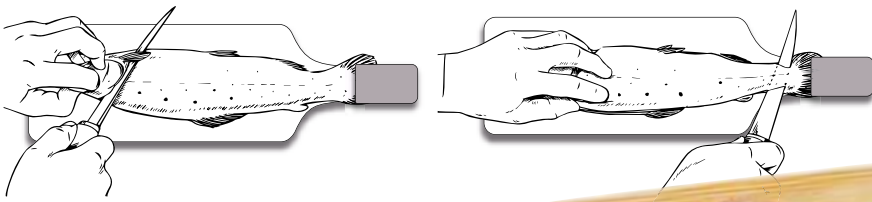
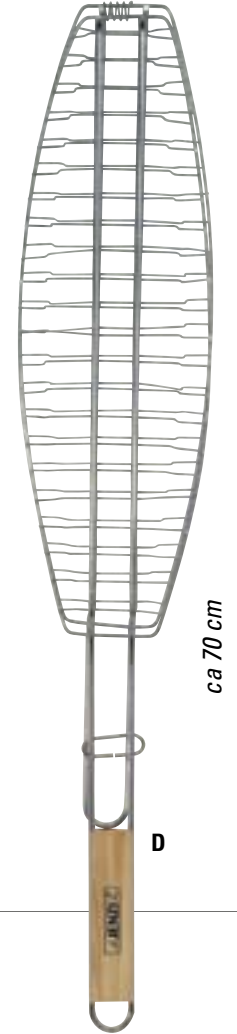
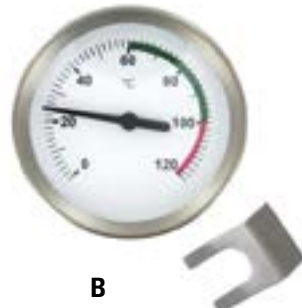


# Smoking like professionals



Pict.-No.	Item-No.	Size	Content
<b>A</b>	<b>Smoking-Hooks</b> , rust free, very practical! Length: 19 cm		
	8872 000		5 St./SB
<b>B</b>	<b>Thermometer</b> , for installation in smoker. Hole-diameter: 14 mm		
	8618 000		
	<b>Fish-Griller</b> , rust-free quality		
<b>C</b>	8875 000	small	
<b>D</b>	8876 002	large	
<b>E</b>	<b>Filleting-Board</b> , extra large. Excellent workmanship.		
	8880 000	61 x 14,5 cm	
<b>F</b>	<b>Fish-Filet Board</b> . Easy to clean, non-odor, and anti-slip. Excellent craftsmanship with anti-slip feet..		
	8880 002	52 x 18 cm	





Pict.-No.	Item-No.	Type	Size
<b>A</b>	<b>JENZI®-smoking lye</b> natural pure. Try it once – you will continue to use it. You will be amazed!		
	8066 000	The Original!	700 g per bag
	8066 001	Smoke/BBQ	700 g per bag
<b>B</b>	<b>JENZI®-smoking meal.</b> A product worthy of its name. Especially high quality – naturally pure.		
	8065 000		600 g per bag
<b>C</b>	<b>Fish-Fry-Seasoning</b> Will it be Trout, Pike, Salmon or Cod? – There are many kinds of fish, and everyone has their favorite. The JENZI Fish-Fry-Seasoning gives a delicious spiced flavor to grilled, fried, or baked fish. Simply rub the desired fish from both sides. The Fish-Fry-Seasoning is already a classic right along with the legendary JENZI smoker seasoning (for smoking fish). Comes in a 3-way shaker (fine, coarse, open).		
	8797 001	Fish-Fry-Seasoning	125 g per can



**C** **new**  
JENZI 2022

