

Indasia



Western Style

- BBQ-Smoke-Bag

Preparation instruction for
butcher's shops

NEW



The BBQ-Smoke-Bag

Fast - Practical - Clean - Tasty. The special thing about the Smoke-Bag is its coated inside, the meat cannot stick to the bag. For an extra-flavour you can place a smoke-chip-bag in an additional chamber during cooking.

This cooking method is a very gentle process, which proceed like a pressuer cooker, the meat is done in a short time. During the process the meat cannot burn. Possitive effect: With the Smoke-Bag your grill or oven stays completely clean.

Our tip: At the same time, you can cook in the Smoke-Bag a side dish like vegetables. The gravy, which occure during cooking, you can use as a delicious sauce.



Use the benefits!

- ✓ Short cooking time
- ✓ Clean preparation
- ✓ Gentle cooking process
- ✓ 2-in-1-effect by separation membrane
- ✓ Meat juice / gravy stays
- ✓ Practical & simpel

Increase your success with the practical and clean Smoke-Bag of Indasia.
Prepared and seasoned, the delicious meat specialties are a big hit for
your cold and hot counter.

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Indasia
... for taste's sake