



Vesta  
precision

SG10

Gusto Smoke Infuser

[advanced-cuisine.com](http://advanced-cuisine.com)

## Product highlights



**Natural wood smoke flavor.** Using the smoke infuser allows you to impart rich, aromatic flavors from fruitwood chips such as apple, rose, peach, or lychee, giving foods and drinks an authentic wood-smoked taste.



**Versatile culinary applications.** Perfect for enhancing cocktails, smoked ribs, cheeses, salmon, and other ingredients, adding depth and complexity to a wide range of dishes.



**Quick and controlled smoke generation.** Produces consistent smoke efficiently, allowing precise flavoring without overpowering the natural taste of ingredients.



**Easy operation and setup.** Simple ignition and smoke control make it easy to use in both professional kitchens and home settings.



**Durable and stylish design.** Constructed with high-quality materials for long-lasting use, while the sleek design fits seamlessly into any kitchen environment.

## Technical data

Model	SG10
Volts	6V DC
Watts	25
Battery	Four 1.5 V DC AA (No.5) batteries
Power	0.25 W
Size	84 (D) × 100 (W) × 180 (H) mm
Weight	0.4 kg