

INTRODUCING

COOK IN WOOD®

ENHANCE THE FLAVOR OF YOUR MEALS

Maverick Thermometers is proud to be the exclusive distributor of Cook In Wood products in the US and Canada. Headquartered in Spain, Cook In Wood is renowned for its exceptional craftsmanship and dedication to flavor. With over 15 years of expertise in smoking innovation, they offer a unique range of wood sawdust, wood chips, and pressed smoked wood. Each product is a tribute to tradition and quality, trusted by barbecue enthusiasts, top chefs, and the smoking industry.



**SMOKING CHIPS
(340/360G)**

Available in 8 Delicious Flavors
Wholesale: \$6.50/Retail: \$13.00



**SMOKING CHIPS
(900G)**

Available in 10 Delicious Flavors
Wholesale: \$9.25/Retail: \$18.50



**ALUMINIUM TRAY
SMOKING CHIPS (3 x 50G)**

Available in 7 Delicious Flavors
Wholesale: \$9.25/Retail: \$18.50



BARREL FLAVORS:

- RED WINE
- WHISKEY
- COGNAC
- FINO WINE
- SHERRY
- MUSCAT
- SWEET WHITE WINE
- ANDALUSIAN



**FOODIE POWER BLOCK
(4 x 200G EACH)**

Available in 8 Delicious Flavors
Wholesale: \$8.75/Retail: \$17.50



BBQ SMOKING CHUNKS (450G)

Available in 6 Delicious Flavors
Wholesale: \$7.25/Retail: \$14.50



BBQ SMOKING CHUNKS (1200G)

Available in 6 Delicious Flavors
Wholesale: \$11.00/Retail: \$22.00



FRUIT FLAVORS:

- CITRUS
- OLIVE
- ALMOND
- PEACH



**COLD SMOKING DUST
(450 G)**

Available in 10 Delicious Flavors
Wholesale: \$7.25/Retail: \$14.50



**COLD SMOKING DUST
(1 KG)**

Available in 10 Delicious Flavors
Wholesale: \$10.25/Retail: \$20.50



**WOOD WOOL
FIRESTARTERS
(40 UNITS)**

Wholesale: \$9.25/Retail: \$18.50

See more
product details
on the next
two pages

SMOKING CHIPS

- Most popular flavors-Barrel: whiskey, red wine, cognac and sherry
- Fruity trees: olive, citrus, almond, peach
- Box-900gBag-from350g to4,5kg
- Aluminum tray chips -3 x 50g (fruity mix/ barrel mix)

Starter pack of smoking chips: the best option for those who do not have a lot of smoking experience and do not have a tray or specific smoking accessories.

This product is very easy to use. Simply remove the sticker from the tray, add water and soak the chips for 15 minutes, drain the water and place the tray on the coals, on the side or just above the grill next to the food. One tray is enough for a meal for 6 people. Each box contains 3 trays, usually a mix of 3 flavors, so that the customer has the opportunity to try different flavors and find out which one they like best, and in the future opt for a larger pack, such as the 900g packs.



SMOKING CHUNKS

Most popular flavors

- Barrel: whiskey, red wine, cognac and sherry
- Fruity trees: olive, citrus, almond, peach
- Caja-1,2 kg
- Bolsa-from450g to5,5 kg

The chunks are larger pieces of wood, the most popular among lovers of classic smoked barbecues. They are also very easy to use by placing them directly on the coals. If more smokiness is desired, they can be soaked in water to open up the pores of the wood and release more flavor. They are very popular for kamados and slow cooking. They work very well at high temperatures and are also recommended for pizza ovens and general outdoor ovens to add more flavor.


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FOODIE POWER BLOCK

Most popular flavors

- Barrel: whiskey, red wine, cognac and sherry
- Fruity trees: olive, citrus, almond, peach
- Mixed box -4 x 200g (fruity of barrel mix)

The latest innovation in smoking, patented by Cook in Wood. It is a very versatile product, made from 100% wood chips and compressed sawdust. It can be used for both hot and cold smoking. Very easy to use, no need to soak in water, simply place over charcoal in the grill or oven (perfect for high temperatures e.g. ovens, kamados), or simply light with a powerful lighter, like an incense, for cold smoking or for use on gas or electric grills. Cleaner, more compact, easier to use and store than any other smoking product. With a single block you can smoke for up to 3 hours and add powerful flavor to your recipes.



MAVERICK Edison, New Jersey 08837
1-800-526-0954
jevans@maverickhousewares.com
maverickthermometers.com

SMOKING DUST

Most popular flavors

- Barrel: whiskey, red wine, cognac and sherry
- Fruity trees: olive, citrus, almond, peach
- Bag—from 500g to 5kg

The powder or sawdust is mainly used for cold smoking, cheese, fish and other products that you do not want to cook at high temperatures. It can be used in professional smokers, in the circular smoke generator or in the smoke gun, very popular nowadays to add the finishing touch to your dishes and even cocktails.

In circular smoke generators, the smoke can last up to 10 hours.



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WOODWOOL FIRE STARTERS

The COOK IN WOOD eco-friendly wood wool fire starter is a sustainable choice for lighting fires, whether for barbecues, fireplaces, or stoves.

- **Eco-Friendly:** Made from natural, biodegradable wood wool, these fire starters are an environmentally friendly alternative to chemical-based options, helping reduce your carbon footprint.
- **Efficient and Easy to Use:** They ignite quickly, burn cleanly, and produce minimal smoke and odor, making fire-starting simple and hassle-free.
- **Safe for Cooking:** Free from toxic chemicals, these igniters are ideal for grills, preserving the natural flavors of your food.

Perfect for barbecue lovers and frequent fire users, they offer an efficient, eco-conscious solution for all your fire-lighting needs.

MAVERICK[®]

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