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SOUTHLAKE

# STYLE





## Low and Slow

The Sonoma Smoker Uses Technology To Build Flavor

If baking is considered a science, smoking is truly an art. There are temperatures you need to keep track of and steps to follow, but the extended time it takes to produce flavors allows home cooks to play as they go. Now with the Lynx Grill Sonoma Smoker, you can spend even less time standing over your food and more time relaxing with your family.

The Sonoma Smoker holds everything you could need for your next cookout with dual racks that make up 1,000 square inches of cooking space. The high-tech smoker has a temperature range of 160 to 350 degrees, and it can go for up to six to eight hours without having to reload wood chips. Once you load everything in, the Sonoma Smoker takes care of the rest.

This Lynx product uses integrated technology to keep a consistent temperature and track your food's progress. Because nothing is worse than building up those intense flavors and letting it all out when you open the hood. Using WiFi and the MyChef app, home cooks can check on their food with their phone, so they can walk away from the smoker and enjoy the rest of their day.

The Sonoma Smoker is designed to keep up with professional pit masters, but it is also approachable for barbecue newbies. With its digital control panel and instant-read meat probe, it's easy to see just how much longer you have until you can dive into your smoked dishes. The Sonoma Smoker is available as a built-in countertop, freestanding appliance or mobile kitchen with an attached kitchen cart, so it's easy to find the right model for your home.

### DETAILS

Sonoma Smoker Countertop

Price: \$2,969

Dimensions: 30" W x 32" H

Tray Clearance: 25"

[LynxGrills.com](http://LynxGrills.com)