

Hamilton Beach®

Hamilton Beach® Indoor Searing Grill with Hot/Cold Smoke Infuser

Bring the Flavors of the Outdoors Inside - Grill indoors year-round with ease using this innovative searing grill. Reach high searing temperatures up to 450° F, locking in juices and flavor while creating signature grill marks. It accommodates up to 6 servings, perfect for a meal or serving 2-3 people with entrees and sides.

Multifunctional Cooking – Elevate your dishes with a hint of smoky goodness. Use wood shreds like hickory, applewood or mesquite to infuse foods with rich flavor in just 20-60 minutes*.

Infuse Smoke Flavor Two Ways – Infuse with or without heat. Hot smoke is great for small cuts of meat, seafood and poultry, while cold smoke adds flavor to cheese, nuts, shelled hard-boiled eggs and salt without cooking them.

Easy Clean Up – The nonstick grill plate, wire smoking rack, drip tray and hood are all dishwasher safe. The smoke infuser and components including the large and small filters and filter support can be washed by hand.



DETAILS

Product Name:
Hamilton Beach® Indoor Searing Grill with
Hot/Cold Smoke Infuser

Model: 25375

Check preferred retailer for current pricing

Availability: Now

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*Time required depends on user's flavor preference.