

COOK IN WOOD®

Best-selling products & instructions — your guide to premium smoking woods, innovative fire-starting solutions, and professional-grade charcoal.



Our Smoking Range

Cook in Wood offers a complete ecosystem of wood smoking products — from beginner-friendly starter packs to professional cold-smoking solutions. Every product is crafted to deliver authentic wood-fired flavour.

01

Smoking Chips

Fine wood pieces, ideal for quick smoking sessions on any grill.

02

Smoking Chunks

Larger pieces for classic BBQ, kamados, and slow cooking.

03

Smoking Dust

Fine sawdust for cold smoking cheese, fish, and cocktails.

04

Foodie Power Block

Patented compressed block — hot or cold smoking, up to 3 hours.

05

Marabou Charcoal

Premium, eco-friendly charcoal for homes and restaurants.

Smoking CHIPS

Most Popular Flavours

Barrel: Whisky, Red Wine, Cognac, Sherry

Fruity Trees: Olive, Citrus, Almond, Peach

Available Formats

- Box — 900g
- Bag — 350g to 4.5kg
- Aluminum Tray — 3 × 50g (fruity mix / barrel mix)

The Aluminum Tray Starter Pack

The best option for those new to smoking. Simply remove the sticker, soak chips in water for 15 minutes, drain, and place the tray on the coals or beside the food. **One tray feeds 6 people.** Each box contains 3 trays in a mix of flavours — perfect for discovering your favourite before committing to a larger pack.



Chips in Action

The aluminum tray starter pack makes smoking effortless — soak, drain, and place directly on the coals. No extra accessories needed.



Real Smoke, Real Flavour

Cook in Wood smoking chips deliver rich, aromatic smoke that infuses meats and vegetables with deep, authentic wood-fired character — whether on a simple backyard grill or a professional setup.



Smoking CHUNKS

Most Popular Flavours

Barrel: Whisky, Red Wine, Cognac, Sherry

Fruity Trees: Olive, Citrus, Almond, Peach

Available Formats

- Box — 1.2kg
- Bag — 450g to 5.5kg

How to Use

Place directly on the coals — no preparation needed. For more smokiness, soak in water to open the wood's pores and release extra flavour. Ideal for **kamados, slow cooking, pizza ovens**, and outdoor ovens. Performs exceptionally at high temperatures.

Chunks — The Classic Choice



Kamado Ready

Cook in Wood Sherry Wine Chunks paired with a red kamado — the ultimate slow-cook combination.



On the Coals

Chunks placed directly on charcoal — simple, effective, and powerfully aromatic.



Premium Wood Quality

Natural, fibrous texture ensures slow, even smoke release for hours of consistent flavour.



Red Wine Chunks — Smoker Style

Cook in Wood Red Wine Smoking Chunks alongside a professional black smoker — delivering bold, barrel-aged flavour to every cut of meat.

Smoking DUST

Most Popular Flavours

Barrel: Whisky, Red Wine, Cognac, Sherry

Fruity Trees: Olive, Citrus, Almond, Peach

Available Formats

- Bag — 500g to 5kg

Cold Smoking & Beyond

Fine sawdust is designed for **cold smoking** — ideal for cheese, fish, and delicate ingredients that shouldn't be cooked at high temperatures. Use in professional smokers, circular smoke generators (up to **10 hours of smoke**), or a smoke gun for finishing dishes and even cocktails.

Smoking Dust — Four Ways to Use It



Circular Generator

Dust loaded into a circular mesh generator — up to 10 hours of continuous cold smoke.



Professional Smoker

Inside a smoker chamber, wisps of cold smoke envelop delicate ingredients gently and evenly.



Smoke Gun

A glass dome traps aromatic smoke over plated dishes — the perfect finishing touch for fine dining.



Cabinet Smoker

Professional stainless steel cabinet smokers filled with smoke — ideal for large-batch production.

CHAPTER 4

Foodie Power Block

Cook in Wood's latest patented innovation. Made from 100% compressed wood chips and sawdust — the cleanest, most compact smoking product ever created.

Why the Foodie Power Block?



Hot & Cold Smoking

Versatile for both high-temperature grills, kamados, and ovens, as well as cold smoking on gas or electric grills.



Up to 3 Hours

A single block delivers powerful, consistent flavour for up to 3 hours of smoking.



No Soaking Needed

Simply place over charcoal or light with a powerful lighter — like incense. No water, no prep.



Cleaner & Compact

Easier to use and store than any other smoking product. Available in mixed boxes of 4 × 200g.

Available flavours — **Barrel:** Whisky, Red Wine, Cognac, Sherry | **Fruity Trees:** Olive, Citrus, Almond, Peach

Foodie Power Block — In Use



The Product

Mixed box of 4 × 200g blocks — barrel or fruity mix — compact and ready to use.



Light It Up

For cold smoking, simply ignite with a powerful lighter — like lighting incense. No charcoal needed.



Dutch Oven Smoking

Place inside a Dutch oven over a campfire to smoke a whole chicken — incredibly versatile.



On the Charcoal

Rest directly on a bed of charcoal — the block smoulders slowly for hours of deep, rich smoke.

Marabou Charcoal

Culinary Excellence & Environmental Responsibility

Make every meal a memorable experience with premium Marabou charcoal — the best choice for homes and restaurants that value quality and sustainability. Sourced from the sustainable management of invasive Marabou plants in Cuba.

No Sparks, No Ash

Cook safely with minimal waste — clean and controlled every time.

Maximum Density & Heat

Hours of even, consistent heat — perfect for a wide variety of cooking styles.

Neutral Smell, Natural Flavour

Enriches dishes with a subtle touch without altering authentic flavour. Perfect paired with Cook in Wood smoking woods.

Ideal for Restaurants

Exceptional performance in professional ovens and grills — ensuring juicy, perfectly cooked dishes.

Marabou Charcoal — The Product



10KG Bag

Premium packaging for home and professional use — bold branding with a fiery finish.



4KG Bag

Ideal for home cooks who want restaurant-quality heat in a convenient size.



Intense Heat

Glowing red and orange embers — Marabou charcoal burns hotter and longer than standard charcoal.



Raw Quality

Dense, irregularly shaped briquettes — the natural result of sustainable Marabou wood processing.

Elevate Every Cook

From your first smoke to your finest feast — **Cook in Wood®** has the product, the flavour, and the expertise to transform every meal into an unforgettable experience.