

GRILLING, SMOKING, AIRFRYING



Spritz your way to better results when grilling, smoking, and air frying. Spritzing with a Spritz King Culinary Basting Spray throughout the cook yields better browning and crispier, tastier meat, veggies, and seafood.

WHAT IS SPRITZING?

Spritzing leverages the power of the Maillard Reaction (what's responsible for browning food when it cooks, and developing a crispy texture and more robust flavor). For decades people have made their own BBQ and brisket spritzes at home because nothing was commercially available. Now there is. We've taken this concept and adapted it to work with more than just grilled and smoked foods.

BENEFITS

ENHANCES YOUR GRILLING, SMOKING & AIR FRYING SEALS IN MOISTURE, MAXIMIZES FLAVOR BETTER COVERAGE, LESS MESS COMPARED TO BRUSH BASTING USE WITH YOUR FAVORITE RUBS & SAUCES EACH BOTTLE YIELDS OVER 100 SPRITZES!

HOW TO USE

SPRITZ FOOD.
ADD TO HEAT.
SPRITZ THROUGHOUT COOK.
SERVE AND ENJOY.



MEET OUR CULINARY BASTING SPRAYS



Authentic sweet and savory flavors enhanced with apple juice, tamari, and spices.

Original Ingredients: water, apple cider vinegar, apple juice concentrate, tamari (water, soybeans, salt, sugar), dried tomato, dried red bell pepper, garlic. Contains soy.





Chipotle Ingredients: water, apple cider vinegar, apple juice concentrate, tamari (water, soybeans, salt, sugar), dried tomato, dried red bell pepper, cumin, chipotle, garlic. Contains soy.

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and other semi-spicy flavors.

No added preservatives. Shake well before use. Shelf stable. Refrigerate after opening. Consumer within 1 year after opening.

Specs: Net Wt 16oz (473ml) Box size: 4" W x 2 15/16" D x 6 7/8" H Box contents: Capped bottle, sprayer and dip tube, first use instructions Box weight: 1.71 lbs Case size: 12 units Case dimensions: 12" x 12" x 7" Case weight: 21.3 lbs Made in Portland, Oregon



CONTACT DETAILS

SPRITZKING.COM

