

“Where there’s smoke there’s flavor”



The Smoking Gun® Pro produces cold smoke, which allows it to be used for any kind of food or liquid. As a flexible hand-held device, it is easy to use for infusion or finishing with a variety of smoky flavors and aromas. Your selection of combustibles including various wood chips, teas, herbs, spices, hay, and even dried flowers is limited only by your imagination. The all-new Smoking Gun Pro features a large robust housing designed specifically to withstand commercial use.

The Smoking Gun® Woodchip pack contains 4 jars of different smoking woods:

- Applewood** - Slightly sweet & fruity
- Hickory** - Classic BBQ flavor
- Cherrywood** - Sweet & delicate
- Mesquite** - Strong & earthy

Visit www.polyscienceculinary.com to learn more about the entire line of Breville | PolyScience products and great recipe ideas.

Hand-held Smoke Infuser

Technical Specifications

PERFORMANCE

Fan Speed	Variable
Burn Chamber Size	1 in / 25 mm (diameter)
Power	4 AA Batteries
Warranty	1 Year

WEIGHTS & DIMENSIONS

Unit Weight	1 lb / .45 kg
Unit Dimensions	6.75 x 3.25 x 5.75 in / 171.5 x 82.6 x 146.1 mm
Shipping Weight	2.5 lb / 1.13 kg
Shipping Dimensions	10 x 11.5 x 3.5 in / 254 x 292.1 x 89 mm

ACCESSORIES

Four AA batteries
Four smoking screens
Two 1/2 ounce Apple & Hickory wood samples
Hex key
Set screw
Instruction booklet

HAND-HELD SMOKE INFUSER

Removable burn chamber
Removable smoking barrel
Tool-less disassembly
Large air inlet
Integrated stand design
Commercial build quality

the Smoking Gun® Woodchips (sold separately)

SKU	BSM600AWCoNUC1
Shipping Weight	.5 lb / .45 kg
Shipping Dimensions	9.3 X 2.3 X 2.5 in / 23.6 x 5.8 x 6.4 cm