

 **PolyScience**®

**The Smoking Gun**™  
Handheld Food Smoker

# WARRANTY

This limited warranty supercedes all previous warranties on this product. PolyScience agrees to correct either by repair, or at PolyScience's election, by replacement, any defects in material or workmanship which develop within thirty (30) days after delivery of this product to the purchaser. In the event of replacement, the replacement product will be warranted for (A) ten (10) days from the date of delivery of the replacement, or (B) the remainder of the original warranty period, whichever is longer.

If this product should require service, contact PolyScience for instructions. When return of the product is necessary, a return authorization number is assigned and the product should be shipped, transportation charges pre-paid, to the indicated service center. To insure prompt handling, the return authorization number should be placed on the outside of the package. A detailed explanation of the defect must be enclosed with the product.

Notwithstanding the above, this warranty shall not apply if the defect or malfunction was caused by accident, neglect, unreasonable use, improper service, or other causes not arising out of defects in material or workmanship.

**THERE ARE NO WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH EXTEND BEYOND THE DESCRIPTION AND PERIODS SET FORTH HEREIN.**

**POLYSCIENCE'S SOLE OBLIGATION UNDER THIS WARRANTY IS LIMITED TO THE REPAIR OR REPLACEMENT OF A DEFECTIVE PRODUCT AND POLYSCIENCE SHALL NOT, IN ANY EVENT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND RESULTING FROM USE OR POSSESSION OF THE PRODUCT.**

Some states do not allow (A) limitations on how long an implied warranty lasts, or (B) the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific rights, and you may have other rights which vary from state to state.

## CONTENTS

- 1 SMOKING GUN™ SMOKER
- 4 'AA' BATTERIES
- 1 STAND
- 1 18" (45.7 cm) LENGTH OF TUBING
- 2 0.5 oz (14.2 g) JARS OF WOOD CHIPS (HICKORY & APPLE WOOD)

**Thank you for purchasing the Smoking Gun™! Designed for convenient kitchen use, it allows you to quickly infuse meats, poultry, fish, vegetables, and other foods with smoky aromas and flavors without grilling or flame broiling. For optimum culinary versatility, the Smoking Gun™ may be used with a wide variety of smoking materials, including small wood chips, wood saw dust, dried herbs, cooking spices, and teas.**

## SMOKING TIPS & TECHNIQUES

- To provide smoke flavor and aroma for meats, fish, fruits, or vegetables after cooking, simply place the food in a covered casserole, stockpot Dutch oven, or other covered dish/pan and inject smoke under the lid.
- To enhance the presentation of a finished dish, add a hint of smoke under a domed plate cover. It will provide the diner with an immediate sense of pleasure and anticipation when the dish is uncovered.
- Use the Smoking Gun™ to infuse delicate foods, such as cheeses and vegetables, with smoky flavor and aroma without changing their texture.
- For best results, always pat foods dry with a clean cloth or paper towel before "smoking." This helps smoky flavors adhere to the food surface.
- You may find it easier to inject smoke under pot/pan lids and covers by placing the Smoking Gun™ on the supplied stand and using the flexible tubing (also supplied) to direct the smoke where needed. This will leave one hand free to lift the lid/cover.
- Two to three minutes under smoke is generally all that is needed to infuse foods with a smoky flavor and aroma. When using the Smoking Gun™ with a covered receptacle, simply inject the smoke under the lid and let stand for a few minutes. Continuous smoking with the Smoking Gun™ is **NOT** required.
- Hickory chips impart a pungent, smoky bacon-like flavor that goes particularly well with pork (ham, ribs, etc.).
- Mesquite chips are good for smoking most meats (particularly beef) and vegetables. They impart a strong earthy flavor.
- Apple and cherry woods work well with poultry, game birds and pork. These woods provide a slightly sweet but denser, fruity smoke flavor.



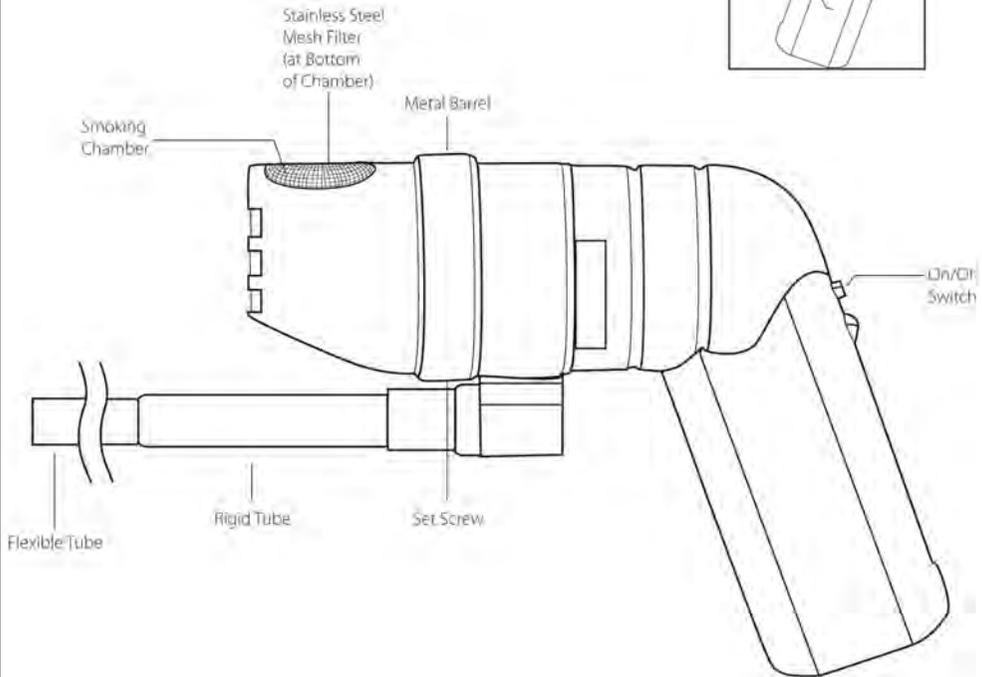
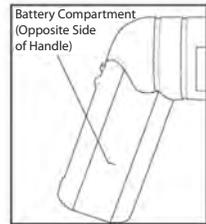
- Do not use the Smoking Gun™ for any purpose other than its intended use; no other use of the device is intended or implied by PolyScience.
- Grill mitts or gloves should be worn when handling.
- Do not attempt to burn anything other than small wood chips, wood sawdust, dried herbs, cooking spices, or teas in the smoking chamber.
- Do not leave the Smoking Gun™ unattended.
- Do not generate smoke for periods of time longer than 30 seconds; longer durations may damage the unit.
- Use only in a well-ventilated area; the burning of wood chips/dust, dried herbs, cooking spices, and/or teas may result in the emission of combustion by-products which are known to cause cancer, birth defects, and/or reproductive harm.
- The metal barrel of the Smoking Gun™ becomes very hot when in use. Allow device to cool completely before touching barrel, cleaning, or storing. Always use the stand provided to hold the unit after use.
- Always use the Smoking Gun™ in an upright position. Heated smoking materials may fall out of the smoking chamber if tipped, resulting in a fire hazard.
- Always empty ash and burnt material into a non-flammable receptacle.
- Exercise proper care when igniting the smoking materials; improper ignition of flammable materials may result in explosion or fire hazard.
- Always use a match or lighter to ignite the materials in the Smoking Gun™; **DO NOT USE** a kitchen torch or other heat device as the excessive heat may damage the unit.
- The product is not intended for use by children. Close adult supervision is required when used by children or in the presence of children.
- Do not point the Smoking Gun™ at any person or flammable object.
- Avoid using the Smoking Gun™ in areas where smoke may activate smoke alarms or fire suppression systems.
- Never turn the Smoking Gun™ “on” without the metal barrel in place. Moving metallic fan blades within the plastic body may cause bodily harm or injury.
- Never operate the Smoking Gun™ without the stainless steel mesh filter in place; burning/glowing embers may enter the plastic body damaging the unit or be ejected through the nozzle, creating a fire or burn hazard.
- Removal or disassembly of any parts of the Smoking Gun™ other than the metal smoking chamber, stainless steel mesh filter, battery compartment cover, or batteries may result in irreparable damage and void the warranty.
- **California proposition 65 warning:**  
Combustion of wood or charcoal products may contain chemicals known to the State of California to cause cancer, birth defects and/or reproductive harm. This warning is required and issued pursuant to California Health & Safety Code Section 25249.6.

**Note: In the unlikely event that your Smoking Gun™ requires service or repair, please contact the manufacturer at the location listed on the back. PLEASE DO NOT RETURN THE DEVICE TO THE STORE AT WHICH IT WAS PURCHASED.**



**WARNING**

# KNOW YOUR SMOKING GUN™



## OPERATION

1. Fill the smoking chamber with the desired smoking materials and tap down gently. **DO NOT OVERFILL.**
2. Place the power switch in the “on” position.
3. Using a handheld lighter or match, apply the flame to the smoking materials until they begin to glow. **REMOVE THE FLAME IMMEDIATELY ONCE THE MATERIALS IGNITE. DO NOT USE A KITCHEN TORCH AS THE EXCESSIVE HEAT MAY DAMAGE THE UNIT.**

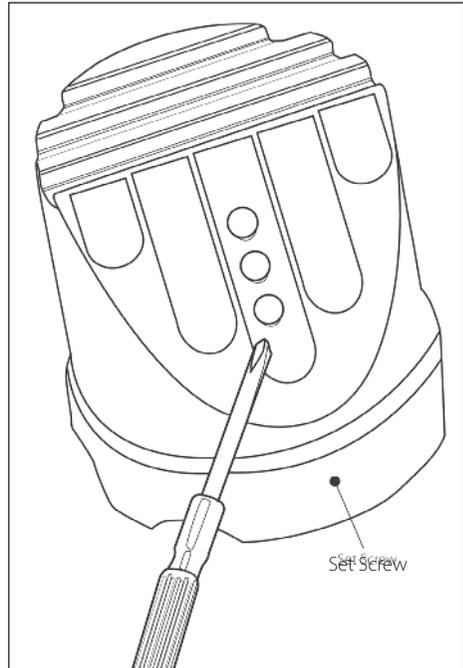
**Note: you may observe excess smoke venting from the side and rear of the Smoking Gun™. This is normal and does not indicate a fault with the unit.**

4. Apply the smoke to food product. (See Tips & Techniques)
5. Turn power to the Smoking Gun™ “off.”
6. If you removed the Smoking Gun™ from its stand prior to use, return it to the stand to hold it in a safe, upright position until cool.
7. When the metal barrel has cooled down, turn the unit upside down and gently tap the bottom of the smoking chamber to remove residual smoking material. **ALWAYS EMPTY ASH AND BURNT MATERIAL INTO A NON-FLAMMABLE RECEPTACLE.**



## CARE & STORAGE:

- Use the supplied stand to store the Smoking Gun™ in an upright position when not in use.
- Periodically clean the metal barrel by washing it by hand with soapy water or by placing in a dishwasher. The barrel may be removed from the plastic body of the unit by loosening the set screw on the underside of the barrel and then using a gentle twisting/pulling motion. Allow to dry completely before reassembly or use. To replace, push into place, making sure that the smoking chamber is facing up.
- Periodically clean the stainless steel mesh filter by washing it by hand with soapy water. To access the filter, remove the metal smoking chamber, turn the chamber upside down, and then gently push a narrow object (such as a bent paper clip) through one of the holes on the bottom of the barrel. Reinstall filter by placing it in the smoking chamber and pressing gently with a fingertip until seated.
- The nozzle and flexible hose may be cleaned by hand as needed using soapy water. Allow to dry completely before reassembly or use.
- The plastic body may be cleaned as needed using a slightly damp towel. **DO NOT USE WET TOWELS, IMMERSE IN WATER, OR PLACE UNDER RUNNING WATER TO CLEAN AS THIS WILL DAMAGE THE DEVICE AND VOID THE WARRANTY.**



**Remove the stainless steel mesh filter for cleaning by gently pushing a narrow object through the holes on the bottom of the metal barrel.**

## BATTERY INSTALLATION & REPLACEMENT:

1. Remove the battery compartment cover (located on the handle, opposite the side with the PolyScience logo).
2. Install the 4'AA' batteries (supplied), making sure to orient them as indicated on the inside of the battery compartment.
3. Slide the battery compartment cover back into place.

NOTE: When battery replacement is necessary, it is best that all the batteries used be the same type, condition, and from the same battery manufacturer. Mixing battery types (e.g., alkaline and lithium), conditions (new and old), or manufacturers may result in leakage and other failures which may damage the device.

## ALSO AVAILABLE FROM POLYSCIENCE:

- Wood Chip Assortment — Includes Hickory, Mesquite, Apple Wood, and Cherry Wood (one 4-oz. jar of each).

## SERVICE & REPAIR

In the unlikely event that your Smoking Gun™ requires service or repair, contact PolyScience for a Return Authorization Number before returning the unit. Include the RA number, along with a brief description of the problem and a copy of your store receipt showing the original purchase date, with the unit to PolyScience at the address shown below.

**DO NOT RETURN THE UNIT TO THE STORE AT WHICH IT WAS PURCHASED.**

 **PolyScience®**

### **PolyScience**

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