Breville PolyScience

"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

Gently infuse your favorite foods, cheeses, meats, cocktails and much more with aromatic smoked flavors thanks to the Smoking Gun® Pro Cloche. BPA free silicone one-way valve. Made of borosilicate glass handcrafted in Spain.

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

Variable
1 in / 25 mm (diameter)
4 AA Batteries
1 Year
1 lb / .45 kg
6.75 x 3.25 x 5.75 in / 171.5 x 82.6 x 146.1 mm
2.5 lb / 1.13 kg
10 x 11.5 x 3.5 in / 254 x 292.1 x 89 mm
Four AA batteries Four smoking screens Two 1/2 ounce Apple & Hickory wood samples Hex key Set screw Instruction booklet
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	BSM600AWC0NUC1
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

the Smoking Gun® Pro Cloche (sold separately)

SKU	CSM018CLR0NXX1
Unit Dimensions	7 in / 18cm Diameter
Shipping Weight	1.1 lb / .5 kg
Shipping Dimensions	9.8 X 9 X 8.5 in / 24.8 x 23 x 21.5 cm