

The Smoking Gun® Pro Hand-held Smoke Infuser

“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.



Includes:

- The Smoking Gun® Pro
- Four AA batteries
- Four smoking screens
- Two 1/2 ounce sample size Apple wood & Hickory smoking wood chips
- Hex key
- Set screw
- Instruction booklet

The Smoking Gun® Pro

Removable Burn Chamber
Tool-less Disassembly
Variable Fan Speed
Integrated Stand Design
Commercial Build Quality

PERFORMANCE

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

WEIGHTS & DIMENSIONS

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

SKU NUMBER

U.S. / Canada	CSM700PSSoNUC1
Australia	CSM700PSSoNAN1
UK	GSM700PSSoNUK1

CLASSIC SMOKEHOUSE WOOD KIT

SKU Number	SG2-CSW
Shipping Weight	.5 lbs / .45 kg
Shipping Dimensions	9.3 x 2.3 x 2.5 in / 23.6 x 5.8 x 6.4 cm



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