

“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 Smoking Gun® Pro showcases a large robust housing engineered to withstand daily commercial use.

The all-new design features tool-less disassembly for easy cleaning and maintenance. A variable speed fan enables users to choose to either produce a large volume of smoke very quickly for efficiency or a slow, sustained burn for multiple portions. The Smoke Bubble™ Kit and the Glass Cloche accessory further expand your possibilities, revealing food and beverages in dramatic smoky presentations.

Visit www.BrevilleCommercial.com to learn more about the entire line of Breville Commercial 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

SOLD SEPARATELY

the Classic Smokehouse Wood Kit Refill 4 Pack
the Smoke Bubble™ Kit
the Bubble Liquid™ Refill 2 Pack
Glass Cloche for the Smoking Gun® Pro