

The Smoking Gun®

Broaden your culinary visions
with The Smoking Gun®

The Smoking Gun produces cold smoke, which allows it to be used for any kind of food or liquid. As a flexible handheld device, it is easy to use for infusion or finishing with a variety of smoky aromas. The Smoking Gun offers an alternative to traditional smoking methods. Your selection of combustibles including various wood chips, teas, herbs, spices, hay, and even dried flowers is limited only by your imagination.

Includes:

- The Smoking Gun
- Acrylic Stand
- 18 in nozzle extender hose
- Four AA batteries
- Two 1/2 ounce sample jars of Applewood & Hickory smoking wood chips
- Operator's Manual



PERFORMANCE

Motor	DC Motor
Power Supply	4 AA Batteries

WEIGHTS & DIMENSIONS

Shipping Weight	1.5 lbs / 0.68 kg
Shipping Dimensions	10 x 9.25 x 2.25 in / 25.4 x 23.5 x 5.7 cm

MODEL NUMBER

SG2-PSC	U.S. part number
SG2-PSC-NB	No batteries included
SG2-PSC-N65	International part number

CLASSIC SMOKEHOUSE WOOD KIT

Model 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



The Smoking Gun

Simply fill the Smoking Gun chamber with your choice of combustible, turn it on, light with a match or lighter and apply the smoke into an enclosed container.