

Breville | **PolyScience**

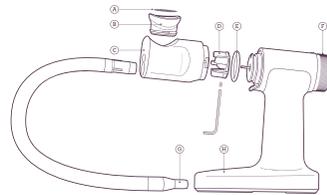
Professional Tools for Chefs and Mixologists



Culinary Product Catalog

The Smoking Gun™ Pro

Hand-held Smoke Infuser



Features:

- A Easy to change mesh filter.
- B Large capacity removable burn chamber to fit more wood chips, herbs, tea leaves & spices.
- C Easy to remove stainless steel barrel. Dishwasher safe.
- D Removable metal fan.
- E Removable O-ring for cleaning.
- F Variable speed & On/Off dial.
- G Nozzle to direct smoke.
- H Large stable base.

The Smoking Gun packs the power of a smokehouse and fits in your hand. I use it to smoke everything from ice cream to Bloody Mary's!

Steven Raichlen, host of Project Smoke on PBS.



Designed & engineered in Australia



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.

Tool-less disassembly allows for quick and easy cleaning.

Sold separately BSM600AWCONUC1
the Smoking Gun™ Wood chip pack



Applewood Slightly sweet & fruity
Cherrywood Sweet & delicate
Hickory Classic BBQ flavor
Mesquite Strong & earthy

PERFORMANCE	
Fan Speed	Variable
Burn Chamber Size	1 in / 25 mm (diameter)
Power	4 AA Batteries
Warranty	12 month Limited

WEIGHTS & DIMENSIONS	
Unit Weight	1lb / .45kg
Unit Dimensions	6.75 x 3.25 x 5.75in / 171.5 x 82.6 x 146.1mm
Shipping Dimensions	10 x 11.5 x 3.5in / 254 x 292.1 x 89mm
Shipping Weight	2.5lb / 1.13kg
Package Contents	<ul style="list-style-type: none"> • Smoking Gun • Mesh Filter x4 • Four smoking screens • Set screw • Hex Key • Set Screw • Four AA batteries • Instruction Book • Two 1/2 ounce Apple & Hickory wood samples • Hex key

Hand-Held Smoke Infuser	<ul style="list-style-type: none"> • Removable burn chamber • Removable smoking barrel • Tool-less disassembly • Large air inlet • Integrated stand design • Commercial build quality
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SKU	
USC:	CSM700PSSONUC1
EUK:	GSM700PSSONUK1
ANZ:	CSM700PSSONAN1



The Sous Vide Professional™ Chef Series

Immersion Circulator



“Really, the exciting thing about this type of cooking is that it has not only allowed us to control the variables, it has allowed us to understand the products so much deeper. It has been part of our growing understanding of an egg, a piece of fish, of a chicken breast, a carrot. For me that’s the most exciting part, the ongoing education about what we do and this technology has been vital to that”

Wylie Dufresne, Du’s Donuts.



The Sous Vide Professional Chef Series sets the standard for Sous Vide cooking.

The Chef Series Immersion Circulator was developed to meet the requirements of the world’s best chefs and to add a new dimension of control to your kitchen. With its innovative, features and award winning design, the Chef Series Immersion Circulator delivers outstanding results under the toughest conditions and demands.

The compact design makes for easy storage. The immersion circulator clamps onto any pot or tank with round or flat walls that can hold up to 30 liters (8 gallons) for instant liquid circulation control.

PERFORMANCE

Maximum Bath Volume	8gal / 30L
Maximum Pump Output	3.2gpm / 12lpm
Maximum Temperature	200°F / 95°C
Temperature Stability	±0.1°F / ±0.07°C
Heater Wattage	1100W
Minimum Immersion Depth	3.375in / 8.57cm
Minimum Immersion Depth	<ul style="list-style-type: none"> • Large, back-lit LCD displays set and current temperatures • Pump-flow regulation • Auto-restart • Ability to calibrate to reference standard

Package Contents

- Sous Vide Cookbook
- Travel and Storage Case
- User’s Guide
- Temperature Reference Guide

Warranty

12 month Limited

WEIGHTS & DIMENSIONS

Unit Dimensions (H x W x D)	14.125 x 3.875 x 7.375in / 35.88 x 9.84 x 18.73cm
Shipping Dimensions	18 x 11.5 x 9in / 45.72 x 29.21 x 22.86cm
Shipping Weight	12.75 lbs / 5.78kg

SKU

SVC-AC1B	120V ~ 50 / 60Hz
SVC-AC2*	220-240V ~ 50 / 60Hz

*220 - 240V int'l power plugs available: A, E, P, Z Example: SVC-AC2E



Accessories

the Smoking Gun Wood chips

SKU: BSM600AWCONUC1



The Smoking Gun® Wood chip pack contains 4 jars of different smoking woods:



Applewood Slightly sweet & fruity	Cherrywood Sweet & delicate	Hickory Classic BBQ flavor	Mesquite Strong & earthy
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Commercial Vacuum Sealer



Replacement Seal Bar Teflon Tape
3 yard roll SKU: SP0015848



Chamber Vacuum Bags, (250 ct)
Available in sizes:
6 X 10 SKU: PSC-VBF-0610
8 X 12 SKU: PSC-VBF-0812
12 X 14 in SKU: PSC-VBF-1214



Vacuum Pump Oil
Vacuum Pump Oil (1Qt.)
SKU: SP0015830

Sous Vide



K-Type Hypodermic Probe
For use with digital thermometers
SKU: PSC-200-470



Closed Cell Foam Tape
For use with hypodermic temperature probe,
.75 in X 3 ft
SKU: PSC-300-632



Soft Travel Case
For safe transport and storage of PolyScience
sous vide immersion circulators
SKU: PSC-060976



Polycarbonate Tank
18L SKU: PSC-FTP18
49L SKU: PSC-FTP49
64L SKU: PSC-FTP64
83L SKU: PSC-FTP83



Polycarbonate Lid - Single Cut
Available in 18L & 49L sizes.
Creative SKU: PSC-P18LCR
Chef SKU: PSC-P18LCH & PSC-P83LCH (fits 49L)
Classic SKU: PSC-P18LCS & PSC-P83LCS (fits 49L)



Polycarbonate Lid - Dual Cut
Available in 64L & 83L sizes
Chef SKU: PSC-P83LCHD (fits 64 and 83L)

Resources

Sous Vide

The Sous Vide Toolbox

Demystify the art and science of Sous Vide cooking by calculating the cook time and pasteurization of foods.

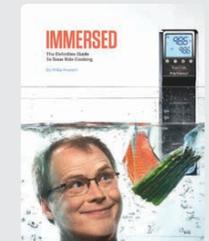
Available on iOS



This application removes the guess work of determining appropriate pasteurization and cook times for proteins.

Immersed

The Definitive Guide to Sous Vide Cooking
by Philip Preston
SKU: PSV001



Immersed is the story of sous vide told by founder of PolyScience Culinary, Philip Preston, as well as many well-known chefs who helped shape its history.

BUILT FOR COMMERCIAL

Breville® | **PolyScience®**

Professional Tools for Chefs and Mixologists

Brought to you by **Breville | PolyScience** coming together to bring great design and unparalleled precision to the culinary world.
Visit www.polyscienceculinary.com to learn about the entire line of PolyScience products and great recipe ideas.