

LOOKBOOK

the Smoking Gun® Pro

HOW TO USE THIS LOOKBOOK

This document is designed to assist you in creating your product detail page for the Smoking Gun® Pro. It provides all of the product information and insights you will need.

The key copy and layout of images and video should be seen as best practice for how these assets may be executed. This lookbook has been provided to ensure consistent merchandising and branding across all e-commerce platforms.



PRODUCT DESCRIPTION



CAROUSEL (IMAGES + VIDEO)



PRODUCT SPECS



PRODUCT DNA (FEATURES + BENEFITS)



WHAT'S IN THE BOX

KEY CALLOUT

Where there's smoke there's flavor.

KEY COPY

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 toolless 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.

CAROUSEL (IMAGES + VIDEO)



















CAROUSEL (IMAGES + VIDEO)





O PRODUCT SPECS

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

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

HAND-HELD SMOKE INFUSER

Removable burn chamber
Removable smoking barrel
Tool-less disassembly
Large air inlet

Integrated stand design
Commercial build quality







1) Cold smoke

Infuse food and beverages with classic smokehouse flavors. Cold smoke is gentle on foods, so you can smoke delicate foods like ice cream, butter, spreads, or cocktails as well as meats, fish and cheese.



Designed for easy cleaning

Die cast stainless steel barrel and burn chamber feature tool-less dissasembly and are dishwasher safe. Access to the fan and o-ring enable easy deeper cleaning when necessary.



(3) Silicone smoke tube

Precisely deliver smoke with the flexible silicone hose, that is easy to connect, clean and store.









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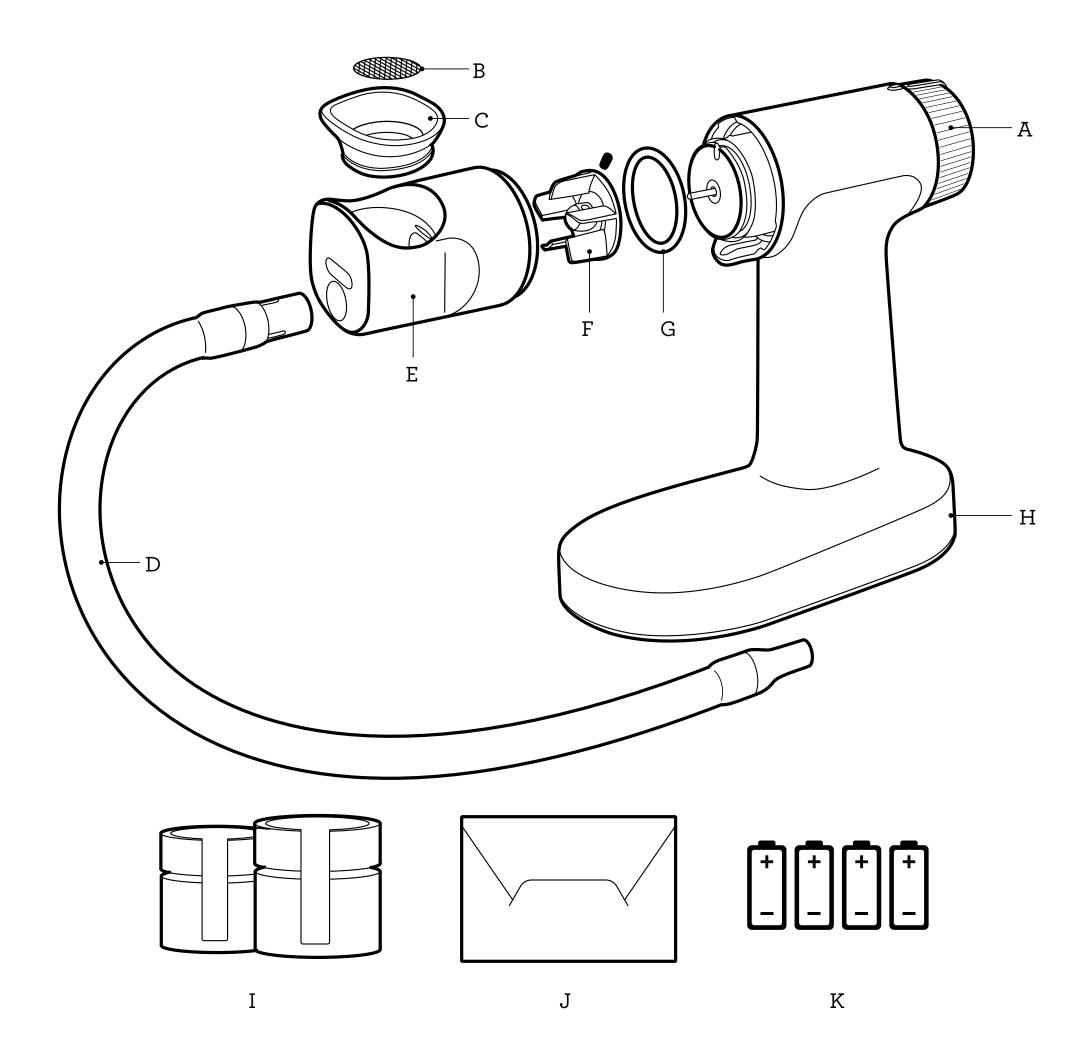
Variable smoke speed

Maximum fan speed means maximum output for filling large volumes quickly with smoke. Lower speeds provide for a slower burn that allows the wood to last longer when smoking multiple individual portions.

5) Solid base

An integrated base provides a stable, steady platform that makes set up a snap and prevents tipping when in use.

WHAT'S IN THE BOX



HAND-HELD SMOKE INFUSER

A. Variable speed & on/off dial

Variable speed for ignition and slow burn.

B. Removable mesh filter

Push out with finger to replace. Four are included.

C. Removable burn chamber

Easy to tap out ash at the end of burn cycle.

D. Smoke Tube Assembly

Directs smoke output. Rigid connection for easy use with accessories.

E. Barrel

Commercial dishwasher safe.

F. Removable metal fan

G. Removable O-ring

H. Robust housing

Integrated base provides stable secure platform.

ACCESSORIES

I. Wood Chips Sample x 2

Applewood and Hickory

J. Parts Kit

Contains 4 mesh filters, replacement set screw, and hex key

K. AA Batteries x 4

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