

## PolyScience 4933

# PolyScience Breville Gun Pro Smoke Infuser User Manual

Model: 4933 | Brand: PolyScience

## 1. PRODUCT OVERVIEW

The PolyScience Breville Gun Pro Smoke Infuser is a hand-held food smoker designed for quickly cold smoking various food items and beverages. It provides a convenient method to infuse natural wood smoke flavor without cooking or altering the texture or temperature of ingredients. Its compact, battery-operated design allows for versatile use in various settings.



Image: The PolyScience Breville Gun Pro Smoke Infuser, showing its compact black body, chrome burn chamber, and flexible silicone hose.

## 2. WHAT'S IN THE BOX

Your PolyScience Breville Gun Pro Smoke Infuser package includes the following components:

- PolyScience Breville Gun Pro Smoke Infuser Unit
- Replacement Smoke Screens (multiple included)
- Wood Chip Sample Pack (1/2-ounce each Apple and Hickory flavors)
- 4 AA Batteries
- Complete Instructions (this manual)
- Parts Kit (includes fresh filters, replacement set screw, and hex key)



**Breville** | Commercial  
*Professional Tools for Chefs and Mixologists.*

Image: Diagram illustrating the various parts of the Smoking Gun Pro and the accessories included in the box, such as wood chips and batteries.

### 3. SETUP

1. **Install Batteries:** Open the battery compartment and insert the 4 AA batteries provided, ensuring correct polarity.
2. **Assemble Burn Chamber:** Ensure the 1-inch 18/8 stainless steel burn chamber is securely attached to the main unit.
3. **Attach Silicone Hose:** Connect the 17.5-inch silicone nozzle extender hose to the smoke outlet on the unit.
4. **Load Smoking Material:** Place a small amount of wood chips, teas, spices, hay, dried flowers, or herbs into the burn chamber. Do not overfill; ensure material is below the mesh filter.



Image: A user demonstrating how to disassemble the burn chamber from the main unit, which is also relevant for initial setup and loading smoking material.

## 4. OPERATING INSTRUCTIONS

The Smoking Gun Pro is designed for cold smoking, meaning it infuses smoke flavor without applying heat. This preserves the texture and temperature of your ingredients.

### General Operation:

1. **Prepare Ingredients:** Place the food or beverage you wish to smoke in a container, under a cloche, or in a sealed bag.
2. **Load Material:** Ensure the burn chamber contains your desired smoking material (wood chips, etc.).
3. **Activate Unit:** Turn the easy-turn dial to the desired airflow setting (higher setting for ignition, then adjust for smoke intensity).

4. **Ignite Material:** Using a match or lighter, ignite the material in the burn chamber. Once smoke is produced, remove the flame.
5. **Apply Smoke:** Direct the silicone hose into your prepared container or over the food/beverage. Allow smoke to fill the space.
6. **Infuse Flavor:** Once sufficient smoke is present, turn off the unit. Allow the smoke to infuse for a few minutes, depending on desired intensity.

## Applications:

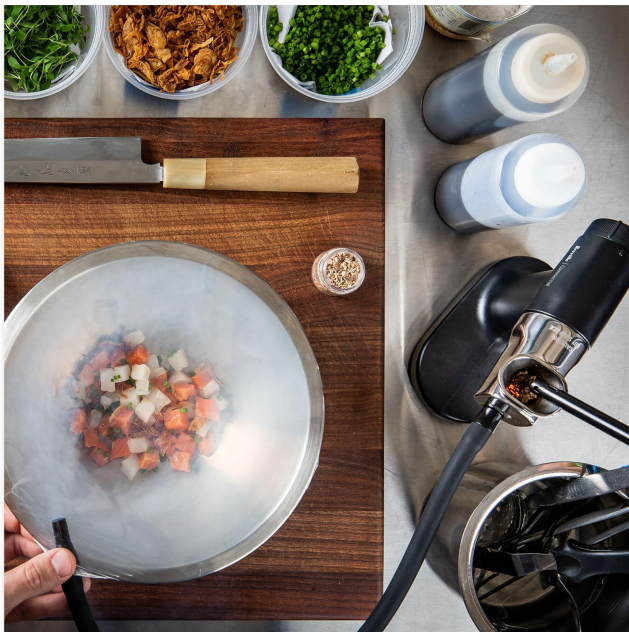
### Smoking Cocktails



Place your cocktail glass under a glass cloche or in a sealed container. Insert the hose and fill with smoke. The smoke will infuse into the drink, adding a unique aroma and flavor. This is ideal for Old-Fashioneds, Negronis, and other spirit-forward cocktails.

Image: A cocktail in a glass under a cloche being infused with smoke from the PolyScience Breville Gun Pro Smoke Infuser.

### Smoking Food



Use the smoke infuser to add smoky flavor to various foods like cheese, butter, vegetables, sauces, and even desserts. Place the food in a container or under a cloche, introduce smoke, and allow it to infuse. For larger items like ribs, you can use a sealed bag or wrap.

Image: A prepared dish of diced food being smoked under a cloche on a wooden board, with the smoke infuser visible.

### Smoking Ribs/Meats



For larger food items like ribs or other meats, you can use plastic wrap to create a temporary sealed environment. Place the meat on a plate, cover loosely with plastic wrap, and insert the hose to fill the space with smoke. This method allows for direct infusion without a cloche.

Image: Ribs on a tray, partially covered with plastic wrap, being smoked by the infuser's hose inserted underneath.

### Smoking Whipped Cream/Sauces





To add a smoky nuance to delicate items like whipped cream, sauces, or even chocolate, place them in a bowl and cover with plastic wrap or a lid. Introduce smoke into the covered bowl and let it sit for a short period. This technique is excellent for adding depth to desserts and savory dishes.

Image: A bowl of whipped cream being smoked under plastic wrap, with other ingredients in the background.

## 5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Smoke Infuser.

- **Burn Chamber:** The detachable burn chamber and smoking barrel are dishwasher safe for easy cleanup. For manual cleaning, wipe clean with a damp cloth.
- **Mesh Filter:** The removable mesh filter can be pushed out with a finger for replacement. Four replacement filters are included in the parts kit.
- **Silicone Hose:** Wipe the silicone hose clean with a damp cloth. Ensure it is free of any blockages.
- **General Cleaning:** Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
- **Ash Removal:** Tap out ash at the end of each burn cycle to prevent buildup.



Image: A user demonstrating the disassembly of the burn chamber, a key step for thorough cleaning and maintenance.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
No smoke or very little smoke produced.	<ul style="list-style-type: none"><li>• Insufficient smoking material.</li><li>• Damp wood chips.</li><li>• Clogged mesh filter or hose.</li><li>• Low battery power.</li><li>• Material not properly ignited.</li></ul>	<ul style="list-style-type: none"><li>• Add more smoking material, ensuring it covers the mesh.</li><li>• Ensure wood chips are dry.</li><li>• Clean or replace the mesh filter. Clear any blockages in the hose.</li><li>• Replace batteries.</li><li>• Ensure material is fully ignited before removing flame.</li></ul>

Problem	Possible Cause	Solution
Unit does not turn on.	<ul style="list-style-type: none"><li>Batteries incorrectly installed or depleted.</li><li>Power dial not turned sufficiently.</li></ul>	<ul style="list-style-type: none"><li>Check battery orientation and replace if necessary.</li><li>Ensure the dial is turned fully to the 'on' position.</li></ul>
Smoke escapes from the burn chamber.	<ul style="list-style-type: none"><li>Burn chamber not securely attached.</li><li>Smoking material overfilled.</li></ul>	<ul style="list-style-type: none"><li>Ensure the burn chamber is properly seated and locked.</li><li>Reduce the amount of smoking material.</li></ul>

## 7. SPECIFICATIONS

**Brand:** PolyScience

**Model Name:** The Smoking Gun® Pro

**Model Number:** 4933

**Power Source:** Battery Powered (4 AA batteries, included)

**Color:** Black

**Outer Material:** Stainless Steel

**Inner Material:** Stainless Steel

**Item Weight:** Approximately 2.04 Pounds

**Product Dimensions:** 5.75"D x 3.25"W x 6.75"H

**Fuel Type:** Electric (for fan operation)

**Manufacturer:** Breville Commercial

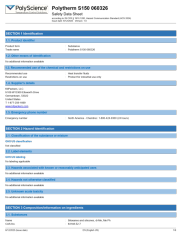



**UPC:** 634158761027

## 8. WARRANTY AND SUPPORT

The PolyScience Breville Gun Pro Smoke Infuser comes with a **1-year manufacturer's warranty**. For warranty claims, technical support, or replacement parts, please contact PolyScience customer service. Refer to the contact information provided on the product packaging or the official PolyScience website.

### Related Documents



	<p><a href="#">Polytherm S150 060326 Safety Data Sheet</a></p> <p>Safety Data Sheet for Polytherm S150 060326, a substance used as heat transfer fluid for industrial use only. Details include product identification, hazard information, first-aid measures, fire-fighting measures, accidental release measures, handling and storage, exposure controls, physical and chemical properties, stability and reactivity, toxicological information, ecological information, disposal considerations, transport information, and regulatory information.</p>
	<p><a href="#">PolyScience Polycool PG-20 060320 Safety Data Sheet - Heat Transfer Fluid</a></p> <p>Safety Data Sheet for PolyScience Polycool PG-20 060320, a heat transfer fluid. Provides information on identification, hazards, composition, first aid, firefighting, handling, storage, exposure controls, physical properties, stability, toxicology, ecology, disposal, transport, and regulatory information.</p>
	<p><a href="#">Polytherm S250 060328 Safety Data Sheet</a></p> <p>Safety Data Sheet for Polytherm S250 060328, a heat transfer fluid. Provides information on identification, hazards, composition, first aid, fire-fighting, accidental release measures, handling and storage, exposure controls, physical and chemical properties, stability and reactivity, toxicological information, ecological information, disposal considerations, transport information, and regulatory information.</p>
	<p><a href="#">PolyScience Advanced Digital Circulator Operator's Manual</a></p> <p>Comprehensive operator's manual for PolyScience Advanced Digital Circulators, detailing specifications, operation, maintenance, communication, and safety features for various models.</p>

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## Comprehensive Calibration and Test Equipment Price List

A detailed catalog of calibration and test instruments from numerous manufacturers, including model numbers, descriptions, and calibration costs. This list covers a wide array of electronic, mechanical, and environmental testing equipment.

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