

The Smoking Gun™

HAND HELD FOOD SMOKER

Add natural smoke flavor to cocktails,
meat & fish, vegetables & more.



Try all of 4 of our wood chip collections.



The Smoking Gun™

The perfect addition to your kitchen or bar

The Smoking Gun™ is a handheld food smoker. Finish quickly foods with natural cool smoke that you would usually not be able to smoke: butter, oysters, cocktails, salads, chocolate, meringue, etc.

Create classic flavors with PolyScience wood chips, such as hickory, applewood, mesquite and cherry, or expand your culinary creativity by smoking with flavors like teas, spices, and dried flowers.

- One-piece, removable anodized aluminum smoking chamber
- Heavy-duty metal blower fan - will not melt when heated
- Efficient, low-noise motor
- Excellent for finishing products that are cooked SousVide or other methods where food is not normally directly exposed to fire or smoke
- Runs on 4 AA batteries (included)

Includes two 1/2oz sample jars of PolyScience Hickory and Applewood Smoking Sawdust