# Easy Equipment

66 Jersey Street, Manchester, M4 6JW, UK | VAT: GB606624256 sales@easyequipment.com / 0333 3443 979

## PolyScience Food Smoking Gun GJ486

Battery operated. Compatible with: GJ488, GJ487, S496

Code: GJ486

**View Product** 



33% OFF Sale

£192.47

£128.32 / exc vat

£153.98 / inc vat

### **Select Shipping Method**

- Next Working Day Delivery

#### Notes:

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

## Add the perfect finishing touch to your dishes with the PolyScience Smoking Gun, an easy-to-use and time saving hand held smoke gun.

The smoke gun can be used to add delicious, natural flavours to cocktails, meat and fish, vegetables and much more - a versatile, unique and essential product for your kitchen, allowing you to create those signature flavours customers will love. The PolyScience Smoking Gun is battery powered, so the magic of smoking food and drinks can be done right in front of your customers or friends, adding to their dining experience.

#### Size

Unit	Height	Width	Depth
Mm	150	170	50
Cm	15	17	5
Inches (approx)	5	6	1

- Excellent for creating smoked food without fire or heat
- Kit includes: 18" nozzle extender hose, 4 x AA batteries and 2 x 0.5oz (14.2g) sample jars of Polyscience Hickory and Applewood Smoking chips
- Add drama to food and drinks
- Durable construction
- · Removable burn chamber for cleaning
- · 2-speed fan
- · Recipe cards included
- Material : Acrylic

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