

# *the Smoking Gun™*

BSM600



EN QUICK GUIDE

# **Sage®**



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## **SAGE® RECOMMENDS SAFETY FIRST**

**At Sage® we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care and adhere to the following precautions.**

## **IMPORTANT SAFEGUARDS**

### **READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE**

- A downloadable version of this document is also available at [sageappliances.com](http://sageappliances.com)
- Remove any packaging material and promotional labels before using the Smoking Gun™ for the first time.

- Do not place the Smoking Gun™ near the edge of a table, counter or bench top during operation. Ensure that the surface is level, clean and free of water.
- Do not place any part of the Smoking Gun™ in a gas, electric or microwave oven or on a hot gas or electric burner.
- Keep smoking gun clear of walls, curtains and other heat or steam sensitive materials. Minimum 20cm distance.
- Always ensure the Smoking Gun™ is properly assembled before use. Follow the instructions provided in this book.
- Do not leave the product unattended when in use.
- Do not touch hot surfaces.
- Do not use harsh abrasives or caustic cleaners when cleaning this product.
- Keep the product clean. Follow the care and cleaning instructions provided in this book.
- Children shall not play with the appliance.
- The appliance can be used by children aged 8 years or older and persons with reduced physical, sensory or mental capabilities or a lack of experience or knowledge, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Cleaning of the appliance should not be carried out by children unless they are aged 8 years or older and supervised.
- The appliance should be kept out of the reach of children aged 8 years or younger.
- This product is intended for household use only. Do not use this product for anything other than its intended use. Do not use in moving vehicles or boats.
- It is recommended to regularly inspect the product.
- Any maintenance other than cleaning should be performed at an authorised Sage® Service Centre.
- Do not attempt to burn anything other than small wood chips, wood sawdust, dried herbs, cooking spices, or tea leaves in the burn chamber.
- Use only in a well ventilated area; the burning of wood chips/dust, dried herbs, cooking spices, and/or tea leaves may result in the emission of combustion by-products which are known to cause cancer, birth defects, and/or reproductive harm.
- The metal barrel and burn chamber of the Smoking Gun™ will become very hot when in use. Allow device to cool completely before touching barrel or burn chamber, cleaning, or storing.
- Always use the Smoking Gun™ in an upright position. Heated smoking materials may fall out of the burn chamber if tipped, resulting in a fire hazard.
- Always empty ash and burnt material into a non-flammable receptacle.
- Exercise proper care when igniting the smoking materials; improper ignition of flammable materials may result in explosion or fire hazard.
- Always use a match or lighter to ignite the materials in the Smoking Gun™; DO NOT USE a kitchen torch or other heat device as the excessive heat may damage the unit.
- Do not point the Smoking Gun™ at any person or flammable object.
- Avoid using the Smoking Gun™ in areas where smoke may activate smoke alarms or fire suppression systems.
- Never operate the Smoking Gun™ without the stainless steel mesh filter in place; burning/glowing embers may enter the body damaging the unit or be ejected through the nozzle, creating a fire or burn hazard.
- Removal or disassembly of any parts of the Smoking Gun™ other than the burn chamber; stainless steel mesh filter, battery compartment cover, or batteries may result in irreparable damage and void the warranty.

- Batteries can contain flammable substances. If handled improperly, batteries may leak, heat up, ignite, or explode, which could damage the device and your health.
- Keep batteries away from children. If swallowed, they can be life-threatening. If a battery has been swallowed, seek immediately medical help.
- Do not throw batteries into the fire, do not short-circuit them, and do not take them apart.
- Do not dismantle, open or shred secondary cells or batteries.
- Remove exhausted batteries immediately from the device. There is an increased risk of leakage.
- When possible, remove the battery from the equipment when not in use.



The symbol shown indicates that this appliance should not be disposed of in normal household waste.

It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

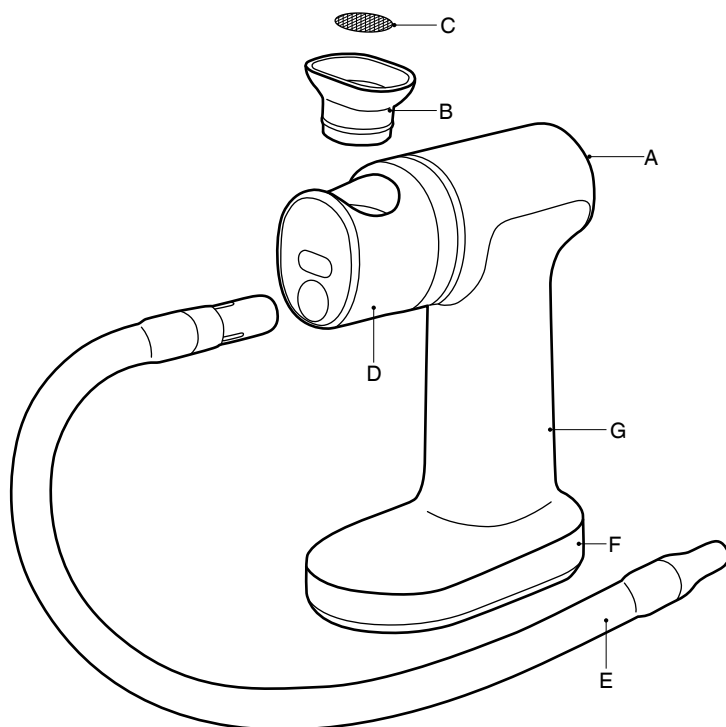
Please dispose of the batteries in an environmentally friendly manner. Do not throw batteries into normal household waste.

Please use the return and collection systems in your community or contact the retailer where the product was purchased.

## SAVE THESE INSTRUCTIONS



## Components



A. On / off switch

B. Removable burn chamber


C. Removable mesh filter

D. Die-cast barrel

E. Silicone hose

F. Robust housing

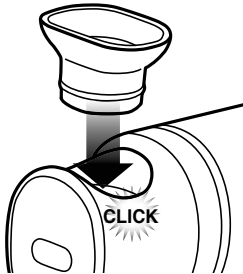
G. Battery operated

**CE** **Rating Information**  
 6V  (4x1.5V AA Batteries)



## Assembly

1. Place the mesh filter in the top of the burn chamber and press down with a finger to seat it into the bottom of the burn chamber.
2. Place the burn chamber into the barrel. Push down until the spring around the burn chamber provides a small click sensation.



3. Press the larger plastic end on the silicone hose firmly into the round hole on the front of the barrel.

## BATTERIES

Use 4 x AA (1.5V alkaline) batteries only.  
(No rechargeable batteries)

1. Remove battery cover from underside of unit by sliding clip towards rear and rotating outwards.
2. Insert batteries into cavity with orientation to match the outer face of the battery cover.
3. Replace battery cover and press to snap into place.



## Functions

### BEFORE FIRST USE

Wipe the burn chamber and mesh filter with a damp cloth.

### OPERATION

1. Place a small amount of wood chips (or desired smoking materials) into the burn chamber.



### NOTE

Do not overfill the burn chamber. The wood chips should just cover the mesh filter area with a thin layer.

2. Press down the power switch located on the rear of the main unit, to activate the fan at high speed. This position is designated by 2 lines = on the switch.

—	○	=
Low Speed	Off	High Speed
To smoulder the wood chips and generate smoke.		For greater airflow to assist in initially igniting wood chips.

3. Use a handheld lighter or match to apply a flame to the top surface of the wood chips. Move the flame around to ignite the entire exposed surface. For best results make sure the burning area is evenly distributed or centred.



### WARNING

Maintain the presence of the lighter for a period of time sufficient to start ignition only. Excessive heat may cause damage to the unit.

4. Once the smoke is seen exiting the end of the hose, depress the top of the switch to maintain the fan on low speed (designated by 1 line —). Allow the wood chips to smoulder and direct the smoke to where required.
5. When sufficient smoke has been generated or wood chips are extinguished, return the switch the central position to turn the fan off (designated by a circle ○).
6. Allow the unit to cool completely after burning has completed.
7. When cooled completely the burn chamber can be removed by pulling it free of the barrel.



### NOTE

Invert the burn chamber and tap on a solid surface to remove any remaining wood chips or ash.

It is recommended to clean the burn chamber prior to re-assembly.



## Tips

- Only 3 minutes under smoke is all that is needed to provide smoke flavour and aroma for meats, fish, fruits, or vegetables after cooking. Simply place the food in a covered casserole, stockpot, Dutch oven, or other covered dish / pan and inject smoke under the lid.
- Don't place hose directly in the food. Place it just slightly above.
- Continuous smoking with the Smoking Gun™ is NOT required.
- Ensure the unit has had sufficient time to cool before reloading and operating additional burn cycles if required.
- Use wood chips that have been specifically prepared for the purpose of smoking – these timbers will have been dried to the correct level and will produce less resinous materials in the smoke output from the unit.



## Care & Cleaning

1. Before cleaning, make sure the unit is completely cooled down and power switch is positioned to off position.
2. Remove the burn chamber from the barrel. Invert the burn chamber and tap on a solid surface to remove any remaining wood chips or ash. The burn chamber may be cleaned by hand with warm soapy water or by placing in a dishwasher.
3. Wipe the barrel clean if residue is visible.
4. Mesh filter can be cleaned with warm soapy water and small brush as required.
5. Clean hose and tube ends in warm soapy water as required.
6. Use damp cloth to clean the main unit. Do not immerse in water.



### NOTE

- Do not use unit without the burn chamber present.
- Do not use unit if there is no mesh filter in the burn chamber.
- Cannot be used to bubble through liquid.
- Remove the batteries if the device is not to be used for a long period of time.
- Allow the unit to cool completely between consecutive burns.



### NOTE

Replace mesh filter if it becomes clogged.

**Filter specification:** No.20 US Sieve Size [Ø19.0mm (¾ inch), stainless steel 304].



### WARNING

Resin may stain hands, handle parts with caution.

Visit [www.sageappliances.com](http://www.sageappliances.com) to order more wood chips.



# Troubleshooting

<b>POSSIBLE PROBLEM</b>	<b>EASY SOLUTION</b>
<b>Fan not starting.</b>	<ul style="list-style-type: none"><li>• Check orientation of batteries.</li><li>• Switch not turned to High or Low speed.</li><li>• Replace batteries.</li></ul>
<b>No smoke generated.</b>	<ul style="list-style-type: none"><li>• Ensure mesh filter is not blocked.</li><li>• Ensure the hose is not blocked.</li><li>• When using a container ensure there is an outlet for the air to escape.</li><li>• Ensure the fan starts when the switch is pressed to High or Low.</li><li>• Ensure wood chips are dry and small.</li><li>• Increase fan speed to High.</li></ul>
<b>Not enough smoke.</b>	<ul style="list-style-type: none"><li>• Turn fan to High Speed to increase burn rate.</li></ul>





# Guarantee

## 2 YEAR LIMITED GUARANTEE

Sage Appliances guarantees this product for domestic use in specified territories for 2 years from the date of purchase against defects caused by faulty workmanship and materials. During this guarantee period Sage Appliances will repair, replace, or refund any defective product (at the sole discretion of Sage Appliances).

All legal warranty rights under applicable national legislation will be respected and will not be impaired by our guarantee. For full terms and conditions on the guarantee, as well as instructions on how to make a claim, please visit [www.sageappliances.com](http://www.sageappliances.com).



**Note**



## Note

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**Sage**<sup>®</sup>

[www.sageappliances.com](http://www.sageappliances.com)

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