

**BREVILLE COMMERCIAL****THE CONTROL FREAK INDUCTION STOVE**

The Control Freak® induction cooking system is the first of its kind to accurately measure, set and hold 397 cooking temperatures from 86°-482°F. Probe Control™ remote thermometer to precisely control the temperature of both water and fat-based liquids. The Intensity function gives incredible control over the heat up speed to the set temperature. A Create function stores frequently used custom temperature profiles for simple one-touch recall.

Item #	L "	W "	H "
073560	18 1/2	11 1/3	4 1/3

GEFU STONE KITCHEN MORTAR AND PESTLE

Solid stone mortar for carefully crushing spices, herbs, and more. Rounded bottom and ergonomic pestle handle.

Item #	Ø "	H "
661501	5 1/2	3 1/8

**BEECHWOOD SAWDUST OR CHIPS**
7 pound bag for smoking.

Item #	Type
159115	Sawdust
159116	Chips

**BREVILLE COMMERCIAL****THE SMOKING GUN® PRO TABLETOP SMOKER**

The Smoking Gun® Pro infuses food and drinks with cold smoke using various combustibles for unique flavors. Designed for commercial use, it's easy to clean, stable, and offers precise smoke control with variable fan speed. Use with 073554 Cloche.

Item #	L "
185508	17 7/10

**BREVILLE COMMERCIAL****THE SMOKING GUN® PRO CLOCHE**

Gently smoke a variety of cocktails, ingredients, and finished dishes. Great for tableside service. Made in Spain of borosilicate glass. Use with the Smoking Gun® and The Smoking Gun® Pro.

Item #	Ø	Internal H "
073554	7	4

**BREVILLE COMMERCIAL CLASSIC SMOKEHOUSE WOOD KIT**

Designed to add distinctive wood smoke flavor for use with the Smoking Gun® Pro. Includes four 4 oz. containers of Applewood, Cherrywood, Hickory, and Mesquite wood chips.

Item #
073558