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homia B08P28Q3TP

homia Cocktail Smoker Kit - Whiskey Smoke Infuser Manual

INTRODUCTION

Welcome to the homia Cocktail Smoker Kit. This manual provides detailed instructions for the safe and effective use of your smoke infuser, designed to add a rich, smoky flavor to cocktails, food, and beverages. Please read these instructions carefully before first use and retain for future reference.

PACKAGE CONTENTS

The homia Cocktail Smoker Kit (Starter Set) includes the following components:

- Smoke Infuser (Smoking Gun)
- Flexible Hose
- Disk Lid
- 7 Flavors Wood Chips
- 4 x AA Batteries
- Extra Mesh Set
- Cleaning Brush

EVERYTHING YOU NEED IN ONE KIT



Figure 1: Complete homia Cocktail Smoker Kit components.

SETUP GUIDE

Battery Installation

1. Locate the battery compartment on the base of the smoke infuser.
2. Open the compartment cover.
3. Insert 4 AA batteries (included) according to the polarity markings (+/-) inside the compartment.
Ensure the metal springs are aligned and not bent during installation to prevent connection issues.
4. Close the battery compartment cover securely.

Preparing the Smoker

1. Insert the flexible hose firmly into the smoke infuser's smoke outlet.
2. Place a small pinch of your desired wood chips into the burn chamber located at the top of the smoke infuser. Do not overfill.

HOW TO USE



ADD A FEW WOOD CHIPS



TURN ON THE SMOKING GUN



SET FIRE TO WOOD CHIPS



SMOKE YOUR DRINK

Figure 2: Initial setup steps for the homia smoke infuser.

OPERATING INSTRUCTIONS

Smoking Food and Drinks

1. **Prepare Your Item:** Place the food or drink you wish to smoke under a suitable cover, such as the included disk lid, a cloche, or a sealed container.
2. **Position the Hose:** Insert the nozzle of the flexible hose under the cover, ensuring a tight seal to contain the smoke.
3. **Turn On the Device:** Press the power button on the smoke infuser to activate it. The device offers two smoking speeds for heavy or moderate smoke generation. Select the desired speed.
4. **Ignite Wood Chips:** Use a lighter or match to ignite the wood chips in the burn chamber. Smoke will begin to flow through the hose into the covered area.
5. **Infuse:** Allow the smoke to fill the covered area for a desired duration, typically 30 seconds to a few minutes, depending on the intensity of flavor preferred. Turn off the smoke infuser once sufficient smoke is generated.
6. **Rest:** Let the food or drink rest in the contained smoke for a few minutes to allow the flavor to infuse properly before serving.

THERE'S NO NEED TO BE A BARTENDER

TO WHIP UP SOMETHING SPECIAL



Figure 3: Smoking a cocktail with the homia smoke infuser.



Figure 4: Key operational features of the smoke infuser.

MAINTENANCE

Cleaning the Burn Chamber and Mesh

To ensure optimal performance and longevity of your smoke infuser, regular cleaning is essential:

1. After each use, allow the device to cool completely.
2. Remove any remaining wood chip debris from the burn chamber.
3. The mesh set is detachable and should be cleaned regularly to prevent clogging. Use the provided cleaning brush to gently remove residue from the mesh and burn chamber.
4. Replacement mesh sets are available separately if needed.

TROUBLESHOOTING

- **No Smoke Production:** Ensure the burn chamber contains wood chips and they are properly ignited. Check that the flexible hose is not kinked or blocked. Verify batteries are correctly installed and have sufficient charge.
- **Weak Smoke Flavor:** Increase the amount of wood chips used or extend the smoking duration. Ensure the cover over your food or drink is sealed to prevent smoke escape.
- **Battery Compartment Difficulty:** If the battery compartment is tight, carefully ensure the metal springs are aligned and not bent when inserting batteries.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	homia

Model	B08P28Q3TP
Power Source	Battery Powered (4 AA batteries included)
Fuel Type	Electric (for fan), Wood Chips (for smoke)
Outer Material	Stainless Steel
Item Weight	2.42 pounds (1.1 Kilograms)
Package Dimensions	9.49 x 7.72 x 3.11 inches

WARRANTY AND CUSTOMER SUPPORT

The homia Cocktail Smoker Kit comes with an extended **1-YEAR WARRANTY** protecting against defects or malfunctions. For any issues, questions, or to claim warranty support, please contact homia customer support directly. Your product has Safety Certification: UL73 Standard for Safety, confirmed by certificate of quality ISO 17025.

We are committed to resolving any concerns you may have and ensuring your satisfaction.