

BORUIT BQ500

BORUIT Cocktail Smoker Kit User Manual

Model: BQ500

1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the BORUIT Cocktail Smoker Kit. Retain this manual for future reference.

- **Keep Away from Children:** This product is not a toy. Keep out of reach of children and pets.
- **Use in Well-Ventilated Area:** Always use the smoker in a well-ventilated area to prevent smoke accumulation.
- **Flammable Materials:** Keep the smoker away from flammable materials, liquids, and gases.
- **Hot Surfaces:** The combustion chamber and surrounding areas will become hot during use. Allow the device to cool completely before handling or cleaning.
- **Proper Wood Chips:** Only use small, dry wood chips specifically designed for smoking. Do not use resins, herbs, or other materials that may produce harmful fumes.
- **Water Contact:** Do not immerse the device in water or other liquids. Avoid contact with water to prevent electrical shock.
- **Charging:** Use only the provided TYPE-C charging cable. Do not attempt to charge with damaged cables or in wet conditions.
- **Do Not Block Air Vents:** Ensure air vents are clear during operation to prevent overheating.

2. PRODUCT OVERVIEW

The BORUIT Cocktail Smoker Kit is a portable, rechargeable device designed to infuse food and drinks with natural smoky flavors. It features an adjustable smoke volume and an automatic shut-off function for convenience and safety.



Figure 2.1: BORUIT Cocktail Smoker Kit and included accessories.

Package Contents:

- BORUIT Smoking Gun (Main Unit)
- Flexible Hose
- TYPE-C Charging Cable
- Wood Chips (4 flavors: Oak, Apple, Walnut, Cherry)
- Cleaning Brush
- Screwdriver
- Replacement Meshes
- User Manual (this document)

Product Package Display



Figure 2.2: Detailed view of the BORUIT Cocktail Smoker Kit and its components.

Key Features:

- **Rechargeable Battery:** Integrated 1500mAh rechargeable battery for cordless operation.
- **Adjustable Smoke Volume:** Three-speed motor (12,000 RPM) allows for low, medium, and high smoke intensity.
- **Automatic Shut-Off:** Automatically powers off after 5 minutes (standard mode) or 10-30 seconds (high-speed mode) for safety and convenience.
- **Durable Construction:** All-aluminum combustion head ensures durability and prevents melting.

Exquisite Workmanship



Figure 2.3: Internal components and key features of the BORUIT Smoker, including the all-metal combustion chamber, high-speed motor, insulation, and rechargeable battery.

Product Introduction Video:

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Video 2.1: An introductory video demonstrating the BORUIT BQ500 Smoker's features and basic operation.

3. SETUP GUIDE

3.1 Charging the Device

Before first use, fully charge the smoker. The device is equipped with a 1500mAh rechargeable battery.

1. Locate the TYPE-C charging port on the bottom of the smoker.
2. Connect the provided TYPE-C charging cable to the port and plug the other end into a compatible USB power adapter (not included).
3. The charging indicator light will illuminate (typically red) during charging and change color (or turn off) when fully charged.

3.2 Assembling the Smoker

1. Ensure the smoker is stable on a flat surface. The wider base provides stability.
2. Attach the flexible silicone hose to the outlet port on the side of the smoker by firmly pushing it in.

3.3 Adding Wood Chips

1. Open the top combustion chamber by twisting the cap.
2. Place a small amount of wood chips into the mesh filter inside the combustion chamber. Do not overfill.
3. Close the combustion chamber cap securely.



Figure 3.1: Step-by-step guide for setting up and operating the smoker, including adding wood chips, turning on, igniting, and smoking.

4. OPERATING INSTRUCTIONS

4.1 Powering On and Adjusting Smoke Volume

1. Press the left button (three-speed adjustment) to turn on the device. The green indicator lights will show the current speed setting.
2. Press the left button repeatedly to cycle through the three smoke volume settings: Low, Medium, and High. The device will automatically shut off after 5 minutes in any of these modes.

3. For a quick, intense burst of smoke, press the right button (high-speed mode). The blue light will activate, and the device will automatically shut off after 10-30 seconds.

4.2 Igniting Wood Chips and Smoking

1. Once the device is on and the desired speed is selected, use a lighter or match to ignite the wood chips in the combustion chamber. A small flame is sufficient; the fan will draw the smoke.
2. Direct the flexible hose towards the food or drink you wish to infuse. For best results, use a covered container, cloche, or cocktail glass with a lid to trap the smoke.
3. Allow the smoke to infuse for a few seconds to several minutes, depending on the desired intensity.
4. When finished, turn off the device by pressing the left button until all lights are off, or allow it to auto shut-off.



Figure 4.1: The automatic shutdown feature in action, demonstrating smoke infusion under a cloche.

4.3 Applicable Scenarios

The BORUIT Cocktail Smoker Kit can be used to add smoky flavor to a variety of items:

- **Cocktails:** Whiskey, bourbon, old fashioned, and other spirits.
- **Food:** Meats, fish, cheese, vegetables, nuts, and even desserts.
- **Beverages:** Wine, tea, and other drinks.

Applicable Scenarios



Kitchenette



Bar



Cafeteria



Barbeque



Picnic



fish



Figure 4.2: Examples of various scenarios where the smoker can be used, including kitchen, bar, cafeteria, barbeque, picnic, and for fish.

Quickly add natural Cold smoke for your food



Figure 4.3: Visual examples of food items such as meat, fish, cheese, sashimi, and wine that can be infused with cold smoke.

5. MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your smoker.

5.1 Cleaning the Combustion Chamber

1. Ensure the device is completely cool before cleaning.
2. Unscrew the combustion chamber cap.
3. Remove any remaining wood chips and ash. Use the provided cleaning brush to gently scrub the mesh filter and the inside of the chamber.
4. If necessary, the aluminum combustion head can be detached for more thorough cleaning. Refer to the diagram for proper reassembly.
5. Wipe the exterior of the device with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.

ALUMINUM BURNER HEAD



Figure 5.1: Close-up view of the durable aluminum burner head, which can be cleaned to remove residue.

5.2 Cleaning the Hose

The flexible silicone hose can accumulate residue over time. Detach the hose and rinse it with warm, soapy water. Allow it to air dry completely before reattaching.

5.3 Replacing Meshes

The kit includes replacement meshes for the combustion chamber. If the current mesh becomes clogged or damaged, carefully remove it and insert a new one. Ensure it is seated properly to prevent wood chips from entering the device.

6. TROUBLESHOOTING

If you encounter issues with your BORUIT Cocktail Smoker Kit, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Device does not turn on.	Battery is depleted.	Charge the device fully using the provided TYPE-C cable.
No smoke or very little smoke produced.	Insufficient wood chips; wood chips are damp; combustion chamber clogged; fan speed too low.	Add more dry wood chips; clean the combustion chamber and mesh; increase fan speed. Ensure wood chips are properly ignited.
Smoke has an off-flavor.	Residue buildup in the combustion chamber or hose; incorrect material used for smoking.	Clean the combustion chamber and hose thoroughly. Only use recommended wood chips.
Device automatically shuts off too quickly.	Operating in high-speed mode (right button); safety shut-off activated.	The high-speed mode is designed for short bursts (10-30 seconds). For longer smoking, use the three-speed adjustment (left button) which runs for 5 minutes.

Note on Accessories: The BORUIT Cocktail Smoker Kit does not include a cloche or lid for trapping smoke over drinks or food. Users may need to provide their own covers, such as a plastic food container lid or a glass dome, to effectively contain the smoke during infusion.

7. SPECIFICATIONS

Feature	Detail
Model Name	BQ500
Power Source	Battery Powered (Rechargeable)
Battery Capacity	1500mAh Lithium Ion
Charging Port	TYPE-C
Motor Speed	Up to 12,000 RPM
Smoke Settings	3-speed adjustable smoke volume
Auto Shut-Off	5 minutes (standard modes), 10-30 seconds (high-speed mode)
Outer Material	Aluminum
Product Dimensions	4.8"D x 4.7"W x 2.5"H
Item Weight	0.227 ounces
Fuel Type	Wood Chips

8. WARRANTY AND SUPPORT

BORUIT stands behind the quality of its products. For warranty information, technical support, or any questions regarding your Cocktail Smoker Kit, please contact the manufacturer directly through the retailer's platform or the official BORUIT website.

Please have your model number (BQ500) and purchase information ready when contacting support.

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