

# Aumpkin YXQ-1 Cocktail Smoker Kit Box Set

## QUICK BUYER GUIDE



Home bartenders who make cold smoked cocktails and small foods

### At a Glance Specs



**BRAND**  
Made by Aumpkin



**MODEL**  
Model number YXQ-1



**INCLUDED PIECES**  
20-piece kit with accessories



**SMOKE SOURCE**  
Six flavored wood chips



**TORCH**  
Triple-flame torch included



**WEIGHT**  
Weighs 1.5 pounds



**WARRANTY**  
One year warranty



## Who It Is For

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- ✓ Home bartenders experimenting with smoked cocktails
- ✓ Gift buyers seeking a ready boxed present
- ✓ People who cold smoke small foods and cheese
- ✓ Hosts who want a portable outdoor smoker kit



## Who It Is Not For

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- ✗ Commercial kitchens needing high volume smoking
- ✗ Users unwilling to handle an open flame torch
- ✗ Buyers who expect included butane fuel



## Trade Offs to Consider

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- Torch is sold empty requires butane refill
- Limited smoke volume per session
- Wood and wooden parts need hand washing
- Not a substitute for full size smokers



## Users Say

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### ● POSITIVES

- ✓ Complete accessory set presented in gift box
- ✓ Six wood flavors add noticeable variety
- ✓ Many users find setup straightforward

### ● COMPLAINTS

- ⚠ Torch arrives empty requires butane refill
- ⚠ Torch may need adjustment to ignite reliably
- ⚠ Small capacity means repeating for multiple drinks



## How It Compares

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- Vs smoking guns: includes extra molds and tools
- Vs electric cold smokers: no power needed
- Vs full-size smokers: less capacity and heat
- Vs basic kits: comes with torch and ice molds



## Choose This If...

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- ✓ You want to add cold smoke to cocktails
- ✓ You need a gift ready boxed smoker kit
- ✓ You prefer a handheld portable smoking solution



## Skip This If...

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- × You need restaurant grade high volume smoking
- × You refuse to refill or handle butane torches
- × You expect a full size hot smoking appliance



## Learn More

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[Cocktail Smoker Kit Review: 6 Flavor Wood Chips for Flavor Infusion](#)



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