

HAOYUBI KZ-39 Electric Whiskey Smoker Kit

QUICK BUYER GUIDE



For home bars that smoke cocktails without open flame

At a Glance Specs

 **BRAND**
HAOYUBI wood smoker kit

 **POWER SOURCE**
Rechargeable lithium-ion battery

 **IGNITIONS PER CHARGE**
150+ ignitions per charge

 **SMOKE STYLE**
Cold smoke preserves flavor

 **WOOD CHIP FLAVORS**
Oak apple walnut cherry pear beech

 **FITS GLASS SIZES**
Fits most whiskey glass sizes

 **WEIGHT & DIMENSIONS**
1.23 lb 7.95x5.28x4.45 in

Who It Is For

-  Home bartenders making smoked cocktails
-  Whiskey drinkers who want cold smoke
-  People avoiding open flames or butane
-  Buyers seeking a gift with accessories

Who It Is Not For

-  Commercial bars needing continuous heavy smoke
-  Users who prefer hot or heated smoke
-  People who avoid battery-powered devices
-  Those who want large scale smoking

Trade Offs to Consider

-  Cold smoke preserves flavor but adds less heat
-  Battery requires recharging for heavy use
-  Included chips offer variety but limited quantity
-  Small footprint limits smoke volume for large servings



Users Say

● POSITIVES

- ✓ Includes multiple natural wood flavors
- ✓ Rechargeable battery supports many uses
- ✓ Cold smoking keeps original whiskey taste

● COMPLAINTS

- ⚠ Wood chip supply may be small
- ⚠ May need frequent charging with heavy use
- ⚠ Not built for high-volume commercial use



How It Compares

- Butane torch smokers produce more heat and require fuel
- Manual cold boxes are cheaper but less portable
- High-end electric units offer larger smoke capacity



Choose This If...

- ✓ You want smoked cocktails without open flame
- ✓ You need a compact rechargeable cold smoker
- ✓ You value included wood flavor variety and accessories



Skip This If...

- × You need continuous heavy smoke for commercial use
- × You prefer hot smoke or heated infusion methods
- × You avoid battery-powered or rechargeable devices



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