

HAKKA FOOD PROCESSING DSH-S50B

HAKKA DSH-S50B Commercial Electric Smoker 8-Rack User Manual

Model: DSH-S50B | Brand: HAKKA FOOD PROCESSING

		Introduction	Safety Information	Product		
Components	Specifications	Setup	Operation	Maintenance	Troubleshooting	Support

1. INTRODUCTION

Thank you for choosing the HAKKA DSH-S50B Commercial Electric Smoker. This vertical smoke oven is designed for efficient and flavorful smoking of various foods, including pastrami, sausage, bacon, chicken, and pork. This manual provides essential information for the safe and correct assembly, operation, and maintenance of your electric smoker. Please read all instructions carefully before use and retain this manual for future reference.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when operating electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- **Read all instructions:** Familiarize yourself with the appliance before operation.
- **Outdoor/Indoor Use:** This smoker is designed for both outdoor and indoor use. Ensure adequate ventilation when used indoors to prevent smoke accumulation.
- **Electrical Safety:** Connect the smoker only to a properly grounded outlet. Do not operate with a damaged cord or plug.
- **Hot Surfaces:** The smoker's exterior and interior surfaces become very hot during operation. Use heat-resistant gloves and avoid direct contact.
- **Children and Pets:** Keep children and pets away from the smoker during operation and while it is cooling down.
- **Flammable Materials:** Do not store or use flammable liquids or materials near the smoker.
- **Wood Chips:** Use only recommended wood chips for smoking. Do not overfill the wood chip box.
- **Cleaning:** Always unplug the smoker and allow it to cool completely before cleaning.
- **Ventilation:** Ensure the chimney is clear and unobstructed during operation.

3. PRODUCT COMPONENTS

Understand the various parts of your HAKKA DSH-S50B Electric Smoker for proper assembly and operation.

Electric Smoker Structure



Figure 3.1: Electric Smoker Structure. Key components include the control box, chimney, cooking racks, smoke feeding box, wood chips box, oil guide tray, and oil guide basin.

- **Control Box:** Houses the power, temperature, and timer controls.
- **Chimney:** Smoke outlet to regulate internal temperature and release excess smoke.
- **Cooking Racks:** Eight removable racks for holding food items.
- **Smoke Feeding Box:** Area for adding wood chips to generate smoke.
- **Wood Chips Box:** Container for wood chips, located within the smoke feeding box.
- **Oil Guide Tray:** Collects drippings from food.
- **Oil Guide Basin:** Lower basin for collecting liquids and facilitating cleaning.
- **Thermometer:** Integrated thermometer for real-time temperature detection.
- **Heat-resistant Handle:** For safe opening and closing of the door.
- **Fixed Buckle:** Latch to secure the door and maintain internal temperature.

4. TECHNICAL SPECIFICATIONS

Feature	Detail
Brand	HAKKA FOOD PROCESSING
Model Name	DSH-S50B
Power Source	AC Electric
Outer Material	Alloy Steel
Inner Material	Stainless Steel
Item Weight	94.1 pounds (approx. 42.68 kg)
Product Dimensions (D x W x H)	21.65" x 19.29" x 35.24" (approx. 55cm x 49cm x 89.5cm)
Temperature Range	30-120°C (86-248°F)
Digital Timer	0 to 12 hours
Racks	8 removable cooking racks

Product Size

25.2*17.7*51.2 inch (Including handle, chimney, control box not included)

25.2*22.8*51.2 (Including handle, chimney, control box)

18.1*16.14*46.46 (handle, chimney, control box not included)



Figure 4.1: Product dimensions for the HAKKA DSH-S50B Electric Smoker.

5. SETUP AND INITIAL PREPARATION

5.1 Unpacking

- Carefully remove all packaging materials from the smoker.
- Inspect the smoker for any shipping damage. Contact customer support immediately if damage is found.
- Remove all internal components such as racks, drip tray, and wood chip box.

5.2 Assembly (if required)

The HAKKA DSH-S50B smoker typically comes largely pre-assembled. Minor assembly may include attaching handles, the chimney, or the control box if they are not pre-installed. Refer to the included assembly diagram for specific steps.

- Attach the chimney to the top of the smoker, ensuring a secure fit.
- Secure the control box to the side of the smoker, if detachable, following the provided instructions.
- Install the heat-resistant handles and fixed buckle if they are not already in place.

PRODUCT DETAILS



Chimney

Smoke outlet to prevent high internal temp.



Real-time Temperature Detection

No worry about over-heat



Heat-resistant Handle

Prevent getting burned from excessively high temperatures



Fixed Buckle

Close the door and lock the temperature

Figure 5.1: Key external features including the chimney, thermometer, handle, and fixed buckle.

5.3 Initial Cleaning and Seasoning

- Wipe down all interior surfaces, racks, drip tray, and wood chip box with a damp cloth and mild detergent. Rinse thoroughly and dry.
- For initial seasoning, operate the smoker empty for 2-3 hours at 100-120°C (212-248°F) with a small amount of wood chips. This helps burn off any manufacturing oils and prepares the smoker for use.

6. OPERATING INSTRUCTIONS

6.1 Preparing for Smoking

- **Placement:** Position the smoker on a stable, level, heat-resistant surface. Ensure adequate clearance from walls and other objects.
- **Wood Chips:** Fill the wood chip box with your desired type of wood chips. Do not overfill. The side-load design allows for easy replenishment during smoking.

- **Drip Tray:** Place the drip tray and oil guide basin in their designated positions at the bottom of the smoker.
- **Food Placement:** Arrange food evenly on the cooking racks, ensuring proper air circulation. Do not overload the racks.



Figure 6.1: The spacious interior of the smoker with 8 racks, suitable for large batches of food.

6.2 Powering On and Setting Controls

- **Plug In:** Connect the power cord to a grounded electrical outlet.
- **Power On:** Turn on the main power switch on the control box.
- **Set Temperature:** Use the temperature control dial or digital interface to set the desired smoking temperature (range 30-120°C / 86-248°F). The integrated thermometer provides real-time internal temperature readings.
- **Set Timer:** Use the digital timer to set the desired smoking duration (0 to 12 hours). The smoker will automatically shut off once the timer expires.
- **Temperature Unit Conversion:** If your display is in Celsius and you prefer Fahrenheit, refer to the troubleshooting section or contact support for instructions on how to change the settings (typically by holding both up and down buttons simultaneously until the unit blinks).

Easy to Operate



Up to 125°C
Max. Temperature



12 Hours
Timer Range



Probe
Meat Thermometer



Figure 6.2: The easy-to-operate control panel, featuring temperature and timer settings.



Figure 6.3: Digital display interface for setting maximum temperature (up to 125°C) and timer range (up to 12 hours).

6.3 During Smoking

- Monitor the internal temperature using the built-in thermometer. For precise meat temperatures, use a separate meat probe.
- Avoid opening the smoker door frequently, as this releases heat and smoke, extending cooking time.
- Replenish wood chips as needed through the side-load mechanism without opening the main door.

6.4 After Smoking

- Once cooking is complete or the timer expires, turn off the power switch and unplug the smoker.
- Allow the smoker to cool completely before handling or cleaning.
- Carefully remove the smoked food using heat-resistant gloves.

7. CARE AND MAINTENANCE

7.1 Cleaning

- **Always unplug the smoker and ensure it is cool before cleaning.**
- Remove cooking racks, drip tray, and wood chip box. Wash these components with warm, soapy water.
- Wipe the interior and exterior surfaces of the smoker with a damp cloth. For stubborn grease or residue, use a mild degreaser.
- Ensure all components are thoroughly dry before reassembling or storing the smoker.
- Periodically check the chimney for any blockages and clean as necessary.

7.2 Storage

- Store the smoker in a dry, protected area when not in use.
- If storing outdoors, use a weather-resistant cover to protect it from elements.

8. TROUBLESHOOTING GUIDE

Refer to this section for common issues and their solutions. If problems persist, contact customer support.

Problem	Possible Cause	Solution
Smoker not heating up	Not plugged in; power switch off; faulty heating element; circuit breaker tripped.	Check power connection; ensure switch is ON; check household circuit breaker. If element is faulty, contact support.
Insufficient smoke production	Wood chip box empty; wood chips too wet; insufficient temperature.	Add dry wood chips; ensure smoker reaches operating temperature. Consider using a shallow stainless bowl directly on the burner for more smoke, as suggested by user feedback.
Temperature inconsistent or too low	Door not sealed properly; frequent door opening; ambient temperature too low; sensor calibration.	Ensure door latch is secure; avoid opening door frequently. If temperature display is inaccurate, try recalibrating the sensor (e.g., by adjusting sensor dangle as per user feedback) or contact support.
Smoke leaking from door	Door gasket issue; door not latched securely.	Ensure door is firmly latched. Inspect door gasket for damage and replace if necessary. Ensure adequate ventilation if used indoors.
Temperature display in Celsius, want Fahrenheit	Default setting is Celsius.	Hold both the UP and DOWN buttons on the control panel simultaneously until the display blinks, then release. This should toggle the temperature unit.

9. CUSTOMER SUPPORT AND WARRANTY

For technical assistance, parts, or warranty inquiries, please contact HAKKA FOOD PROCESSING customer service.

Keep your purchase receipt and model number (DSH-S50B) handy when contacting support. While specific warranty details are not provided in this manual, HAKKA FOOD PROCESSING is committed to product quality. Please refer to your purchase documentation or the official HAKKA FOOD PROCESSING website for the most current warranty information.

Contact Information:

- Refer to the contact details provided with your product packaging or on the official HAKKA FOOD PROCESSING website.
- For purchases made through Amazon, you may contact the seller "Hakka Brothers Corp." directly via your Amazon order history.

© 2026 HAKKA FOOD PROCESSING. All rights reserved.
This manual is subject to change without notice.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question