

Hakka DSH-S10C

# Hakka DSH-S10C Electric Smoker Oven User Manual

Model: DSH-S10C

## 1. IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always connect the smoker to a grounded outlet.
- Do not operate the smoker in wet conditions or near water.
- Keep children and pets away from the smoker during operation.
- Use heat-resistant gloves when handling hot components.
- Ensure proper ventilation when operating the smoker. Do not use indoors without adequate ventilation.
- Never leave the smoker unattended during operation.
- Do not use wood chips that have been treated with chemicals.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not use the appliance for purposes other than its intended use.

## 2. PRODUCT OVERVIEW

The Hakka DSH-S10C Electric Smoker Oven is a versatile 3-in-1 appliance designed for smoking, baking, and dehydrating. It features precise temperature and time control, a side wood chip loader, and durable stainless steel construction.

### Key Features:

- **3-in-1 Functionality:** Smoke, Bake, Dehydrate.
- **1200W Heating System:** Efficient and powerful heating.

- **Temperature Control:** Adjustable range of 30–260°C (86–500°F).
- **12-Hour Timer:** For precise cooking duration.
- **Side Wood Chip Loader:** Add wood chips without opening the main door.
- **Durable Construction:** Premium stainless steel for longevity and easy cleaning.
- **Spacious Interior:** Includes 2 removable chrome-plated smoking racks.
- **Clear Viewing Glass Door:** Monitor food without heat or smoke loss.
- **360° Hot Air Circulation:** Ensures even heat distribution.

## Components:

- Main Smoker Unit
- Intelligent LED Control Panel
- Glass Door with Secure Latch and Cool-Touch Handle
- Side Wood Chip Loader
- 2 Removable Chrome-Plated Smoking Racks
- Large Drip Tray
- Internal Fan for Air Circulation

# ONE SMOKER, ENDLESS POSSIBILITIES

From Low & Slow to Rich & Smoky – Delicious Every Time



## PRECISE CONTROL

Adjust time and temperature for perfect results.



## 360° HOT AIR CIRCULATION

Even heat distribution for consistent smoky flavor.



## WOOD CHIP FLAVOR

Add real wood chips anytime for authentic smoky taste.



## EASY TO USE & CLEAN

User-friendly design and removable parts for hassle-free cleaning.



**PERFECT FOR  
ANY MEAL,  
ANY OCCASION!**

- ✓ Family Dinners
- ✓ Weekend BBQs
- ✓ Parties & Gatherings
- ✓ Holidays & Celebrations



Image: Overview of the Hakka DSH-S10C Electric Smoker Oven, illustrating its main features such as the control panel, glass door, and wood chip loader.

# PRODUCT DETAILS

Every Detail Designed for Better Smoking Experience



## Intelligent LED Control Panel

Easy-to-use touch controls for precise time, temperature, and smoke settings.



## Secure Lock & Cool-Touch Handle

Keep the heat in and your food safe with a secure latch and heat-resistant handle.



## Side Wood Chip Loader

Add wood chips anytime without opening the door and losing heat.



## 360° Hot Air Circulation

Built-in fan ensures even heat distribution for consistent smoke flavor.



## Removable Smoking Racks

Chrome-plated racks are durable, easy to clean, and dishwasher safe.



## Large Drip Tray

Catches grease and drippings for easy cleanup and a cleaner smoking process.



Stainless Steel  
Construction



Durable &  
Rust-Resistant



Precise Heat  
Control



Easy to Clean  
& Maintain

Image: Detailed view of the smoker's components, including the intelligent LED control panel, 360° hot air circulation fan, secure lock handle, removable smoking racks, side wood chip loader, and large drip tray.

## 3. SETUP

### Unpacking and Initial Inspection:

1. Carefully remove all packaging materials from the smoker.
2. Inspect the unit for any damage during shipping. Contact customer support if damage is found.
3. Remove all accessories (racks, drip tray, wood chip loader) from inside the smoker.

### Assembly:

1. Place the drip tray at the bottom of the smoker chamber.
2. Insert the chrome-plated smoking racks into the desired rack supports.
3. Attach the side wood chip loader to its designated slot on the side of the smoker.

### Placement:

- Place the smoker on a stable, level, and heat-resistant surface.
- Ensure there is adequate clearance (at least 12 inches) from combustible materials on all sides and above the smoker.
- Operate the smoker in a well-ventilated outdoor area. Avoid enclosed spaces.

### Initial Cleaning and Seasoning:

1. Before first use, wipe down the interior and all removable parts with a damp cloth and mild detergent. Rinse thoroughly and dry.
2. To season the smoker, operate it empty at 120°C (250°F) for 30-60 minutes. This will burn off any manufacturing oils and prepare the interior.



Image: The interior of the smoker oven with the door open, showing the removable racks and drip tray in place, ready for setup.

## 4. OPERATING INSTRUCTIONS

The Hakka DSH-S10C offers three primary functions: smoking, baking, and dehydrating. The control panel allows for precise temperature and time adjustments.

### Control Panel Overview:

- **Power Button:** Turns the unit on/off.
- **Temperature Set:** Adjusts the desired cooking temperature (30-260°C / 86-500°F).
- **Time Set:** Adjusts the cooking duration (up to 12 hours).
- **Ignite/Smoke Button:** Activates the smoke function.
- **Heat-up/Bake Button:** Activates the baking function.
- **Temperature Display:** Shows current and set temperatures.

- **Timer Display:** Shows remaining cooking time.



Image: Close-up of the intelligent LED control panel on the Hakka DSH-S10C Electric Smoker Oven, showing buttons for ignite, heat-up, temperature set, and time set, along with digital displays.

## Smoking Operation:

1. Prepare your food and place it on the smoking racks.
2. Fill the side wood chip loader with desired wood chips. Do not overfill.
3. Close the smoker door securely.
4. Plug the smoker into a grounded power supply.
5. Press the Power button to turn on the unit.
6. Press the 'Temperature Set' button and use the up/down arrows to set the desired smoking temperature.
7. Press the 'Time Set' button and use the up/down arrows to set the desired smoking duration.

8. Press the 'Ignite/Smoke' button to start the smoking process. The unit will begin heating and generating smoke.
9. Monitor the food through the glass door. Add more wood chips as needed using the side loader without opening the main door.
10. Once the timer expires or food is cooked, press the Power button to turn off the unit and carefully remove food using heat-resistant gloves.

## Baking Operation:

1. Prepare your food and place it on the racks.
2. Close the smoker door securely.
3. Plug the smoker into a grounded power supply.
4. Press the Power button to turn on the unit.
5. Press the 'Temperature Set' button and use the up/down arrows to set the desired baking temperature.
6. Press the 'Time Set' button and use the up/down arrows to set the desired baking duration.
7. Press the 'Heat-up/Bake' button to start the baking process.
8. Monitor the food through the glass door.
9. Once the timer expires or food is cooked, press the Power button to turn off the unit and carefully remove food.

## Dehydrating Operation:

1. Prepare items for dehydration (e.g., thinly sliced fruits, vegetables, jerky).
2. Place items on the racks, ensuring adequate space for air circulation.
3. Close the smoker door securely.
4. Plug the smoker into a grounded power supply.
5. Press the Power button to turn on the unit.
6. Set a low temperature (e.g., 30-70°C / 86-160°F) suitable for dehydration.
7. Set a longer time duration, typically several hours, depending on the food item.
8. Press the 'Heat-up/Bake' button to start the dehydration process.
9. Periodically check the food for desired dryness.
10. Once complete, press the Power button to turn off the unit and remove dehydrated items.

## Video Demonstration:

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Video: A demonstration of the Hakka 3-in-1 Smoking Oven in operation, showcasing its capabilities for smoking, baking, and drying various food items.

## 5. MAINTENANCE AND CLEANING

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

### After Each Use:

1. Ensure the smoker is completely cooled down and unplugged before cleaning.
2. Remove the smoking racks and drip tray. Wash them with warm, soapy water. The chrome-plated racks are dishwasher safe.

- 3. Empty any ash or unburnt wood chips from the wood chip loader.
- 4. Wipe the interior of the smoker with a damp cloth to remove grease and residue. For stubborn stains, use a non-abrasive cleaner.
- 5. Clean the exterior with a damp cloth. Do not use abrasive cleaners or steel wool, as this can damage the stainless steel finish.
- 6. Ensure all parts are thoroughly dry before reassembling or storing the smoker.

**Storage:**

- Store the smoker in a dry, covered area when not in use, especially during prolonged periods.
- Protect the smoker from extreme weather conditions.

**6. TROUBLESHOOTING**

If you encounter issues with your Hakka Electric Smoker Oven, refer to the following common troubleshooting steps:

**Smoker Not Heating:**

- Ensure the power cord is securely plugged into a grounded outlet.
- Check if the power button is pressed and the unit is turned on.
- Verify that the temperature is set correctly and the 'Heat-up' or 'Ignite' function is activated.
- Check your household circuit breaker or fuse box.

**No Smoke Production:**

- Ensure wood chips are loaded into the side loader and the 'Ignite/Smoke' function is active.
- Verify that the smoker has reached the set temperature for smoke generation.
- Check if the wood chips are dry and suitable for smoking.

**Uneven Cooking:**

- Ensure food items are spaced evenly on the racks to allow for proper air circulation.
- Avoid opening the door frequently, as this can cause temperature fluctuations.
- Consider rotating racks or food items halfway through the cooking process for larger batches.

**Excessive Smoke/White Smoke:**

- Ensure the wood chip loader is not overfilled.
- White, billowy smoke often indicates incomplete combustion or too much moisture. Aim for thin, blue smoke.
- Reduce the amount of wood chips or ensure they are dry.

If these steps do not resolve the issue, please contact customer support for further assistance.

**7. SPECIFICATIONS**

| Feature | Specification |
|---------|---------------|
|---------|---------------|

|                                |                                                                     |
|--------------------------------|---------------------------------------------------------------------|
| Brand                          | HAKKA FOOD PROCESSING                                               |
| Model Name                     | Smoker                                                              |
| Model Number                   | DSH-S10C                                                            |
| Color                          | Black                                                               |
| Outer Material                 | Stainless Steel                                                     |
| Product Dimensions (D x W x H) | 20.23"D x 20.3"W x 20.5"H                                           |
| Fuel Type                      | Electric                                                            |
| Power                          | 1200W                                                               |
| Temperature Range              | 30–260°C (86–500°F)                                                 |
| Timer                          | Up to 12 hours                                                      |
| Included Components            | Electric Smoke Oven, 2 Removable Racks, Drip Tray, Wood Chip Loader |

# PRODUCT DIMENSIONS

Compact size, spacious cooking area



2 Removable Racks



Side Wood Chip Loader



Spacious Interior

Image: Diagram illustrating the product dimensions of the Hakka DSH-S10C Electric Smoker Oven.

## 8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact the manufacturer directly.

- **Manufacturer:** Hakka
- **Seller:** Hakka Brothers Corp.

- For specific warranty details or technical assistance, please visit the official Hakka website or contact Hakka Brothers Corp. customer service.

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### Question

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### Details

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

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