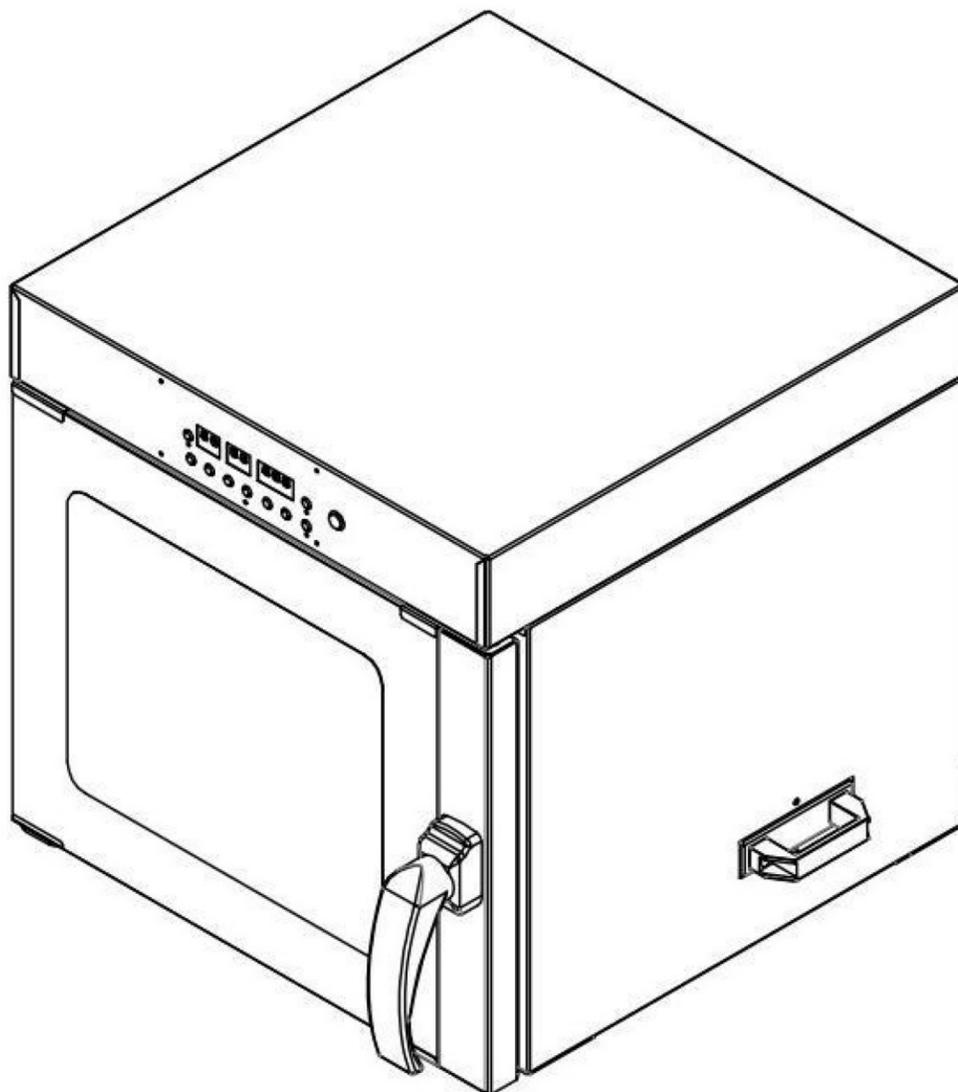


# Smoker House

INSTRUCTION MANUAL



\* PLEASE READ THIS INSTRUCTION MANUAL BEFORE USING.

---

Our factory reserve the right of final interpretation for the instruction manual.  
The parameters are subject to change without prior notice.

# CONTENT

---

CHAPTER 1   COMPANY BRIEF INTRODUCTION .....	P1
CHAPTER 2   SAFETY SPECIFICATION .....	P2
CHAPTER 3   ASSEMBLY AND OPERATING INSTRUCTION .....	P3-4
CHAPTER 4   OPERATING INSTRUCTION AND EXCEPTION HANDLING .....	P5
CHAPTER 5   EXPLODED VIEW AND SPARE PARTS LIST.....	P6
CHAPTER 6   WIRING DIAGRAM OF CIRCUIT BOARD .....	P7-8
WARRANTY CARD .....	P9

## CHAPTER 1      COMPANY BRIEF INTRODUCTION

---

Thanks for choosing our machines. We are a company who specialized in the the field of food processing machines for many years. The main products are spiral mixers, planetary mixers, meat grinders/mincers, meat mixers, sausage stuffers/fillers, meat tenderizers, smokers, food dehydrators, and so on. With the strength of good quality and after-sales service, we have won a reputation from the customers all around the world.

**Warnings:** 

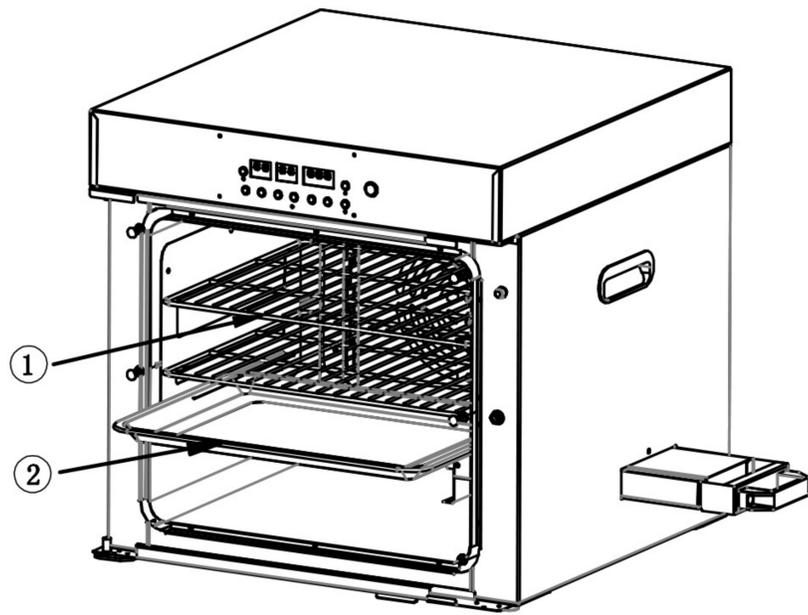
1. To prevent the accident of fire or electric shock, please use according to the safety specification.
2. It is forbidden to use this machine in the raining, uneven and non-heat-resistant environment.
3. It is forbidden to coil the power cord into the round shape (includes the power supply line), otherwise it will heat up or even cause fire.
4. It is forbidden to open the machine door under the condition of power-on and use the machine when the door is opened. Please mind the scald.
5. It is forbidden to rinse the machine with water in case of the short circuit of electric appliance.
6. It is forbidden to use if the power cord, heating tube, etc. are damaged.
7. It is forbidden to use the machine when it is unattended.
8. It is forbidden to put the flammable and combustible materials around the machine and block the ventilating hole of heating tube (the shelf below the right side).
9. It is forbidden to let water enter into the ventilating hole of heating tube, otherwise it will cause the electric shock.
10. It is forbidden to insert the power cord into the cabinet body directly when using. Please make sure the cabinet body is used with the control box, otherwise the temperature inside the cabinet body is out of control, which will cause the accident.

**Notices:**

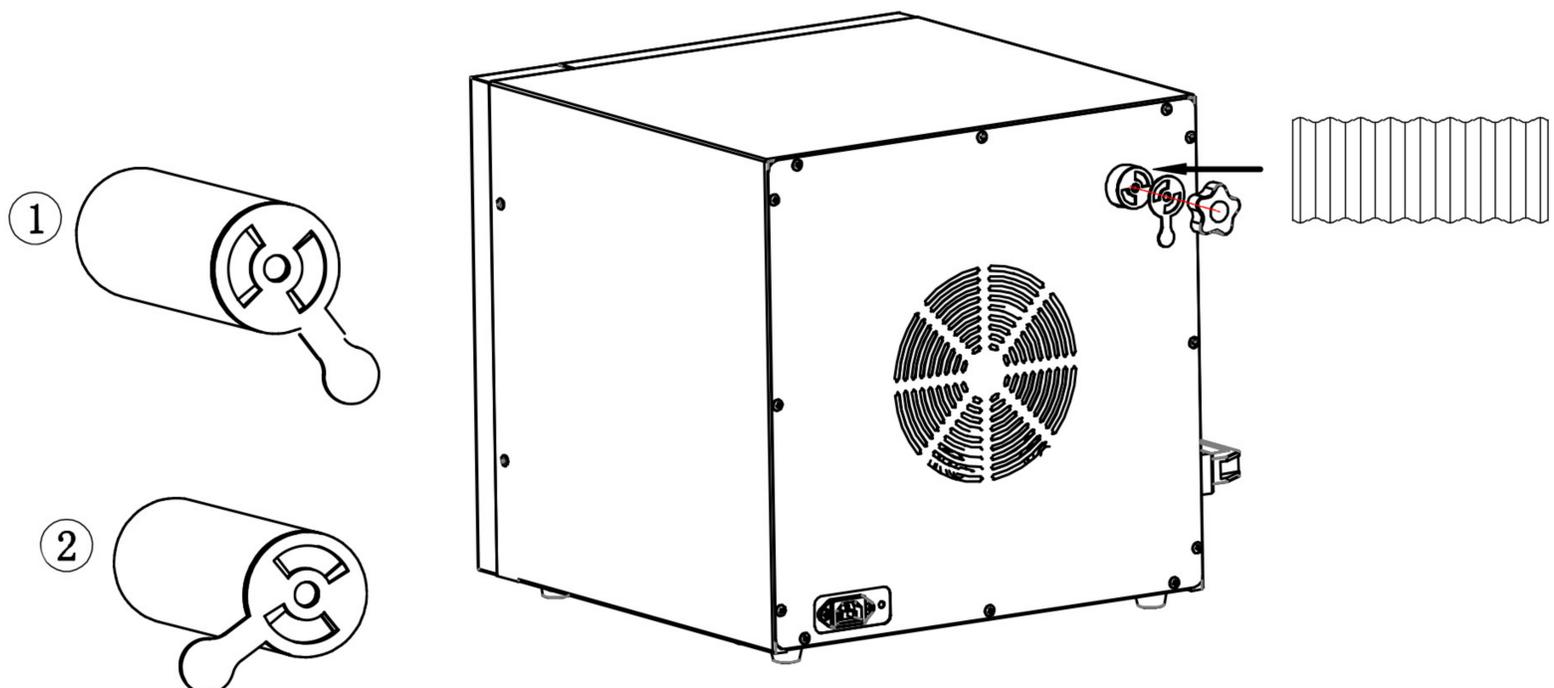
1. Please keep the plastic bag well. Don't let the children play with it in case of suffocation.
2. This product is design for the adult. Please don't let the children operate it.
3. This product is divided into 2 kinds of working voltages: AC110V or AC220V respectively. Please choose it according to the local voltage.
4. Make sure the voltage that you use is consistent with the voltage on name plate; make sure the power supply comes with the leakage protector & the ground wire; make sure the power supply line can carry the power (check the parameters according to the nameplate) of product.
5. Check the power cord and the heating tube. It's forbidden to use them if they are damaged. Then please ensure to replace the qualified power cord supplied by the factory.
6. Please don't put the flours, alcohols or other flammable and explosive materials into the machine to heat up.
7. Please tear off all the protective films before using.
8. After using, please ensure to power off the whole machine when it is unattended.
9. Please don't disassemble the product randomly.
10. Only the spare parts supplied by the seller or the manufacturer can be used in this product. We don't take responsible for any malfunctions caused by the spare parts provided by other manufacturers.
11. Once the product causes fire accidentally, please power off and put out the fire under the premise of ensuring human safety.
12. Check and clean the flammable and explosive materials around the machine.
13. It is advised to use the machine on the non-flammable surfaces.
14. Before opening the door to fetch food, please ensure to power off and open the smoke emission valve to emit the smoke out of the cabinet. During the process of fetching food, it is alive to take the precaution of anti-scald and advised to wear the anti-scale gloves.
15. Please repair the machine by entrusting the professional staffs or under the guidance of manufacturer.
16. Please clean the machine with the wet or dry towel but not with water directly.

**Assembly:**

**1. As the picture shows: Put ①#shelf and ②#oil guide tray on the supporting plate.**

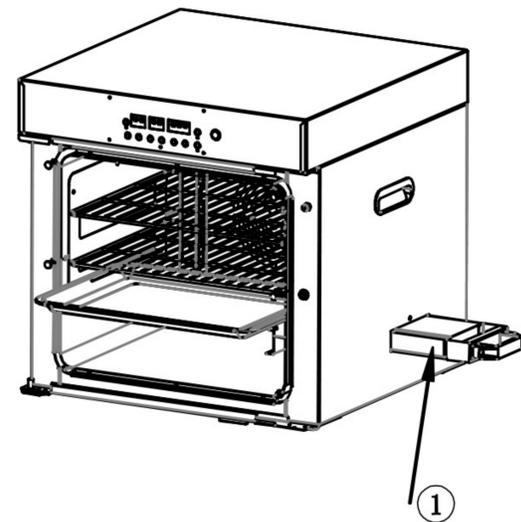


**2. As the picture shows: Use the thumb screw to fasten the valve piece cover. When food smoking is needed, close the exhaust outlet, like ①#, and when smoke exhausting or food roasting is needed, open the exhaust outlet, like ②#.**



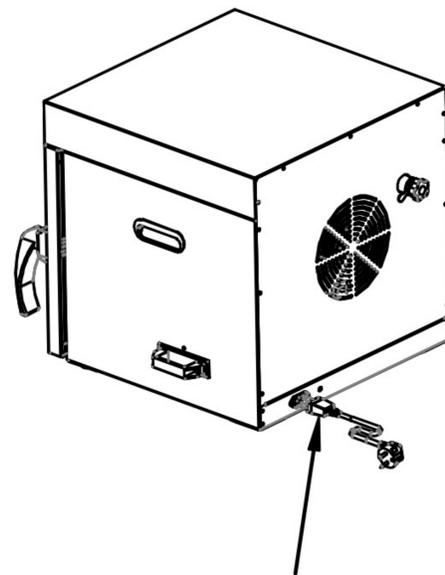
**3. ①#Wood chips box:**

**Overspread and smooth wood chips into the wood chips box, then put the wood chips box to the bottom by aligning with the inlet.**

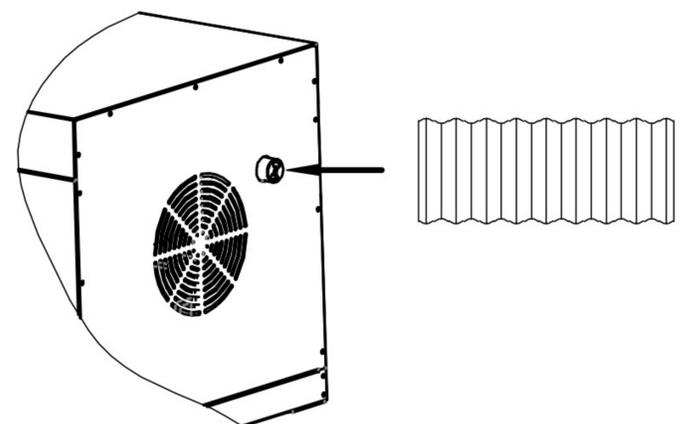


**4. As the picture shows:**

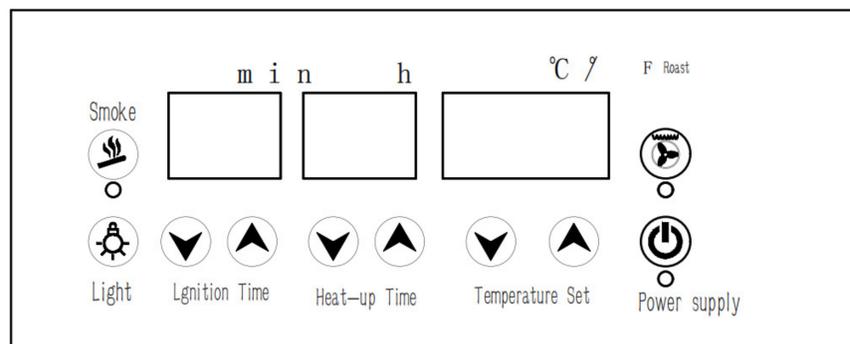
**Insert the power cord ② into the corresponding socket on the cabinet body. Then insert the other power cord into the power socket.**



**5. If the machine is used indoors, please feel free to connect the pipe (the inner diameter is 38mm) to the chimney, in order to exhaust the smoke to outside.**



## CHAPTER 4 OPERATING INSTRUCTION AND EXCEPTION HANDLING



### 1. Panel operations:

Notice: Please ensure to read the following contents before operating.

1. Power on: After power on, press the "Power supply" button, then press the "Light" button.
2. Ignition time setting: Set the ignition time by pressing the ▲ and ▼ buttons correspond to the "Ignition Time". Set the ignition time for 2 minutes. The ignition heating tube will stop after 2 minutes of ignition, then it will ignite automatically after an interval of 20 minutes and this cycle repeats 4 times.
3. Smoking temperature setting: Set the temperature by pressing the ▲ and ▼ buttons correspond to "Temperature Set". The temperature can be set between 0-260°C.

Working principle: When the temperature inside the cabinet body is heated up to the setting temperature of temperature control, the heating tube will stop heating up automatically; when the temperature inside the cabinet body drops below the setting temperature of temperature control by 2°C, the heating tube will heat up again and work circularly in the setting time of timer.

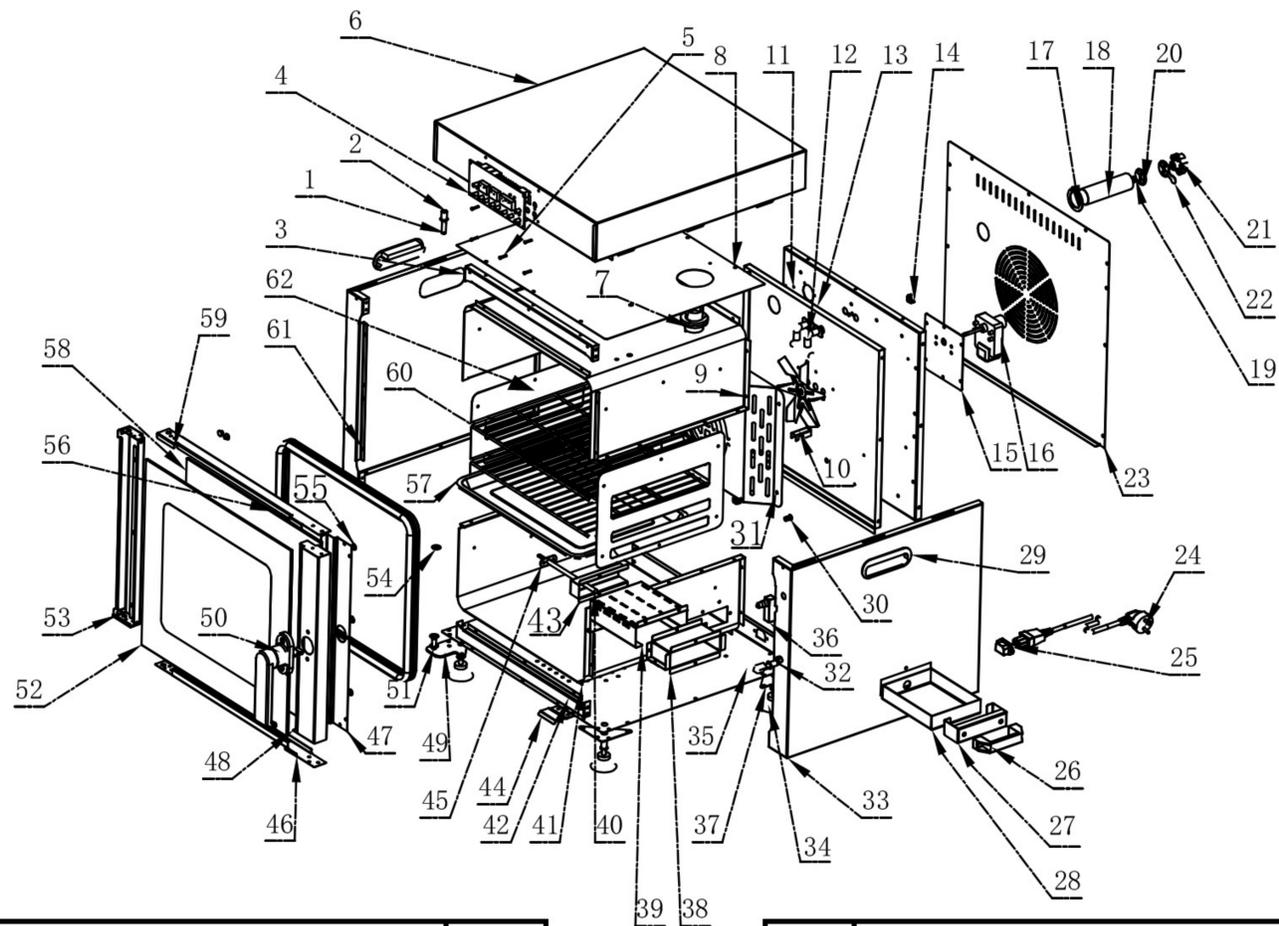
4. Heat-up time setting: Set the heat-up time by pressing the ▲ and ▼ buttons correspond to "Heat-up time". The heat-up time can be set between 0-24 hours.
5. When the food is needed to hot smoke, set the ignition time for 2 minutes, set the smoked time and temperature as needed, adjust the exhaust outlet to the minimum, then set the "Smoke" button and "Roast" button.

When the food is only needed to smoke (but not heat up), just press the "Smoke" button.

When the food is needed to roast, set the roasted time and temperature as needed, adjust the exhaust outlet to the maximum, then press the "Roast" button, but make sure to switch off the "Smoke" button. If the food is smoked, press the "Smoke" button, the fan will not turn. Only if the "Smoke" button is switched off, the fan will turn.

6. Exception handling:
  - ① If the temperature control displays the same temperature for a long time: check whether the setting temperature is lower than the ambient temperature;
  - ② Temperature control: when the temperature exceeds the setting temperature, the temperature control will stop heating up. It will automatically resume heating up once the temperature drops, there's no need to deal with it;
  - ③ If the component of wood chips box pops out during combustion: open the exhaust valve, then push the wood chips box of component into the cabinet;
  - ④ If the temperature control displays LLL: The sensor is not plugged in or damaged. Power off and disassemble the back cover of the control box, then plug in or replace the sensor
  - ⑤ !!! If the ignition heating tube or the constant temperature heating tube does not heat up during normal use (maybe the heating tube or the control circuit board goes wrong): First, it is necessary to disconnect the power of machine and check the heating tube inside the box (the user can use a multi meter to check whether the metal shell of box is connected to the wiring pin of heating tube. If connected, it means the heating tube goes wrong) and then check whether the control circuit board is damaged. If both are repaired, then the power can be connected again. Notice: ④ and ⑤ are repair plans supplied by professional staffs. Please repair the machine by entrusting the professional staffs or under the guidance of manufacturer.

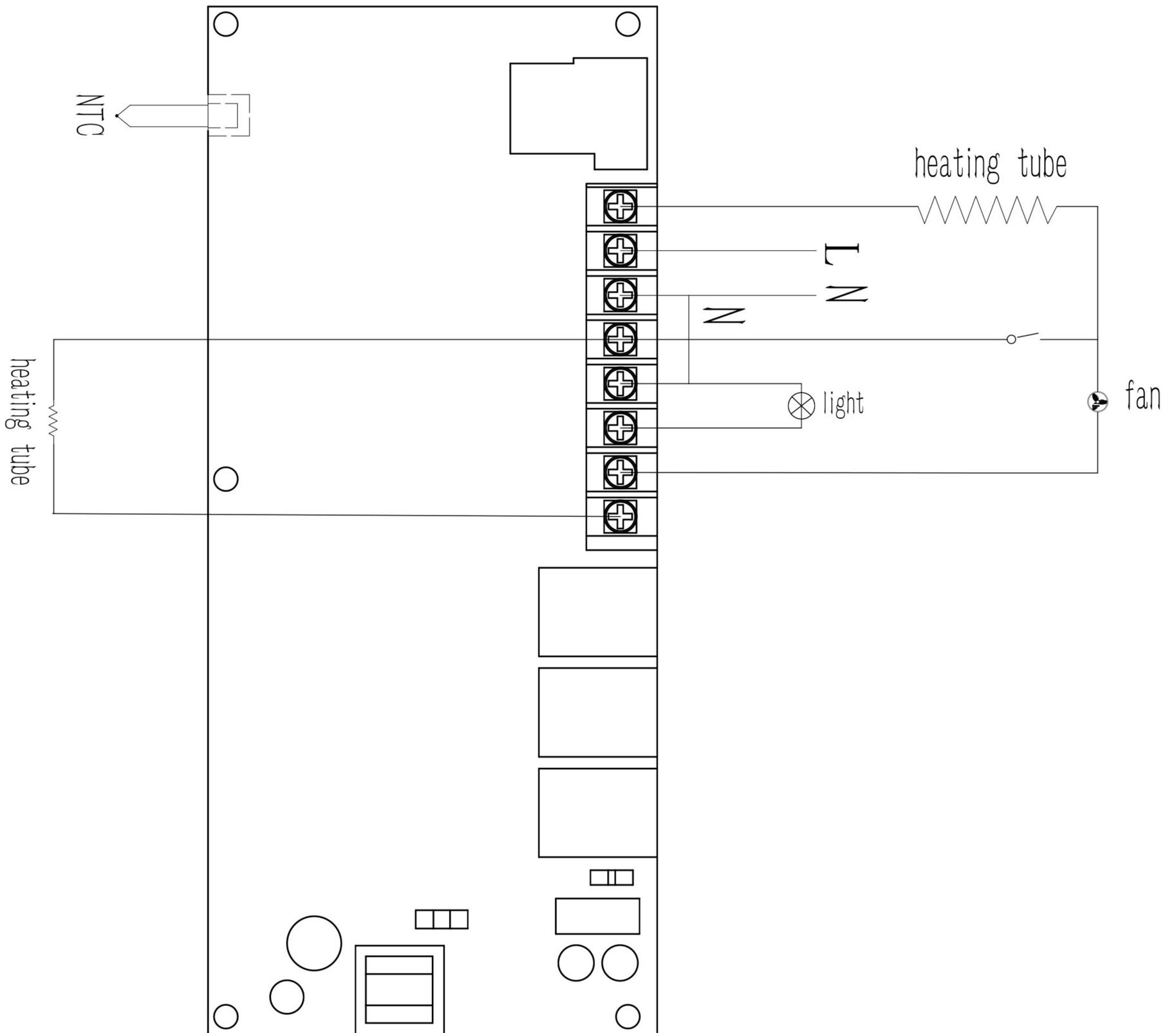
## CHAPTER 5 EXPLODED VIEW AND SPARE PARTS LIST



Item No.	Part no.	QTY
1	Slotted external screw thread stud	1
2	Flat-head rivet nut M8	6
3	Upper front beam	1
4	260°C circuit board	1
5	Welding stud M3x16	5
6	Upper cover plate	1
7	High-temperature steamer light	1
8	Upper insulating plate	1
9	Upper metal plate of inner pot	1
10	Heating tube card-board	1
11	Back metal plate of inner pot	1
12	Round heating tube	1
13	Back insulating plate	1
14	Cable clip	2
15	Connecting plate of motor	1
16	Double-blade fan	1
17	Fixing plate of smoke tube	1
18	Round tube 32mm	1
19	Hexagon nut M6	1
20	Valve piece	1
21	Star-shaped handle nut M6	1
22	Cover plate of valve piece	1
23	Back plate	1
24	Power cord	1
25	3-pin socket	1
26	Handle (center distance 90mm)	1
27	Fixing plate of handle for wood chips box	1
28	Wood chips box	1
29	Plastic handle	2
30	Half hexagon flat-head rivet nut M5	1
31	Fan cover plate	1

Item No.	Part no.	QTY
32	Nut M8	1
33	Right side plate	1
34	Conical rubber gasket	4
35	Base plate	1
36	Limit travel switch	1
37	Triangular plate	3
38	Back connecting plate	1
39	Cover plate of wood chips box	1
40	Single-head heating tube	1
41	Lower metal plate of inner pot	1
42	Lower front beam	1
43	Wire cover	1
44	Door supporting sheet	1
45	Fixing plate of single-head heating tube	1
46	Door bottom plate	1
47	Door cover plate	1
48	Left door beam	1
49	Lower door hinge	1
50	Door handle	1
51	Door spindle	1
52	Outer glass	1
53	Right door beam	1
54	Flat gasket M8	3
55	Silicone stopper (diameter 6.5mm)	12
56	Rubber strip	1
57	Oil guide tray	1
58	Back glass	1
59	Upper door beam	1
60	Barbecue shelf 395x320mm	2
61	Left side plate	1
62	Supporting plate	2

## CHAPTER 6 WIRING DIAGRAM OF CIRCUIT BOARD



### Product specification:

Model	Power (W)	Temperature (°C)	Time (h)	QTY of layer	Product size (mm)
DSH-S10C	1200	30-260	0-24	2	514*516*520

WARRANTY CARD

PRODUCT NAME: \_\_\_\_\_

PRODUCT MODEL: \_\_\_\_\_

Purchased for:  Commercial use  Personal use  Other

Product purchased from:  Shop  Internet

PURCHASED DATE \_\_\_\_\_

NAME: \_\_\_\_\_

\_\_\_\_\_ DISTRICT \_\_\_\_\_ CITY \_\_\_\_\_ PROVINCE

ADDRESS: \_\_\_\_\_

TELEPHONE: \_\_\_\_\_ F A X: \_\_\_\_\_

THIS EQUIPMENT, WARRANTY CARD AND INVOICE MUST  
BE SENT TO THE DESIGNATED MAINTENANCE POINT  
WITHIN THE WARRANTY PERIOD

WARRANTY CARD

PRODUCT NAME: \_\_\_\_\_

PRODUCT MODEL: \_\_\_\_\_

Purchased for:  Commercial use  Personal use  Other

Product purchased from:  Shop  Internet

PURCHASED DATE \_\_\_\_\_

NAME: \_\_\_\_\_

\_\_\_\_\_ DISTRICT \_\_\_\_\_ CITY \_\_\_\_\_ PROVINCE

ADDRESS: \_\_\_\_\_

TELEPHONE: \_\_\_\_\_ F A X: \_\_\_\_\_

THIS EQUIPMENT, WARRANTY CARD AND INVOICE MUST  
BE SENT TO THE DESIGNATED MAINTENANCE POINT  
WITHIN THE WARRANTY PERIOD