



FOOD PROCESSING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

Hakka 8 Racks Commercial Electric Smoker with Visible Door, Vertical Smoke Oven for Sausage, Jerky & BBQ (DSH-S45D)



Technical Data

Length	17.7"
Width	18.7"
Height	51.1"
Net Weight	85.6 LB
Gross Weight	99.8 LB
Temperature Range	30°C-125°C
Timer Range	Up to 24 Hours
Material	Stainless steel
Voltage	110V/60Hz
Power	1600W



Features

- **[8-in-1 Culinary Versatility]** Master everything from low-and-slow smoking to high-heat roasting. This all-in-one powerhouse lets you smoke, grill, bake, sear, braise, BBQ, roast, and char-grill with professional results.
- **[Precision Digital Mastery]** Take the guesswork out of BBQ. The intelligent control panel maintains exact temperatures from 86°F to 257°F (30°C-125°C), featuring a 24-hour timer for consistent, "set-and-forget" performance.
- **[Signature Wood-Fired Flavor]** Infuse meats with authentic fruitwood aromas. The front-loading chip box allows you to add hickory or applewood without opening the door, preserving heat and locking in that perfect smoky "bark."
- **[Industrial-Grade Heat Retention]** Built to last with heavy-duty steel and 100% full insulation. The massive industrial latch creates an airtight seal, preventing smoke leakage and ensuring maximum energy efficiency in any environment.
- **[Massive Capacity & Easy Cleanup]** Maximize your output with 8 adjustable racks and 10 stainless hooks for vertical smoking. Post-cook cleanup is a breeze thanks to the detachable drip tray and streamlined interior design.

Technical Drawings



Notes & Details

Engineered for professional-grade performance, this unit features a heavy-duty steel construction with a high-temperature powder coating and a 100% fully insulated double-walled cabinet, ensuring maximum heat retention and energy efficiency from 86°F to 257°F (30°C-125°C). The intuitive digital control panel, paired with a 24-hour timer and auto shut-off safety protection, allows for precise, "set-and-forget" operation across its massive 8-rack capacity. A tempered full-view glass door and industrial-strength steel latches provide an airtight seal, allowing you to monitor the perfect bark and smoke development without losing internal temperature. Designed for versatility and ease of use, the system includes a front-loading wood chip box for continuous flavor infusion and a detachable drip tray for rapid, effortless cleanup after every session.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm . For more information, go to www.p65warnings.ca.gov.