

WARRANTY REGISTRATION
RELEASE TYPE OR PRINT CLEARLY

NAME _____
ADDRESS _____
CITY _____ STATE _____ ZIP CODE _____
PHONE _____ PURCHASE DATE _____
PRODUCT MODEL: _____

Purchased for: Commercial use Personal use Other

Purchased by: _____

Products purchased from: Store Internet

THIS CARD MUST BE SENT TO THE STORE WHERE YOU
PURCHASED TO VALIDATE WARRANTY

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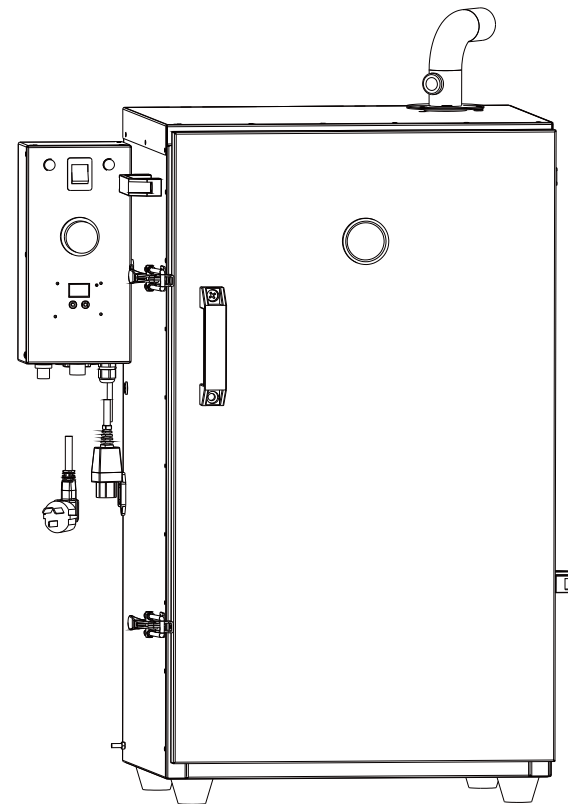
Purchased by: _____

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Smoker House

INSTRUCTION



Model :
ROHB4
ROHB8

* PLEASE NOTE: READ THIS INSTRUCTION MANUAL BEFORE USING.

Safety Precaution:

Warning:

- 1.To prevent the accident of fire or electrical shock, please don't use the machine in the rain or humid environment, don't laid the power cord on the carpet & other flammables, and don't cover or hold down the power cord.
 - 2.Never open the door of machine under power-on condition. Please be ware of the scald.
 - 3.Never rinse the machine directly with water, after use, to avoid the short-circuit of electric appliance.
- Never use the power cord, heating tube, etc under damaged condition.

Attention:

- The machine is designed for adults. please stay it away from children.
- Please tear off the protective film before use.
- Please don't heat up by putting the powder, alcohol or other flammables & explosives inside.
- The machine is used the automatic timing control. please make sure to read the using step throughly before use.
- After reading this instruction, please keep it well for future reference.

Notes:

- 1.Please make sure there's a leakage protector between the connected ground wire & power source before use.
 - 2.Please check whether the local voltage fits the product voltage & whether the power circuit carries the product power. Please see the product voltage & use range of power on the nameplate.
 - 3.Please check & clear the flammables & explosives around the product.
 - 4.It's recommend to put the machine on the non-flammables.
 - 5.Please complete the above checking before power-on.
 - 6.Please ensure to power off & emit the smoke out of the cabinet body by opening the smoke emission piece, before opening the door for the food. During the process of getting the food, it's noticed to take anti-scald precaution & recommend to wear anti-scald gloves.
 - 7.When the machine is not used for a long time & before it's cleaned, adjusted or repaired, please ensure to turn off the power switch & pull out the power plug (don't pull the power cord).
- Please repair the machine by entrusting the professional staffs or under manufacturer's guidance.

Cleaning:

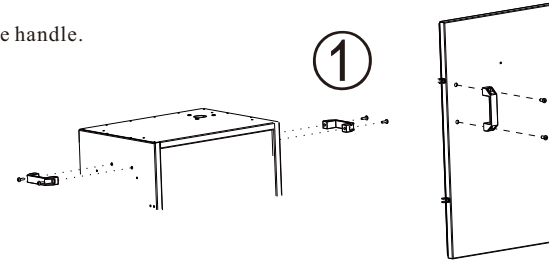
After use, it's recommend to wipe up the shelves & the upper part inside body cabinet in time with the cleaned & sterilized wet towel, preventing the upper oil & dirt falling into the food which will be smoked in next time. To keep the food hygiene, please clean the other parts inside body cabinet with the wet or dry towel but not with the water directly.

Installation & Operation:

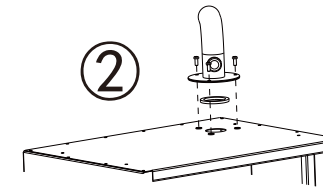
CHAPTER 1

Installation

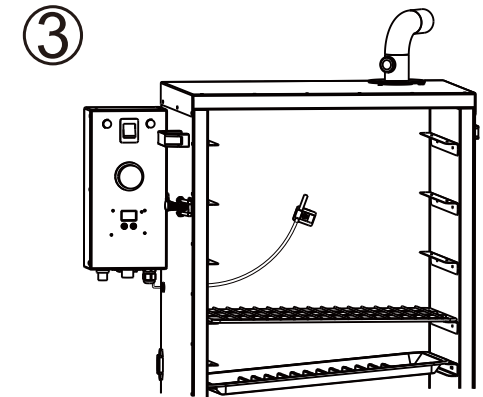
- (1) Install the handle.



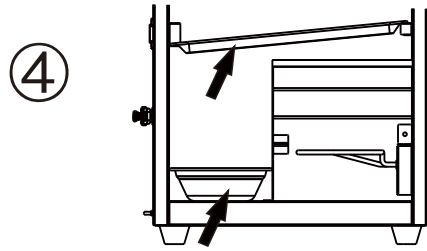
- (2) Put the silicon gasket on the top of smoke outlet, fasten the chimney assembly with the screws.



- (3) 1. Fasten the control box, after pulling the thermo-couple wire through the left round hole.
2. As the picture shows: Fasten the inductor slantingly (hold down the end of probe but not the middle or head, as the latter one is the inductive part), then cover the hold of cabinet body with the rubber plug.



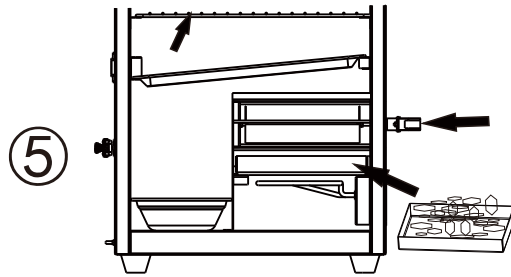
(4) Put in the oil guide tray, then put in the oil guide basin (aims at the oil outlet of oil guide tray)




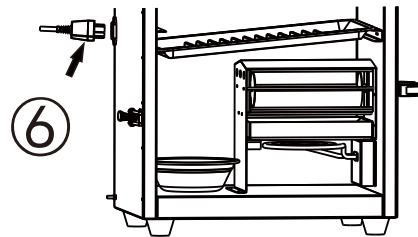
(5) 1. Put the desired shelves on the guide plates, before putting the desired food in the former ones.

2. Put the wood chips into the wood chips box, then put the former ones into the shelves on the heating tube.

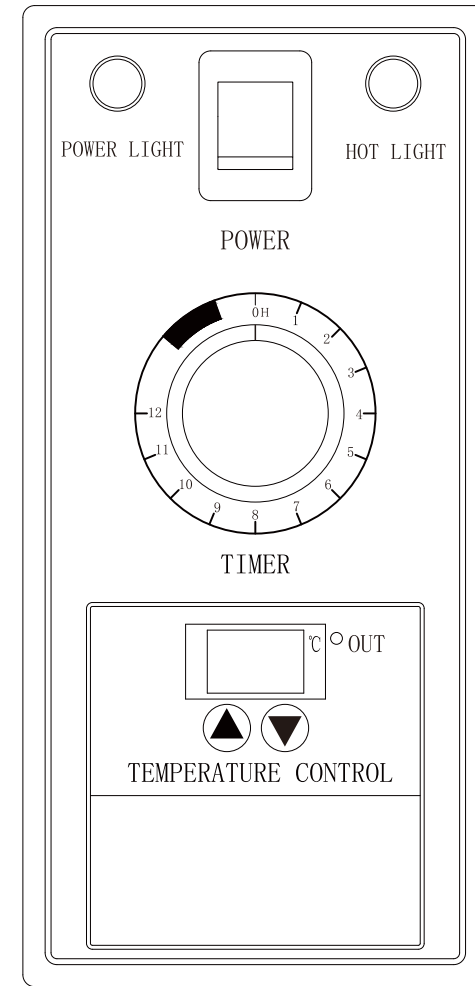
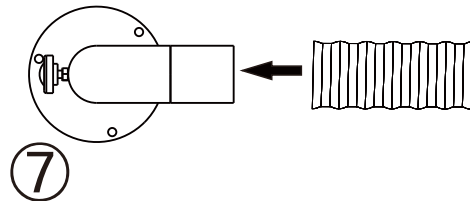
3. Push the "manual feeding assembly" into the inlet of cabinet by aiming the former one into at the latter one. The effect of manual feeding assembly: Put in the wood chips, push it into the cabinet body, then pour the wood chips into the wood chips box by rotating the knob of latter one. aims at the oil outlet of oil guide tray)



(6) As the picture shows: Insert the plug of control box () into the socket of cabinet body, then insert the other power cord into the control box & the power socket.



(7) If the machine is used indoor, please feel free to connect the pipe to the chimney, in order to emit the smoke to outside.



The example of using temperature control:

For example: When smoking the meat with 70°C, set the "▼" (stopping temperature) higher than the "▲" (starting temperature).

Step: Power on→switch on the power switch of electrical box→ set time (rotate the timer)→press the "▼"to set the stopping temperature as 70°C →press the "▲" to set the starting temperature as 65°C→the operation is finished.

Temperature setting: Press the "▼" or the "▲" once, long press it until it flashes, then press the "▼" or the "▲" to set the temperature. The temperature will be saved automatically when the setting is finished.

CHAPTER 2 Panel Operation & Exception Handling

2.1 Panel Operation

Note: Please ensure to read the following contents before operation:

(1) Power on: When it's power on, press the "POWER", then the "POWER LIGHT" will be on;
 (2) Time setting: Rotate the timer, then set the desired time (hour). Right rotation: The numbers on timer mean the time span; left rotation: The position between "0" & "12" is always on, which doesn't take effect in timing, but connects the power (when the temperature is higher than 100°C, it's not recommend to use this shift);

(3) Temperature setting: The temperature control can be powered on when the time has been set. Then, the temperature control will show the ambient temperature inducted by the recent probe.

1. Between 30 & 120°C, it's necessary to set the "▼" (stopping temperature) 2-5°C higher than the "▲" (starting temperature). When the temperature inside the body cabinet ascends to the stopping temperature which has been set, it will stop heating up automatically; when the temperature inside the body cabinet descends to the starting temperature which has been set, it will start heating up automatically, then it will continue cycling automatically in the set time;

2. The step of setting temperature. Setting the stopping temperature: Press the "▼" (the monitor will show the stopping temperature) once, and long press the "▼" till it flickers, then press the "▲" or the "▼" to set the desired temperature. After setting, loosen the hand. 3 seconds later, the monitor will save the desired temperature automatically & return to the recent temperature. Setting the starting temperature: Press the "▲" (the monitor will show the stopping temperature) once, and long press the "▲" till it flickers, then press the "▲" or the "▼" to set the desired temperature. After setting, loosen the hand. 3 seconds later, the monitor will save the desired temperature automatically & return to the recent temperature;

3. Temperature compensation: There's no need to set the temperature compensation under normal condition, as the factory parameter is 0°C. If the temperature is in-accurate, the user can long press the "▲" till it flickers, then the monitor will enter the page of temperature compensation in which the user can adjust between -10°C & 10°C.

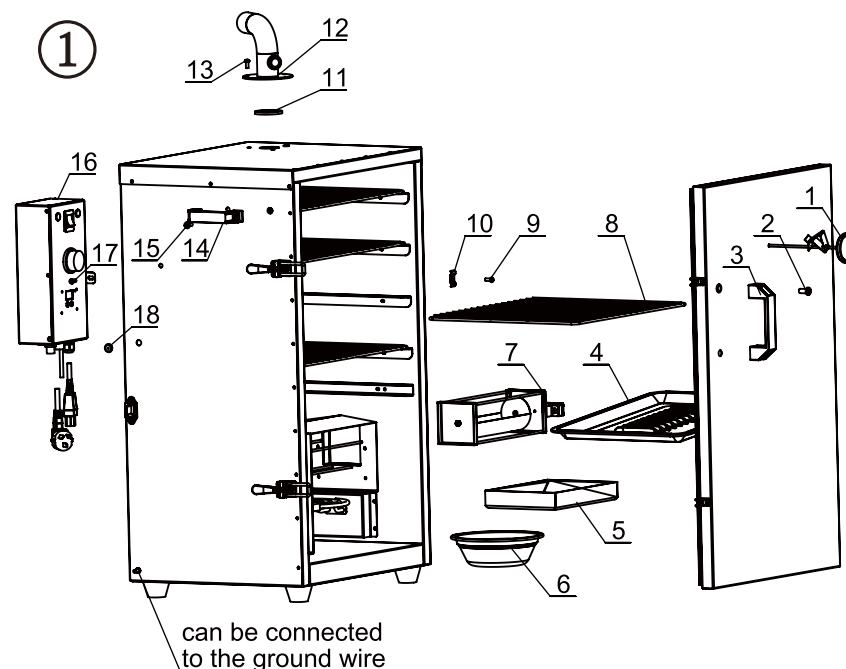
(4) Machine function: It's mainly for smoking as well as dry roast. The size of wood chips can cause the differences of category & ignition. During use, if finding the wood chips are difficult to burn, the user can raise the temperature appropriately, when the wood chips has been burned, the user can reduce the temperature.

(5) Exception handling: 1. When the temperature control is in-effective: If other spare parts are under good condition, please check whether the temperature (the stopping temperature is higher than the starting temperature) is set right; 2. When the temperature control shows HHH: If the temperature is more than 130°C, the temperature control will show HHH, and if the temperature is reduced, there's no need to handle the temperature control as it will recover automatically; 3. When the temperature control shows LLL: The inductive head is disconnected or damaged. Please take apart the cover of control box, check & plug or replace the inductive head; 4. When the heating tube & the "HOT LIGHT" light are in-effective but the "OUT" light is on: Please disconnect the power & unplug the power cord. Then check whether the heating tube & fuse are damaged, if so, replace them according to the same model & regulation.

(6) The hindrance to burning out the heating tube: When the temperature is set more than 100°C, it's recommend to load 1/3 of wood chips into the wood chips box once. Loading 100% of wood chips is easy to cause fire & burn out the heating tube if using like that for a long time. When the temperature is set more than 100°C, please ensure to keep the wood chips box away from the flammables for safety. If it's needed to use in high temperature (above 100°C) for a long time, it's recommend to take off the wood chips box or load nothing of wood chips, as well as to load a few wood chips once.

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

CHAPTER 3 Exploded view & Spare Parts List

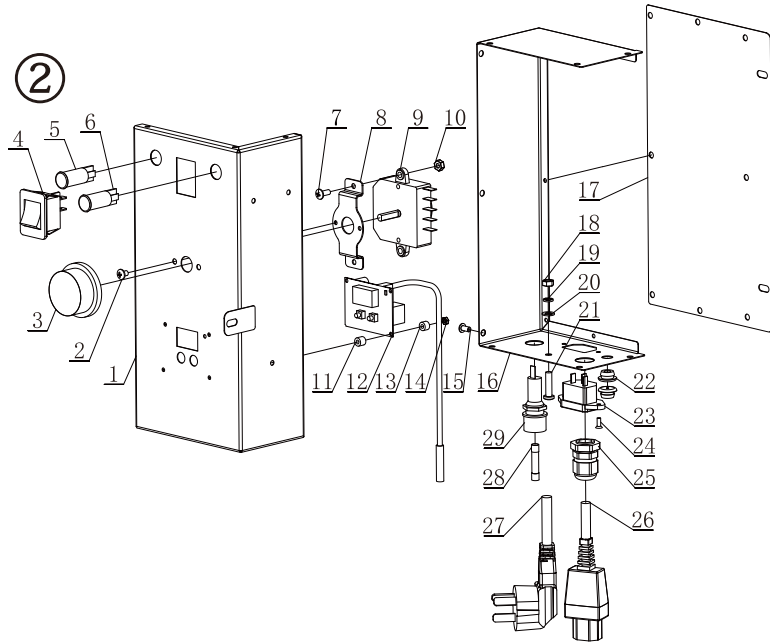


No.	Name	Qty	No.	Name	Qty
1	Thermometer	1PC	10	Tube clamp	1PC
2	Screw	2PCS	11	Silicone gasket	1PC
3	Big handle	1PC	12	Chimney assembly	1PC
4	Oil guide tray	1PC	13	Screw	3PCS
5	Wood chips box	1PC	14	Small handle	2PCS
6	Oil guide basin	1PC	15	Screw	4PCS
7	Manual feeding assembly	1PC	16	Control box (with the power cord)	1PC
8	Shelf	4-8PCS	17	Screw	3PCS
9	Screw	1PC	18	Silicone rubber (in the control box)	0

Note: For "4-8PCS", "4" is the qty for DSH-S20B, and "8" is the qty for DSH-S50B.

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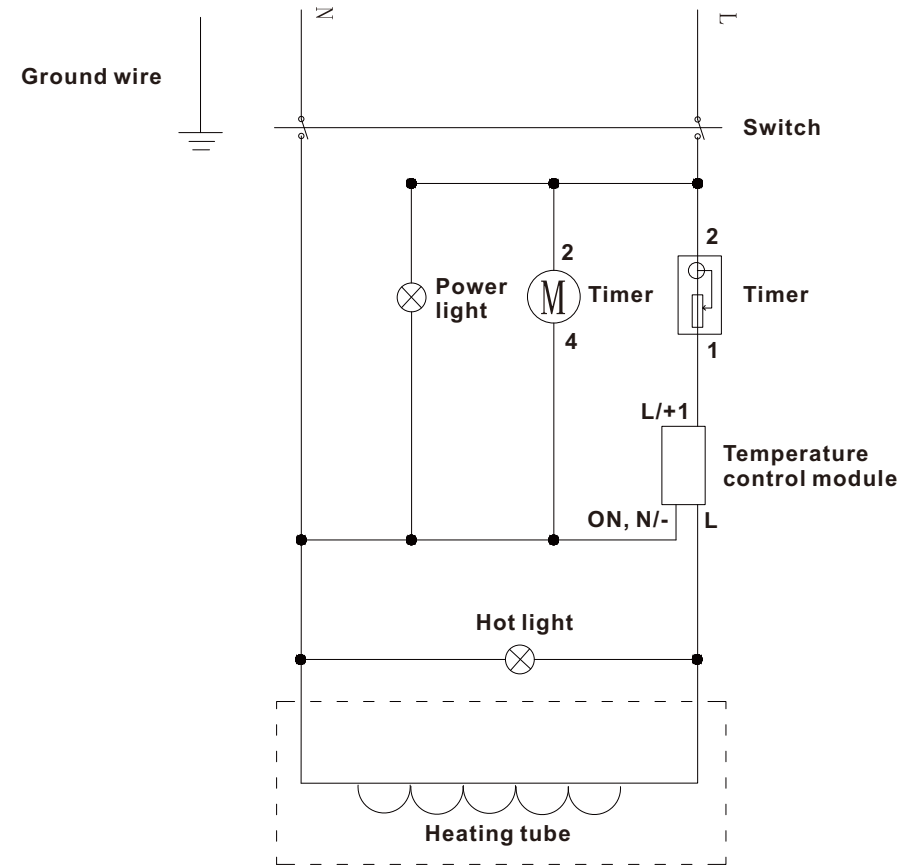
CHAPTER 3 Exploded view & Spare Parts List



No.	Name	Qty	No.	Name	Qty
1	Housing assembly 2	1PC	16	Housing 1	1PC
2	Screw	10PCS	17	Back cover	1PC
3	Knob	1PC	18	Screw	1PC
4	Switch	1PC	19	Spring washer	1PC
5	Power light	1PC	20	Flat gasket	1PC
6	Working light	1PC	21	Screw	1PC
7	Screw	2PCS	22	Rubber column stopper	2PCS
8	Timer fixing plate	4PCS	23	Socket	1PC
9	Timer	1PC	24	Screw	2PCS
10	Screw	2PCS	25	Lock wire buckle	1PC
11	Rubber column	4PCS	26	Plug	1PC
12	Temperature control	1PC	27	Power cord	1PC
13	Rubber column	4PCS	28	Fuse	1PC
14	Screw	6PCS	29	Fuse seat	1PC
15	Rivet	3PCS			

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

CHAPTER 4 Wiring Diagram Of Control Box



Product specification

Model	Power (W)	Temperature (°C)	Time (h)	QTY of layer	Interval of shelf	Material of cabinet body	Layer of thermal insulation	Product size (mm)
ROHB4	1000	30~120	0~12	5	95	S/S	Double	640*450*910
ROHB8	1000	30~120	0~12	9	95	S/S	Double	640*450*1300