



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Benchstar ESH-8DB Smoker & Dehydrator – 8 Racks

Model / SKU: ESH-8DB

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://www.foodequipment.com.au/md_productpdf/index/generate/product/9191/store/7/



Benchstar Smoker/Dehydrator Combination Unit - ESH-8DB

Quick Overview

- Combines both smoking and drying functions in one unit
- Ignition time can be set between 0“20 minutes
- Digital temperature display for precise control
- 8-tier rack design increases capacity and productivity
- Removable wood chip box for easy refilling and chip replacement
- Uses wood chip smoking, allowing flexible adjustment of smoke intensity and flavour by controlling chip type, moisture, and burn temperature ”preserving traditional taste while ensuring food safety and efficiency; suitable for various meats, tofu products, seafood, and more
- Drip tray collects oil and residue for easy cleaning and maintenance
- Large viewing window allows real-time monitoring of product status, reducing the need to open the door and improving food safety
- Chimney with adjustable damper for flexible airflow control, reducing soot and smoke residue
- Disc heating tube provides even heating, rapid temperature rise, and minimises carbon build-up
- The hidden handle enhances the overall appearance and reduces the risk of accidental bumps
- Trays included, 395mmx320mm
- Temperature Range: +30 to +125„ƒ
- Shelves: 8

Â

Description

Benchstar Smoker/Dehydrator Combination Unit - ESH-8DB

Engineered for versatility and performance, this smoker house blends traditional wood chip smoking with modern digital precision. Featuring integrated drying and smoking functions, accurate temperature control, and an 8-tier rack system, it ' s perfectly suited for processing a variety of foods—from meats and seafood to tofu and plant-based alternatives. Practical inclusions such as a removable wood chip box, drip tray, concealed disc heating element, and adjustable chimney ensure efficient operation, straightforward cleaning, and consistent results. Ideal for commercial kitchens, food production facilities, boutique smokehouses, and premium catering environments.

Key Features

- Combines both smoking and drying functions in one unit
- Ignition time can be set between 0–20 minutes
- Digital temperature display for precise control
- 8-tier rack design increases capacity and productivity
- Removable wood chip box for easy refilling and chip replacement
- Uses wood chip smoking, allowing flexible adjustment of smoke intensity and flavour by controlling chip type, moisture, and burn temperature —preserving traditional taste while ensuring food safety and efficiency; suitable for various meats, tofu products, seafood, and more
- Drip tray collects oil and residue for easy cleaning and maintenance
- Large viewing window allows real-time monitoring of product status, reducing the need to open the door and improving food safety
- Chimney with adjustable damper for flexible airflow control, reducing soot and smoke residue
- Disc heating tube provides even heating, rapid temperature rise, and minimises carbon build-up
- The hidden handle enhances the overall appearance and reduces the risk of accidental bumps
- Trays included, 395mmx320mm
- Temperature Range: +30 to +125
- Shelves: 8

1 Year Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	39
Width (mm)	475
Depth (mm)	450
Height (mm)	1300
Packing Width (mm)	454
Packing Depth (mm)	545
Packing Height (mm)	1285
Power	240V, 2kW/10A
Warranty	1 Year Parts and Labour Warranty