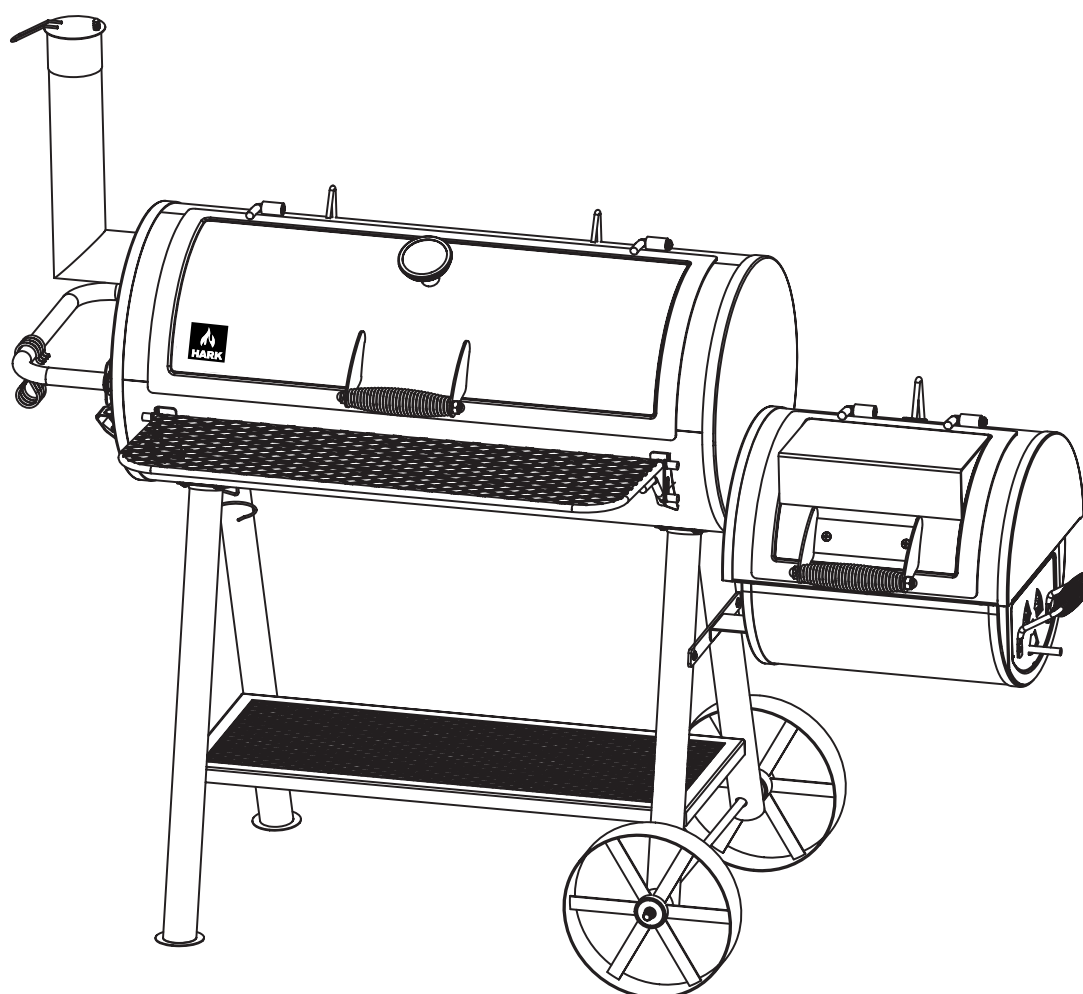


**Owner's Manual**  
ASSEMBLY, CARE & SAFETY INSTRUCTIONS



# HARK HICKORY PIT OFFSET SMOKER

MODEL: HK0537



FOR OUTDOOR USE ONLY



## HARK HICKORY PIT OFFSET SMOKER

# Warranty Details



The product is guaranteed to be free from defects in workmanship and parts for a period of 12 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion.

Exposure of the product to the elements should be minimised. Once the unit has cooled and is cleaned, store the product under cover. Polyester / vinyl barbecue covers are an optional accessory that are recommended and can be purchased from [www.hark.com.au](http://www.hark.com.au).

- This warranty does not cover units that have been altered or modified.
- This warranty does not cover unauthorised repairs during the warranty period.
- This warranty does not cover commercial use of the product.
- This warranty does not cover damage due to normal wear and tear, misuse, abuse, accidents or improper maintenance.
- This warranty does not cover surface scratches, dents, chips, corrosion, discolouring caused by heat or heat damage or caused by abrasive or chemical cleaners.
- This warranty does not cover corrosion or rust caused by exposure to the elements, grease fires, insects, weather or hail. (Rust can be removed by a scrub pad and then the surface coated with cooking oil or touched up with high heat resistant paint).

### CONDITIONS OF WARRANTY

- The appliance is delivered to the HARK's service department or authorised service agent and freight charges both ways are paid by the owner. No liability is accepted for loss or damage during transit.
- The appliance is installed by a qualified person and operated and maintained in accordance with the instructions supplied. Repairs or service must be carried out by an authorised person.
- Installation must conform to the applicable Gas, Electrical and Building standards laid down by the local codes for your country or region.
- No alterations or repairs have been carried out without obtaining the distributors prior consent. Such repair or any replacement does not extend the warranty period.
- Proof of purchase together must be provided to verify purchase date and establish the warranty period. Only the original purchaser is covered under this warranty.
- The warranty period is calculated from the date of purchase only.
- Parts installed from other manufacturers' products will void this warranty.

The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

#### After Sales Support

Telephone: 1300 799 787  
(03) 9702 8823  
Email: [service@hark.com.au](mailto:service@hark.com.au)

**1** YEAR  
WARRANTY

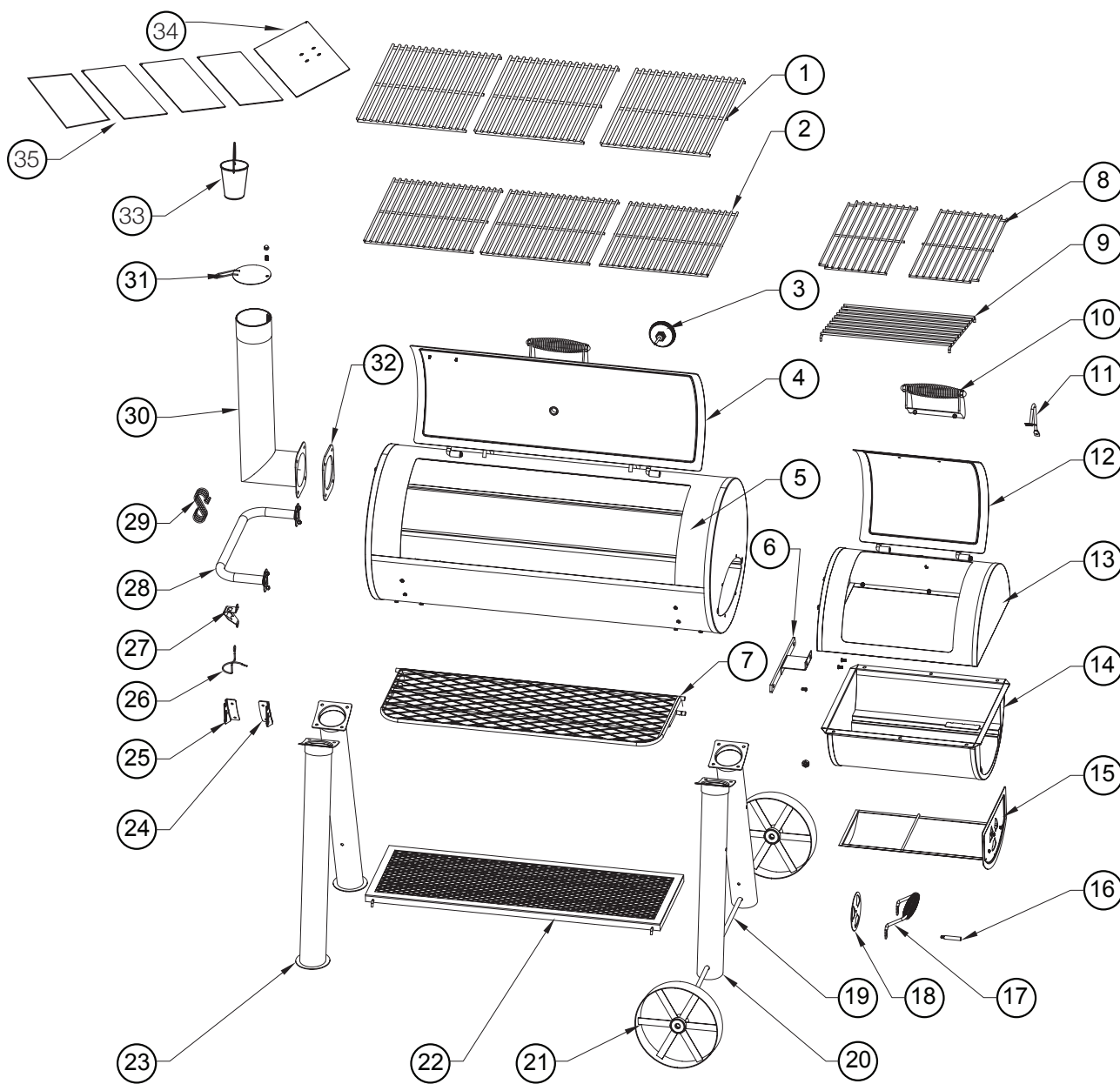
READ ALL INSTRUCTIONS, WARNINGS & SAFEGUARDS PRIOR TO ASSEMBLY & OPERATION.  
FAILURE TO DO SO MAY RESULT IN PROPERTY DAMAGE OR PERSONAL INJURY.

 <b>DANGER</b> 	 <b>DANGER</b> 
<ul style="list-style-type: none"> <li>- The Hark Hickory Pit offset smoker is for <b>OUTDOOR USE ONLY</b>.</li> <li>- Never operate the smoker unattended.</li> <li>- The use of alcohol, prescription or non prescription drugs may impair your ability to properly assemble or safely operate the smoker.</li> <li>- Never operate this smoker within 7.5 metres (25 feet) of any flammable liquids.</li> <li>- Keep the area clear of all flammable liquids, combustible material including but not limited to wood, dry plants and including grass, brush, paper and canvas.</li> <li>- Use this smoker only on a level, stable non-combustible surface like brick, concrete or dirt. Do not use smoker on or around any surface that will burn or melt, such as on wooden decks, dry grass, wood rails, vinyl or plastic.</li> <li>- Never use inside an enclosed area such as screen patios, garages, buildings and tents. Keep a minimum clearance of 3 metres (10 feet) from all sides of the smoker to all overhead construction and 1 metre (3 feet) from any walls or rails.</li> <li>- Never operate this smoker under any overhead roof covering, awning or overhang.</li> <li>- Keep your hands, hair and face away from any naked flame. Do not lean over or into the firebox or grill when lighting or operating the smoker. This smoker has an open flame. Be careful of loose clothing and hair that could catch fire during operation.</li> <li>- Use caution since flames can flare-up when fresh air comes into contact with fire. Take caution opening doors.</li> <li>- Use caution when opening doors. Make sure the door is pushed all the way open and resting on the back stop. If not fully open it could fall back to closed position and cause an injury.</li> <li>- Always wear shoes and protective clothing during operation of this smoker.</li> </ul>	<ul style="list-style-type: none"> <li>- Never use this smoker as a heater.</li> <li>- The smoker is <b>HOT</b> while in use and after use. Always wear protective gloves or mitts when operating the smoker. Avoid touching hot surfaces at all times.</li> <li>- Keep <b>CHILDREN AND PETS</b> away from the smoker at all times. Do not allow anyone to conduct activities around the smoker during or following its use until the unit has cooled.</li> <li>- Never move the smoker when it is in use. Allow the smoker to cool before moving or storing it.</li> <li>- Never leave hot coals or ashes in the smoker unattended. Always wait for the grill to cool before removing hot coals or ashes and dispose of them in a non-combustible metal container and then dose with water to extinguish fully. Wear protective gloves to do this.</li> <li>- Never use in or on recreational vehicles and/or boats.</li> <li>- Never use this product for anything other than its intended purposes. This smoker is not intended for commercial use.</li> <li>- Accessories and cookware not supplied by Hark® are not recommended. Never use glassware, plastic or ceramic cookware in the smoker.</li> <li>- Do not modify the Hark Hickory Pit offset smoker. Any changes to the smoker will void the warranty.</li> <li>- Do not use in windy conditions or days of a <i>Total Fire Ban</i>.</li> <li>- Do not exceed a temperature of 260 °C (500 °F). Do not allow charcoal and or wood to rest on the walls of the firebox or cooking chamber. Doing so will greatly reduce the life of the metal finish.</li> <li>- Only build the fire on top of the wire charcoal grates.</li> <li>- The smoker is extremely heavy. Use caution when moving or lifting to prevent strains or injuries.</li> <li>- Always ensure the bucket is in place under the grease hole. Empty it regularly.</li> </ul>

 **OUTDOOR USE ONLY** 

**SAVE AND FILE THESE INSTRUCTIONS FOR FUTURE REFERENCE**

# A. PARTS LIST


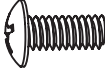







NO.	Name
1	Cooking Grills (3)
2	Charcoal Grates (3)
3	Temperature Gauge
4	Door
5	Cooking Chamber
6	Firebox Bracket
7	Front Shelf
8	Firebox Cooking Grills (2)
9	Firebox Charcoal Grate
10	Firebox Door Handle
11	Firebox Door Stop
12	Firebox Door



NO.	Name
13	Firebox Top
14	Firebox Base
15	Ash Tray
16	Air Damper Handle
17	Ash Tray Handle
18	Air Damper
19	Wheel Axle
20	Wheel Legs Short (2)
21	Wheels (2)
22	Bottom Wire Rack
23	Long Legs (2)
24	Front Shelf Bracket Right

NO.	Name
25	Front Shelf Bracket Left
26	Grease Bucket Holder
27	Beer Bottle Opener
28	Side Handle
29	S Hooks
30	Smoke Stack
31	Smoke Stack Damper
32	Sealing Gasket
33	Grease Bucket
34	Large Baffle
35	Small Baffle (4)

## B. HARDWARE PACK

Hardware #	Description	Picture	Qty
AA	M6 x 12 Bolt		46
BB	M5 x 12 Bolt		4
CC	M12 Nut		2
DD	M6 Nut		32
EE	M6 Lock Nut (Silver)		1
FF	M5 Nut		4
GG	Flat Washer		16

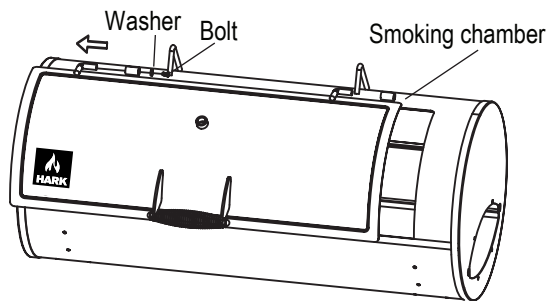
## TOOLS REQUIRED

Phillips Head Screwdriver (Not included)	
Adjustable Wrench (Not included)	

# C. ASSEMBLY INSTRUCTIONS

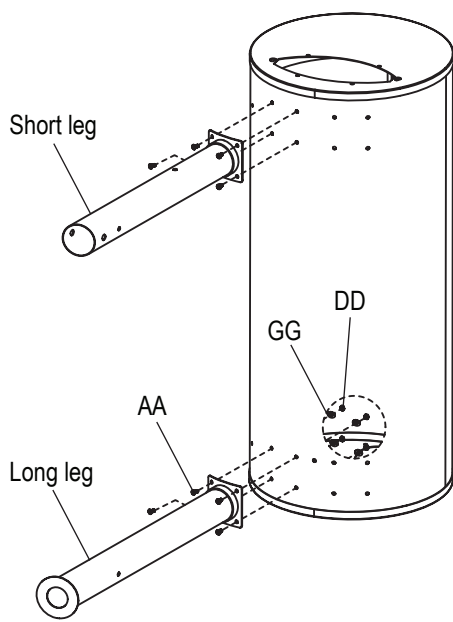
## STEP 1

fig. 1



- Remove the lid from the smoking chamber by removing bolt and washer and sliding the hinge pins on the lid out of the hinge holes on the cooking chamber. Set bolts and washers aside for step 18.

## STEP 2



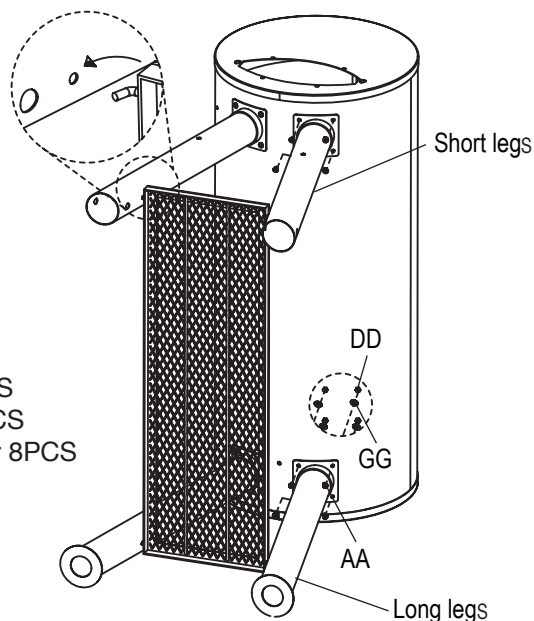
- Place the grill body assembly on its end. Make sure that another person is holding the grill body assembly steady.
- Attach one long leg to the grill body assembly left side (smoke stack side) with M6 x 12 bolts (AA), M6 nuts (DD) and flat washers (GG).
- Attach one short leg to grill body assembly right side (firebox side) with M6 x 12 bolts (AA), M6 nuts (DD) and flat washers (GG).

M6\*12 8PCS  
M6 Nut 8PCS  
Flat Washer 8PCS

fig. 2

Note: Keep the bolts and nuts loose. They can be tightened after the wheels and bottom shelf are assembled.

## STEP



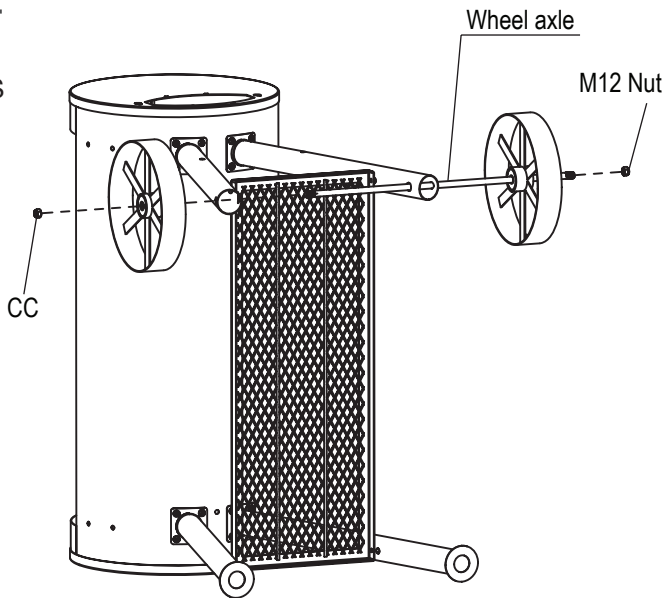
- Insert the bottom shelf into mounted legs.
- Attach remaining two legs by inserting the hooks of the wire rack through the holes in the legs, and then attaching to the cooking chamber with M6 x 12 bolts (AA), M6 nuts (DD) and flat washers (GG). Make sure that the wheel legs (short legs) is on the side of the off-set firebox with the firebox hole (right side). Tighten all leg bolts.

M6\*12 8PCS  
M6 Nut 8PCS  
Flat Washer 8PCS

fig. 3

**STEP 4**

M12 2PCS

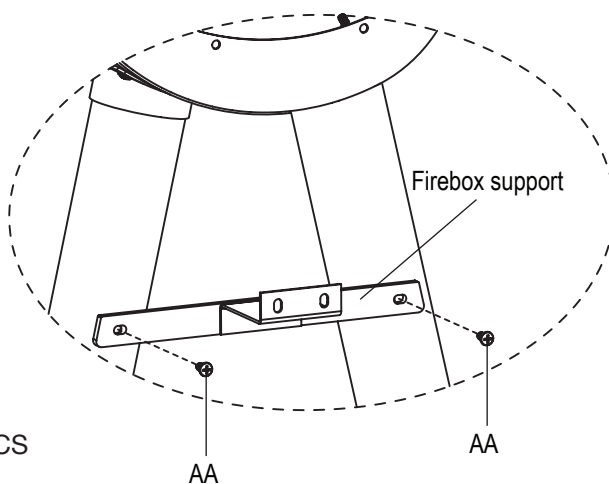


- Attach wheels to short legs with wheel axle and M12 nuts (CC).

fig. 4

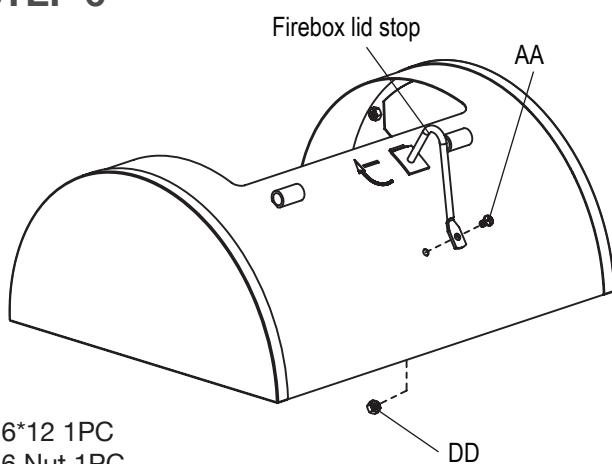
**STEP 5**

M6\*12 2PCS



- Turn the grill body to be horizontal. Attach firebox support to short legs with M6 x 12 bolts (AA).

fig. 5

**STEP 6**M6\*12 1PC  
M6 Nut 1PC

- Attach firebox lid stop to firebox top with M6 x 12 bolt (AA) and M6 nut (DD).

fig. 6



**STEP 7**

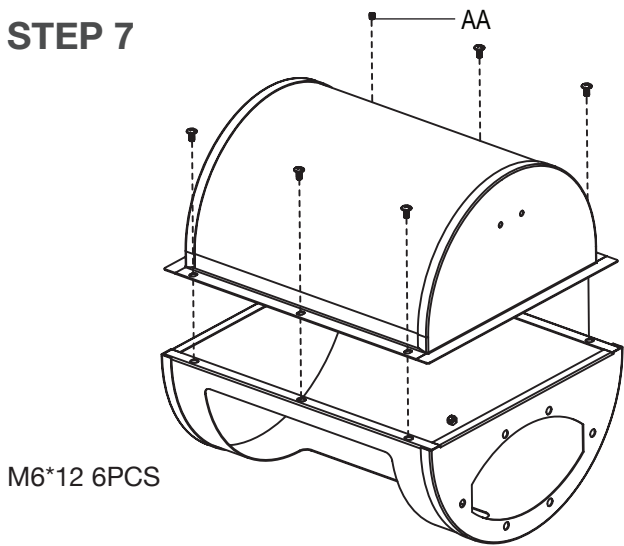
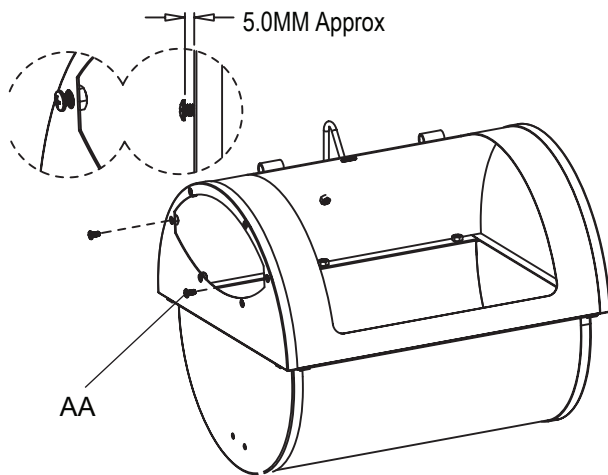


fig. 7

- Attach firebox base to firebox top with M6 x 12 bolts (AA).

**STEP 8**



M6\*12 2PCS

fig. 8

- Insert two M6 X 12 bolts half way into the firebox elliptical cut outs as shown.

**STEP 9**

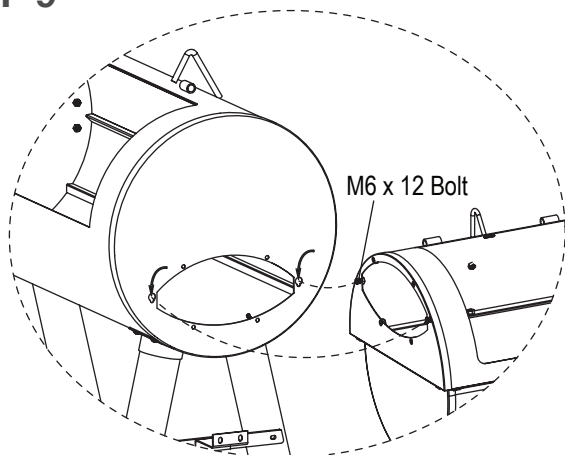


fig. 9

- Attach firebox assembly to smoking chamber by aligning the slots on the smoking chamber to the two M6 x 12 bolts and slide into place as shown.

**STEP 10**

M6\*12 4PCS

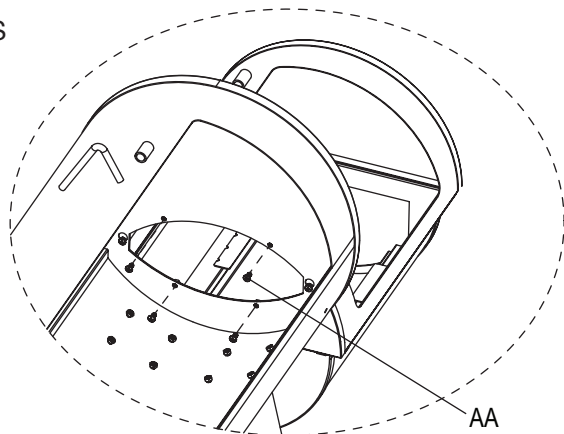


fig. 10

- Attach firebox to cooking chamber with M6 x 12 bolts (AA).
- Tighten all firebox bolts securely.

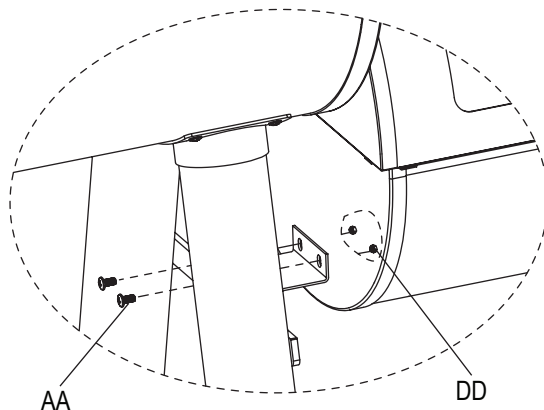
**STEP 11**M6\*12 2PCS  
M6 Nut 2PCS

fig. 11

- Attach firebox to firebox support with M6 x 12 bolts (AA) and M6 nuts (DD).

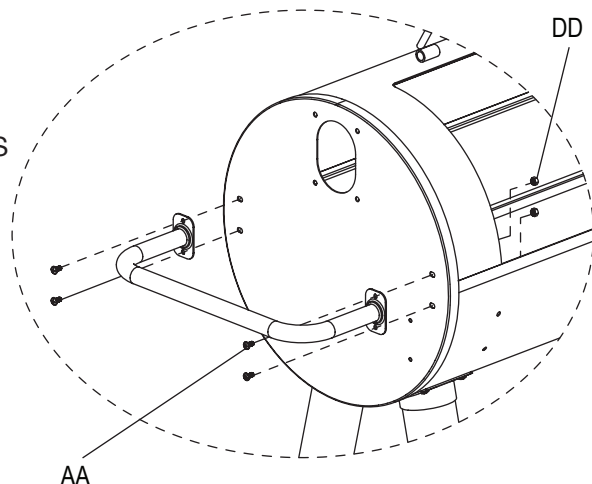
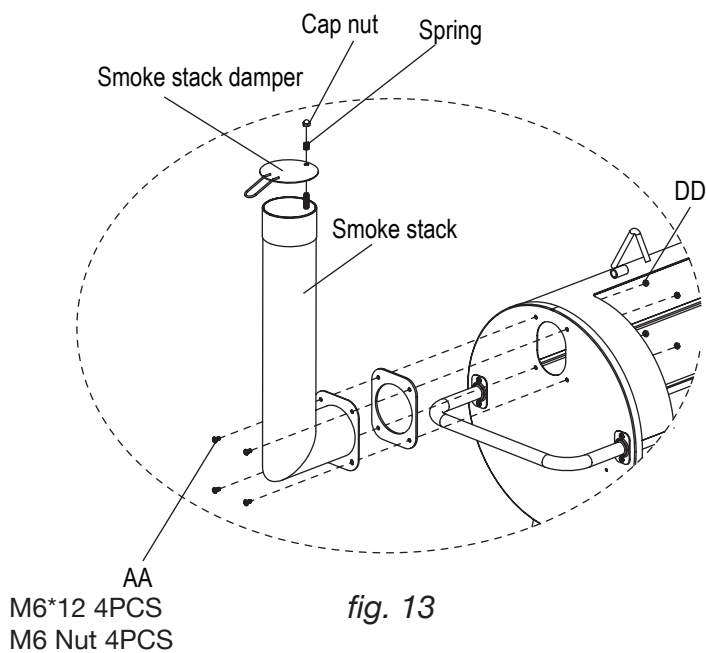
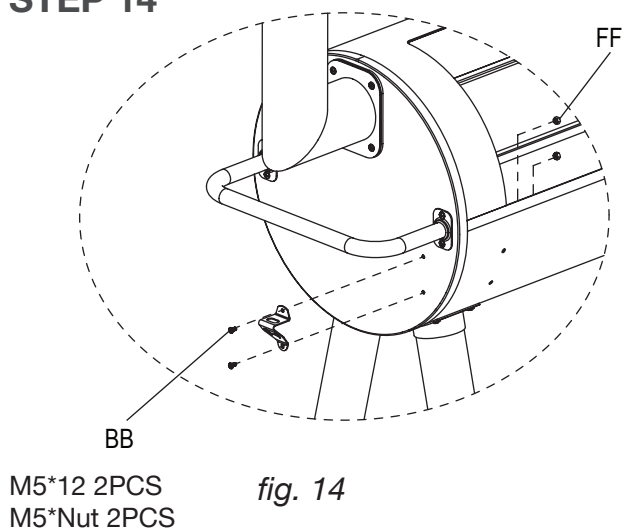
**STEP 12**M6\*12 4PCS  
M6 Nut 4PCS

fig. 12

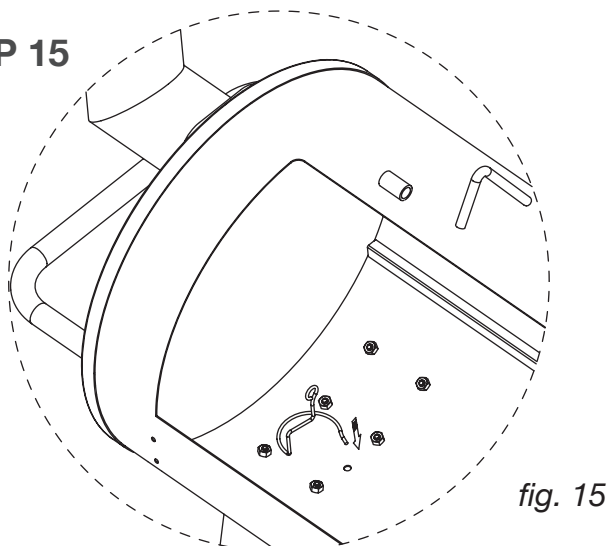
- Attach side handle to the smoking chamber with M6 x 12 bolts (AA) and M6 nuts (DD).

**STEP 13**

- Attach smoke stack and smoke stack gasket to the smoking chamber with M6 x 12 bolts (AA) and M6 nuts (DD).
- Insure that the gasket is in between the smoke stack and smoking chamber.
- Remove cap nut and spring from smoke stack.
- Place smoke stack damper over the bolt at the top of the smoke stack. Then place the smoke stack damper spring over the bolt and tighten with cap nut.

**STEP 14**

- Attach bottle opener to smoking chamber with M5 x 12 bolts (BB) and M5 nuts (FF).

**STEP 15**

- Insert grease bucket holder through the hole inside the smoking chamber on the left side to hang under the smoking chamber.

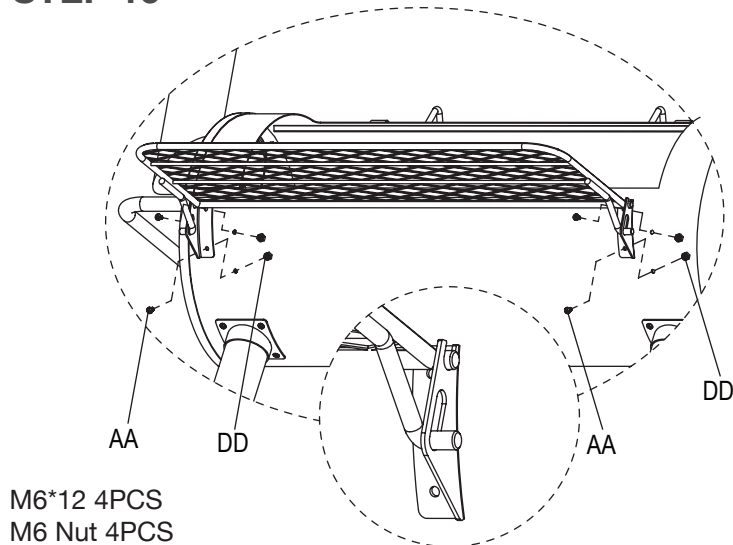
**STEP 16**

fig. 16

- Attach the front shelf left bracket to the smoking chamber with M6 x 12 bolts (AA) and M6 nuts (DD).
- Attach front shelf and the right bracket by inserting the hooks of front shelf ends through the slots on front shelf brackets as shown, and then attaching to smoking chamber with M6 x 12 bolts (AA) and M6 nuts (DD).

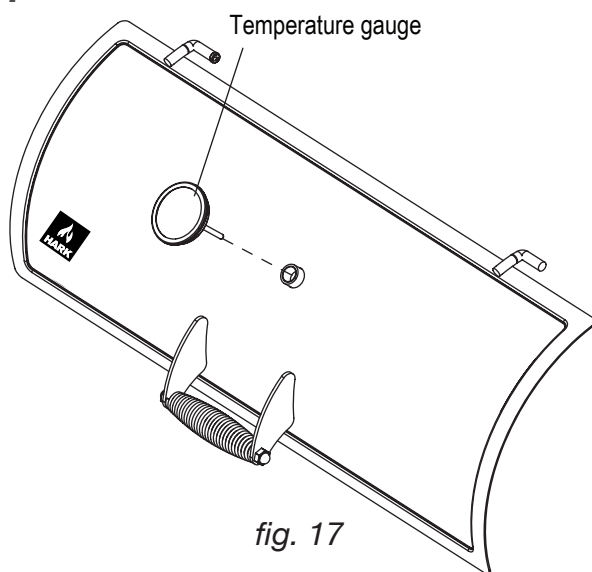
**STEP 17**

fig. 17

- Screw temperature gauge fully into lid. Slightly unscrew gauge until gauge is in an upright position. Use pre-attached nut to lock into place.

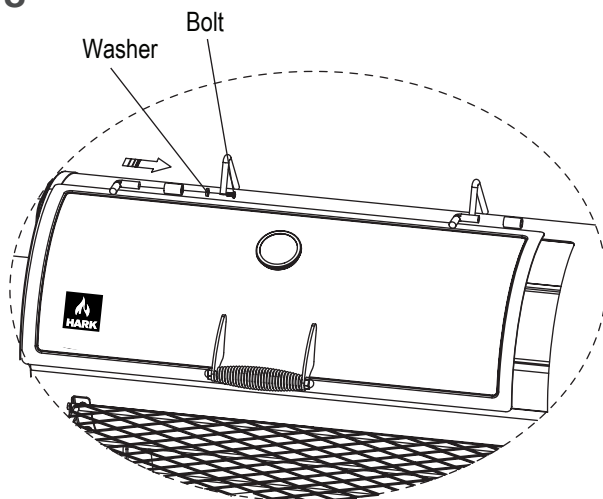
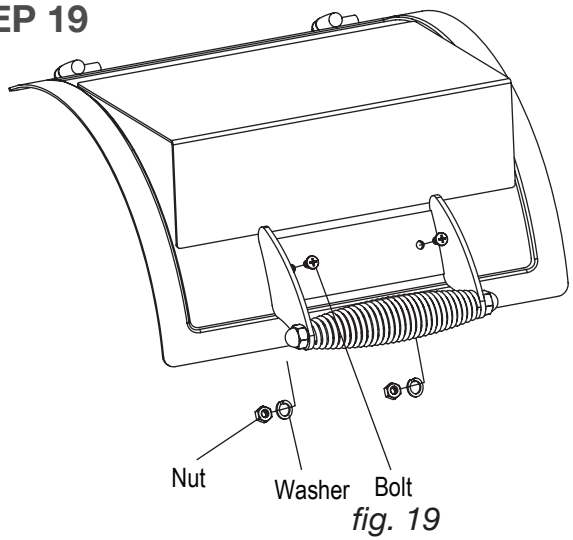
**STEP 18**

fig. 18

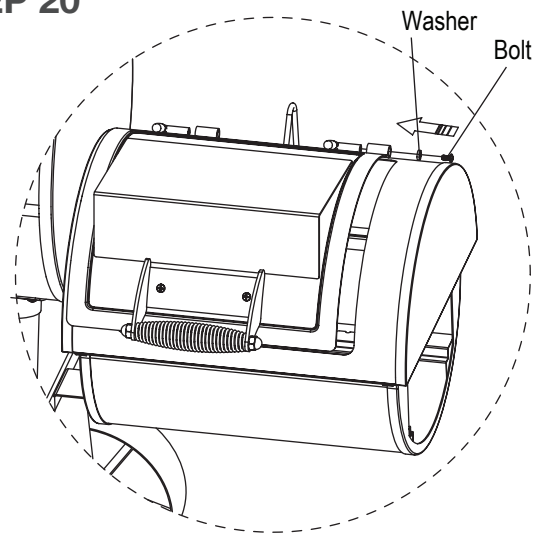
- Attach smoking chamber lid by sliding the hinge pins into the lid hinge holes on the smoking chamber as shown.
- Secure with one hinge bolt and one washer.

**STEP 19**



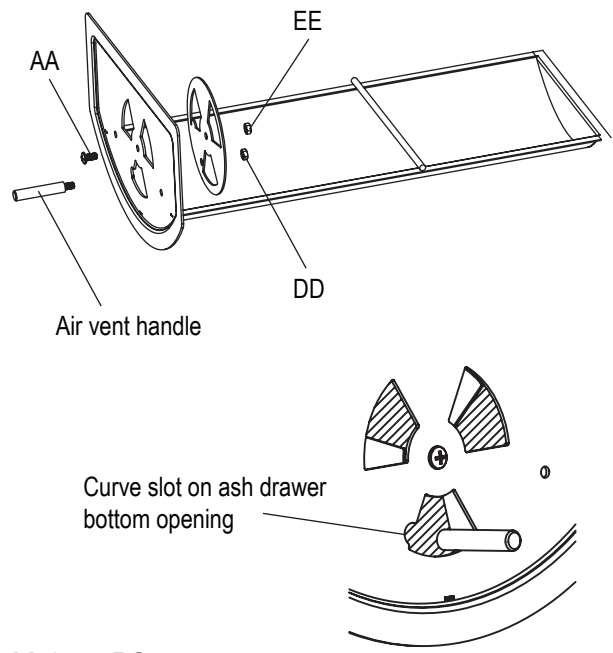
- Remove pre-attached bolts and nuts from firebox lid handle
- Then attach firebox lid handle to the firebox lid with two bolts, nuts and washers.

**STEP 20**



- Remove pre-attached hinge bolt and washer from firebox lid hinge pins. Then attach firebox lid by sliding the hinge pins into the lid hinge holes on the firebox chamber as shown.
- Secure with one hinge bolt and one washer.

**STEP 21**

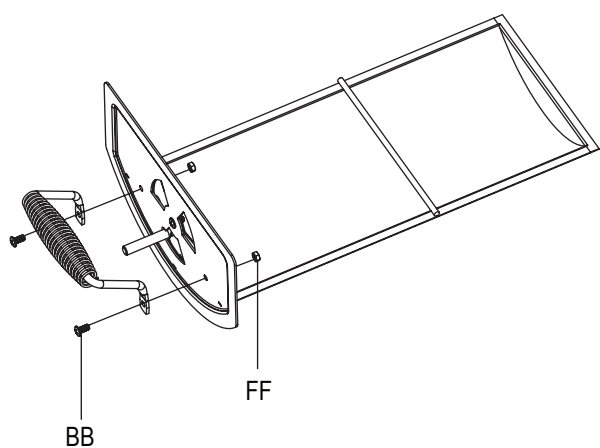


- Attach air damper to ash drawer with M6 x 12 bolt (AA) and silver M6 locking nut (EE).
- Insert air damper handle onto the damper and secure with M6 nut (DD).

*Note: While making the above installations, insure the air damper handle passes through the bottom opening with the curved slot. This will make sure you can completely open and close the air damper.*

- M6\*12 1PC
- M6 Nut 1PC
- M6 Lock Nut 1PC

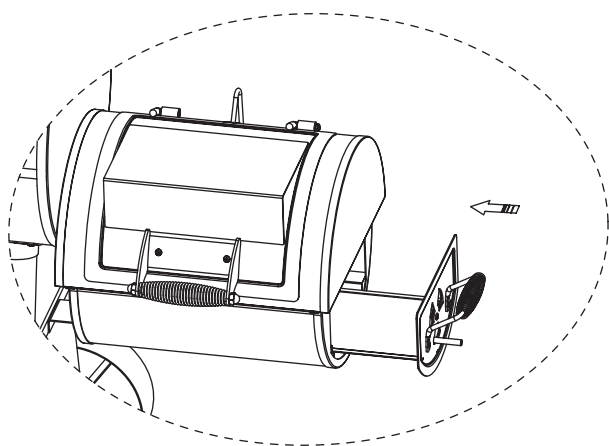
fig. 21

**STEP 22**

- Attach ash drawer handle to ash drawer with M5 x 12 bolts (BB) and M5 nuts (FF).

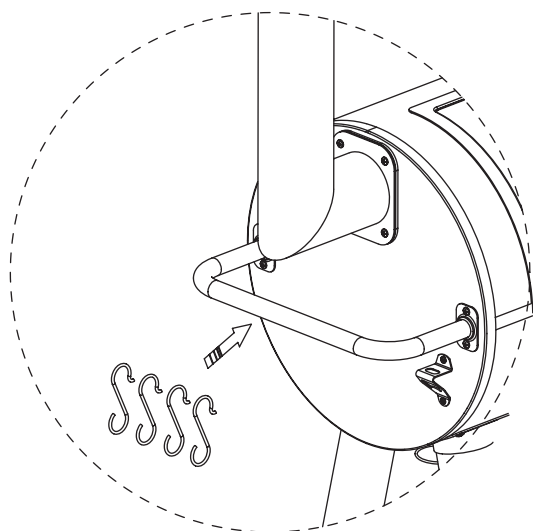
M5\*12 2PCS  
M5 Nut 2PCS

*fig. 22*

**STEP 23**

- Insert ash drawer assembly into firebox assembly as shown.

*fig. 23*

**STEP 24**

- Attach four “S” hooks to side handle.

*fig. 24*

## STEP 25

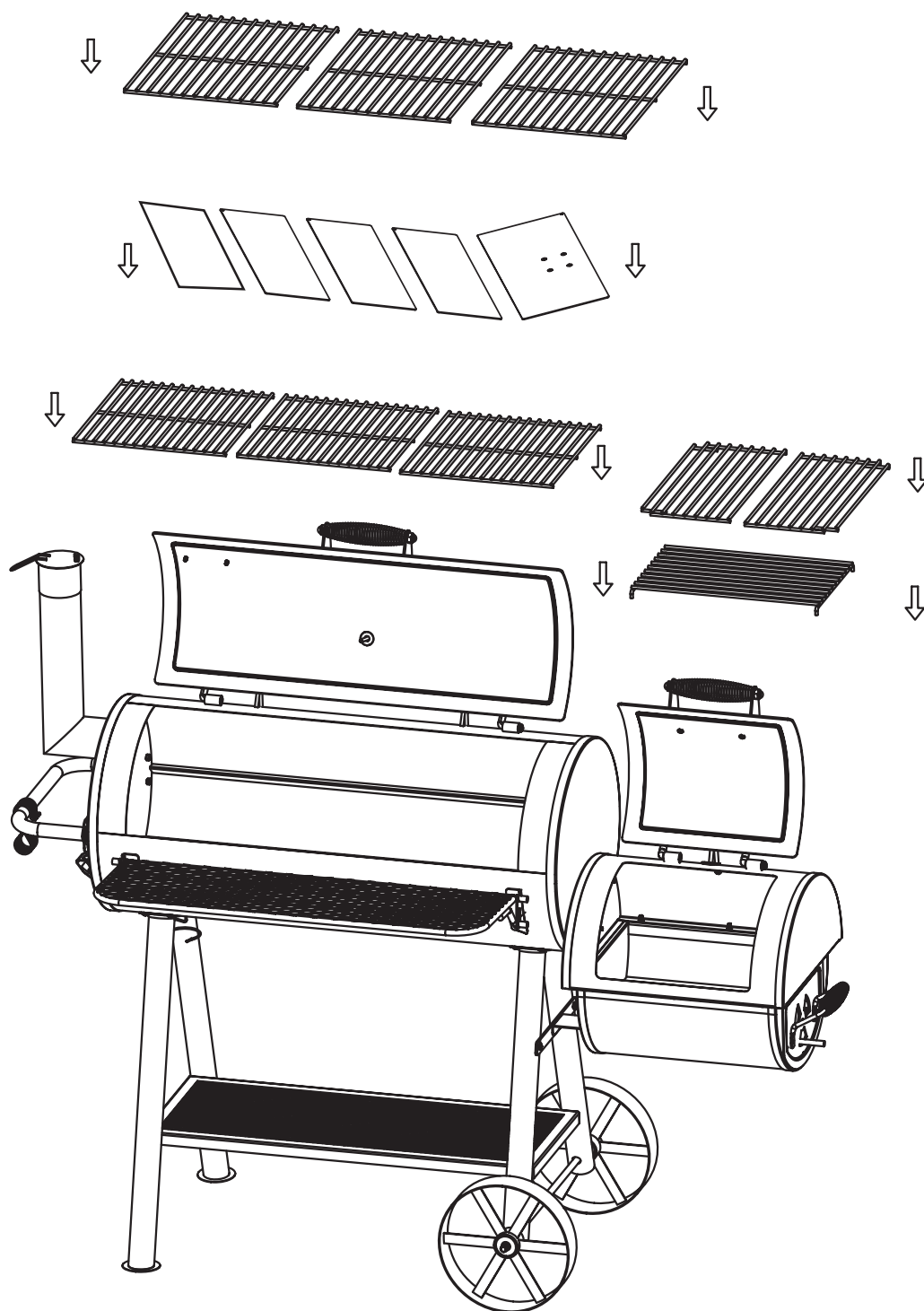
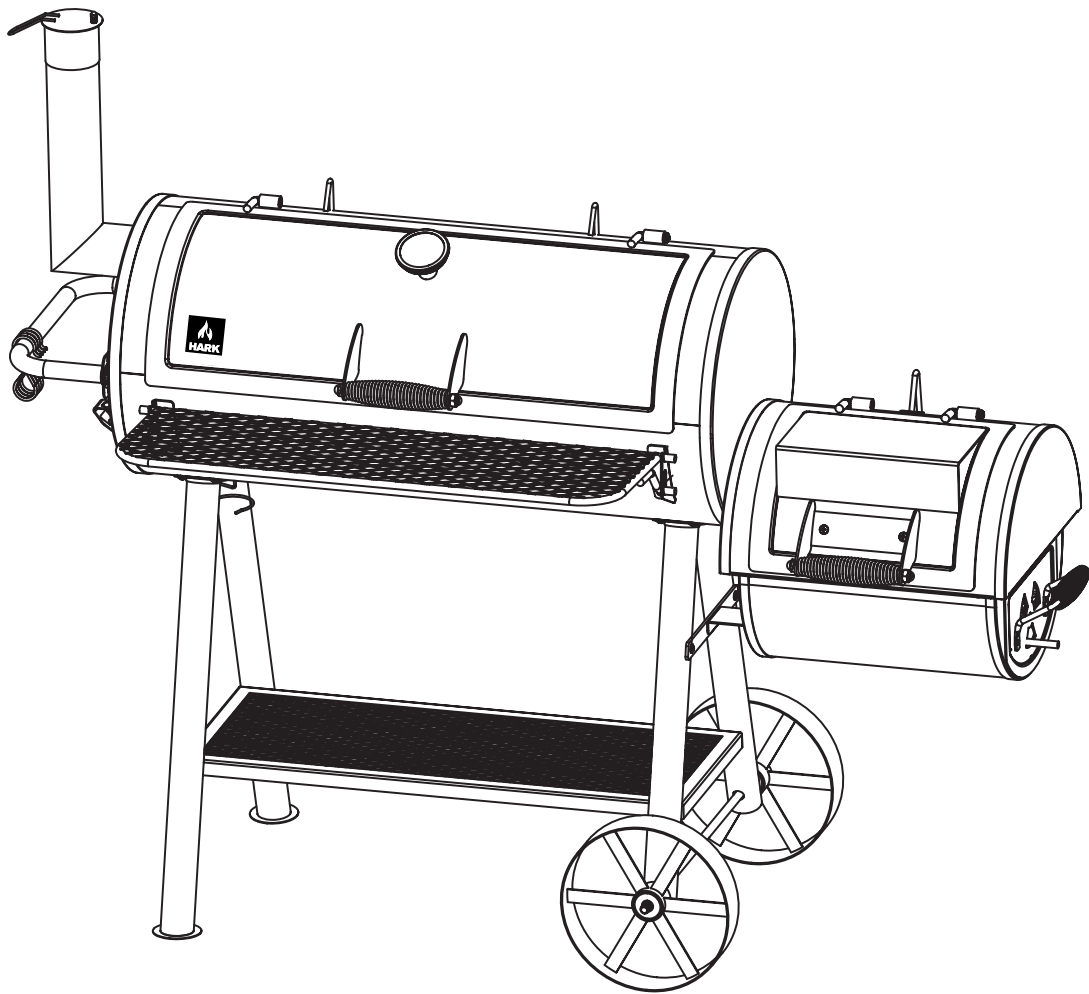


fig. 25

- Place three charcoal grates into the bottom of the smoking chamber
- Fit baffle plates above the charcoal grates in the cooking chamber.
- Place three cooking grates over the baffle plates in the cooking chamber.
- Place firebox charcoal grate into the bottom of the firebox.
- Place two firebox cooking grates over the charcoal grate.



*fig. 26*

Assembly of your Hark Hickory Pit offset smoker is now complete. fig. 26 shows how the assembled unit should look.



## D. PREPARING HARK HICKORY PIT OFFSET SMOKER FOR USE

Before cooking, the following steps should be followed to both cure the finish and season the interior steel. Failure to follow these steps may damage the finish.

Coat all the interior of the firebox and cooking chamber with vegetable oil (do not coat the cooking grills). The oil may be any vegetable type and can be applied with a towel, rag or basting brush. An aerosol spray can is ideal and will be the easiest and fastest way to coat the interior.



### WARNING

**DO NOT APPLY OIL TO THE EXTERNAL PAINTED SURFACE OF THE SMOKER.  
DO NOT APPLY OIL TO THE CHARCOAL GRATES, COOKING GRILLS OR ASH TRAY.**

### NOTE: DO NOT APPLY OIL TO THE PAINTED SURFACE OUTSIDE THE SMOKER.

- Build a small fire in the fire box (refer to our Lighting Your Fire section). The Smoke Stack Damper (31) and Firebox Damper (18) should be ½ open. Allow the temperature to gradually rise to no more than 150°C.
- Close all doors and burn for at least two hours. The longer and the more gradually heat rises, the better.
- Care should be taken not to scrape or rub any surface during the curing process.
- After you have burned your fire for 2 hours or more, you will notice a shiny black coating developing on the inside of your smoker. This is a protective resin that comes from the burning wood. This resin will help seal the inside of the smoker for many fantastic cooks ahead.
- It is advisable to repeat this process on a yearly basis to help prolong the life of your smoker.
- Ensure that you hang the Grease Bucket (33) from the Grease Bucket Holder (26) under the Cooking Chamber (5). The bucket must be placed under the grease hole at all times and will need to be checked regularly to ensure it is not full. Always wait until the smoker has fully cooled before emptying the grease.
- Your Hark Hickory Pit offset smoker is now ready for use.

# ☐ CARE OF YOUR HARK HICKORY PIT OFFSET SMOKER

## ASH AND RUSTING

The Hark Hickory Pit offset smoker's heavy duty steel construction will help extend the smoker's life span.

The inside of the smoker should be treated like a cast iron skillet by applying cooking oil to any rust should it appear (remembering not to coat the cooking grills). Remove ash after each use and oil interior as required by the frequency of use.



### WARNING

**NEVER HOSE OUT THE SMOKER WITH WATER.**

Most rusting is caused after cooking with a fire that's too hot. Inadequate maintenance and protection from the weather also causes unnecessary rusting. What some people describe as burnt out damage is really rust-out. The primary cause of rust damage is the failure to remove ash after each use. Letting ash sit on the lower charcoal grates and in the bottom of the Hark Hickory Pit offset smoker, will eventually cause rust as it will get wet and hold moisture over time. Ash contains corrosive elements that will rust through any thickness of steel.

It is advised that you clean out any ash or coal remains after every cook. Always allow the smoker and the ash to thoroughly cool before cleaning and never dispose of hot ashes in a rubbish bin.

Use a protective grill cover to prolong life and store your Hark Hickory Pit offset smoker in a covered area.

## GENERAL CLEANING

Only when fully cooled should you commence cleaning the smoker. Clean the porcelain coated steel cooking grills after each use by removing them from the smoker and cleaning them with warm, soapy water and a non-abrasive scourer.

To prevent rusting from developing inside the smoker, re-season with vegetable oil on a regular basis (excluding the cooking grill).

It is also important to regularly check the bucket under the grease hole to check if it needs to be emptied.



### WARNING

**NEVER USE THE SMOKER WITHOUT THE BUCKET POSITIONED UNDER THE GREASE HOLE.**

## F. LIGHTING YOUR FIRE

### Lighting your fire directly on the charcoal grates

- Remember, patience is a virtue! Cooking with charcoal and wood is more complicated than using gas but you will get a much better result. Always allow plenty of time to prepare the fire prior to cooking.
- Allow 30-45 minutes for the fire to start properly before cooking. To start a charcoal fire using lump charcoal or briquettes, place two or three firelighters on the charcoal grates where you plan to build your fire. Then pile the charcoal on top in a pyramid formation.
- Light the firelighters and let the charcoal burn. Once the coals have a light coating of grey ash, you are ready to cook. Do not disturb the coals in this initial lighting process. They will not look like they are lighting but you need to wait at least 45 minutes for this to occur.
- Have the Firebox or Cooking Chamber door open when you are lighting the fire to allow as much air in as possible.
- If using wood to start your fire, start off with small pieces that are no longer than 30cm in length. Make sure they are dry and able to burn. Light using firelighters or paper and as the fire burns add larger pieces of wood to increase the fire.
- Always wear protective BBQ mitts when lighting your fire.

### Lighting your fire using a charcoal starter

- Fill the charcoal starter with charcoal or briquettes.
- Place three firelighters on your charcoal grate where you plan to build your fire.
- Light the firelighters and then place the charcoal starter over the fire.
- Have the Firebox or Cooking Chamber door open when you are lighting the fire to allow as much air in as possible.
- Once the coals have a light coating of grey ash you are ready to cook. Do not disturb the coals in this initial lighting process.
- Always wear protective BBQ mitts when lighting your fire.

**PLEASE NOTE: One common mistake when using an offset smoker is to build the fire too big. The Hark Hickory Pit offset smoker is very efficient and only requires a small fire to maintain adequate smoking temperatures. The unit only needs a few handfuls of charcoal to achieve a consistent smoking temperature. You are better to start the fire small and then gradually add fuel as you need it.**



#### WARNING

DO NOT USE SMOKER WITHOUT THE ASH TRAY IN PLACE.

DO NOT REMOVE THE ASH TRAY WHILE IT CONTAINS HOT COALS OR HOT ASH.

## G. DIFFERENT TYPES OF COOKING METHODS

### Direct Grilling



#### WARNING

REMOVE ALL FAT FROM THE BOTTOM OF THE COOKING CHAMBER BEFORE DIRECT GRILLING.

- Direct cooking is a high heat method and is best used for searing steaks, hamburgers, sausages, chicken fillets, fish and vegetables.
- You may use either the Firebox or the Cooking Chamber to grill your food. Both of these areas have charcoal grates and cooking grills. This will give you great capacity if you need to cater for large crowds of people.
- To set your Hark Hickory Pit offset smoker for direct grilling, spread the charcoal across the bottom of the charcoal grate, then place the cooking grills on top so that you are able to place the food directly above the coals.
- Make sure the baffles are removed from cooking chamber.
- To spread the coals you will need a small shovel or some long handled tongs and should use a BBQ mitt to avoid any burns. Be careful, the coals will be extremely hot.
- You can get better heat control if you spread your coals into three temperature zones on the charcoal grate.
  - a. **Hot Zone** – Double layer of coals. Used for initially searing the food to seal in all the juices.
  - b. **Medium Zone** – Single layer of coals. Used for cooking the food.
  - c. **Cool Zone** – No Coals. Used for warming or resting the food if it starts to burn.

### Smoking or Slow Cooking

For smoking or slow cooking the fire is built in the Firebox and the food is cooked slowly in the Cooking Chamber. The smoke and heat will pass indirectly through the opening between the Firebox and the Cooking Chamber and will smoke-cook the food. This process adds great flavour to food and although takes longer, is well worth the wait.

Temperatures for smoke-cooking range between 100°C – 125°C.

When smoking foods, always build the fire in the Firebox on top of the charcoal grate. When using wood, seasoned hardwoods are recommended, such as Mesquite, Pecan, Hickory, Oak and any of the fruit woods. Almost any wood can be used but never use pine or use treated, painted or stained wood in your smoker. These woods will give off toxic fumes and taint your food. Any bark should be removed or burned off prior to adding food as it contains a high acid content and can impart an acrid flavour. Avoid burning pine cones too as they are highly flammable.

Hark recommends the use of “Western” brand of 100% natural wood chips and wood chunks.

## H. HEAT CONTROL

Temperatures in offset BBQ smokers like the Hark Hickory Pit offset smoker, are controlled through a combination of fuel load, fuel type and air intake in the firebox.

Note: The Smoke Stack Damper is simply a rain cap. It should never be used for temperature control. Always have the Smoke Stack Damper fully open when using the Hark Hickory Pit offset smoker, particularly when establishing your fire.

The firebox Air Dampers are your primary tool for controlling cooking temperatures. Start with the Air Dampers wide open until the cooking chamber is close to reaching the desired cooking temperature. Then half close the Air Dampers until the temperature stabilises on the hotter side of your target temperature.

Once you are up and running, you will need plenty of air to keep the fire burning clean. Hence the Air Dampers should be at least one third to half way open. As the Air Dampers open wider, increased air will make the fire burn hotter and faster. The hotter the fire, the cleaner it will burn (ie less smoke). This clean, hot fire is perfectly suited to Direct Grilling.

Installed on the side of the firebox is also an adjustable handle. This is a handy feature to keep the firebox door open. This can be used when first starting the fire to allow more oxygen into the fire, or can be used during the cooking process to regulate air flow in conjunction with the Air Dampers.

The firebox has a pull out ash tray (part 15) to make it easy to clean and dispose of the ash. Remember this will get hot and a protective BBQ mitt should be used when handling this part. Also allow the smoker to fully cool before cleaning out your ash.

This can also be used when first starting the smoker to allow more oxygen into the fire, or can be used during the cooking process to regulate air flow in conjunction with the Air Damper.

During the smoking process try and avoid opening the doors on the cooking chamber to check food. Opening these doors allows heat and smoke to escape which will extend the cooking time needed.

When the Air Dampers are closed down (not completely), the fire becomes starved of oxygen, making the fire smoulder and increase the amount of smoke produced. This is ideally suited to smoking or slow cooking.

Food closest to the firebox will cook and brown faster. It is advisable to rotate your food midway through the cooking process to ensure an even cook.

We have also provided heat management baffle plates that can be used in the smoker. These are parts 34 and 35. These are placed above the charcoal grates and can be moved to adjust the heat and flow of smoke inside the cooking chamber to eliminate hot spots or create different heat zones as the user requires. The purpose is to dampen and reduce the heat on the cooking grates that are closest to the firebox side. You can experiment using these baffles to regulate the temperature as desired.

If your Hark Hickory Pit offset smoker ever becomes too hot, simply close down the Air Dampers to the fire. Alternatively, you can open the cooking chamber door to allow excess heat to escape.

**PLEASE NOTE:** One common mistake when using an offset smoker is to build the fire too big. The Hark Hickory Pit offset smoker. is very efficient and only requires a small fire to maintain adequate smoking temperatures. The unit only needs a few handfuls of charcoal to achieve a consistent smoking temperature. You are better to start the fire small and then gradually add fuel as you need it.



• FOR OUTDOOR USE ONLY

## REPLACEMENT PARTS

Note: use only original parts. This will protect your warranty coverage for parts replaced under warranty.

## AFTER SALES SERVICE

For enquiries regarding service or spare parts, please call (03) 9702 8823; 1300 799 787 or email [service@hark.com.au](mailto:service@hark.com.au).

## RECIPES AND COOKING INSTRUCTIONS

For detailed instructions on how to cook with your Hark Hickory Pit offset smoker and to obtain tailored recipes, visit our website at [www.hark.com.au](http://www.hark.com.au).

Made in China

**Imported by:**

Hark Enterprises Pty Ltd

19-25 Cyber Loop

Dandenong South VIC 3175

Local Call: 1300 799 787

Phone: (03) 9702 8823

Email: [service@hark.com.au](mailto:service@hark.com.au)

**After Sales Support**

Telephone: 1300 799 787  
(03) 9702 8823  
Email: [service@hark.com.au](mailto:service@hark.com.au)

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**Hark Enterprises Pty Ltd**

19-25 Cyber Loop, Dandenong South VIC 3175

T: 1300 799 787

E: [service@hark.com.au](mailto:service@hark.com.au)

W: [www.hark.com.au](http://www.hark.com.au)

