

hark 

gas powered
SMOKER OVEN



hark

gas powered SMOKER OVEN



Heat resistant handles



Cast brass burner



Large temperature gauge



Large cooking area



Porcelain coated
water pan and wood chip box



Four fully adjustable
chrome plated shelves



Exhaust vent for smoke and
temperature regulation



Piezo ignition for easy lighting

The **Hark Gas Smoker** allows you and your family to enjoy a wide range of professionally smoked produce prepared in your own back yard. With minimal effort required, you can impress your guests with restaurant quality smoked trout, pork ribs or beef jerky. The options are endless...



FEATURES & BENEFITS

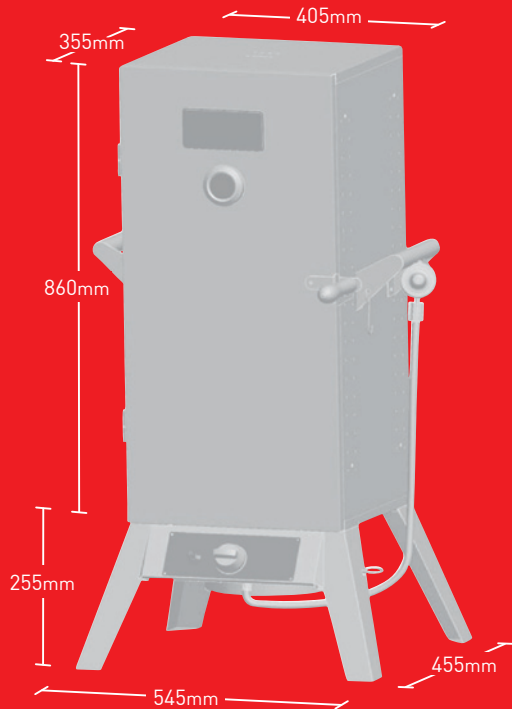
- ✦ Gas powered so you can achieve consistent temperatures for even cooking.
- ✦ Back-exhaust vent for smoke and temperature regulation.
- ✦ Push start Piezo ignition.
- ✦ Sturdy construction with a wide and stable leg pattern providing extra stability.
- ✦ Four fully adjustable chrome plated shelves enabling large quantities of meat or fish to be smoked in the one batch.
- ✦ Hose and regulator included. POL connection fits most standard BBQ gas bottles.
- ✦ Enamel coated water pan helps keep food from drying out over long smoking periods. Also enables spices or marinades to be added to the water to provide extra flavour.
- ✦ Large enamel coated wood chip box.
- ✦ Cast brass burner.
- ✦ Large temperature gauge for easy reference.
- ✦ Heat resistant side handles for easy movement.

hark 

gas powered **SMOKER OVEN**

Product No. HK0508

- ✦ Gas powered smoker, enabling constant temperatures
- ✦ Push start Piezo ignition
- ✦ Large cooking area with four adjustable shelves
- ✦ Shelf dimensions: 350mm x 300mm
- ✦ Hose & regulator included to fit all standard gas bottles
- ✦ Enamel coated wood chip box and water pan
- ✦ AGA Approved. Certificate No. 7592



Hark Enterprises Pty Ltd

6/828 High Street, East Kew, Melbourne, VIC 3102

T: 03 9857 0999; 1300 799 787

E: sales@hark.com.au W: www.hark.com.au