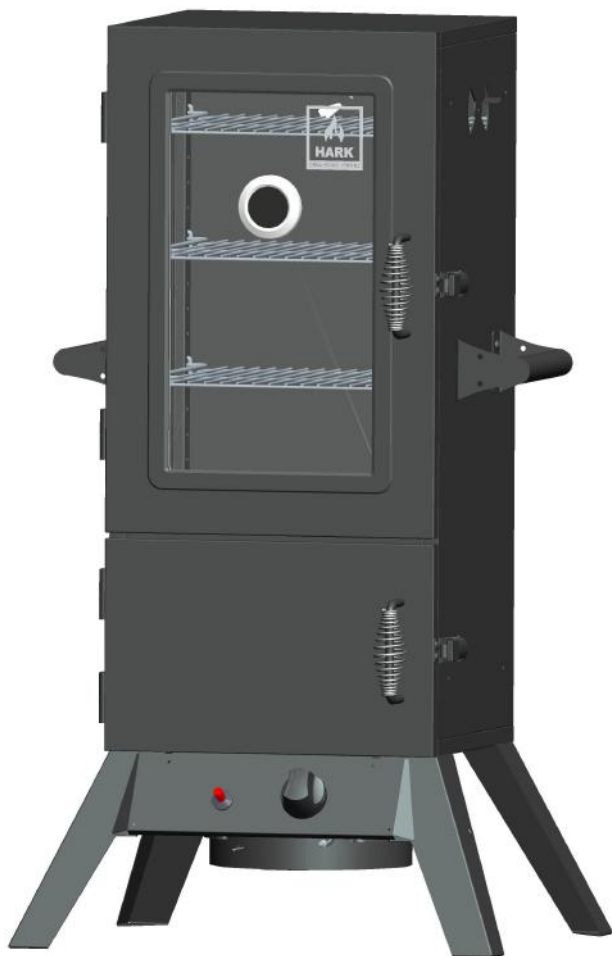




2 DOOR GAS SMOKER



Owner's Manual

ASSEMBLY, CARE & SAFETY INSTRUCTIONS

Item No. HK0522W





2 Door Gas 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. 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) 9873 2711
Email: service@hark.com.au


1 YEAR
WARRANTY





READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!

YOUR SAFETY IS VERY IMPORTANT – FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE OR PERSONAL INJURY.

 DANGER 	 DANGER 
<ul style="list-style-type: none">- This smoker is for OUTDOOR USE ONLY.- Never operate this smoker unattended.- The use of alcohol, prescription or non prescription drugs may impair the consumer's ability to properly assemble or safely operate the smoker.- Never operate this smoker within 7.5m (25 feet) of any flammable liquids.- Use this smoker only on a level, stable noncombustible surface like brick, concrete or dirt. Do not use smoker on or around any surface that will burn or melt like wooden decks, dry grass, leaves, wood rails, vinyl, or plastic.- Never operate this smoker under any overhead roof covering, awning or overhang. Never use inside an enclosed area such as screen patios, garages, buildings and tents. Keep a minimum clearance of 3m (10 feet) from all sides of the smoker to all overhead construction and 1m (3 feet) from any walls or rails.- Never use in or on recreational vehicles and/or boats.- Never use sawdust with this smoker.- Never use this product for anything other than its intended purposes. This smoker is not intended for commercial use. Never use this smoker as a heater.- So not use or store flammable materials in or near this appliance.- Smoker is HOT while in use and after use.- Keep children and pets away from the smoker at all times.- Do not spray aerosoles in the vicinity of this appliance while it is in operation.- Do not modify this appliance and do not use unauthorised spare parts.	<ul style="list-style-type: none">- Avoid touching hot surfaces. Always wear protective gloves or mitts when operating the smoker.- Do not allow anyone to conduct activities around the smoker during or following its use until the unit has cooled. The smoker is hot during operation and remains hot for a period of time following its use.- Never move the smoker when it is in use. Allow the smoker to cool below 115°F (40°C) before moving or storing it.- Always wear shoes and protective clothing during operation of this smoker.- Accessory attachments and cookware not supplied with this smoker are not recommended for use.- Perform a leak test before each use of the smoker. (See page 15).- Keep the gas supply hose away from any heated surfaces.- Never attach a gas cylinder, move or alter fittings when the smoker is hot or in use.- Do not attempt to disconnect any gas fitting while the smoker is in operation.- Never use a gas cylinder if it appears to have dents, gouges, bulges, fire damage, erosion, leak age, excessive rust, or other forms of visible external damage. The cylinder may be hazardous and should be checked by a liquid propane supplier.- Before each use, inspect gas hose for any signs of damage and check all nuts and bolts to be sure that they are tight and secure.- When lighting your smoker, do not cover the burner or restrict airflow from the burner. An explosion could occur.- When lighting your smoker, always have the door open.- Do not place articles on or against this appliance.



OUTDOOR USE ONLY



SAVE AND FILE THESE INSTRUCTIONS FOR FUTURE REFERENCE



IF BURNER DOES NOT IGNITE, TURN OFF THE CONTROL KNOB AND GAS AND WAIT 5 MINUTES BEFORE TRYING TO LIGHT IT AGAIN. IF THE BURNER GOES OUT DURING OPERATION, FIRST TURN THE CONTROL KNOB OFF, THEN THE GAS CYLINDER OFF.







READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!

YOUR SAFETY IS VERY IMPORTANT – FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE OR PERSONAL INJURY.

 DANGER	 DANGER
<ul style="list-style-type: none">• Do not obstruct flow of combustion and ventilation. Keep the ventilation opening(s) of the cylinder enclosure free and clear of debris.• Keep clear of the smoker hose. Tripping over the smoker hose may result in the spilling of HOT grease or water, causing personal injury or property damage.• In the event of an oil/grease fire, immediately turn off gas supply and call the fire Department. Do not attempt to extinguish a fire with water. A type BC or ABC fire extinguisher may in some cases contain the fire.• Keep your hands, hair and face away from the burner flame. Do not lean over or in to the smoker when lighting the burner. This smoker has an open flame. Be careful of loose hair and clothing during operation, which could catch fire.• After use, always turn the control valve OFF first, then the gas cylinder valve OFF.	<ul style="list-style-type: none">• Always allow the hot water to cool completely below 100°F (38C) before moving to avoid the possibility of severe burns.• Never use glassware, plastic, or ceramic cookware in this smoker.• Always disconnect the gas cylinder from your smoker when not in use.• Do not store a spare LP-gas cylinder under or near the smoker.• Cylinders must be stored outdoors, out of reach of children, and must not be stored in a building, garage, or any other enclosed area.• If you smell, hear or see gas escaping, immediately get away from the gas cylinder and call the Fire Department.

 WARNING 
<p>DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.</p> <p>DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.</p> <p>DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.</p> <p>DO NOT MODIFY THIS APPLIANCE.</p>

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.

SAVE THESE INSTRUCTIONS





A.HARDWARE PACK

NO.	Description.	Finish	Qty	Note
1a	1/4-20x1/2 Screw	Black galvanized	19	Inside blister card
2a	1/4-20 Flange Nut	Black galvanized	8	
3c	10-24x1/2 Screw	Black galvanized	11	Inside blister card
4c	10-24Nut	Black galvanized	3	
5c	M5 spring washer	Black galvanized	3	
6d	S hook for hose	Chrome plated	1	Inside blister card
7d	Zip tie	Black	1	
8e	Door latch	Black	2	Inside a poly bag
9e	Door latch bracket	Black	2	
10e	Damper	Powder coated	3	Inside a poly bag

B. PARTS LIST

Read all safeguards and assembly instructions before assembling and operating your smoker.

Before assembling your new smoker, unpack all parts from the box. Carefully remove all packing material and lay out all the parts for easy access and identification. Do not discard the carton or packaging until your smoker is fully assembled and operating to your satisfaction.

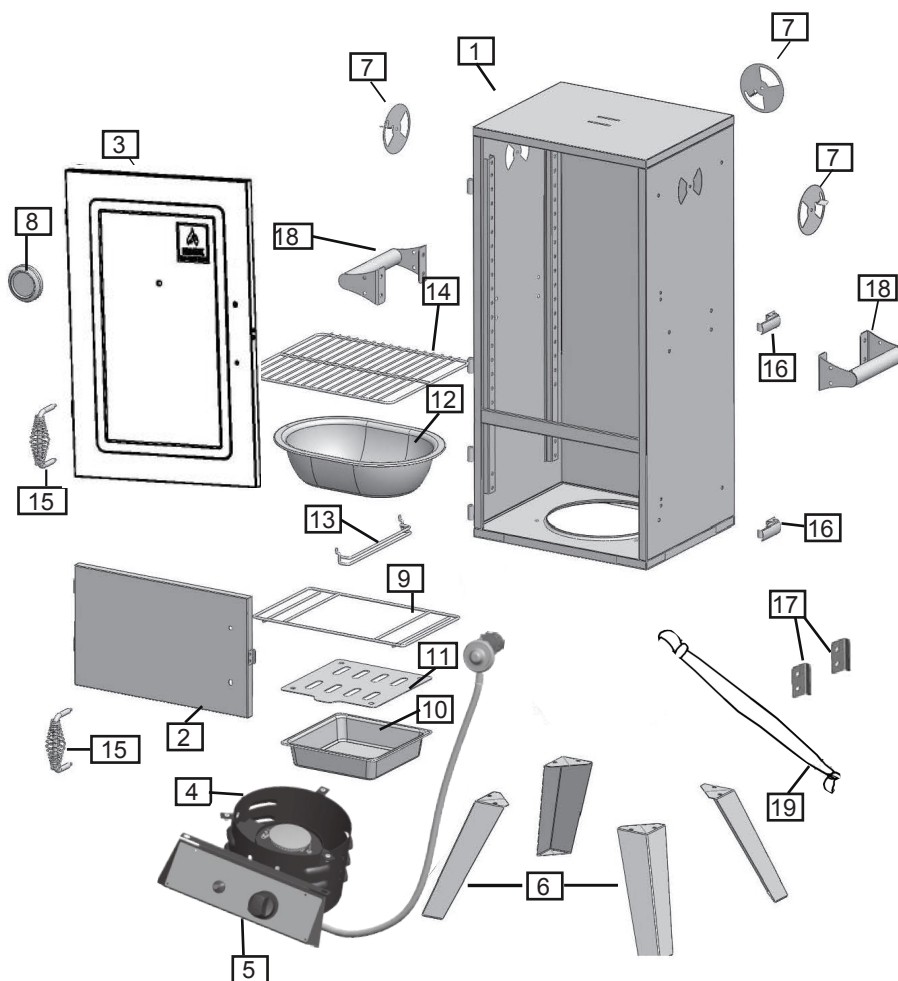
In order to properly assemble your smoker, you will only need two tools:

- Philips head screwdriver
- shifter or 3/8" & 7/16" wrench (tools not included)

Be sure to have a friend help. The smoker is heavy and must be moved around during assembly and before use. To use your smoker immediately after assembly, have an LP gas cylinder filled by an authorised LP dealer or cylinder exchange center.

Also, be sure to have your choice of flavouring wood readily available. (LP gas cylinder and flavouring wood are not included).

For further assistance, including missing or damaged parts, call 1300 799 787.



Product Dimensions: 59cm(w) x 53cm(d) x 110cm(h)

Primary Components

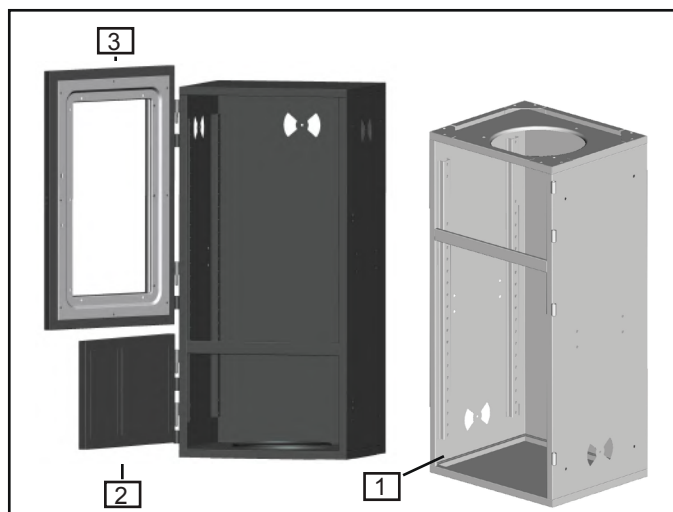
Item	Description	Qty	Item	Description	Qty
1	Smoker Cabinet	1	11	Wood Chip Box Lid	1
2	Smoker Door - Lower	1	12	Water Bowl	1
3	Smoker Door - Upper	1	13	Grid Track	12
4	Burner Chamber Assembly	1	14	Cooking Rack	4
5	Control Panel Assembly	1	15	Door Handle	2
6	Smoker Leg	4	16	Door Latch	2
7	Damper	3	17	Door Latch Plate	2
8	Temperature Gauge	1	18	Side Handle	2
9	Wood Chip Box Rack	1	19	Gas Bottle Restraint Strap	1
10	Wood Chip Box	1			



C. ASSEMBLY INSTRUCTIONS

WARNING

DO NOT HANDLE SMOKER BY THE CROSS BAR ON SMOKER CABINET.
DO NOT LIFT OR MOVE USING THIS CROSS BAR.



STEP 1

Locate: Cabinet (1), lower door (2) and upper door (3).

Note: The doors are attached to the cabinet.

Procedure:

- Remove the doors (2) and (3) from the cabinet (1) by lifting them straight up on the doors to remove them from the side cabinet hinge. Set the doors aside.
- Turn the cabinet (1) upside down.

STEP 2

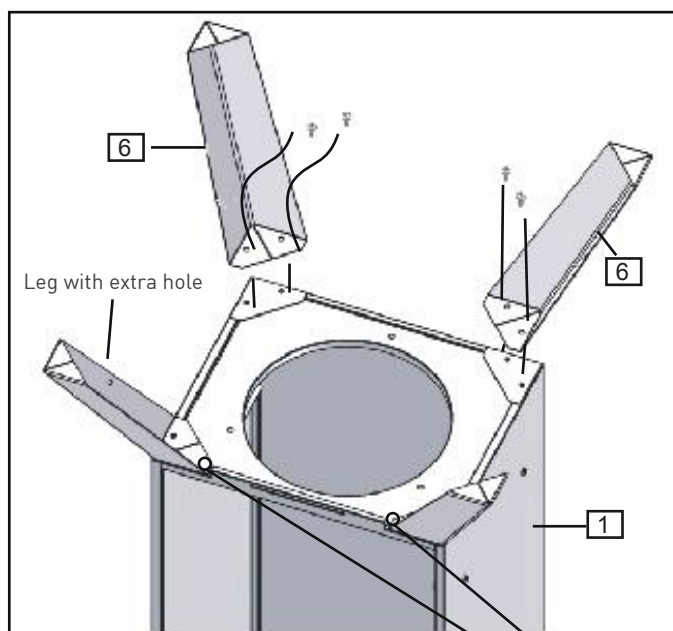
Locate: Four Smoker Legs [6], Eight 1/4-20x1/2" Screw [1a] from the Hardware Pack - Bag A.

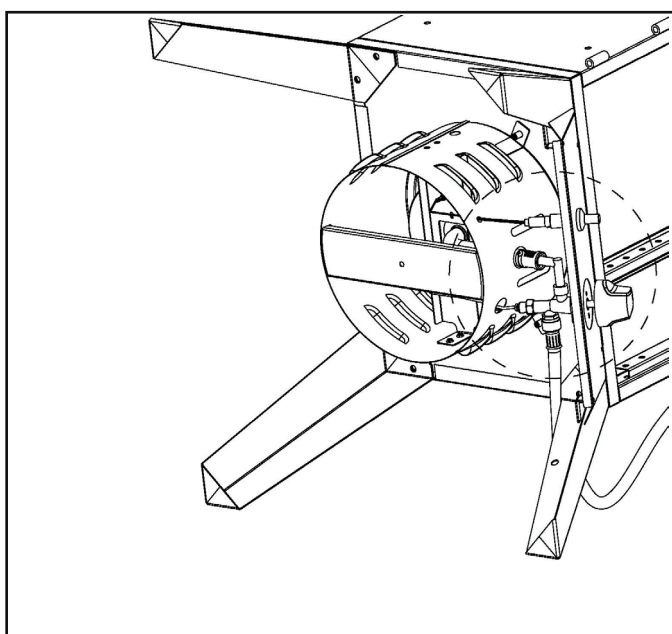
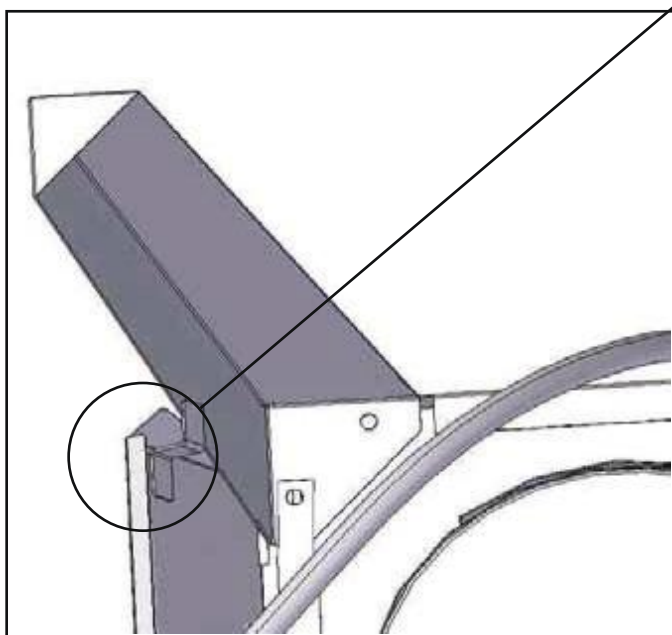
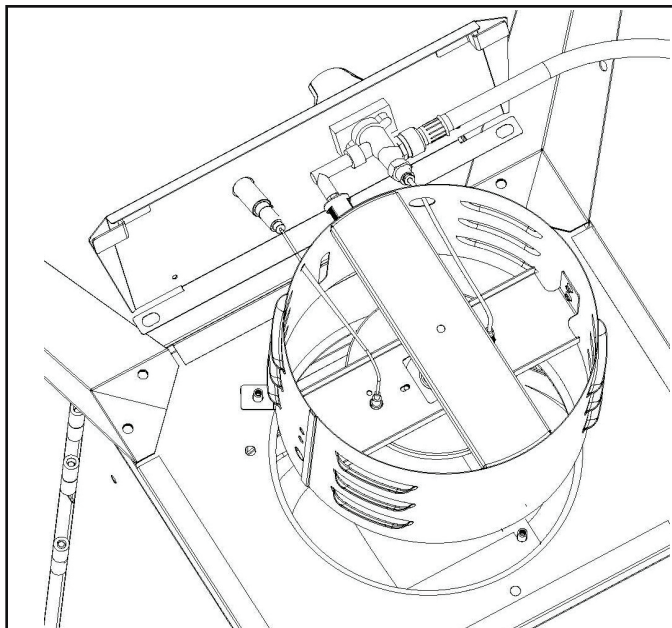
Tools needed: Philips head screwdriver.

Procedure:

- Place each leg [6] at the corners of the smoker Cabinet Assembly [1] as shown.
- Fasten each leg [6] with two 1/4-20x1/2" Screws [1a]. The securing nuts are pre-welded to the cabinet.

Note: One leg contains an extra hole on its side and must be mounted at the front in the position shown. This hole will be used later to secure the gas hose to the leg with a zip-tie. Do not yet insert the two screws in the location indicated for the front legs. These two screws will be used in the next assembly steps. Securely tighten six screws.





STEP 3

Locate: Control Panel Assembly [5] and Burner Chamber Assembly [4], two 1/4-20x1/2" Screw [1a] (two remaining from previous step).

Tools needed: Philips head screwdriver.

Procedure:

- Place the control panel assembly between the front legs as shown. There are slots on the control panel that fit around the legs and line up with the screw holes.
- Be sure all the tabs on the back side of the control panel are captured around the legs as shown below.
- Insert the two remaining screws and tighten them securely.

STEP 4

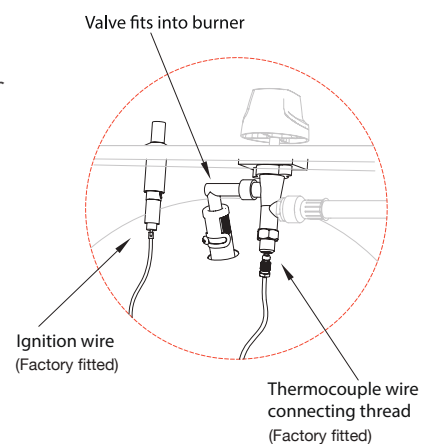
Locate: Burner Chamber Assembly [4], three 1/4-20x1/2" Screw [1a] from Hardware Pack - Blister card.

Tools needed: Philips head screwdriver.

Note: Inspect the burner chamber prior to assembly to make certain the burner tube is correctly over the end of the valve as shown:

Procedure:

- Align the burner chamber assembly [4] underneath the smoker as shown. Do not remove Control Knob or loosen the attaching screws to align the burning chamber tube to the valve.
- Place the body of the burner chamber assembly so that it sits flush with the bottom of the cabinet. The mounting holes and mounting tabs should line up.
- For each mounting hole, insert a 1/4-20x1/2" screw [1a]. Secure the burner assembly with the three screws from the inside of the cabinet.
- Securely tighten all three screws.

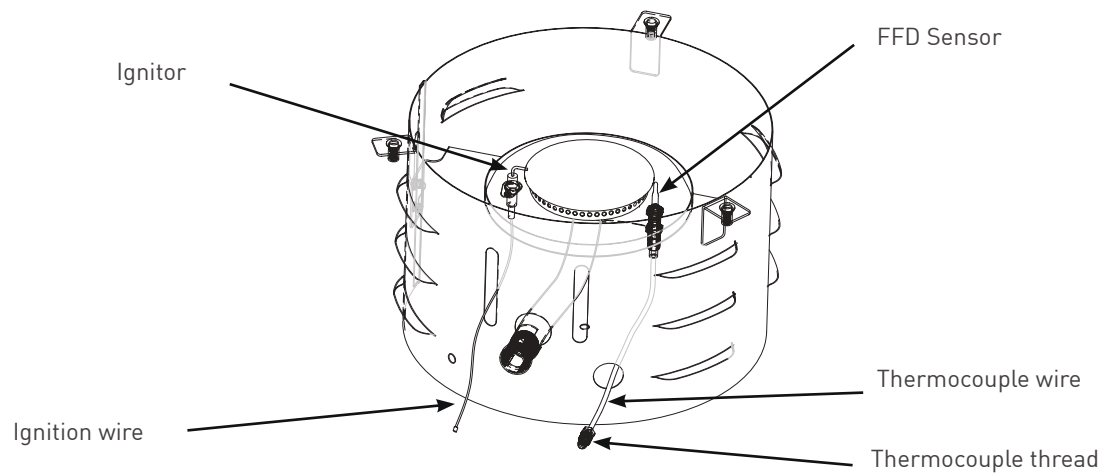




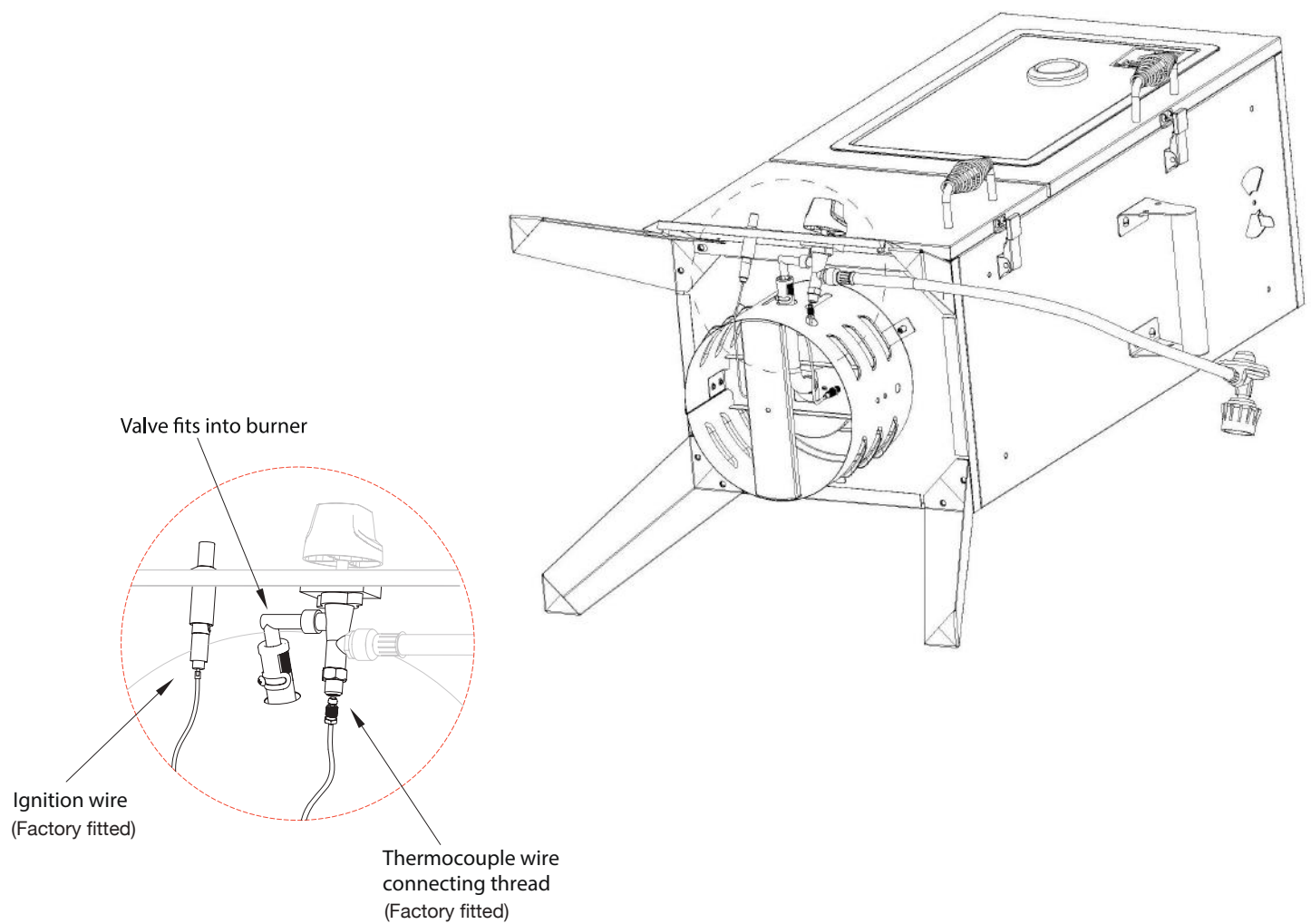
FLAME FAILURE DEVICE (FFD)

The FFD is a safety feature of this unit that shuts off gas to the appliance if the flame is not continuously burning. Please note the sensor has been factory fitted to the burner and is already in its correct position.

For FFD, the thermocouple copper wire from the burner has been factory fitted into the Control Panel valve.



FACTORY ASSEMBLED BURNER CHAMBER



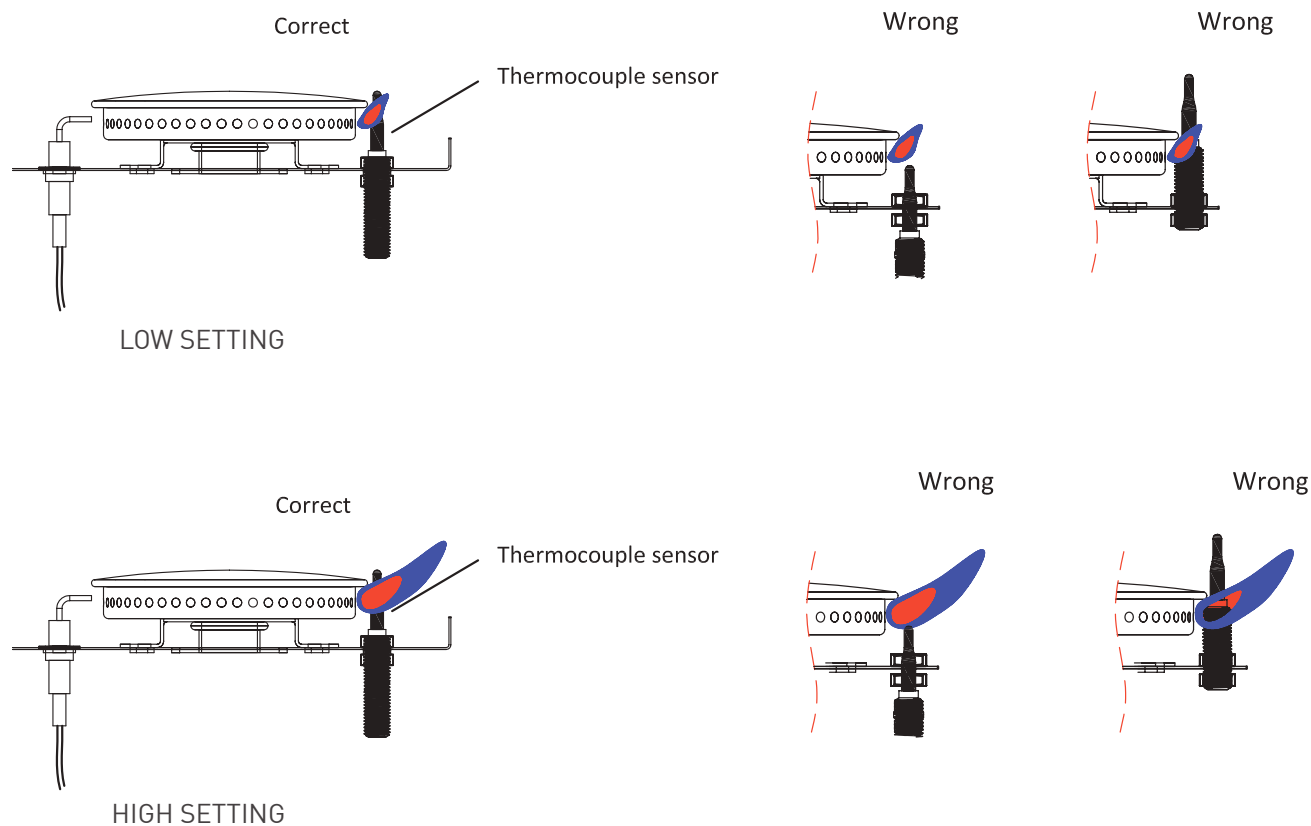


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CORRECT POSITION OF THE FFD SENSOR

The FFD Sensor is already factory fitted in the correct position and should not need adjusting. The sensor needs to be in the flame at all times.

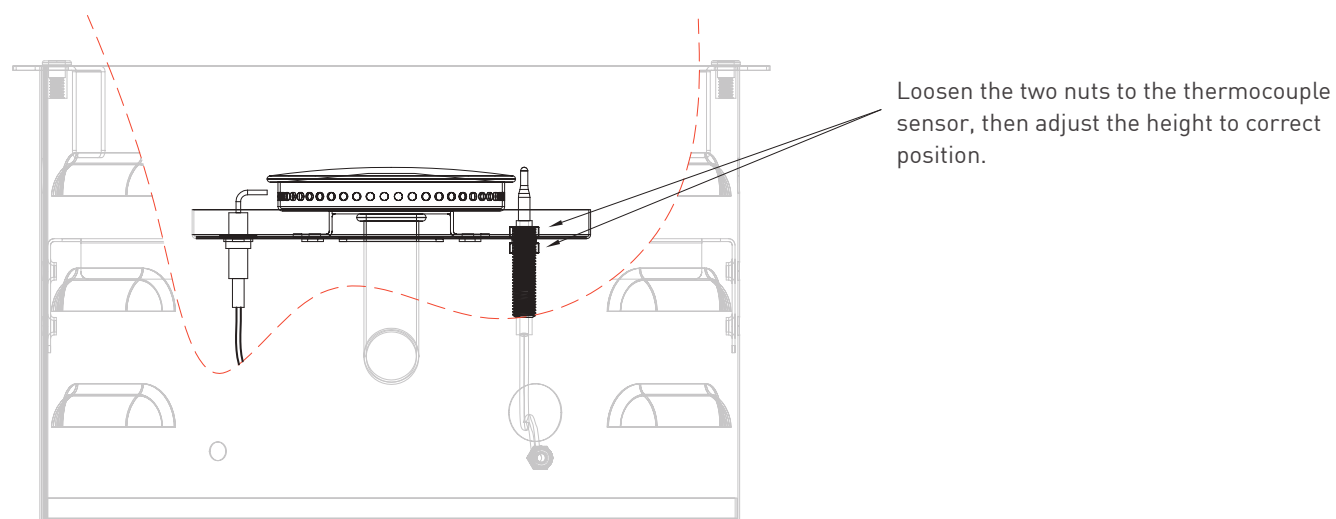
Please see the correct position of this sensor.



ADJUSTING SENSOR

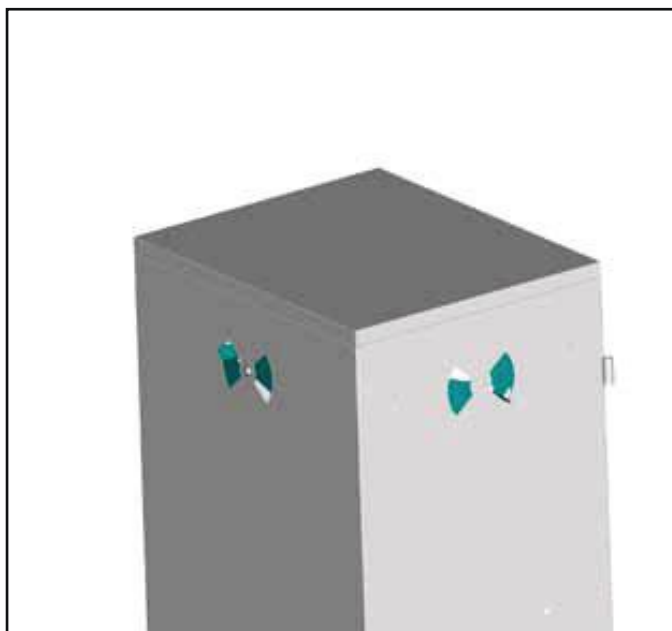
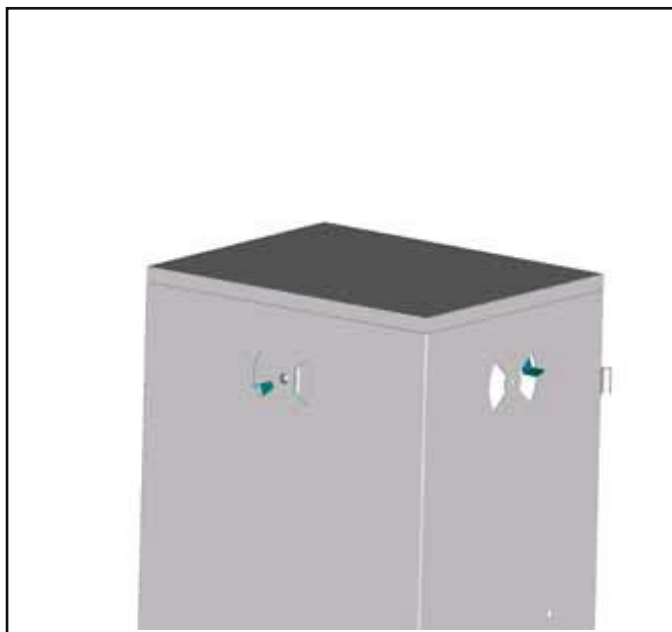
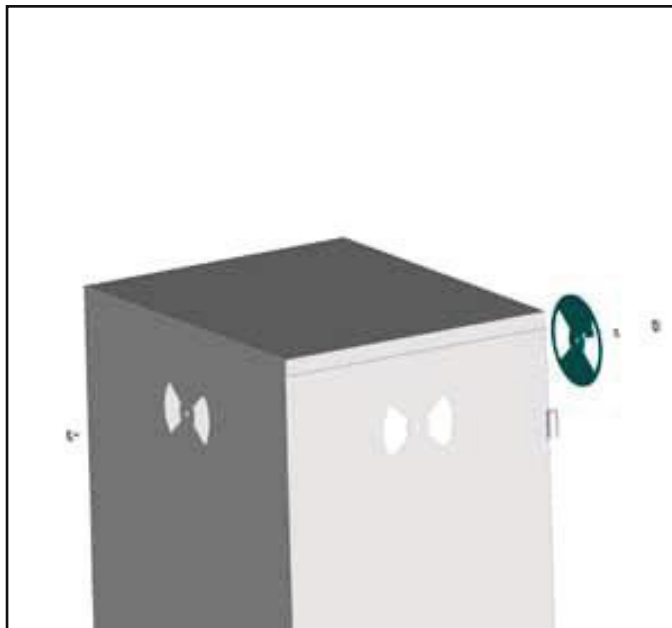
If the flame in the burner is going out after you light the unit you may have to slightly adjust the position of the sensor.

This is easily done by loosening the two nuts on either side and moving the sensor up or down and then retightening to fix in place.



Please note when you initially light the unit you will need to push the control knob in and turn to the left but continue pushing the control knob which will release the gas for it to ignite.





STEP 5

Locate: Dampers [7], three 10-24x1/2" Screws [3c], 10-24 Nuts [4c], M5 Spring Washers [5c] From hardware Pack - Blister card.

Tools needed: Philips head screwdriver and 3/8" wrench or shifter.

Procedure:

- From the outside of the cabinet, insert a 10-24x1/2" Bolt [3c] through the mounting hole for the damper.
- From the inside of the smoker cabinet, place the damper [7] over the vent hole in the back of the cabinet as shown. The tab on the damper must mount through the vent hole.
- From the inside of the cabinet, place the M5 spring washer [5c] on the bolt and tightly thread the 10-24 nut [4c] onto the bolt.
- Repeat this process for all three dampers.
- The damper must be able to rotate with just a little resistance.

The damper allows adjustment of exhaust air while cooking. Less exhaust air will allow for the smoker to burn hotter and keep the flavouring smoke inside the smoker.



WARNING

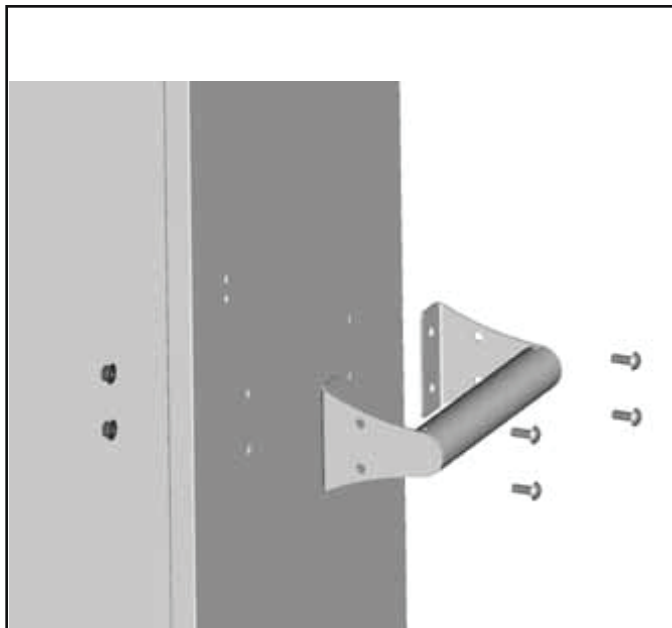


THE DAMPER IS DESIGNED SO THAT IT WILL NOT FULLY CLOSE.

THIS IS A SAFETY FEATURE AND SHOULD NOT BE ALTERED.



12



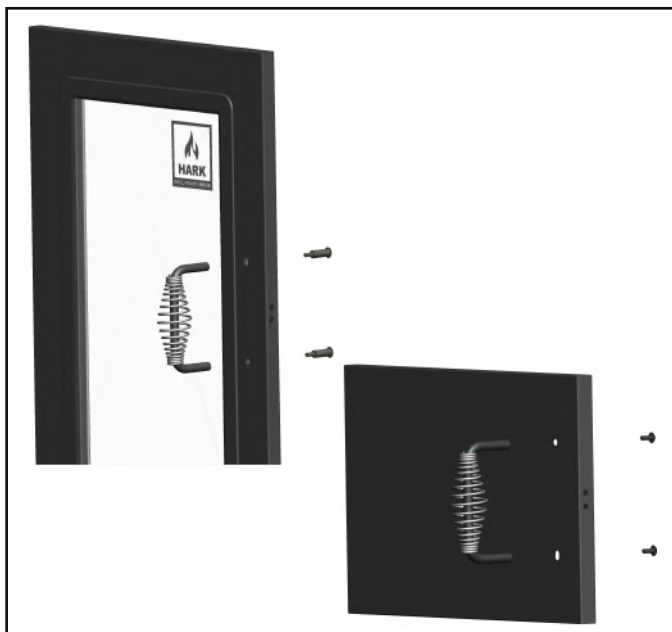
STEP 6

Locate: Two Side Handles [18], eight 1/4- 20x1/2" Screw [1a], and eight 1/4-20 Flange Nuts [2a].

Tools needed: Philips head screwdriver and a 7/16" wrench or pliers.

Procedure:

- Use four 1/4-20x1/2" Screw [1a] and four 1/4-20 Flange Nuts [2a] to attach the handle on the right side of the smoker cabinet [1].
- Mount the other side handle [8] to the left side of the cabinet [1] as shown. Use four 1/4-20x1/2" Screw [1a] and four 1/4-20 Flange Nuts [2a] to attach the handle.
- Securely tighten the screws.



STEP 7

Locate: The upper and lower doors [2] and [3].

Tools needed: None.

Procedure:

- Re-mount the smoker doors[2] and [3] to the cabinet by positioning the pin in the hinges welded to the smoker cabinet[1].

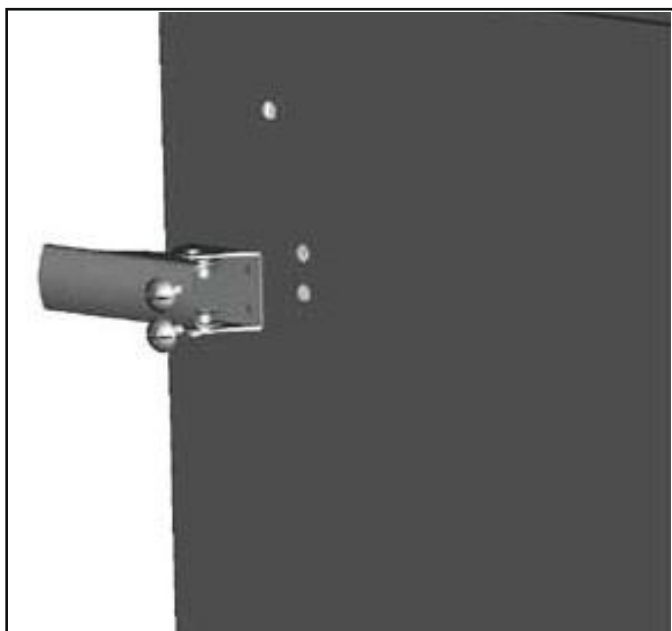
STEP 8

Locate: The door handles (15) and 4 x 1/4-20 shoulder screws. (Please note the 1/4-20 shoulder screws are already located on the door handles and not in the hardware bag.

Tools Needed: Shifter or 3/8" & 7/16 wrench.

Procedure:

- Attach each door handle (15) through the holes in the front of the doors and secure with 2 x 1/4-20 flange nuts at the back of the door.



STEP 9

Locate: Door Latch Fastener (16) and 4 x 10-24x1/2" screws.

Tools Needed: Phillips head screwdriver.

Procedure:

- Attached each Door Latch (16) to the side of the smoker cabinet using 2 x **10-24x1/2"** screws for each latch. Make sure that the handle faces forward. The upper section of the cabinet door has two latch's and the lower door has one.





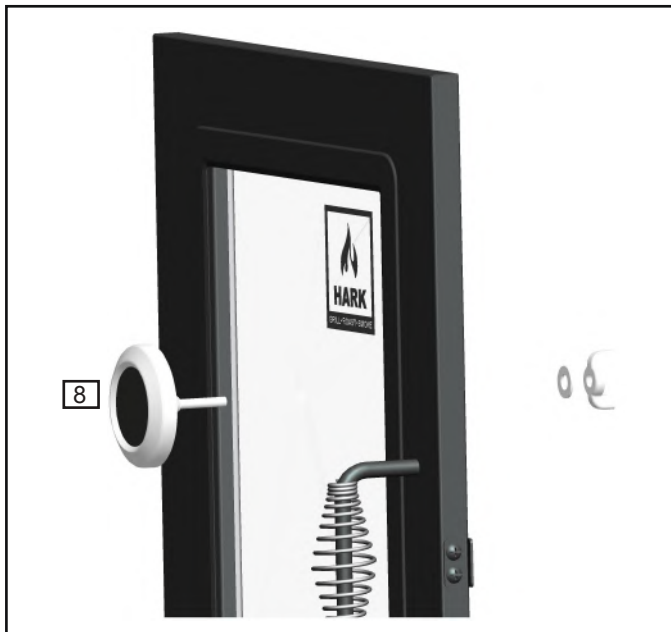
STEP 10

Locate: Door Latch Plate (17) and 4 x 10-24x1/2" Screws.

Tools Needed: Phillips head screwdriver

Procedure:

- Attach each door latch plate (17) to the upper and lower doors using 2 x 10-24x1/2" screws. Each latch plate is fastened to the side of the doors using two screws. Please note that each door has one latch plate.



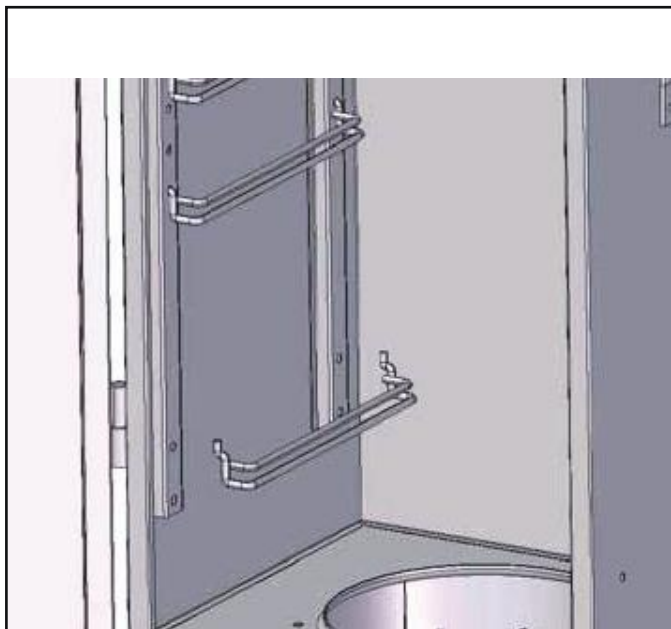
STEP 11

Locate: 1 x Temperature Gauge, 1 x washer and 1 x wing nut. (please note that the washer and wing nut are already attached to the temperature gauge).

Tools Needed: None

Procedure:

- Attach the temperature gauge through the hole in the middle of the upper door.
- Secure with washer and wing nut from the inside of the door.



STEP 12

Locate: 2 x Grid Tracks (13), 1 x Wood Chip Box Rack(9), 1 x Wood Chip Box(10) and 1 x Wood chip box lid(11).

Tools Needed: None

Procedure:

- Install one Grid Track (13) in each of the bottom holes located in the grid support for both the left and the right hand sides of the cabinet.
- The wood Chip Box Rack(9) can be slide into the Grid Tracks(13).
- The wood chip box (10) sits in this rack over the burner and the wood chip box lid (11) fits on top of this.



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Step 13

Locate: 2 x Grid Tracks (13), 1 x Water Bowl.

Tools Needed: None

Procedure:

- Install one grid track (13) in each of the next holes up from the bottom hole, located in the grid support for both the left and right hand sides of the cabinet.
- The water bowl is then slid into the grid tracks to be supported above the wood chip box and lid.

Step 14

Locate: 8 x Grid tracks (13) and 4 x cooking racks (14).

Tools Needed: None

Procedure:

- Install the remaining grid tracks (13) in the grid support holes on each side of the cabinet. Make sure that they are on the same level hole on each side so that the cooking rack sits straight.
- Slide a cooking rack(14) into each pair of the grid tracks to secure the cooking racks at the desired position.
- Install the woodchip box and water bowl as shown.



CAUTION

The water bowl and wood chip box must be inserted over the burner during operation. This is to protect the burner from falling particles, grease drippings and accidental spill over from the water bowl.

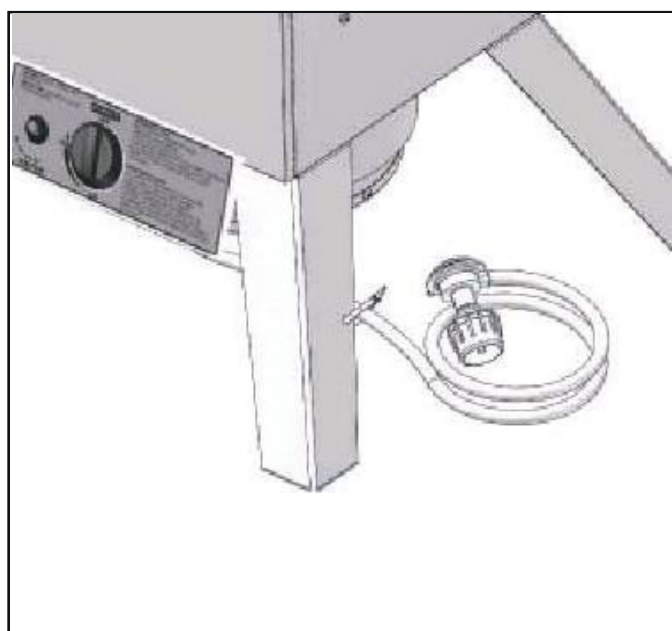
Step 15

Locate: Zip Tie [7d]

Tools needed: None.

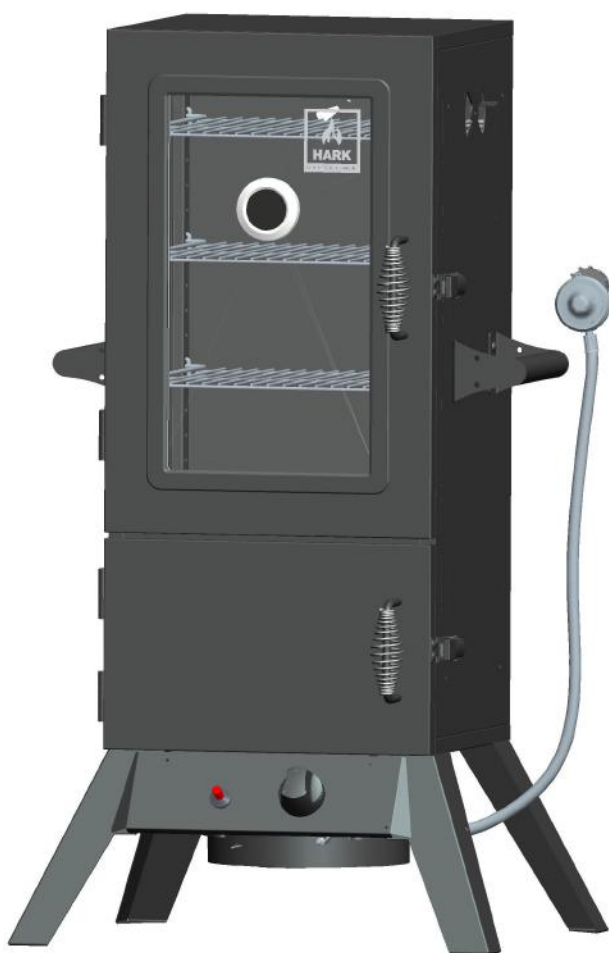
Procedure:

- Loop the Zip Tie [7d] through the outside hole of the front smoker leg [6] as shown.
- Capture the gas hose with the zip tie to secure it. Do not pull the zip tie too tight - it may restrict gas flow through the hose.





Assembly of your smoker is now complete. The following image shows how the assembled unit should look.



IMPORTANT

THE WATER BOWL AND WOOD CHIP BOX MUST BE INSTALLED IN THE UNIT DURING USE. EVEN IF YOU ARE NOT USING SMOKING CHIPS OR WATER, THESE MUST BE INSTALLED IN THE CORRECT POSITION TO STOP GREASE DRIPPINGS FROM FALLING ON THE BURNER.



D. THE GAS SYSTEM

**DANGER**

ALL INSTRUCTIONS AND SAFEGUARDS

MUST BE FOLLOWED TO PREVENT FIRE, PROPERTY DAMAGE, OR PERSONAL INJURY.

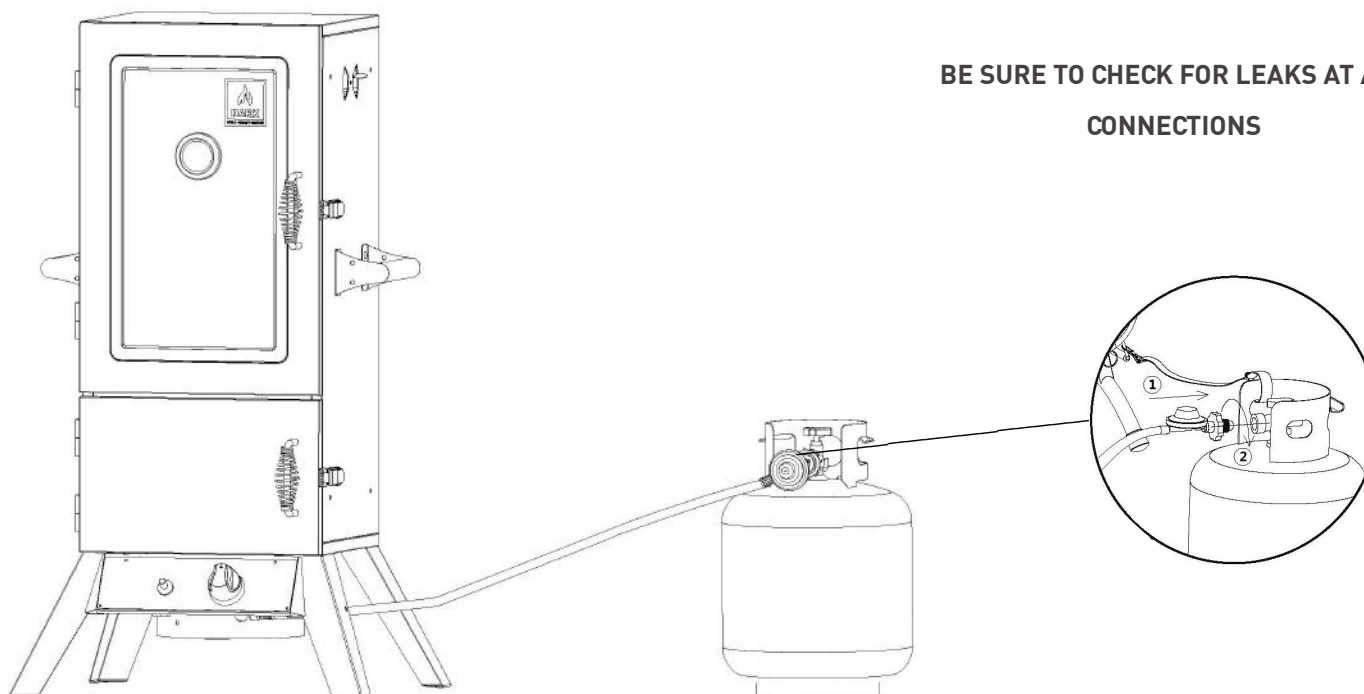
GAS AND REGULATOR INFORMATION

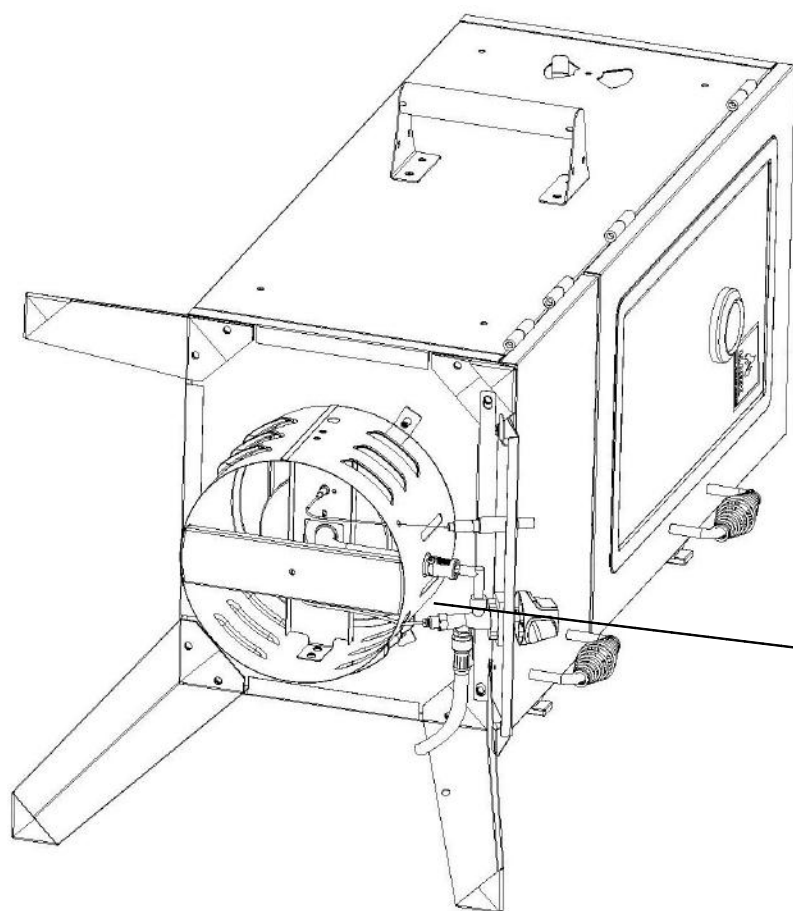
This smoker is designed for propane (LPG) gas use only. Gas bottles with a "POL" low pressure connection are to be used with this smoker. Suitable regulators must have an outlet pressure of 2.75 kPa. You must have the proper regulator and bottle in order for the smoker to operate safely and efficiently. Ensure that a 100% propane (LPG) refillable gas cylinder currently certified to Australian Standard AS2030.1:2009 is used. Do not use disposable gas cylinders. Please note the hose and regulator supplied with this smoker are of an approved type and are specifically designed for use with your smoker.

CONNECTING THE HOSE AND REGULATOR TO THE GAS BOTTLE

- Only use the hose assembly supplied with this appliance for direct connection to the cylinder – DO NOT USE ADAPTORS. Do not use any other hose assembly. Check the gas hose for damage or signs of abrasion before each use.
- Keep the hose clear of sharp edges and hot surfaces.
- Avoid twisting or kinking the flexible hose.
- If damaged, do not use the hose and replace it immediately. If there is any doubt, contact the customer service line on 1300 799 787.
- Check the gas cylinder control knob is in the off position. To turn off it should be turned clockwise to a full stop.
- Check the control knob on the smoker is in the off position.
- Hold the regulator in one hand and insert the nipple into the gas bottle outlet. Be sure the nipple is centered in the outlet. Use care not to cross thread the connection.
- Hand tighten the coupling nut anti clockwise until it comes to a firm stop.
- Firmly tighten by hand only. Do not use tools.

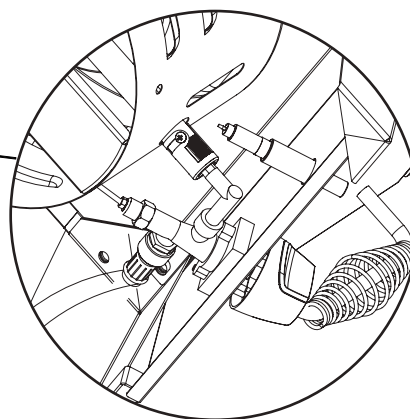
BE SURE TO CHECK FOR LEAKS AT ALL CONNECTIONS





Please note that the hose is already fitted to the valve on the underside of the control panel of the smoker. You do not have to adjust this connection but should leak test this once the hose and regulator are connected to the gas cylinder.

DO NOT DISCONNECT HOSE FROM VALVE.



**FOR STORAGE AND CYLINDER EXCHANGE,
DISCONNECT THE CYLINDER ONLY.
DO NOT DISCONNECT HOSE FROM APPLIANCE.**

- If you need a replacement hose and regulator or have any queries on the gas system, please call our Customer Service line on 1300 799 787.

LEAK TESTING

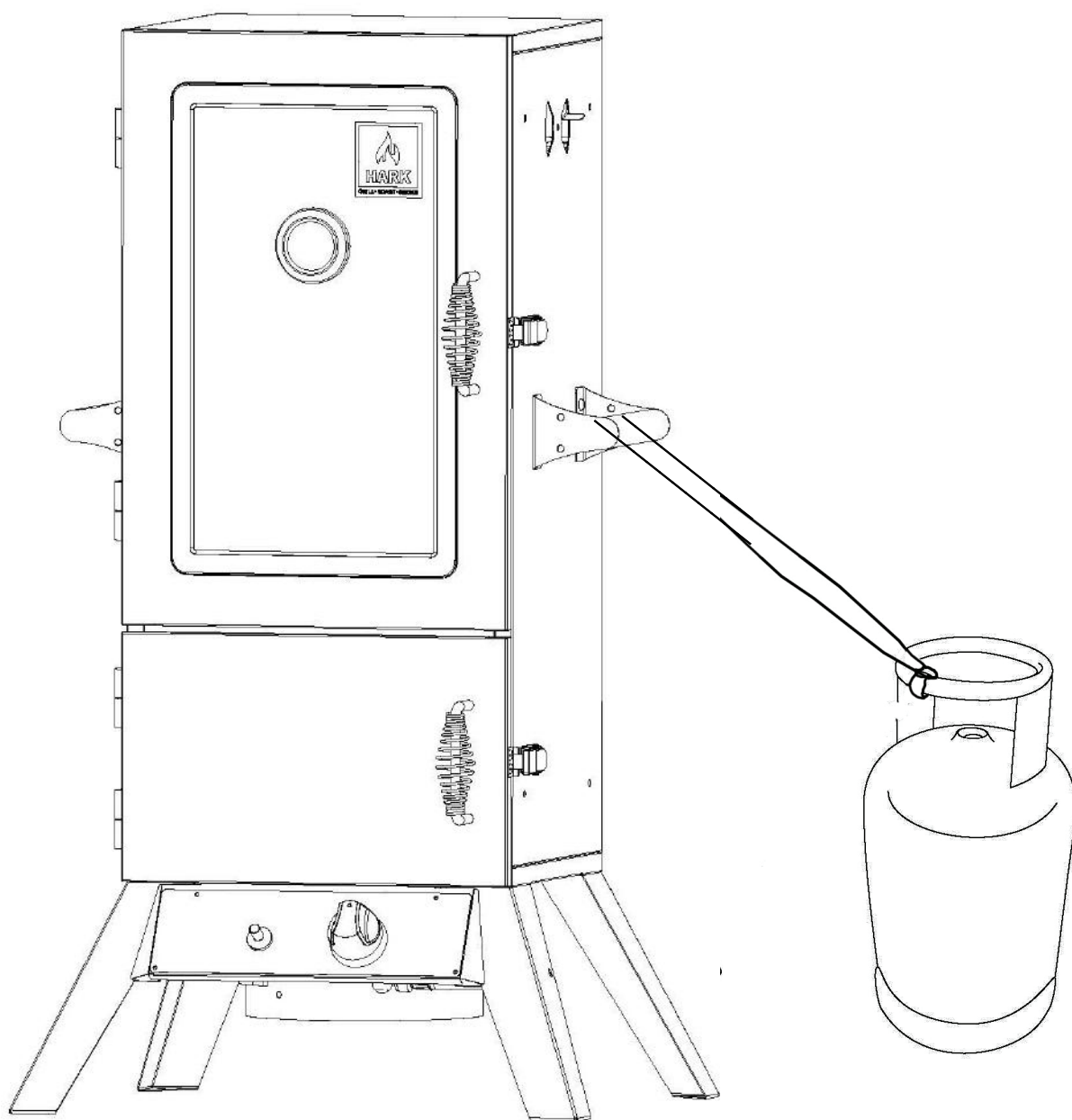
Open the gas control valve on the cylinder. Check for leaks by brushing a solution 1/2 water and 1/2 soap over all gas system joints, including all valve connections, hose connections and regulator connections. **DO NOT USE AN OPEN FLAME** to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and re-tighten all joints. If bubbles form again, do not use the smoker. Please contact customer service line on 1300 799 787. Check for leaks annually or whenever the gas cylinder is refilled.





GAS BOTTLE RESTRAINT

Included is a strap with a hook at either end. This is to be used to secure the gas bottle to the smoker. Once you have fully assembled your smoker with the gas bottle connected, connect one end of the strap to the side handle of the smoker nearest to the gas bottle and the other end of the strap to the gas bottle handle. This will ensure that the gas bottle is secured and cannot be accidentally knocked over.





E. OPERATION: BEFORE USE

PRE-USE PROCEDURES:

Prior to cooking in your smoker, it is important to “season” your smoker. Seasoning seals the paint and interior of the smoker to enhance flavouring, durability and overall performance. This is also referred to as the “breaking-in” process.

To season your smoker, simply place woodchips into the wood chip box and water in the water bowl and fire up your smoker. Burn at a low temperature (with no food inside) for 45-60 minutes. Once this is complete, let the smoker cool and clean out the used water and ash from the wood chips box. Once this process is complete, the interior of your smoker will have a fine coat of residue that will help protect your smoker.

ADDING WATER:

Note: your smoker should never be used without water in the water bowl.

To add water prior to cooking, simply remove the water bowl and fill it with water – up to 1” (2.5cm) below the rim. Then place the bowl back onto the rack.

To add water whilst the smoker is in operation, DO NOT pull out the water bowl beyond the rack. Instead using protective mitts and a watering can or cup, add water directly to the bowl.

To obtain extra flavour, you can add herbs or marinade to the water in the water bowl.

For easy cleaning, you can line the water bowl with aluminium foil before each use.

CAUTION: The water bowl will get very hot during use. Avoid handling it and always use protective mitts when handling any hot components.

ADDING WOOD:

To add wood prior to cooking, simply remove the wood chip box, take off the lid and add your choice of flavoured hardwood chips. The amount and type of wood you use is up to you. Never use treated wood or sawdust. Once you have added the wood chips, place the lid back onto the top of the box and place the box inside the smoker.

To add wood chips whilst the smoker is in use, use protective mitts and long tongs or pliers to remove the box lid. Then add more wood chips without removing the box. It is not recommended you remove the wood chip box whilst smoking is in operation.

WARNING: Do not use sawdust or treated woods with this smoker.

CAUTION: The wood chip box and lid get very hot during use. Avoid handling them and always use protective mitts when handling any hot components.

USING FLAVOURED WOOD:

- Small hardwood chips work best with this smoker.
- Use dry hardwoods such as hickory, pecan, apple, cherry or mesquite.
- Most fruit or nut tree woods produce excellent smoke flavour.
- Do not use resinous woods such as pine or plywood. These will produce unpleasant flavours.
- Most smoke flavouring takes place within the first hour of smoking. Less is often more and no more wood chips may be required after this first hour.
- Experiment with different types and quantities of wood chips, depending on what meats or fish you are smoking. Different woods can also be mixed together.
- To produce more smoke and to prevent fast burning, pre-soak the wood chips in a separate bowl of water for at least 20 minutes prior to smoking. Or, wrap the chips in perforated aluminium foil.
- Only use perforated foil wraps over the wood chips when smoking at low temperatures.

WARNING: Wood pellets must never be soaked in water.

WARNING: Do not use sawdust or treated woods with this smoker.



F. OPERATION: LIGHTING

LP GAS LIGHTING PROCEDURE:

1. Check all connections for leaks using the leak test as explained on page 17.
2. Open the smoker door.



3. Be sure the burner control knob is in the "OFF" position.
4. Open the LP cylinder valve 1-1/2 turn by turning counter-clockwise.
5. To light the unit with the push-button ignition, push in and turn the burner control knob counter-clockwise to the HIGH/LIGHT setting.

Please Note: You must keep the control knob pushed in to allow the burner to initially light.

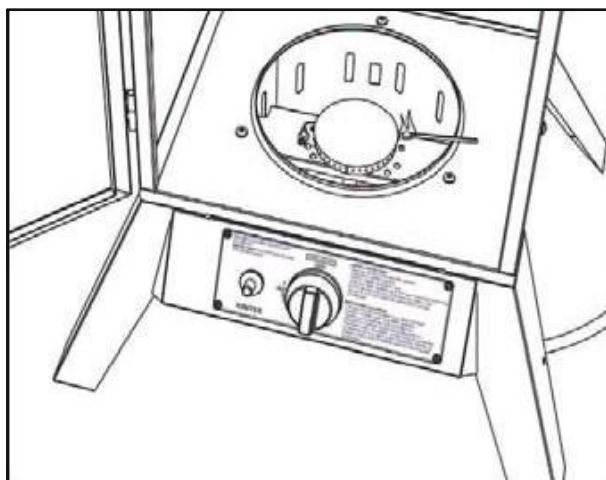
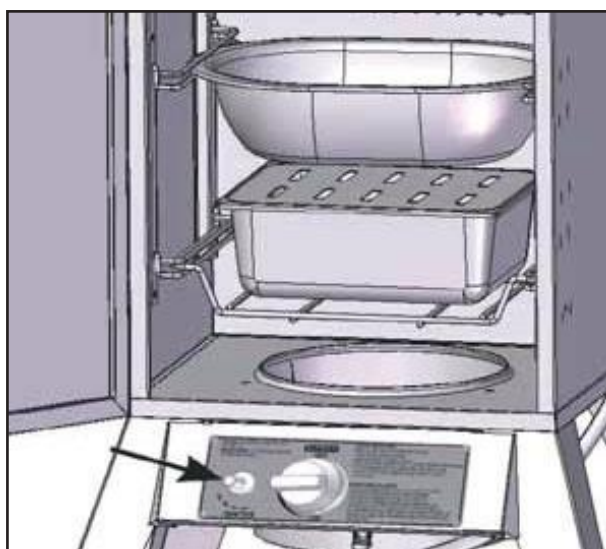
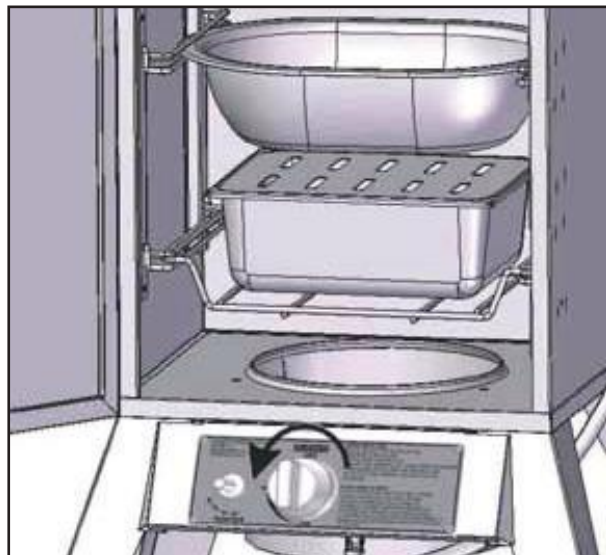
6. Immediately push the igniter button to click it several times (you should see a small spark jumping from the end of the electrode rod to the side of the burner). If the burner does not light within 3 to 5 seconds, turn the burner control knob OFF and wait 5 minutes before repeating the steps again. If burner still fails to light, try match lighting the smoker using the instructions below.
7. Once the burner is lit, close the door to allow heat to accumulate. The dampers can then be adjusted to the desired setting to allow proper air flow and combustion. Damper adjustment tips are listed on the next page.

To match light the burner, repeat steps 1 through 5 of the igniter lighting system above and continue with the following procedure:

Remove the wood chip box and its rack from inside the smoker. Strike a paper match and drop it into the burn chamber, next to the burner.

Quickly turn the control knob to the light position. If the burner does not light within 4 or 5 seconds, turn the control knob OFF, wait for 5 minutes, and repeat the process.

If the burner flame is accidentally extinguished, turn the control knob OFF, wait for 5 minutes before opening the door, and repeat the lighting procedure.



CAUTION

The water bowl and wood chip box must be inserted over the burner during operation. This is to protect the burner from falling particles, grease drippings and accidental spill over from the water bowl.





G. OPERATION: COOKING

DAMPER ADJUSTMENTS

Temperature maintenance is best controlled by different damper adjustments. The key to effective smoking is to watch your temperature gauge on the door and adjust the damper accordingly.

Opening the dampers helps to exhaust both the heat and smoke. This will make the smoker run cooler. Closing the dampers will make the smoker run hotter.

WARNING: THE DAMPERS SHOULD NEVER BE FULLY CLOSED.

COOKING INSTRUCTIONS

IMPORTANT: Before each use, clean and inspect the hose and the connection to the LP gas cylinder. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced before the smoker is used. Refer to the "leak test" instructions in the LP Tank connection portion of this manual.

- Fill the wood chip box with flavouring wood chips and place the box inside the smoker as instructed in the assembly section of this manual. Refer to the section that explains flavouring wood for recommended use of flavouring wood.
- Place the water bowl inside the smoker in the lowest rack position as explained in the assembly section of this manual. Carefully fill the water bowl with water or marinade up to 1 inch below the rim. A full bowl will last for approximately 2 - 3 hours. Do not overfill or allow water to overflow from the water bowl.
- Insert or adjust the cooking grids into the desired rack positions. For better access to the food with tongs or spatulas, make sure the grid wires run front to back as explained in the assembly section of this manual.

WARNING



BE CAREFUL WHEN HANDLING THE COOKING RACKS IF THE SMOKER HAS BEEN IN OPERATION THEY WILL BE HOT. USE A PROTECTIVE GLOVE OR MITT. BE CAREFUL NOT TO EXTEND THE COOKING RACKS FULLY WHEN THE SMOKER IS IN OPERATION. THE COOKING RACKS SHOULD ONLY BE REMOVED FULLY WHEN THE SMOKER HAS BEEN TURNED OFF AND HAS COOLED FOR THE CLEANING PROCESS

- You are now ready to light the burner. Refer to the Lighting Procedure on the previous pages of this manual. The heat from the burner will allow the wood chips to burn, causing the flavouring smoke to accumulate. Adjust the dampers to control the heat.
- Important - wait until you see the first signs of smoke to add your food to the smoker. If your food is added as soon as you start to heat the wood chips, the food may seal and reduce the amount of smoke flavour.
- Smoking for 2 to 3 hours at the ideal constant cooking temperature of 225°F to 250°F (110°C to 120°C) will get the best results. This temperature is according to the temperature gauge mounted on the front of the smoker. For more tender and heavily smoked meat, a lower temperature may be preferred. If time is critical, a higher temperature range is recommended.
- Check water level periodically and add water if low. For best results and to retain heat, avoid opening door of the smoker while in use. When the door must be opened, only open it briefly. The smoker will quickly resume cooking temperature after the door is closed.
- Always use a meat probe thermometer to ensure food is fully cooked before removing it from the smoker.
- After each use, and after the smoker is cooled, carefully remove the water bowl from the smoker, empty the water, and clean the water bowl.

SHUTTING THE SMOKER OFF

WARNING: The smoker can become very hot while in use. Do not touch any portion of the smoker except for the door handle and burner control knob. It is always best to use protective mitts.

- Turn the burner control knob off by pushing in and rotating clockwise. The burner flame should then go out.
- Turn off the LP cylinder valve by turning the knob clockwise until it stops.
- Follow all warnings and safety precautions before removing meat from smoker or preparing the unit for storage.



I. AFTER USE SAFETY AND MAINTENANCE



WARNING



- Use caution when lifting and moving the smoker to avoid strains or back injury. 2 people are recommended to lift or move the smoker.
 - DO NOT store the smoker near gasoline or other combustible liquids or where combustible vapour may be present. Keep the area around the smoker clear and free of combustible materials and vapors.
 - DO NOT store this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
 - DO NOT allow anyone to conduct activities around the smoker following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- This smoker becomes extremely hot. Allow the smoker to cool completely before handling. If you must handle the smoker whilst it is hot, ALWAYS wear protective mitts or heat resistant gloves. Allow the smoker to cool before cleaning the racks, water bowl and wood chip box.

CARE AND MAINTENANCE TO BE PERFORMED AFTER EACH USE:

CAUTION: All care and maintenance procedures are to be performed only when the smoker is turned off and fully cooled.

- Clean the water bowl and cooking grids with hot, soapy water. Rinse and dry thoroughly. You may prefer to coat the water bowl and cooking grids lightly with cooking oil or cooking spray.
- Frequently check and clean the venturi and burner for insects and insect nests. A clogged tube can lead to fire outside the smoker. Also make sure the smoker does not have any foreign objects obstructing the flow of combustion and ventilation air.
- To clean the inside and outside of the smoker cabinet, simply use damp cloth. Spray washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stand inside or on top of the smoker.
- Once cleaned, you may prefer to lightly coat the interior of the smoker cabinet with cooking oil or cooking spray. If rust is present on the exterior surface of the smoker, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.
- NEVER apply additional paint to the interior of the smoker. If rust is present on the interior of the smoker, clean it thoroughly with steel wool or emery cloth and lightly coat the area with cooking oil or cooking spray to help minimise recurring rust.
- When an LP tank is not connected, and to help prevent dirt or other foreign particles from clogging the regulator, hang the end of the regulator hose from the side handle using the supplied S-hook.
- To protect your smoker from weather, always keep your smoker covered while not in use. Keep the area clear of all flammable liquids, combustible material including but not limited to wood, dry plants including grass, brush, paper, and canvas.
- The smoker may be stored indoors only if the cylinder is disconnected and removed.

DO NOT MODIFY THE SMOKER OR USE UNAUTHORISED PARTS.

ANY SERVICING SHALL BE CARRIED OUT BY AUTHORISED PERSONNEL.

WE RECOMMEND HAVING YOUR GAS SMOKER CHECKED BY AN AUTHORISED SERVICE AGENT EVERY 3 YEARS.





TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	PREVENTION/ CURE
Burner will not light	No Gas Flow	Check LG Gas cylinder is full. Replace gas cylinder.
	Obstruction of gas flow	Check for bent or kinked regulator hose.
		Clean burner ports.
	Burner is off the valve	Re-engage burner onto the valve.
	Spider webs or obstruction in venturi	Clean venturi.
	Burner ports blocked	Clean burner ports.
	Bad piezo ignitor spark	Check to see if burner will match light. Check to see if piezo electrode is producing spark. The spark should be visible and jumping from the ignitor to the burner. If you cannot see any spark you may need to slightly adjust the position by bending the electrode a little closer or further away from the burner. Replace piezo ignitor or replace the piezo wire.
Irregular flame pattern. Flame does not run the full diameter of burner	Burner ports blocked	Clean burner ports.
Flame is yellow or orange	Burner may be blocked	Clean burner ports.
	Spider webs or obstruction in venturi	Clean venturi.
	Food residue or grease on burner	Clean burner .
	Burner is off the valve	Re-engage burner onto the valve.
	Burner may have residue	Turn burner to high setting for 5 mins and burn with the door open.
Burner will not stay alight	Gas Bottle is empty	Check LG Gas cylinder is full. Replace gas cylinder.
	Flame Failure Device (FFD) sensor is not positioned correctly	Reposition FFD sensor. Refer to page 10 of manual for instructions.
		FFD device is faulty. Replace FFD.
Flare up	Grease build-up	Make sure the water pan and the wood chip box are inserted in correct position. This is to protect the burner from falling particles, grease drippings and accidental spill overs from the water bowl.
IF YOU HAVE ANY QUESTIONS OR QUERIES ABOUT THE OPERATION OR MAINTENANCE OF YOUR GAS SMOKER PLEASE CALL THE CUSTOMER SERVICE NUMBER ON 1300 799 787 OR (03) 9873 2711 OR EMAIL SERVICE@HARK.COM.AU		





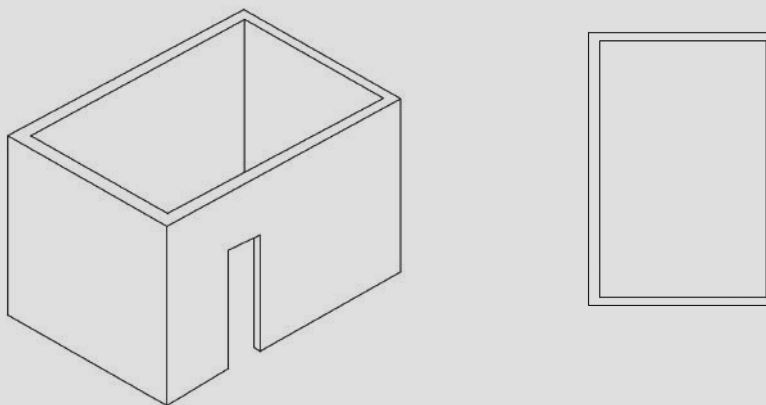
Diagrammatical Representation of "OUTDOOR AREAS"

THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN-AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION. THIS SMOKER IS NOT DESIGNED FOR MARINE USE.

ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED SHALL COMPLY WITH ONE OF THE FOLLOWING:

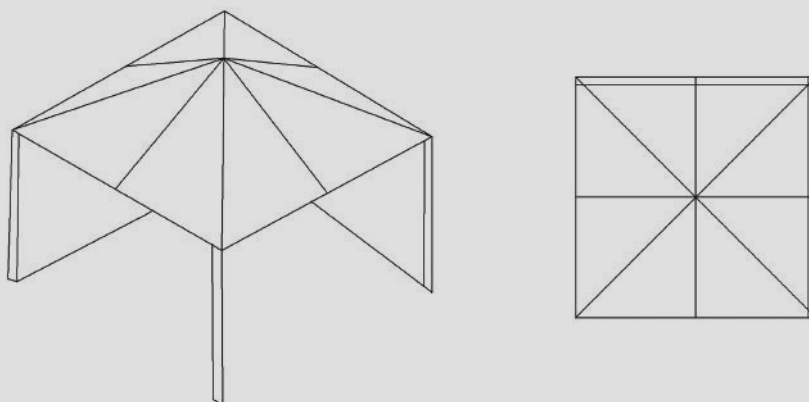
- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (refer to example 1).
- Within a partial enclosure that includes an overhead cover and more than two walls

Figure 1 Outdoor Area,
Example 1



[Refer to example 2].

Figure 2 Outdoor Area,
Example 2





- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
- at least 25% of the total wall area is completely open, and
 - at least 30% of the remaining wall area is open and unrestricted
- (Refer to examples 3, 4 and 5).

Figure 3 Outdoor Area,
Example 3

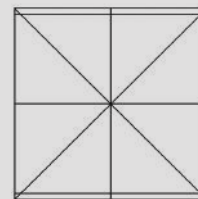
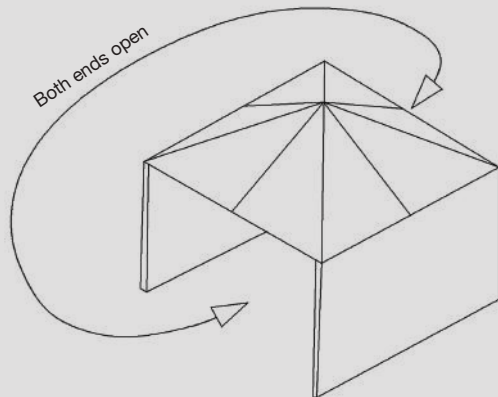
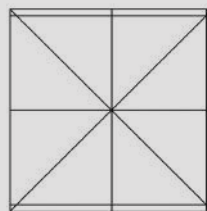
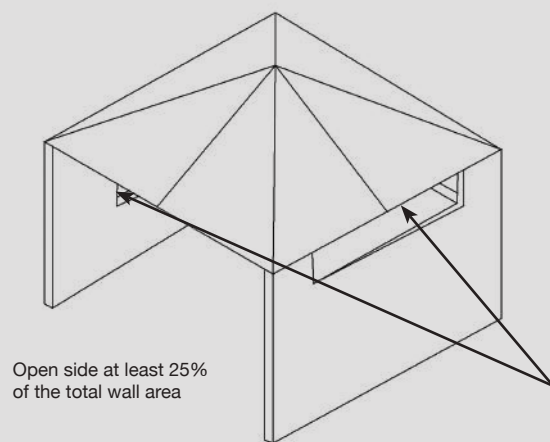
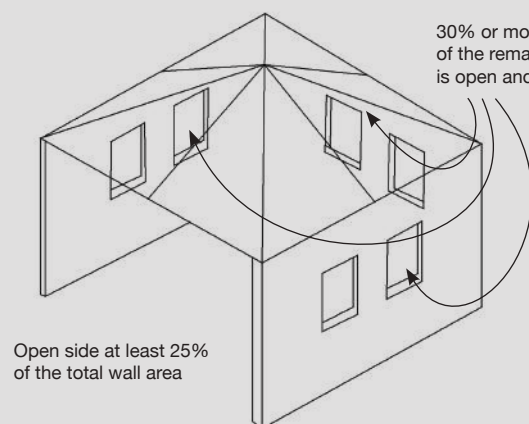


Figure 4 Outdoor Area,
Example 4

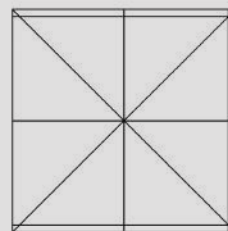


30% or more in total of the remaining wall area
is open and unrestricted

Figure 5 Outdoor Area,
Example 5



30% or more in total
of the remaining wall area
is open and unrestricted





- PLEASE KEEP THE DOORS OPEN WHEN LIGHTING.
- FOR OUTDOOR USE ONLY.

REPLACEMENT PARTS

This appliance must not be modified in any way and only authorised spare parts are to be used. This will protect your warranty coverage for parts replaced under warranty.

AFTER SALES SERVICE

Servicing must be carried out by Hark Enterprises' authorized personnel.

For all enquiries regarding servicing or spare parts, please call 1300 799 787.

If you believe that your Smoker is not performing properly, please call our customer support line on 1300 799 787 for any queries.

TECHNICAL INFORMATION

Model	SAI No.	Injector (mm)	Pressure (kPa)	Inp/Burn (MJ/h)	Total (MJ/h)
HK0522W	SAI-400240	1.02	2.75	12.8	12.8
Total nominal gas consumption: 12.8MJ/h					
Gas Type: Universal LPG					
Minimum clearance of BBQ to combustible surfaces is 100cm at the rear, sides and overhead.					
Made in China. Guangdong Canbo Hardware Co., Ltd.					

This product is manufactured by:

Guangdong Canbo Electric Co., Ltd.
268th Qixin Road, Xingtian Town
Shunde District, Foshan City
Guangdong Province. China. 528325

Made in China

Imported by:

Hark Enterprises Pty Ltd
Unit 11, 41-49 Norcal Rd
Nunawading, VIC, 3131
Local Call: 1300 799 787 (Excl. mobiles)
Phone: (03) 9873 2711
Fax: (03) 9873 2788
Email: service@hark.com.au
Web: www.hark.com.au

After Sales Support

Telephone: 1300 799 787
(03) 9873 2711
Email: service@hark.com.au

1 YEAR
WARRANTY





HARK

Hark Enterprises Pty Ltd

Unit 11, 41-49 Norcal Rd, Nunawading, VIC 3131

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W: www.hark.com.au

