



ELECTRIC DIGITAL SMOKER



Owner's Manual Assembly, Care & Safety Instructions

Item No. HK0514



N13936

⚠ CARBON MONOXIDE HAZARD ⚠	⚠ WARNING ⚠
<p>Burning wood gives off carbon monoxide which can cause death.</p> <p>DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.</p> <p>Use only outdoors where it is well ventilated.</p>	<p>This manual contains important information necessary for the proper and safe use of this unit.</p> <p>Read and follow all warnings and instructions before using smoker and during use.</p> <p>Keep this manual for future reference.</p> <p>Some parts may have sharp edges. Handle with care.</p>
<p>Failure to follow these warnings and instructions properly could result in personal injury or death.</p>	

OUTDOOR USE ONLY. DO NOT EXPOSE TO RAIN.



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IMPORTANT SAFETY INSTRUCTIONS AND WARNINGS

READ ALL INSTRUCTIONS THOROUGHLY BEFORE USE:

- This manual contains important information that is necessary for safe and proper use of the Hark Electric Digital Smoker.
- Read and follow the warnings and instructions carefully before and during the use of the smoker.
- Keep this manual for future reference.
- Burning wood gives off carbon monoxide. This can cause death.

PRIOR TO USE

- The Hark Electric Digital Smoker is for outdoor use only. Never burn wood chips inside your home, vehicle, tent, garage, or any other enclosed area.
- The smoker should only be used on a level, stable surface. This will prevent tipping over causing potential injury or property damage.
- The unit must be placed on the ground. Never place unit on tables or counters.
- Do not plug in the smoker until it is fully assembled and ready to use.
- Only use in an approved, grounded electrical outlet.
- Never use during an electrical storm.
- Never expose the smoker to rain or water.
- Do not immerse cord, plug or control panel in water or any liquid. This could cause electric shock.
- To reduce the risk of electric shock, keep cord dry and off the ground.
- Always keep children and pets away from the smoker. Never allow children to operate the smoker. When children and pets are in the area surrounding the smoker, close supervision is absolutely necessary.
- Children should be supervised to ensure that they do not play with the appliance. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Do not bump or impact the smoker.
- Never operate this appliance after it has malfunctioned or after the unit has been damaged. Contact Hark Enterprises for assistance. Toll Free 1300 799 787 (excludes mobiles) or on 03 9873 2711.

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IMPORTANT SAFETY INSTRUCTIONS AND WARNINGS (cntd.)

PRIOR TO USE (cntd.)

- Never allow any other activities to take place in the vicinity of the smoker during or after use.
- Always keep a fire extinguisher handy when operating the smoker.
- Do not allow the electrical cord to hang carelessly or to touch hot surfaces.
- If the electrical supply cord is damaged, it must be replaced by a qualified electrician. Do not attempt to repair a damaged cord or to use a cord with a damaged insulation.
- Do not place on or near a gas, or electric burner, or in a heated oven.
- Never operate any electrical appliance with a damaged plug or cord.
- Never use this smoker as a heater (refer Carbon Monoxide Hazard).
- Use of alcohol, prescription or non-prescription medication may impair one's ability to assemble or operate the electric digital smoker properly.

EXTENSION CORD USE

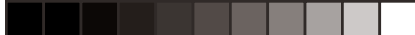
- Longer detachable power-supply cords or extension cords may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
 1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of this appliance.
 2. The cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- Outdoor extension cords should be used with outdoor products.
- The connection to an extension cord should be kept dry and off the ground.
- Do not operate unless cord is fully uncoiled.

DURING USE

- THE HARK ELECTRIC DIGITAL SMOKER IS FOR OUTDOOR USE ONLY.
- The smoker unit becomes hot while in use and for a period after use. Always use caution near hot surfaces.
- Always use a protective BBQ mitt or oven glove when handling the smoker in operation.
- Do not move appliance when in use. Always allow the smoker to cool completely before moving or storing.

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IMPORTANT SAFETY INSTRUCTIONS AND WARNINGS (cntd.)

DURING USE (cntd.)

- Always use caution when adding wood chips once the smoker is in operation. The wood chip tray and side access chute are always hot when the smoker is in use.
- Never cover cooking racks with aluminium foil. The foil will trap heat, causing severe damage to the electric digital smoker.
- The drip tray is only for the bottom of the electric digital smoker. Never put drip tray on cooking racks. This could cause damage to the electric digital smoker.
- Accessory attachments that are not supplied by Hark Enterprises are not recommended and may cause injury.
- Never use the electric digital smoker for anything other than its intended purpose. This unit is not for commercial use.
- During use the appliance becomes hot, Care should be taken to avoid touching heating elements inside the smoker.
- **WARNING** - Accessible parts may become hot during use. To avoid burns young children should be kept away.

AFTER USE

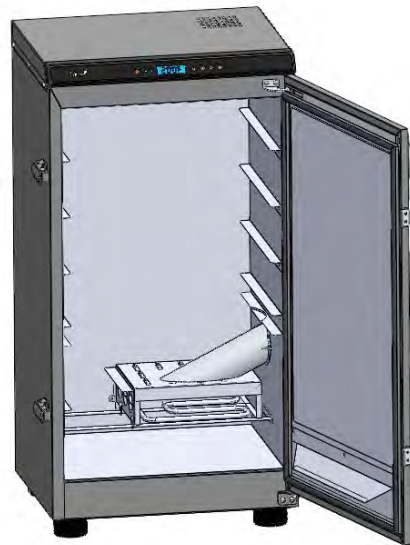
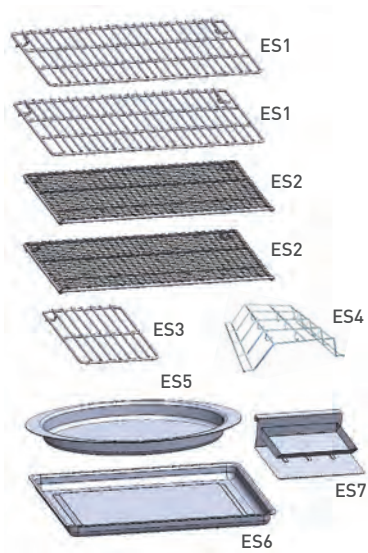
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not store electric digital smoker with hot ashes still inside. Store only when all surfaces are cold, cleaned and ashes have been removed.
- Ensure the unit has fully cooled before cleaning and storing.
- Steam cleaner is not to be used. Do not clean this product with a water spray or pressure cleaner.
- To disconnect the electric digital smoker, turn control panel off then remove the plug from the outlet.
- Unplug from the outlet when not in use and prior to cleaning. Allow unit to cool completely before adding or removing racks, wood chip tray or water bowl.
- Dispose of cold ashes by placing them in aluminium foil.
- **THE HARK ELECTRIC DIGITAL SMOKER IS AN ELECTRIC APPLIANCE AND MUST THEREFORE BE STORED UNDER COVER, PROTECTED FROM RAIN AND MOISTURE. THE COVER IS TO KEEP THE UNIT CLEAN, NOT TO PROTECT FROM EXPOSURE TO WATER.**

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

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1.0 PARTS LIST



Part No.	Qty
ES1 – Large Cooking Racks	2
ES2 – Large Jerky Racks	2
ES3 – Small Cooking Rack	1
ES4 – Sausage Hanging Rack	1
ES5 – Water Pan	1
ES6 – Drip Pan	1
ES7 – Wood Chip Tray	1
ES8 – Cabinet	1
ES9 – PVC Cover	1

FOR MISSING PARTS, CALL HARK ENTERPRISES PTY LTD

Toll Free (excludes mobiles): 1300 799 787;

Melbourne Office: (03) 9873 2711

2.0 ASSEMBLY INSTRUCTIONS

Tools required: Phillips Head Screwdriver

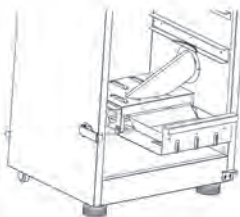
Step 1 – Install Handle

Remove two screws from the back of the appliance. Align handle with the two screw holes on the back. Install the handle by fastening a screw into each hole & tighten.



Step 2 – Install Wood Chip Tray

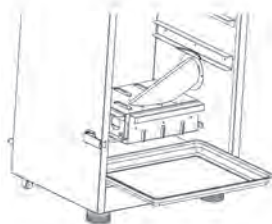
Slide the wood chip tray into the corresponding supports, insuring that the tray is placed to completely enclose the heating element with the two surfaces of the tray.



Step 3 – Drip Pan Placement

Set the Drip Pan on the floor of the inside of the smoker, below the wood chip tray. The raised edges of the pan should face up in order to catch any juices that may drip from the food overhead.

Be sure that the pan does not obstruct the smoker door from closing.



2.0 ASSEMBLY INSTRUCTIONS (cntd.)

Step 4 – Install Water Pan

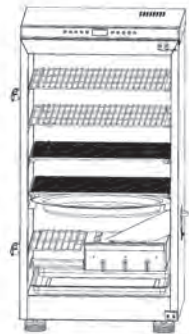
Slide water pan onto the supports directly above the wood chip chute and below the supports for the fourth rack.



Step 5 – Rack Placement

Set the metal racks on the support shafts, located on the sidewalls inside the smoker. It is not necessary to use all 5 metal racks when smoking. Racks can be set at various heights according to the size of the food being smoked.

Note: The small rack always rests on the lowest support shaft, adjacent to the wood chip tray.



Step 6 – Sausage Rack Placement

The sausage rack can be placed on the top shelf support shafts. This will allow the greatest height for hanging foods.

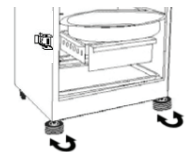
Note: All other cooking racks must be removed to use the sausage rack.



Step 7 – Front Leg Adjustment

The height of the front legs of the smoker can be adjusted by either screwing them in or out.

The smoker should only be used on a level stable surface.



PLEASE SEE CURING INSTRUCTIONS PRIOR TO USE

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3.0 CURING PROCEDURES

1. Remove the racks from the protective wrapping and wash in warm soapy water. Rinse well, dry and put aside.
2. With a wet towel, wipe the inside of the smoker to remove any residue.
3. Once the inside is dry, spray some vegetable or olive oil onto a dry towel and wipe the inside walls liberally.
4. Heat the smoker to 110°C. Place ¼ cup of wood chips into the wood chip chute. Ensure that no chips remain in the chute after loading.
5. Smoke for two hours.
6. Congratulations! Your Hark Electric Digital Smoker is ready to use.

Note: Wood chips are not included.

3.1 Wood Chip Guide

Wood Flavour	Poultry	Fish	Ham	Beef	Pork	Lamb
Hickory Strong & pungent. Sweet, smoky-bacon like flavour.	•		•	•	•	
Apple Light, fruity smoke, providing a slightly sweet flavour.	•	•			•	
Oak Clean, assertive smoke flavour.	•		•	•	•	
Mesquite Bold, hearty & unique, smoky flavour. Slightly sweet.				•		•
Pecan Subtle yet rich.	•	•			•	

4.0 Control Panel Operating Instructions

Setting the Temperature:

- Push ON/OFF button.
- Push TEMP button; LED display will blink.
- Set the temperature by using ↑ and ↓.
- Push TEMP again to set the preferred temperature.

Note: Heating will not begin until the timer is set.



Setting the Timer:

- Push TIME button; LED display for hours will blink.
- Set the hours by using ↑ and ↓.
- Set the minutes by using ↑ and ↓.
- Push TIME again for timer to begin.

HEATING WILL START AT THIS TIME. HEAT WILL TURN OFF WHEN TIME HAS EXPIRED.

Resetting the Control Panel:

If control panel shows an error message, turn electric digital smoker off by:

- Holding the ON / OFF button down until the display goes blank.
- Turn off the power point
- Unplug unit from the power point
- Wait ten seconds, plug unit back into the power point
- Turn back on at the power point
- Then turn electric digital smoker on

This will reset the control panel.



5.0 HOW TO USE WOOD CHIP CHUTE

- When the smoker reaches the desired temperature, pour $\frac{1}{4}$ - $\frac{1}{2}$ a cup of your favourite wood chips, into the wood chip chute.
- Add more chips as required. But never use more than a $\frac{1}{4}$ - $\frac{1}{2}$ a cup of wood chips at a time.

DO NOT USE WET WOOD CHIPS. WOOD CHIPS MUST BE DRY BEFORE THEY CAN BE USED FOR SMOKING.

5.1 Adding wood chips during the smoking process

Caution: Keep smoker door closed when adding wood chips.

Note: The wood chip chute will be hot even if the handle is not.

- Add wood chips to the smoker by repeating the process mentioned above.
- Temperature may spike briefly after wood is added. It will stabilise after a short time. Do not adjust.

WHEN DOOR IS OPENED, A FLARE-UP MAY OCCUR. SHOULD THE WOOD CHIPS FLARE-UP, IMMEDIATELY CLOSE THE DOOR. WAIT FOR THE WOOD CHIPS TO BURN DOWN, THEN OPEN THE DOOR AGAIN.

DO NOT SPRAY WITH WATER.



6.0 PREPARING MEATS FOR SMOKING

The following steps are recommended to ensure normal, sanitary procedures when preparing raw products for smoking:

Clean	Wash hands and surfaces often
Separate Ingredients	Do not cross contaminate ingredients or utensils
Cook Properly	Use two thermometers, one to measure the internal temperature of the the food and one for the smoker.
Smoke Food	To a safe internal temperature and level of doneness Poultry Breast 77°C Whole Poultry 82°C Beef, Veal, Lamb Roast 63 - 77°C Pork 71 - 77°C
Chill	Refrigerate meat and poultry within 2 hours of removing it from a smoker.

Source: USDA Pamphlet on Smoked Foods

6.1 Marinating or Brining

Curing, brining or marinating of meats with salt brine was considered necessary when smoking was used primarily as a form of food preservation. Today, although hot smoking does not require curing in order to preserve the food, there are other reasons for brining or marinating foods. Marinades not only impart their own flavour, but moisturise the meat and complement the smoke flavours while also inhibiting bacterial spoilage. You can also utilise marinades to flavour and tenderise large cuts of meat from both the inside (using marinade injectors) as well as the outside of the meat.

Brining Fish

Fish is usually soaked in a brine solution prior to smoking. This adds to the taste of your fish and is also the first step in preserving them.

Basic Brine Solution

- 385 grams of non -iodised salt
- ¾ of a cup of Brown Sugar
- Mixed in 5 litres of water

Stir until completely dissolved and then place the fish in the solution being careful all is completely covered.

Store in the fridge for between 4 – 8 hours. The longer you leave it in the solution the more flavour that will be absorbed by the fish. It depends on your individual taste and how salty you like your fish.

Remove the fish from the brine solution and pat dry with a paper towel. Allow to dry out of the sun for an hour. The fish will have a glazed film on it and will sticky to touch.

The fish is now ready to smoke.



6.2 Rubs

After the brining or marinating process is complete, you may wish to use a dry rub to add additional flavour. You can apply the rub liberally on the surface of the meat as the rub will lose some of their flavour in the presence of heat. Be sure to first apply vegetable oil, or a basting spray to the meat to provide a sticky surface for the rub to adhere to.

6.3 Placing Meat in the Smoker

1. After the smoker is cleaned and the meat prepared, place the meat into your electric digital smoker.
2. Add the liquid of your choice to the water pan.
3. Close the door and set the time and temperature digitally.
4. Then add wood chips via the wood chip chute.
5. **DO NOT OPEN THE SMOKER DOOR IN THE FIRST HOUR OF THE SMOKING PROCESS.** Let the smoke do its work and do not worry if there is no smoke later in the process. Too much smoke is not good for the cooking process.





7.0 USING YOUR SMOKER

7.1 General Points

- To avoid your food tasting bitter, be sure that your smoker has been cleaned prior to commencing the smoking process. And if you don't need the racks during the smoking process, take them out prior to commencing.
- Temperatures cannot be set above 135°C. This smoker is ideally designed for low temperature slow cooking (93°C to 100°C).
- The wood chip chute door must be closed and the wood chip tray must be in place while cooking. Improper loading may cause wood chips to catch fire or to not generate any smoke.
- Wood chips are essential to generate smoke and give the meat a pleasant smoky flavour. Moderation in the use of wood chips is recommended. Too much smoke will give smoked meats an unpleasant bitter flavour. While learning to smoke, it is better to underestimate the amount of smoke required. Typically about ¼ - ½ cup at a time.
- Your smoker will produce an abundance of smoke and leak out anywhere it can, including the door seals. This is normal.
- Over time, discolouration on the interior surface of the smoker will occur. This is normal.
- Check and empty drip pan after every use.
- The smoker door should stay closed throughout the cooking process. Open the door only when truly required. Once open, close your smoker door as soon as possible. Leaving the door open for an extended period of time will result in the rapid loss of heat and may cause smoking wood chips to catch fire.

7.2 Commencing the Smoking Process

To commence using your smoker, refer to the following steps:

1. After the smoker is cleaned and the meat prepared, place the meat into your electric digital smoker.
2. Add the liquid of your choice to the water pan, (some people use apple juice wine or herbal concoctions) so that the smoker will maintain moisture and steam during the slow cook. If and when necessary, add more liquid as required.
3. Close the door and set the time and temperature digitally.
4. Then add wood chips via the wood chip chute.
5. **DO NOT OPEN THE SMOKER DOOR IN THE FIRST HOUR OF THE SMOKING PROCESS.** Let the smoke do its work and do not worry if there is no smoke later in the process. Too much smoke is not good for the cooking process.





7.3 Smoking Hints & Tips

- When hot smoking, the ideal smoking temperature is around 105°C with a range from 90°C to 115°C. The goal remains to get the internal temperature of the meat up to its safe level for consumption as determined by using a meat thermometer. When the meat reaches the desired temperature, it is important to remove the meat from the smoker to avoid drying out. For long smoking periods, baste the meat during those occasions when you open the smoker to check meat temperatures and ensure there is enough liquid in the water pan.
- Successful smoking also requires practising good temperature control. Maintaining proper temperature is critical.
 - Temperatures that are too low can increase the cooking time dramatically and could allow bacterial build-up to reach unhealthy levels.
 - Temperatures that are too high can cook the meat too quickly and fails to benefit from the tenderising and flavour enhancement process.

Fortunately your digital smoker control will control the temperature, particularly if you do not open the smoker door too often. Slow cooking gives the natural fibres in the meat time to breakdown and become tender.

- Too much smoke, or inadequate airflow, can cause a bitter flavour in the products being smoked. While there is debate amongst the grill masters, most cooks believe that the smoky flavour obtained after the first two hours is enough. Smoking food is entirely up to your personal preference and you will find it is best to experiment on what best suits your tastes.

8.0 CLEANING YOUR SMOKER

- Always unplug the smoker and allow ample time to cool before cleaning and storing.
- Wash the cooking racks, water pan and drip pan, in a mild detergent. Rinse soapy residue off and dry thoroughly before storing.
- Clean wood chip tray before or after every use to remove residual ash build up. Dispose of cold ashes by placing them in aluminium foil.
- Clean the exterior and interior by wiping down with a damp cloth (do not use soap or chemicals). Be sure to be careful when cleaning the door seal and inside seam. Dry thoroughly prior to storage.
- Do not use any type of steam dishwashing detergent for cleaning.
- Do not use any type of spray or pressure cleaners.
- Place cover over the smoker and store in a dry, enclosed location away from moisture and rain. The smoker is an electric appliance and therefore should not be left outside, even with the cover on.



9.0 TYPES OF SMOKING

Dry Smoking	Dry smoking uses indirect heat with a low, smouldering heat source to slowly cook foods, while infusing them with a smoke flavour.
Wet Smoking	Wet smoking or water smoking is more often employed when smoking. A pan of water, fruit juices, wine or other liquids are used to maintain moisture and tenderness throughout the smoking process.
Hot Smoking	Hot smoking is the process of smoking food at the same time as it is cooked. Foods for hot smoking would normally be eaten soon after they are prepared. Hot smoked foods may be cured (brined) or marinated or basted. Additionally, rubs may be used to tenderize or enhance flavour as well as to moisturise and complement smoky flavours.

Today smoking is truly about flavouring and tenderising some of the tougher cuts of meat that don't cook well using other cooking methods. What you smoke is mostly a matter of personal taste, but the most popular smoked items include ribs, brisket and pork shoulder. Most forms of wild game as well as poultry, fowl and fish, produce excellent results when slow smoked. You will learn that the amount of "smoke" required during the process is far less than one might expect. Often the best option is to keep the door to the smoker closed and to do nothing. Continually opening the smoker is completely unnecessary.

The greatest attribute that you need when smoking food is patience!

The process of smoking food is done at low temperatures over a long period of time. The Hark Electric Digital Smoker allows you to control both the temperature and time digitally and takes all the guess work out of the smoking process.

Over time, experience will allow you to adapt the smoking process to your individual preferences and tastes. Ultimately, practice and patience are necessary, as smoking is more an "art" than a science; and nothing beats your own expertise and experience in personalising the smoking process.

We hope you enjoy your Hark Electric Digital Smoker. Please refer to our website for more tips and smoking recipes.

www.hark.com.au

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Electric Digital 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





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