TRI-FIRE OFFSET SMOKER®

HK0521





Charcoal or Wood Fired

www.hark.com.au



TRI-FIRE OFFSET SMOKER®



Adjustable damper and viewing hole in firebox door



Flat firebox lid for warming marinades and sauces



Large cast iron cooking grates and handy warming shelf



Firebox cooking grate for extra grilling capacity



Stay cool Bakelite handles and temperature gauge



Adjustable damper on smoke stack



Rotisserie bracket included (Hark Rotisserie sold separately)

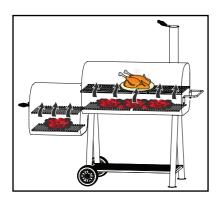


Tube legs with heavy duty, blow-moulded wheels



THREE COOKING OPTIONS

The Hark Tri-Fire Offset Smoker® is fuelled by charcoal or wood and gives you three different cooking options - grilling, smoking and rotisserie. Once you've cooked on the Tri-Fire, you'll never want to cook with gas again.

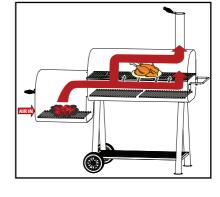


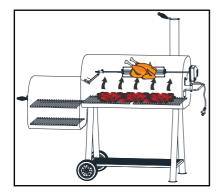
GRILLING

Sear steaks and burgers with high heat over charcoal or wood for that perfect chargrill flavour. Huge cooking capacity, with the ability to cook in both the firebox and cooking chamber at the same time.

SMOKING

Low and slow cooking. Use the heat and smoke from the firebox to indirectly cook meat in the cooking chamber. The best way to cook classic American BBQ such as brisket, ribs and pulled pork.





ROTISSERIE

The Hark Tri-Fire is supplied with a bracket that transforms the cooking chamber into a fully enclosed rotisserie pit. The rotisserie unit is an optional extra that is sold separately.

A list of tailored recipes can be found on the **Hark Tri-Fire Cooking Guide**, located on the Hark website - **www.hark.com.au**.

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Heavy-duty construction with 2.5mm welded steel and heat resistant paint.

Large cooking capacity with cast iron cooking grates and warming shelf included.

Adjustable damper to regulate temperature.

Handy preparation shelf at the front.

Bottom mesh shelf for storing wood.

Strong tube legs and blow-moulded wheels.

Temp gauge in Celcius and Fahrenheit.

SPECIFICATIONS

Dimensions: $156(L) \times 63(D) \times 134(H) \text{ cm}$

Cooking capacity:

Firebox 1784cm²
Cooking chamber 5293cm²
Total area 7077cm²
Packaging: 2 boxes
Net weight: 85kgs
Gross weight: 90kg



Hark Enterprises Pty Ltd

T: 1300 799 787; 03 9873 2711 sales@hark.com.au www.hark.com.au