

# TEXAS PRO-PIT<sup>®</sup> OFFSET SMOKER

HK0527



Charcoal or Wood Fired



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



**HARK**

GRILL • ROAST • SMOKE

# TEXAS PRO-PIT OFFSET SMOKER<sup>®</sup>



Adjustable lid and damper for effective heat regulation



Adjustable baffles for even heat distribution



Large cooking grates and warming shelves



Firebox cooking grates for extra grilling capacity



Flat firebox lid for warming marinades and sauces



Collapsible food preparation shelf and side handle to hang utensils



Chrome plated steel handles and two temperature gauges



Wood storage shelf, heavy duty tube legs and steel wheels



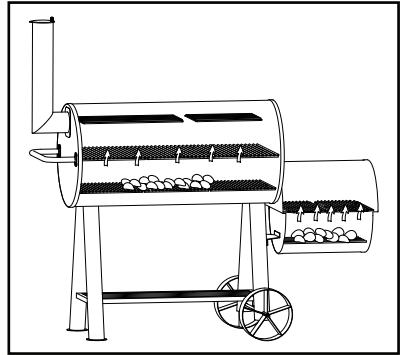
## TWO COOKING OPTIONS

The Hark Texas Pro-Pit Offset Smoker is fuelled by charcoal or wood and gives you two different cooking options - grilling or smoking. After using the Texas Pro-Pit, you'll never want to cook with gas again.

### GRILLING

The Texas Pro-Pit can reach impressive temperatures, perfect for searing steaks and burgers over charcoal or wood. For extra grilling capacity, the cooking chamber and firebox can be used at the same time.

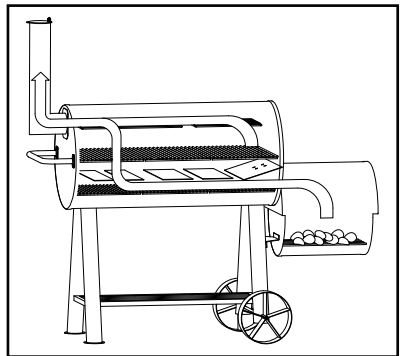
Simply remove the baffles (tuning plates) prior to grilling and ensure you build a clean, hot charcoal or wood fire before placing meat on the grill.



### SMOKING

Fancy brisket, pulled pork or ribs? Become a certified BBQ Pitmaster in your own backyard.

To cook low and slow on the Texas Pro-Pit, heat and smoke from the firebox flows into the cooking chamber to cook your food indirectly. To regulate heat and smoke, simply adjust the air damper and baffles as required.



### TEXAS PRO-PIT RECIPES

Below are examples of tailored recipes found in the **Hark Texas Pro-Pit Cooking Guide**. A full list of recipes is available on the Hark website – [www.hark.com.au](http://www.hark.com.au).

Classic Texas BBQ Brisket

Reverse Sear Steak

Pork Ribs

Pulled Pork

Pulled Lamb

Texas Style Beer-Can Chicken

Cedar Plank Salmon

Bacon-Wrapped Smoked Trout

Jalapeno Poppers

Stuffed Potato with Sweet Corn & Capsicum

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Bigger-than-Texas, charcoal or wood fired offset smoker.

Heavy duty steel construction with heat resistant paint. Large cooking capacity with extra grilling room in the firebox.

Enamel coated steel cooking grates and slide out warming shelves.

Adjustable air damper and baffles to better regulate and distribute heat throughout the cooking chamber.

Handy wood storing shelf and collapsible food preparation shelf.

Strong tube legs with robust steel wheels for ease of manoeuvrability.

Two temperature gauges.

## SPECIFICATIONS

Dimensions: 175(L) x 83(D) x 156(H) cm

Cooking capacity:

Firebox 2091.5cm<sup>2</sup>

Cooking chamber 7470cm<sup>2</sup>

Total area 9561.5cm<sup>2</sup>

Packaging: 1 box

Net weight: 130 kgs

Gross weight: 136 kgs



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