

## 5.0 SMOKING SAWDUST

- Sawdust helps provide the smoky flavour so make sure it is not from woods that contain any gums or resin. Using quality smoking sawdust that is free of treated chemicals will ensure you don't ruin the taste of your fish.

## 6.0 COOKING TIPS

- If using frozen fish, it must be thawed before smoking. Fresh fish will give you best results.
- Ensure you only use a little bit of sawdust as over-smoking can lead to bitter tasting food.
- Only fill the Burner with Methylated Spirits to the half-way mark. If the Burner is over-filled, it will create too much heat and ruin your fish.
- Do not use any other fuels other than Methylated Spirits.
- Always use a BBQ Mitt when using this product.
- Keep burner away from pets and children at all times.



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# hark<sup>®</sup>

collapsible  
**FISH SMOKER**



## Owner's Manual COOKING & CARE INSTRUCTIONS

Item No. HK0517



# 1.0 PARTS LIST

No.	Description	Qty
1	Cooking rack	3
2	Lid	1
3	Bottom Plate	1
4	Smoker Body	1
5	Metho Burner	1
6	Burner Cap	1

## 2.0 ASSEMBLY

Assembly is simple and will only take you 2 minutes!

Remove all parts out of the carry bag. Expand the body of the collapsible fish smoker. Place the bottom plate in the smoker body first. The plate will rest on the bottom lugs of the smoker body. The folded edges of the bottom plate should be facing upwards. The 3 cooking racks can be inserted after this. Please note that the smallest rack is placed in first, followed by the larger racks. The lid can be fitted on the top of the smoker body.

## 3.0 BRINING

It is always best to “brine” your fish before smoking. There are many different brining recipes around and the most basic is just salt, brown sugar and water. A good concentration to try is ½ a cup of salt and half a cup of brown sugar to 1.5 litres of water. A quick test to see if your brine has the correct salt content is to place a potato in the solution. If it floats then you have the right concentration.

Submerge the fish in the brine and cover with a lid and store in the refrigerator for at least 2 hours. You may require longer for thicker fillets and some people even brine their fish for up to eight hours. You can add any other flavours to your brine, such as ginger, garlic, chilli, soy sauce etc as all of these will enhance the flavour of the fish. Over time you will need to experiment with the brine mixture and the duration of the brining process and adjust it to your preferred taste.

Remove the fish from the brine. Gently rinse the fish in cold water and pat dry with paper towels. Place the fish on a lightly oiled rack or paper towels to air dry out of direct sunlight for another 1-2 hours. Once the fish are truly dry, the skin will develop a shine that is called pellicle. The pellicle seals the surface and prevents loss of natural juices during smoking. A fan pointed on the fish while drying will speed pellicle formation.

## 4.0 SMOKING METHOD

- Once the fish has been brined and dried they are ready for smoking.
- Place a thin layer of Sawdust over the bottom plate. **[DO NOT USE TOO MUCH AS OVER-SMOKING CAN LEAD TO BITTER TASTING FOOD.]**
- Place the bottom cooking rack (smallest rack) on the lugs provided and then place fish on the rack. The other racks can be fitted the same way.
- Pour Methylated Spirits up to the halfway mark of the Burner **[DO NOT FILL PASSED THE HALFWAY MARK.]**
- Ensure that the holes on the Burner are only half open.
- Carefully light the Burner, preferably with an extra long match to avoid contact with flame.
- Pick up the Smoker unit and place it over the Burner, ensuring that the Burner is positioned under the Smoker unit and in the centre.
- The opening at the bottom of the smoker can be used to give easy access to adjust the position of the burner when it is under the smoker. **(PLEASE USE A PROTECTIVE BBQ MITT WHEN HANDLING THE BURNER.)**
- Place the Lid on the top of the smoker and in time smoke will be produced from the sawdust.
- The smoking duration will vary on the size and thickness of the fish.
- Once the fish is cooked, use a BBQ Mitt, pick up the Smoker and move it away from the Burner. Put out the flame of the Burner with the Cap provided.
- Use a BBQ Mitt to remove the Lid from the smoker and your fish will be ready to eat. Enjoy!