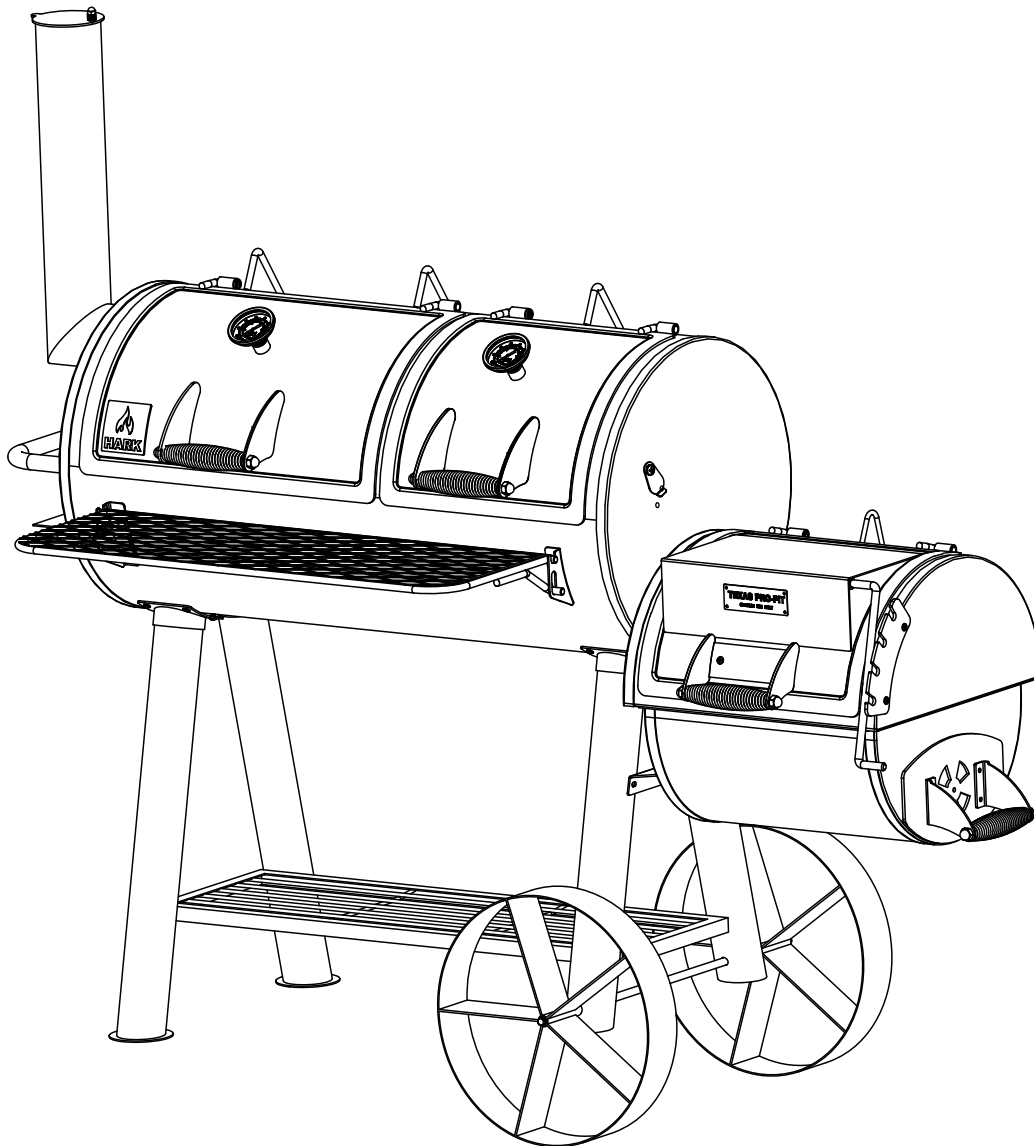




GRILL • ROAST • SMOKE

# TEXAS PRO-PIT



## Owner's Manual

### ASSEMBLY, CARE & SAFETY INSTRUCTIONS

Product Code: HK0527

v18-6.16



# HARK TEXAS PRO-PIT OFFSET 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.

Exposure of the product to the elements should be minimised. Once the unit has cooled and is cleaned, store the product under cover. Polyester / vinyl barbecue covers are an optional accessory that are recommended and can be purchased from your local HARK retail dealer.

- This warranty does not cover units that have been altered or modified.
- This warranty does not cover unauthorised repairs during the warranty period.
- This warranty does not cover commercial use of the product.
- This warranty does not cover damage due to normal wear and tear, misuse, abuse, accidents or improper maintenance.
- This warranty does not cover surface scratches, dents, chips, corrosion, discolouring caused by heat or heat damage or caused by abrasive or chemical cleaners.
- This warranty does not cover corrosion or rust caused by exposure to the elements, grease fires, insects, weather or hail. (Rust can be removed by a scrub pad and then the surface coated with cooking oil or touched up with high heat resistant paint).

### CONDITIONS OF WARRANTY

- The appliance is delivered to the HARK distributor's service department or authorised service agent and freight charges both ways are paid by the owner. No liability is accepted for loss or damage during transit.
- The appliance is installed by a qualified person and operated and maintained in accordance with the instructions supplied. Repairs or service must be carried out by an authorised person.
- Installation must conform to the applicable Gas, Electrical and Building standards laid down by the local codes for your country or region.
- No alterations or repairs have been carried out without obtaining the distributors prior consent. Such repair or any replacement does not extend the warranty period.
- Proof of purchase together must be provided to verify purchase date and establish the warranty period. Only the original purchaser is covered under this warranty.
- The warranty period is calculated from the date of purchase only.
- Parts installed from other manufacturers' products will void this warranty.

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.

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#### After Sales Support

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

**1** YEAR  
WARRANTY

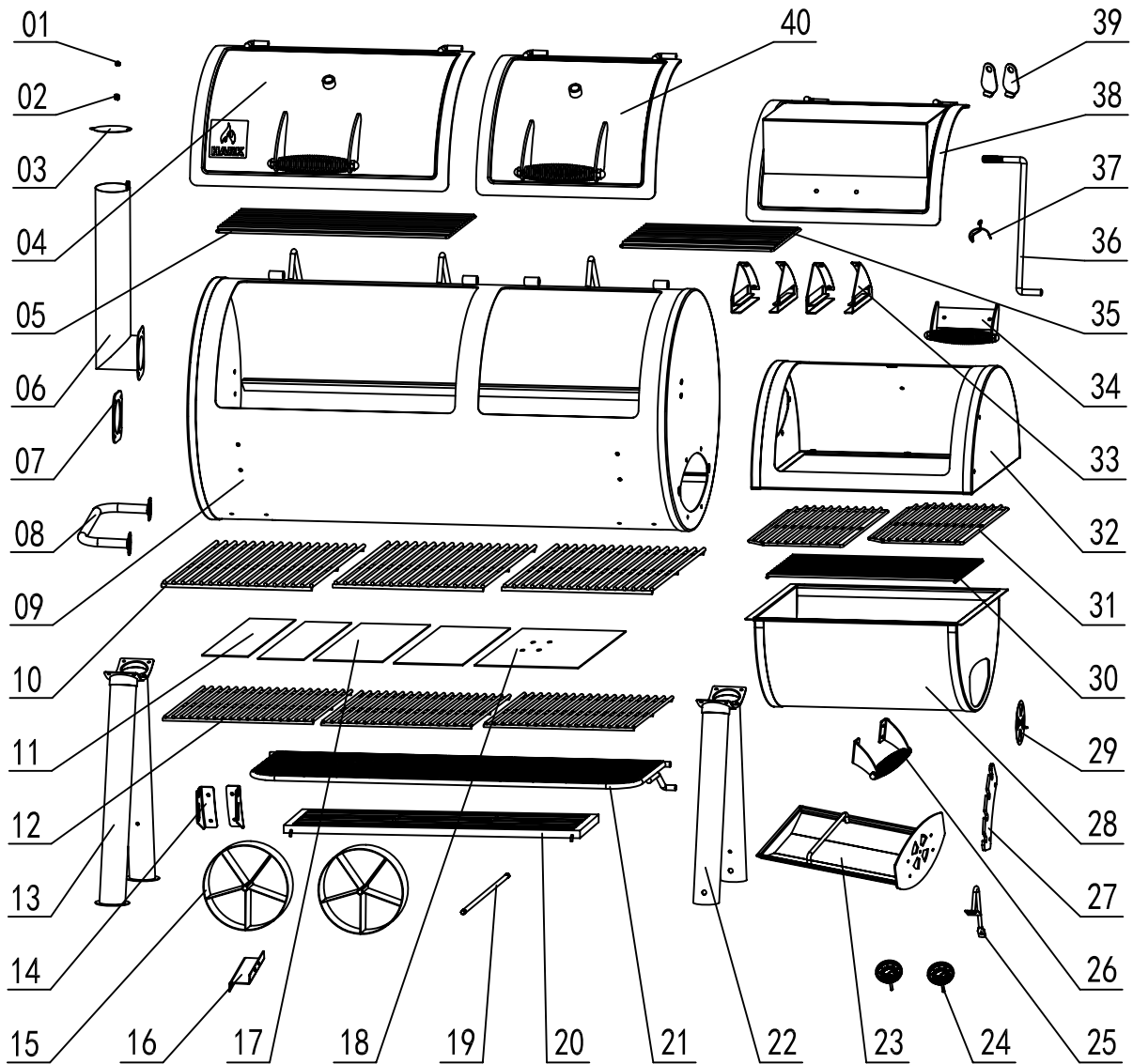
READ ALL INSTRUCTIONS, WARNINGS & SAFEGUARDS PRIOR TO ASSEMBLY & OPERATION.  
FAILURE TO DO SO MAY RESULT IN PROPERTY DAMAGE OR PERSONAL INJURY.

 <b>DANGER</b> 	 <b>DANGER</b> 
<ul style="list-style-type: none"> <li>- The Texas Pro-Pit is for OUTDOOR USE ONLY.</li> <li>- Never operate the smoker unattended.</li> <li>- The use of alcohol, prescription or non prescription drugs may impair your ability to properly assemble or safely operate the smoker.</li> <li>- Never operate this smoker within 7.5 metres (25 feet) of any flammable liquids.</li> <li>- Keep the area clear of all flammable liquids, combustible material including but not limited to wood, dry plants and including grass, brush, paper and canvas.</li> <li>- Use this smoker only on a level, stable non-combustible surface like brick, concrete or dirt. Do not use smoker on or around any surface that will burn or melt, such as on wooden decks, dry grass, wood rails, vinyl or plastic.</li> <li>- Never use inside an enclosed area such as screen patios, garages, buildings and tents. Keep a minimum clearance of 3 metres (10 feet) from all sides of the smoker to all overhead construction and 1 metre (3 feet) from any walls or rails.</li> <li>- Never operate this smoker under any overhead roof covering, awning or overhang.</li> <li>- Keep your hands, hair and face away from any naked flame. Do not lean over or into the firebox or grill when lighting or operating the smoker. This smoker has an open flame. Be careful of loose clothing and hair that could catch fire during operation.</li> <li>- Use caution since flames can flare-up when fresh air comes into contact with fire. Take caution opening lids.</li> <li>- Use caution when opening lids. Make sure the lid is pushed all the way open and resting on the back stop. If not fully open it could fall back to closed position and cause an injury.</li> <li>- Always wear shoes and protective clothing during operation of this smoker.</li> </ul>	<ul style="list-style-type: none"> <li>- Never use this smoker as a heater.</li> <li>- The smoker is HOT while in use and after use. Always wear protective gloves or mitts when operating the smoker. Avoid touching hot surfaces at all times.</li> <li>- Keep CHILDREN AND PETS away from the smoker at all times. Do not allow anyone to conduct activities around the smoker during or following its use until the unit has cooled.</li> <li>- Never move the smoker when it is in use. Allow the smoker to cool before moving or storing it.</li> <li>- Never leave hot coals or ashes in the smoker unattended. Always wait for the grill to cool before removing hot coals or ashes and dispose of them in a non-combustible metal container and then dose with water to extinguish fully. Wear protective gloves to do this.</li> <li>- Never use in or on recreational vehicles and/or boats.</li> <li>- Never use this product for anything other than its intended purposes. This smoker is not intended for commercial use.</li> <li>- Accessories and cookware not supplied by Hark® are not recommended. Never use glassware, plastic or ceramic cookware in the smoker.</li> <li>- Do not modify the Texas Pro-Pit. Any changes to the smoker will void the warranty.</li> <li>- Do not use in windy conditions or days of a <i>Total Fire Ban</i>.</li> <li>- Do not exceed a temperature of 260 °C (500 °F). Do not allow charcoal and or wood to rest on the walls of the firebox or cooking chamber. Doing so will greatly reduce the life of the metal finish.</li> <li>- Only build the fire on top of the wire charcoal grates.</li> <li>- The smoker is extremely heavy. Use caution when moving or lifting to prevent strains or injuries.</li> <li>- Always ensure a tin can is in place under the grease hole. Empty or replace regularly.</li> </ul>

 **OUTDOOR USE ONLY** 

**SAVE AND FILE THESE INSTRUCTIONS FOR FUTURE REFERENCE**

# A. PARTS LIST


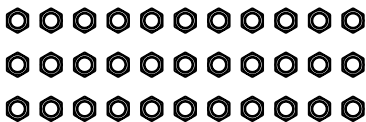
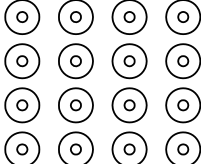






NO.	Name
1	Cap Nut
2	Spring
3	Smoke Stack Damper
4	Large Lid
5	Large Warming Shelf
6	Smoke Stack
7	Sealing Gasket
8	Side Handle
9	Cooking Chamber
10	Cooking Grills (3)
11	Baffle A (2)
12	Charcoal Grates (3)
13	Long Legs
14	Front Shelf Brackets (1set)

NO.	Name
15	Wheels (2)
16	Firebox Bracket
17	Baffle B (2)
18	Baffle C
19	Wheel Axle
20	Bottom Wire Rack
21	Front Shelf
22	Wheel Legs – Short
23	Ash Tray
24	Thermometers (2)
25	Firebox Lid Stop
26	Ash Tray Handle
27	Fixture Plate

NO.	Name
28	Firebox Base
29	Air Damper
30	Firebox Charcoal Grate
31	Firebox Cooking Grills (2)
32	Firebox Top
33	Shelf Bracket (2 Sets)
34	Firebox Lid Handle
35	Small Warming Shelf
36	Adjustable Shaft
37	Grease Can Holder
38	Firebox Lid
39	Hole Cover (2)
40	Small Lid

## B. HARDWARE PACK

Name	QTY
M6-15mm Bolts	<p style="text-align: center;">64</p> 
M6 Nuts (Black)	<p style="text-align: center;">37</p> 
Flat Washers	<p style="text-align: center;">16</p> 
M6 Lock Nut (Silver)	<p style="text-align: center;">1</p> 
M12 Lock Nuts	<p style="text-align: center;">2</p> 
M6 Spring Washers	<p style="text-align: center;">2</p> 
M12 Nuts	<p style="text-align: center;">2</p> 

# C. ASSEMBLY INSTRUCTIONS

## STEP 1

- Remove hinge locking screw from left hand hinge of cooking chamber large lid (4) and slide lid off the hinge pins.
- Remove hinge locking screw from left hand hinge of cooking chamber small lid (40) and slide lid off the hinge pins.

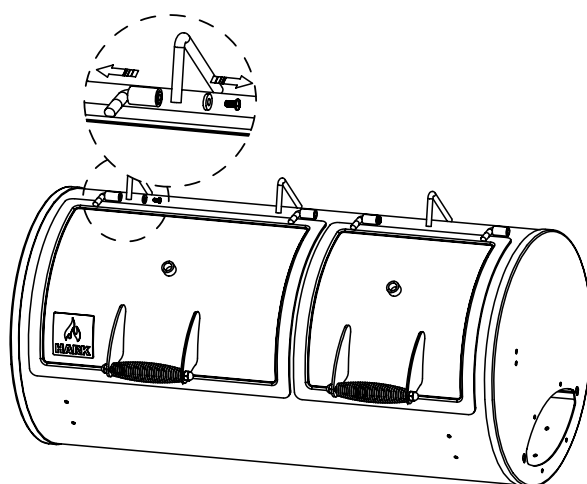


fig. 1

## STEP 2

- Stand the cooking chamber (9) on the small lid end *fig. 2*.
- Fit the bottom wire rack (20) to the short legs (22), inserting the location pins on the rack into the hole at bottom of the wheel legs - short (22) and attach the legs to the base of the cooking chamber (9) using 8-M6x15mm bolts, 8 flat washers and 8-M6 nuts.

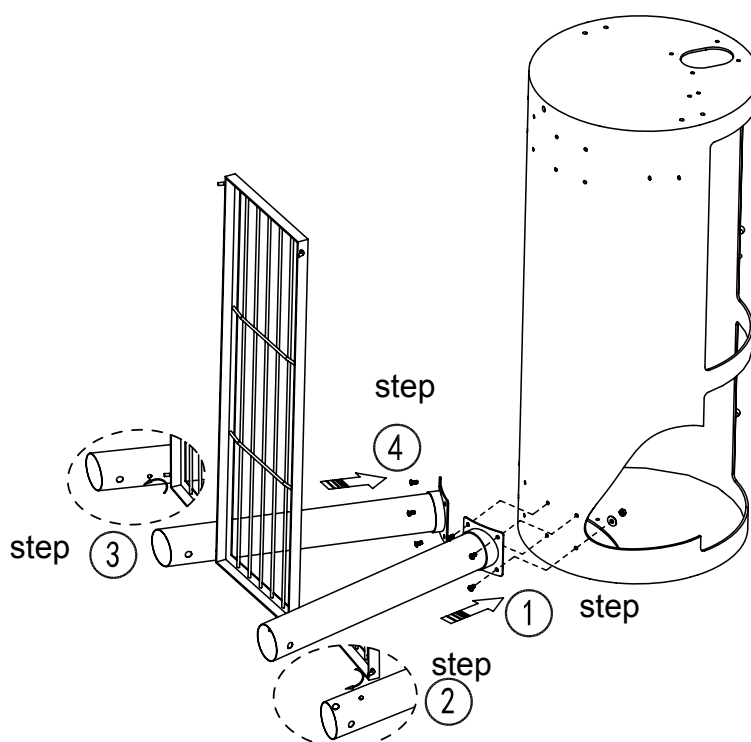


fig. 2

8-M6x15mm Bolts / 8-Flat Washers / 8-M6 Nuts

### STEP 3

- Fit the long legs (13) to the bottom wire rack (20) by inserting the location pins on the bottom wire rack (20) into the holes on the bottom of the long legs (13). Bolt the legs to the cooking chamber (9) using 8-M6x15mm bolts, 8-Flat washers and 8-M6 nuts.

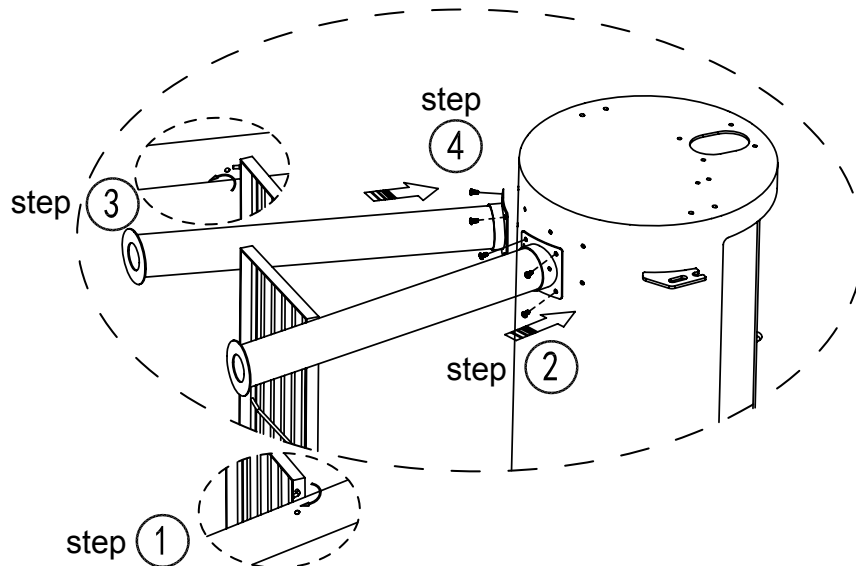


fig. 3

### STEP 4

- Insert the wheel axle (19) through the holes in the wheel legs - short (22) and fit the wheels (15) onto the wheel axle (19) and secure with 2-M12 lock nuts.

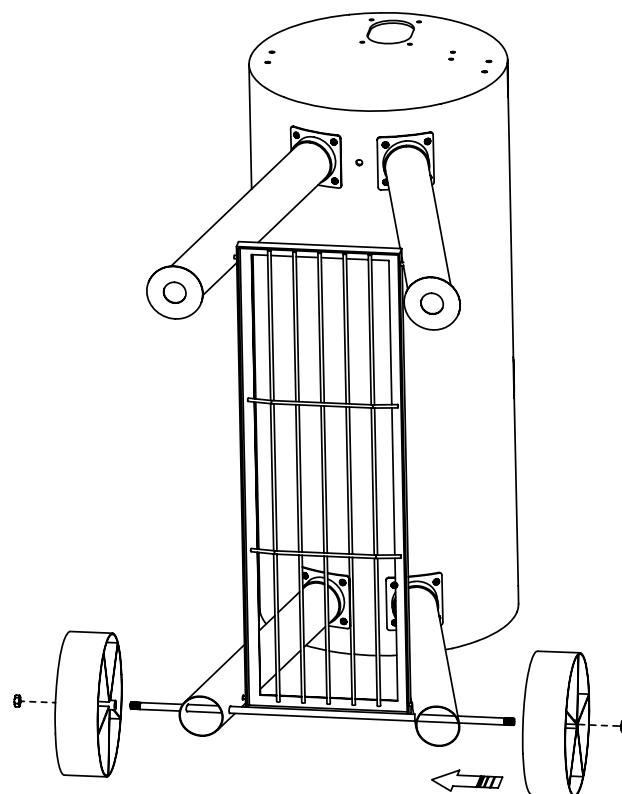


fig. 4

2-M12 Lock Nuts



## STEP 5

- Attach the smoke stack (6) to the end of the cooking chamber (9) by fitting the sealing gasket (7) and using 4-M6x15mm bolts and 4-M6 nuts.
- Attach side handle (8) to the same end of the cooking chamber (9) using 4-M6x15mm bolts and 4-M6 nuts as per fig. 5.

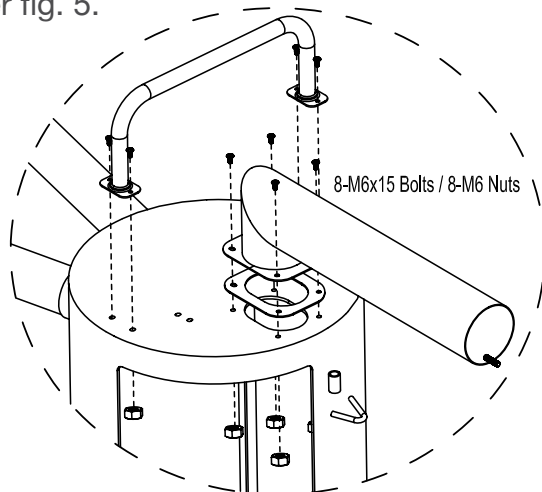


fig. 5

## STEP 6

- Attach the smoke stack damper (3) to the smoke stack (6) using the dome nut and spring supplied with the smoke stack (6).

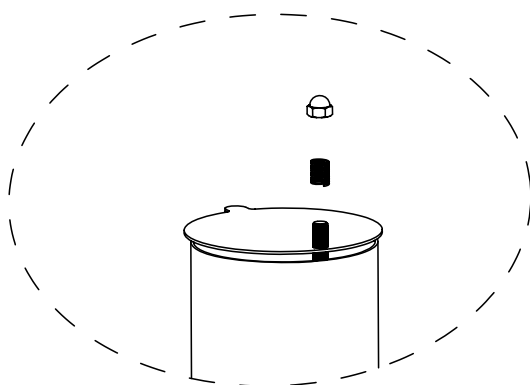


fig. 6

## STEP 7

- This step requires 2 people to lift the smoker and place it onto its legs. Try to minimise stress to the legs.
- Through the hole in the bottom of the cooking chamber (9) insert the grease can holder (37) so that it hangs under the cooking chamber (9).

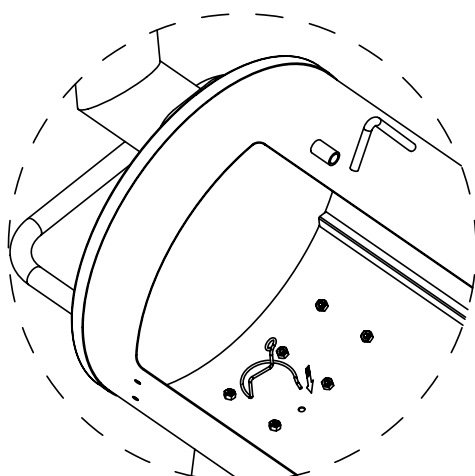
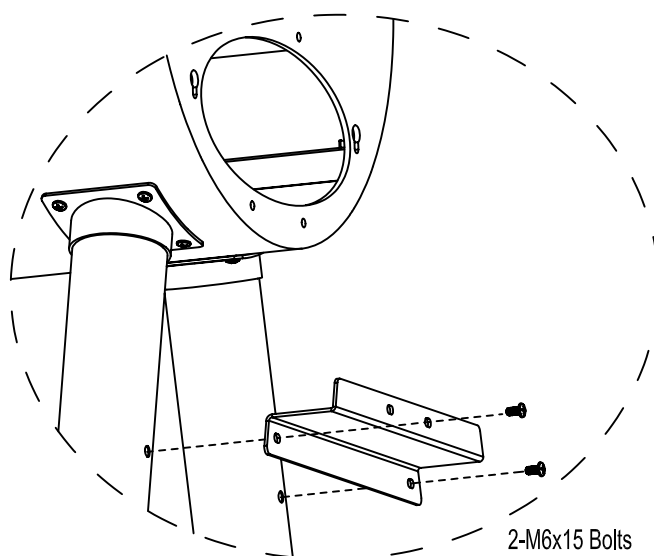


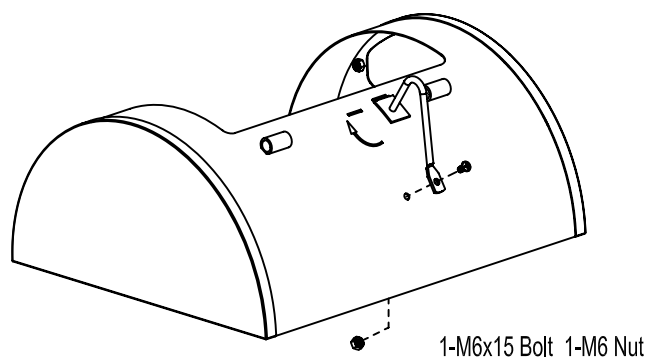
fig. 7

**STEP 8**

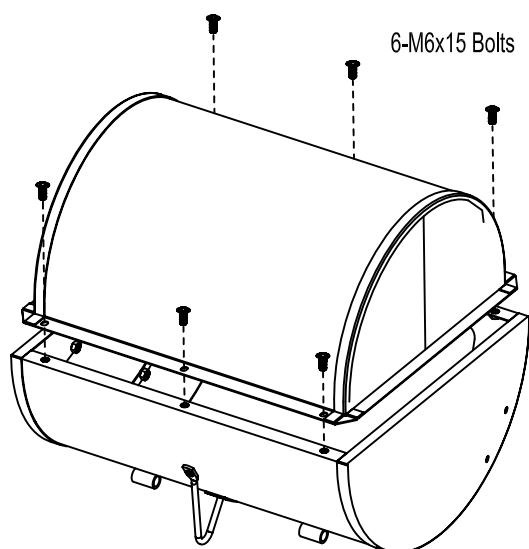
- Fit the firebox bracket (16) to the wheel legs (22) using 2-M6x15mm bolts.

*fig. 8***STEP 9**

- On the firebox top (32) fit the firebox lid stop (25) into the slot near the opening and bolt to lid using 1-M6x15 bolt & 1-M6 nut.

*fig. 9***STEP 10**

- Turn the firebox top (32) upside down and fit the firebox base (28) to it using 6-M6x15mm bolts.

*fig. 10*

### STEP 11

- Turn the firebox unit over so that it is sitting as per fig. 11 below. Screw 2-M6x15mm bolts into the holes at the side of the elliptical cut out leaving a space of 5mm between the head of the bolt and the side of the firebox unit.

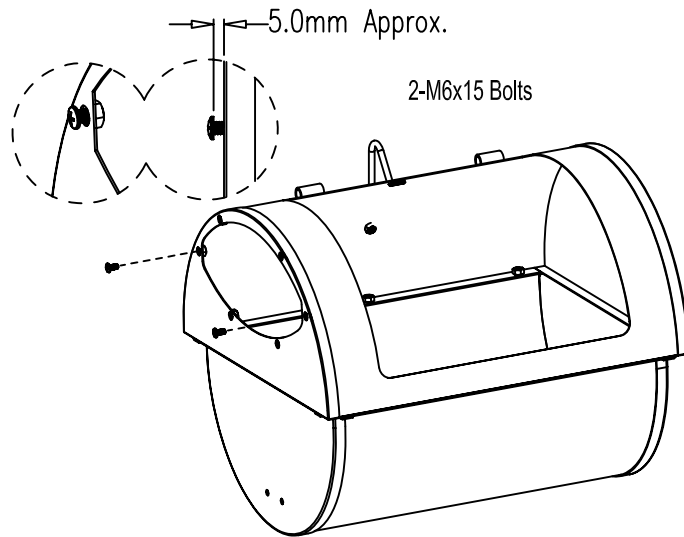


fig. 11

### STEP 12

- At the end of the cooking chamber (9) with the elliptical hole, fit the Firebox unit locating the 2-M6 bolt heads through the keyhole slots and resting against the firebox bracket (16). Secure using 4-M16x15MM bolts into the cooking chamber (9) and 2-M6x15 bolts & 2-M6 nuts into the firebox bracket (16).

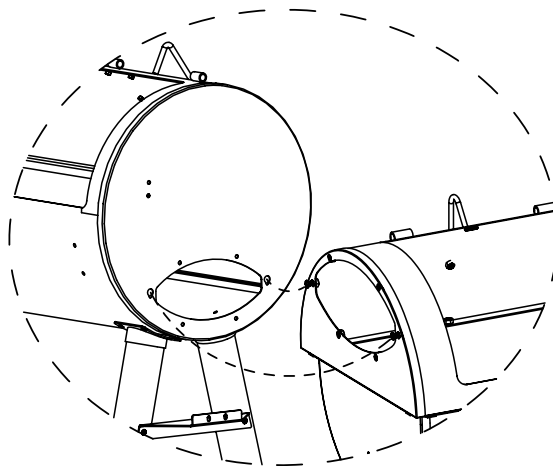


fig. 12a

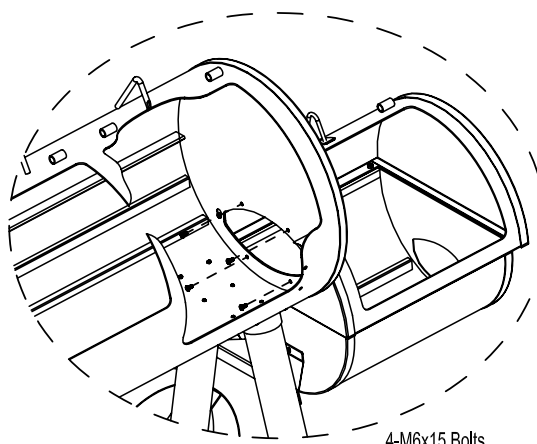
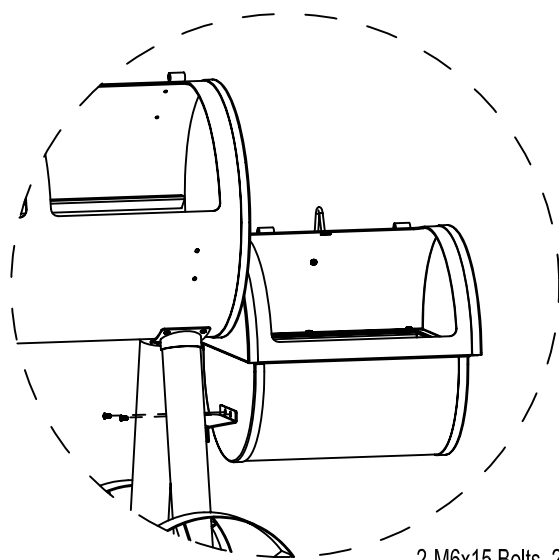


fig. 12b

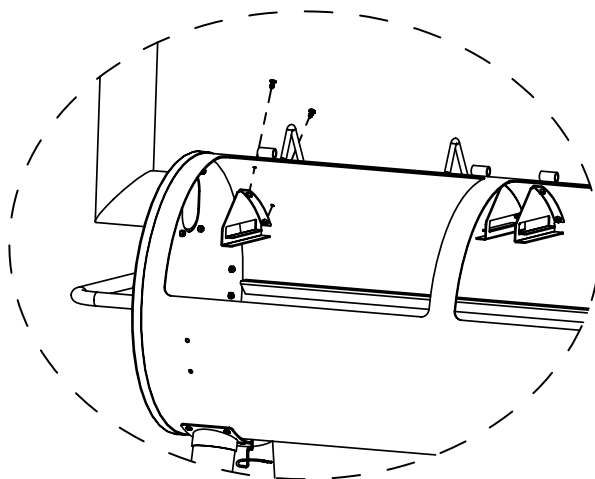


2-M6x15 Bolts 2-M6 Nuts

fig. 12c

### STEP 13

- Fit 4 shelf brackets (2 pairs) to the cooking chamber (9) using 8-M6x15 bolts.

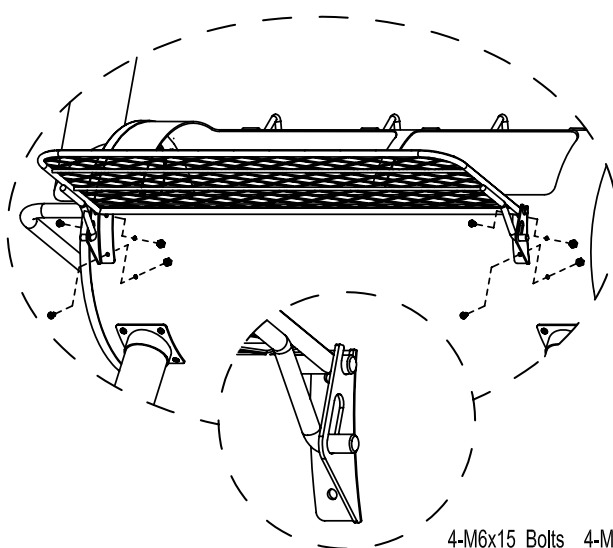


8-M6x15 Bolts

fig. 13

### STEP 14

- Fit the front shelf brackets (14) onto the cooking chamber using 4-M6x15 bolts & 4-M6 nuts.
- Ensure that the front shelf brackets (14) are in the open position shown in fig. 14.



4-M6x15 Bolts 4-M6 Nuts

fig. 14

## STEP 15

- To the ash tray (23) fit both the left and right sides of the ash tray handle (26) with 4-M6x15 bolts & 4-M6 nuts.
- Fit the air shutter (29) to the ash tray (23) with 1-M6x15 bolt and 1-M6 lock nut.
- Thread the handle pin through the wire ash tray handle (26) and secure at both ends with 2-M12 nuts.

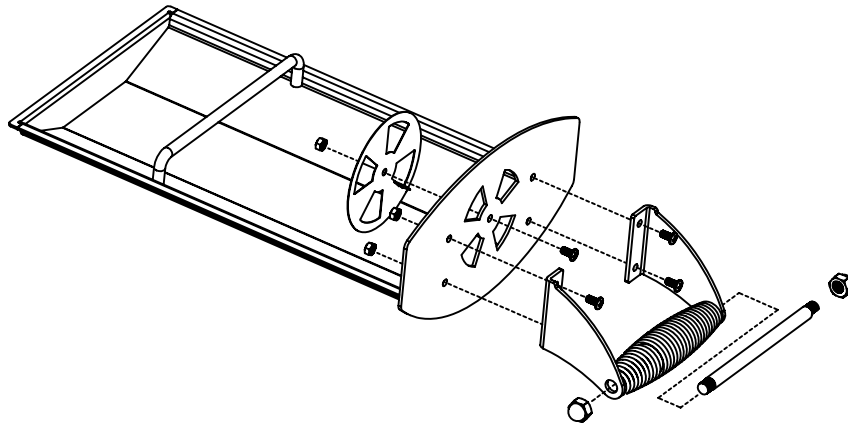


fig. 15

5-M6x15 Bolts 4-M6 Nuts 1-M6 Lock Nut 2-M12 Nuts

## STEP 16

- Fit the 3 charcoal grates (12) into the bottom of the cooking chamber (9) as shown in fig. 16 below.
- Fit baffles (11, 17 & 18) above the charcoal grates (12) in the cooking chamber (9).
- Fit 3 cooking grills (10) into the cooking chamber (9) above the baffles (11, 17 & 18).
- Fit the large warming shelf (5) and the small warming shelf (35) into the cooking chamber (9).
- Fit the firebox charcoal grates (30) into the bottom of the firebox unit (28 & 32).
- Fit the 2 firebox cooking grills (31) above the firebox charcoal grates (30) in the firebox unit (28 & 32).

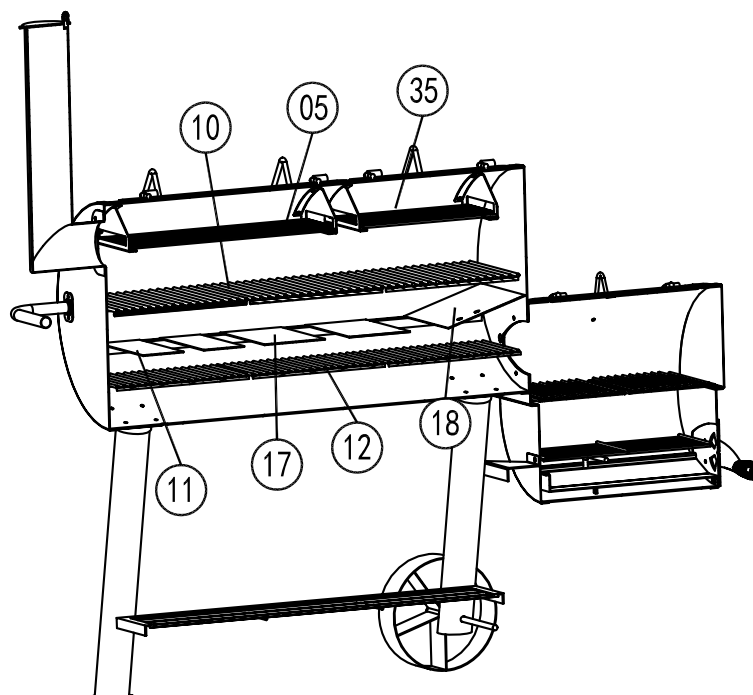


fig. 16

**STEP 17**

- Fit fixture plate (27) to the end of the firebox unit using 2-M6x15mm bolts.
- Fit hole cover (39) to either side of the cooking chamber using a M6x15 bolt. These holes can be used to thread temp probes through in to the cooking chamber to monitor meat temperatures.

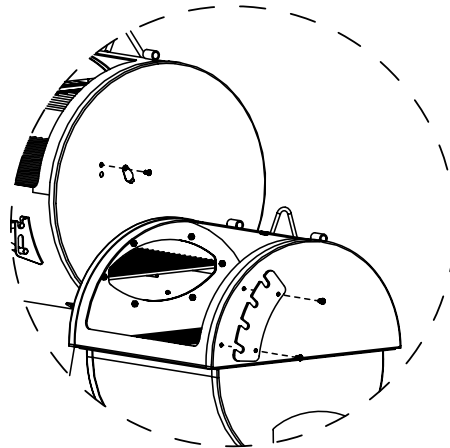


fig. 17

4-M6x15 Bolts

**STEP 18**

- Refit large lid (4) and small lid (40) to cooking chamber (9) and secure with hinge locking screws (supplied).

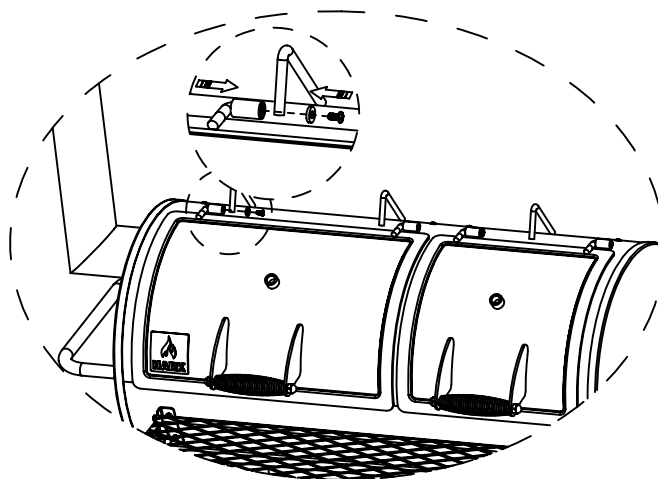


fig. 18

**STEP 19**

- Fit firebox lid handle (34) to firebox lid (38) using 2-M6x15 mm bolts at the top and 2-M6 nuts below fig. 19a.
- Fit firebox lid (38) & firebox lid handle (34) assembly onto the firebox unit and secure with the hinge locking screw fig. 19b (supplied).

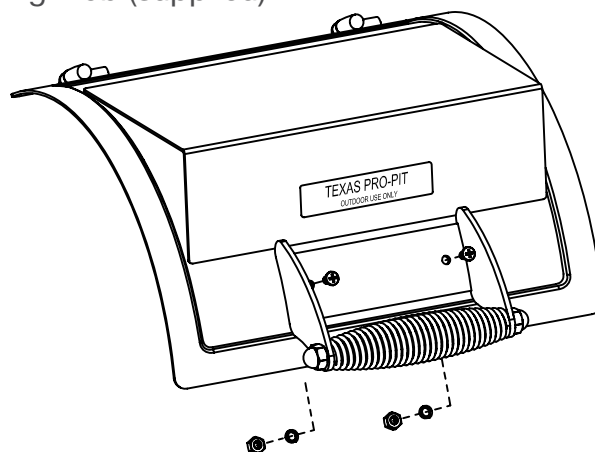


fig. 19a

2-M6x15 Bolts / 2-Spring Washers / 2-M6 Nuts

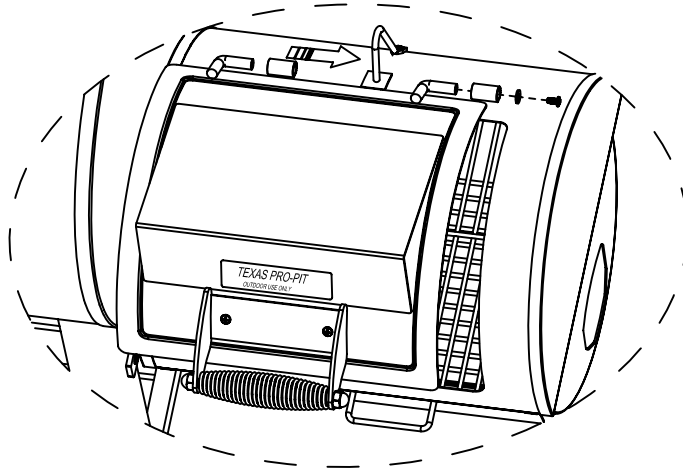


fig. 19b

## STEP 20

- Fit adjustable shaft (36) onto the firebox lid (38) by screwing the threaded end into the hole at the side of the firebox lid (38).

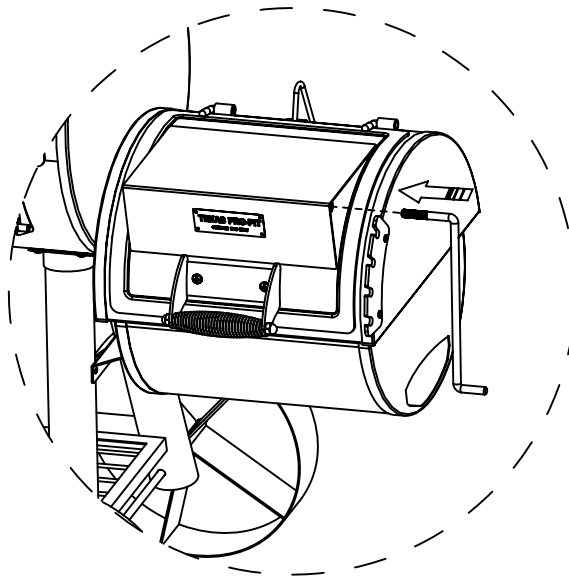


fig. 20

## STEP 21

- Fit the 2 thermometers (24) into the cooking chamber large lid (4) and the cooking chamber small lid (40). Secure with the nuts already provided inside the lid.

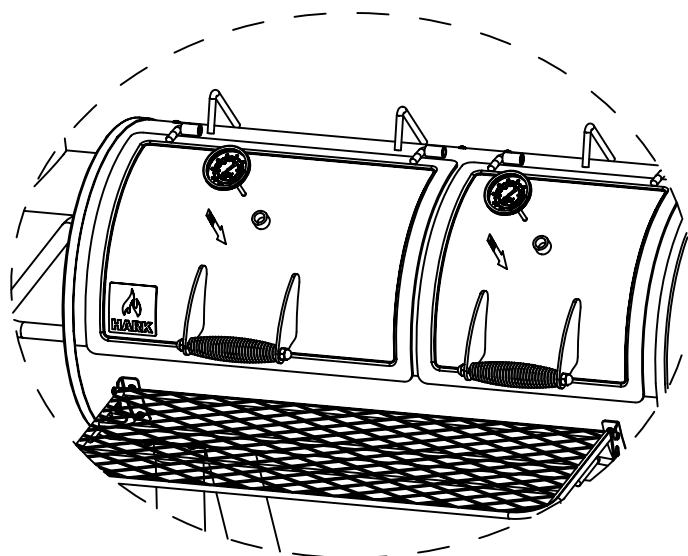
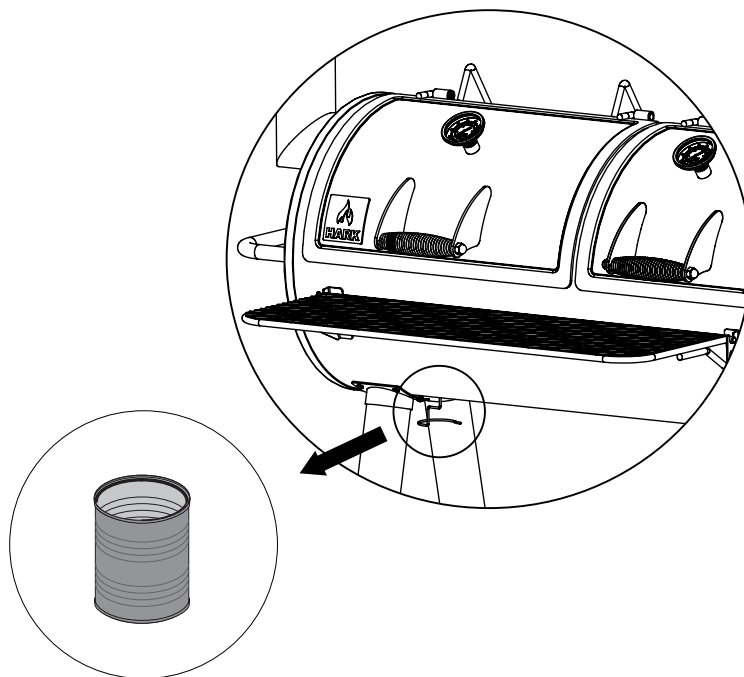


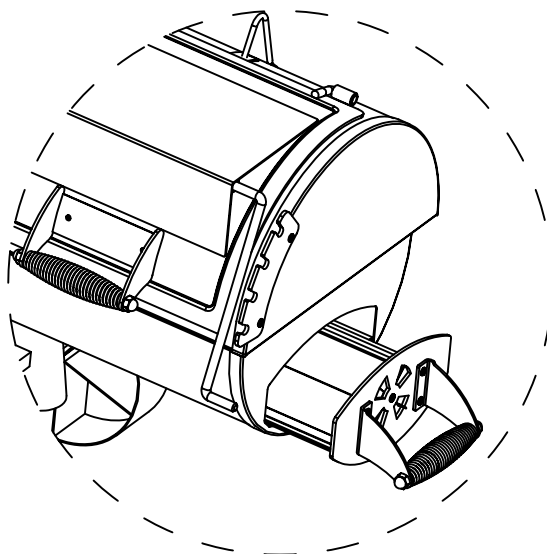
fig. 21

**STEP 22**

- Locate an empty tin can (standard soup or peeled tomato can).
- Remove the lid and empty contents.
- Place the tin can onto the grease can holder (37).
- A can must be in place under the grease hole at all times. Once the unit and the can have fully cooled after use, remember to empty or replace the can as required.

*fig. 22***STEP 23**

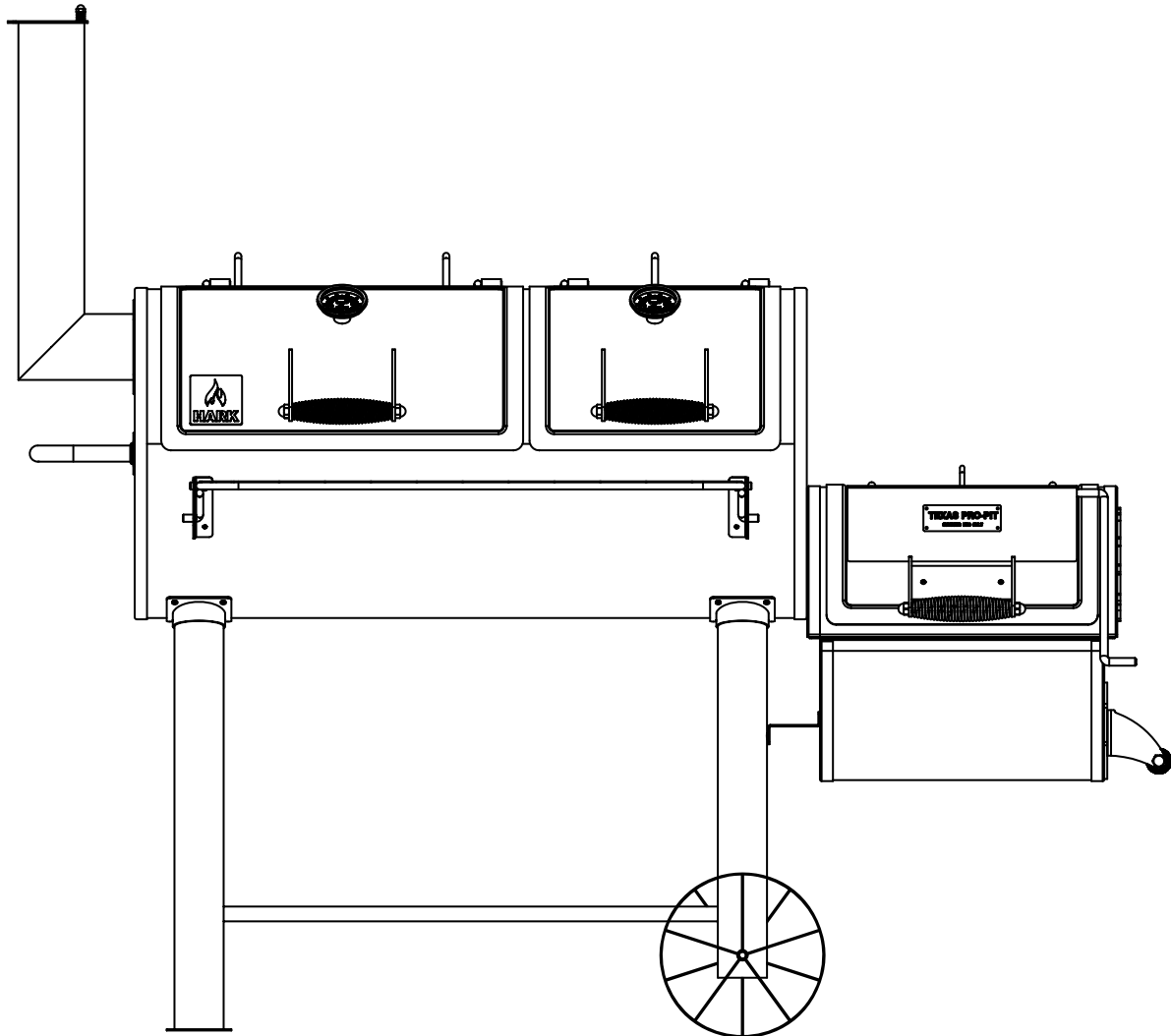
- Slide the ash tray (23) into the firebox base (28).

*fig. 23*



Assembly of your Hark Texas Pro-Pit is now complete.  
fig. 24 below shows how the assembled unit should look.

*fig. 24*



## D. PREPARING TEXAS PRO-PIT FOR USE

Before cooking, the following steps should be followed to both cure the finish and season the interior steel. Failure to follow these steps may damage the finish.

Coat all the interior of the firebox and cooking chamber with vegetable oil (do not coat the cooking grills). The oil may be any vegetable type and can be applied with a towel, rag or basting brush. An aerosol spray can is ideal and will be the easiest and fastest way to coat the interior.



### WARNING

**DO NOT APPLY OIL TO THE EXTERNAL PAINTED SURFACE OF THE SMOKER.  
DO NOT APPLY OIL TO THE CHARCOAL GRATES, COOKING GRILLS OR ASH TRAY.**

### NOTE: DO NOT APPLY OIL TO THE PAINTED SURFACE OUTSIDE THE SMOKER.

- Build a small fire in the Air (refer to our Lighting Your Fire section). The Smoke Stack Damper (3) and Firebox Damper (29) should be ½ open. Allow the temperature to gradually rise to no more than 150°C.
- Close all lids and burn for at least two hours. The longer and the more gradually heat rises, the better.
- Care should be taken not to scrape or rub any surface during the curing process.
- After you have burned your fire for 2 hours or more, you will notice a shiny black coating developing on the inside of your smoker. This is a protective resin that comes from the burning wood. This resin will help seal the inside of the smoker for many fantastic cooks ahead.
- It is advisable to repeat this process on a yearly basis to help prolong the life of your smoker.
- Ensure that you hang an empty tin can from the Grease Can Holder (37) under the Cooking Chamber (STEP 22). A tin must be placed under the grease hole at all times and will need to be checked regularly to ensure it is not full. Always wait until the smoker has fully cooled before emptying or replacing the can.
- Your Hark Texas Pro-Pit is now ready for use.

# E CARE OF YOUR TEXAS PRO-PIT

## ASH AND RUSTING

The Texas Pro-Pit's heavy duty steel construction will help extend the smoker's life span.

The inside of the smoker should be treated like a cast iron skillet by applying cooking oil to any rust should it appear (remembering not to coat the cooking grills). Remove ash after each use and oil interior as required by the frequency of use.



### WARNING

**NEVER HOSE OUT THE SMOKER WITH WATER.**

Most rusting is caused after cooking with a fire that's too hot. Inadequate maintenance and protection from the weather also causes unnecessary rusting. What some people describe as burnt out damage is really rust-out. The primary cause of rust damage is the failure to remove ash after each use. Letting ash sit on the lower charcoal grates and in the bottom of the Texas Pro-Pit, will eventually cause rust as it will get wet and hold moisture over time. Ash contains corrosive elements that will rust through any thickness of steel.

It is advised that you clean out any ash or coal remains after every cook. Always allow the smoker and the ash to thoroughly cool before cleaning and never dispose of hot ashes in a rubbish bin.

Use a protective grill cover to prolong life and store your Texas Pro-Pit in a covered area.

## GENERAL CLEANING

Only when fully cooled should you commence cleaning the smoker. Clean the porcelain coated steel cooking grills after each use by removing them from the smoker and cleaning them with warm, soapy water and a non-abrasive scourer (brass brush is ideal).

To prevent rusting from developing inside the smoker, re-season with vegetable oil on a regular basis (excluding the cooking grill).

It is also important to regularly check the tin can under the grease hole to check if it needs to be emptied or replaced.



### WARNING

**NEVER USE THE SMOKER WITHOUT A TIN CAN POSITIONED UNDER THE GREASE HOLE.**

## F. LIGHTING YOUR FIRE

### Lighting your fire directly on the charcoal grates

- Remember, patience is a virtue! Cooking with charcoal and wood is more complicated than using gas but you will get a much better result. Always allow plenty of time to prepare the fire prior to cooking.
- Allow 30-45 minutes for the fire to start properly before cooking. To start a charcoal fire using lump charcoal or briquettes, place two or three firelighters on the charcoal grates where you plan to build your fire. Then pile the charcoal on top in a pyramid formation.
- Light the firelighters and let the charcoal burn. Once the coals have a light coating of grey ash, you are ready to cook. Do not disturb the coals in this initial lighting process. They will not look like they are lighting but you need to wait at least 45 minutes for this to occur.
- Have the Firebox or Cooking Chamber door open when you are lighting the fire to allow as much air in as possible.
- If using wood to start your fire, start off with small pieces that are no longer than 30cm in length. Make sure they are dry and able to burn. Light using firelighters or paper and as the fire burns add larger pieces of wood to increase the fire.
- Always wear protective BBQ mitts when lighting your fire.

### Lighting your fire using a charcoal starter

- Fill the charcoal starter with charcoal or briquettes.
- Place three firelighters on your charcoal grate where you plan to build your fire.
- Light the firelighters and then place the charcoal starter over the fire.
- Have the Firebox or Cooking Chamber door open when you are lighting the fire to allow as much air in as possible.
- Once the coals have a light coating of grey ash you are ready to cook. Do not disturb the coals in this initial lighting process.
- Always wear protective BBQ mitts when lighting your fire.



#### **WARNING**

**DO NOT USE SMOKER WITHOUT THE ASH TRAY IN PLACE.**

**DO NOT REMOVE THE ASH TRAY WHILE IT CONTAINS HOT COALS OR HOT ASH.**

## G. DIFFERENT TYPES OF COOKING METHODS

### Direct Grilling



#### WARNING

REMOVE ALL FAT FROM THE BOTTOM OF THE COOKING CHAMBER BEFORE DIRECT GRILLING.

- Direct cooking is a high heat method and is best used for searing steaks, hamburgers, sausages, chicken fillets, fish and vegetables.
- You may use either the Firebox or the Cooking Chamber to grill your food. Both of these areas have charcoal grates and cooking grills. This will give you great capacity if you need to cater for large crowds of people.
- To set your Texas Pro-Pit for direct grilling, spread the charcoal across the bottom of the charcoal grate, then place the cooking grills on top so that you are able to place the food directly above the coals.
- It is advisable to lightly spray the cooking grills with oil prior to cooking.
- To spread the coals you will need a small shovel or some long handled tongs and should use a BBQ mitt to avoid any burns. Be careful, the coals will be extremely hot.
- You can get better heat control if you spread your coals into three temperature zones on the charcoal grate.
  - a. **Hot Zone** – Double layer of coals. Used for initially searing the food to seal in all the juices.
  - b. **Medium Zone** – Single layer of coals. Used for cooking the food.
  - c. **Cool Zone** – No Coals. Used for warming or resting the food if it starts to burn.

### Smoking or Slow Cooking

For smoking or slow cooking the fire is built in the Firebox and the food is cooked slowly in the Cooking Chamber. The smoke and heat will pass indirectly through the opening between the Firebox and the Cooking Chamber and will smoke-cook the food. This process adds great flavour to food and although takes longer, is well worth the wait.

Temperatures for smoke-cooking range between 100°C – 125°C.

When smoking foods, always build the fire in the Firebox on top of the charcoal grate. When using wood, seasoned hardwoods are recommended, such as Mesquite, Pecan, Hickory, Oak and any of the fruit woods. Almost any wood can be used but never use pine or use treated, painted or stained wood in your smoker. These woods will give off toxic fumes and taint your food. Any bark should be removed or burned off prior to adding food as it contains a high acid content and can impart an acrid flavour. Avoid burning pine cones too as they are highly flammable.

Hark recommends the use of “Cowboy” brand of 100% natural wood chips and wood chunks.

## H. HEAT CONTROL

Temperatures in offset BBQ smokers like the Hark Texas Pro Pit, are controlled through a combination of fuel load, fuel type and air intake in the firebox.

Note: The Smoke Stack Damper is simply a rain cap. It should never be used for temperature control. Always have the Smoke Stack Damper fully open when using the Texas Pro-Pit, particularly when establishing your fire.

Instead, the firebox Air Damper is your primary tool for controlling cooking temperatures. Start with the Air Damper wide open until the cooking chamber is close to reaching the desired cooking temperature. Then half close the Air Damper until the temperature stabilises on the hotter side of your target temperature.

Once you are up and running, you will need plenty of air to keep the fire burning clean. Hence the Air Damper should be at least one third to half way open. As the Air Damper opens wider, increased air will make the fire burn hotter and faster. The hotter the fire, the cleaner it will burn (ie less smoke). This clean, hot fire is perfectly suited to Direct Grilling.

Installed on the side of the firebox is also an adjustable shaft. This is a handy feature to keep the firebox door open. This can be used when first starting the fire to allow more oxygen into the fire, or can be used during the cooking process to regulate air flow in conjunction with the Air Damper.

During the smoking process try and avoid opening the lids on the cooking chamber to check food. Opening these lids allows heat and smoke to escape which will extend the cooking time needed.

When the Air Damper is closed down (not completely), the fire becomes starved of oxygen, making the fire smoulder and increase the amount of smoke produced. This is ideally suited to smoking or slow cooking.

Food closest to the firebox will cook and brown faster. It is advisable to rotate your food midway through the cooking process to ensure an even cook.

We have also provided heat management baffle plates that can be used in the smoker. These are parts 11,17 and 18. These are placed above the charcoal grates and can be moved to adjust the heat and flow of smoke inside the cooking chamber to eliminate hot spots or create different heat zones as the user requires. The purpose is to dampen and reduce the heat on the cooking grates that are closest to the firebox side. You can experiment using these baffles to regulate the temperature as desired.

If your Hark Texas Pro-Pit ever becomes too hot, simply close down the Air Damper to the fire. Alternatively, you can open the cooking chamber lid to allow excess heat to escape.



• FOR OUTDOOR USE ONLY

## REPLACEMENT PARTS

Note: use only original parts. This will protect your warranty coverage for parts replaced under warranty.

## AFTER SALES SERVICE

For enquiries regarding service or spare parts, please call (03) 9873 2711; 1300 799 787 or email [service@hark.com.au](mailto:service@hark.com.au).

## RECIPES AND COOKING INSTRUCTIONS

For detailed instructions on how to cook with your Texas Pro-Pit and to obtain tailored recipes, visit our website at [www.hark.com.au](http://www.hark.com.au).

Made in China

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